

· H O S P I T A L I T Y ·

MOSAIC

MALDIVES

A person is standing on a curved white ledge, holding a surfboard. The ledge is part of a modern building with large glass windows. The person is looking out over a vast, clear blue ocean under a bright sky. The water is a vibrant turquoise color, and the horizon is visible in the distance. The building's architecture is sleek and contemporary, with vertical lines and a curved edge. The overall scene is serene and tropical.

01 The Maldives' Premier Hospitality Showcase Heats Up at New World-Class Venue

05 FHAM Launches Proactive Buyer Coordination Initiative Across the Island

10 FHAM 2026 Media Conference Successfully Launches Countdown to Maldives' Premier Hospitality Event

EDITORIAL

Editor in Chief

Mohamed Ajmal

Consultant Editor

Imran Hassan

Consultant

Dr. Vipula Wanigasekera

CONTRIBUTING WRITER

Nilana Medis

Riththika Rojeskumar

LAYOUT DESIGN

CDC Media

PHOTOGRAPHY

Respective Sources

Sales

news@mosaicmaldives.com

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PUBLISHER NOTE.

Welcome to the ninth issue of Hospitality Mosaic Maldives, your gateway to the dynamic world of Maldivian hospitality. More than just a magazine, this publication serves as a hub for collaboration, inspiration, and storytelling, bringing together hoteliers, restaurateurs, suppliers, and hospitality enthusiasts who share a passion for excellence.

As the official publication of FHAM, Hospitality Mosaic Maldives continues to bring you exclusive insights and updates on this premier industry event, including the highly anticipated Culinary Challenge. This issue once again highlights the visionaries, chefs, suppliers, and industry professionals whose dedication and innovation continue to elevate Maldivian hospitality on the global stage.

Beyond event highlights, we explore into the culture, artistry, and unique lifestyle that define the Maldives. From luxury resorts and fine dining to the rich heritage of Maldivian cuisine, our content is designed to inspire, inform, and connect industry leaders and enthusiasts alike.

Thank you for being part of this journey. Together, let's continue shaping the Maldives as a world-class destination for hospitality and culinary excellence.

Editor-in-Chief



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The Maldives' Premier Hospitality Showcase Heats Up at New World-Class Venue 01

The anticipation is building as Food & Hospitality Asia Maldives (FHAM), the largest and most influential hospitality event in the Maldives, returns stronger than ever. With only a few stalls remaining and registrations for the Global Culinary Challenge now open, the industry's biggest gathering is generating tremendous momentum.

This year, FHAM moves to a spectacular new venue, the luxurious Manhattan Grand Hotel in Hulhumale. The state-of-the-art setting promises a world-class environment that perfectly reflects the comfort, sophistication, and innovation defining modern Maldivian hospitality. Attendees can expect a premium experience with superior facilities, seamless organization, and an atmosphere designed for meaningful connections and business success..



FHAM has firmly established itself as the must-attend platform for suppliers, hotels, resorts, restaurants, and hospitality professionals looking to tap into the dynamic Maldivian market. It serves as the ultimate networking hub where key decision-makers from across the industry converge to discover new products, forge partnerships, explore trends, and showcase innovations that shape the future of tourism and F&B in paradise.

For businesses still considering participation, this is a critical moment. The limited remaining stalls and high demand signal strong momentum, missing FHAM could mean missing a prime opportunity to gain visibility, build valuable relationships, and secure a stronger foothold in one of the world's most exciting luxury hospitality destinations.

Whether you are a supplier, chef, hotelier, or industry partner, FHAM 2026 offers unparalleled exposure and the chance to be part of the conversation that drives the Maldives' hospitality sector forward.

Don't miss your chance to be part of this landmark event. Secure your presence before it's too late and join the premier hospitality gathering of the year at the new Manhattan Grand Hotel.



02 Capturing Essence in Paradise: Sarah Smart Brings Live Portrait Magic to Niva Kuramathi Maldives

This May, Niva Kuramathi Maldives invites guests to experience art in its most intimate and enchanting form. Acclaimed British illustrator Sarah Smart arrives on the island for an exclusive residency, offering live portrait sessions that transform fleeting moments into timeless keepsakes.

From 22 to 24 May 2026, Sarah will host two exclusive live portrait sessions each day. Guests will have the rare opportunity to sit for their portrait, watching as she captures their essence in her signature refined hand-drawn style, a beautiful blend of elegant linework and expressive, contemporary colour. As a cherished memento of their Maldivian escape, each participant will receive a personalized postcard or A5-sized original artwork.





The experience extends beyond adults. On 26 May, young artists are welcomed to the Bageecha Kids Club for a special interactive workshop. Under Sarah's gentle guidance, little ones will awaken their creativity, explore illustrative techniques, and create magical memories amid the island's lush surroundings.

Renowned for her work with luxury brands including Tory Burch, Chanel, Gucci, and Miu Miu, Sarah has delighted guests at high-profile events such as live fashion illustrations at The Arts Club in Mayfair and personalized tote bag creations for Oliver Peoples and Sunglass Hut. Her presence at Niva Kuramathi adds a distinctive artistic layer to the resort's already rich tapestry of experiences.

Nestled in the North Ari Atoll, Niva Kuramathi Maldives, with its pristine white sandbank, turquoise lagoons, and eleven elegant villa styles, provides the perfect serene backdrop for this creative collaboration. Whether savouring a quiet artistic moment or watching imaginations bloom at the kids' club, guests will carry home more than just a portrait, they'll take with them the spirit of art and island wonder.

03

A Season of Connection: **The Ritz-Carlton Maldives, Fari Islands Returns with Summer Collective 2026**

The Ritz-Carlton Maldives, Fari Islands has announced the return of its much-loved Summer Collective for 2026, transforming the resort into a vibrant hub of discovery, connection, and shared experiences from June through August.

This year's programme brings together wellness experts, renowned artists, celebrated chefs, and environmental advocates to create meaningful moments for families and guests of all ages. Set against the breathtaking backdrop of the North Malé Atoll, the season celebrates nature, ocean preservation, wellness, culture, and creativity through thoughtfully curated activities and exclusive partnerships.

June opens with a focus on environment, wellness, and the resort's fifth anniversary celebrations. Highlights include island-wide bar takeovers by top mixologists from Asia's 50 Best Bars, immersive ocean awareness workshops led by the resort's Naturalists, and a special visit by eco-journalist Sarah Roberts. Wellness takes centre stage with a three-day "Blue"-themed immersive journey featuring sunrise yoga, breathwork, sound healing, and restorative rituals as part of the new Deep Blue Presence philosophy.





July shifts the energy toward surf, movement, and ocean adventure with the return of world-renowned surfer Nic von Rupp, who will host a family-friendly Surf Retreat complete with lessons for all levels and inspiring talks. Guests can enjoy turtle snorkelling, shark quests, coral regeneration activities, and a variety of land and water sports.

August culminates in art, culture, and the vibrant Fari Islands Festival, featuring Wagyu Mafia's beachfront culinary residency, hands-on workshops with artist Tomislav Topic, creative family activities, and continued marine discovery experiences.

Designed to foster curiosity and connection across generations, the Summer Collective offers a rich tapestry of experiences that invite guests to embrace island life in the most meaningful way.



04

ROOTED IN PURPOSE: RAAYA BY ATMOSPHERE CELEBRATES EARTH DAY WITH INSPIRING EARTH SUMMIT

In a heartfelt tribute to Earth Day, RAAYA by Atmosphere hosted a meaningful Earth Summit that brought together managers from all departments to reflect, reconnect, and renew their commitment to sustainability.

The day opened with a symbolic moment of silence, as participants paused to feel the earth beneath their feet, a simple yet powerful act of grounding and gratitude for the pristine island they call home. Nestled on a soil-rich island with a proud agricultural heritage, RAAYA by Atmosphere drew inspiration from its natural roots, reflecting on its journey of preserving 99% of the island's lush forest while thoughtfully relocating displaced flora.



Department leaders shared ongoing sustainability efforts and ambitious new initiatives for the year ahead. A standout moment was the collective planting of 1,000 passionfruit seeds; a plant perfectly suited to the Maldivian climate. Chosen for its sweet, citrusy flavour, high antioxidant content, and ability to provide natural shade, the passionfruit will not only enrich the island's ecosystem but also supply fresh, homegrown produce for the resort's kitchens. Guests can soon look forward to farm-to-table experiences featuring passionfruit and artisanal jams made from the harvest.

The team also committed to further reducing food waste and plastic usage across all operations. Hands-on training sessions equipped managers with practical skills to improve soil fertility in their workspaces and living areas, strengthening a culture of sustainability at every level.

Looking ahead, RAAYA by Atmosphere is advancing its renewable energy goals, with plans to achieve 80% solar energy adoption using cutting-edge technology by next year, a significant step in reducing its carbon footprint.

Through this inspiring Earth Summit, RAAYA by Atmosphere continues to demonstrate that true luxury lies in responsible stewardship, proving that meaningful environmental change begins with collective action and a deep respect for nature.



FHAM LAUNCHES PROACTIVE BUYER COORDINATION INITIATIVE ACROSS THE ISLAND 05

In a significant step to deepen industry ties, the organizers of Food and Hospitality Asia Maldives (FHAM) have begun an active Buyer Coordination program. The team is personally visiting and inviting resorts across Kaafu Atoll to participate in the upcoming FHAM 2026 exhibition and Global Culinary Challenge.

Kaafu Atoll, home to a large share of the Maldives' luxury resorts and tourist beds, is the ideal starting point for this hands-on outreach. By engaging directly with general managers, procurement teams, chefs, and decision-makers, FHAM aims to foster stronger partnerships and ensure the event delivers maximum value to both buyers and suppliers.

Set for 7–9 September 2026 at Manhattan Grand Hotel in Hulhumalé, FHAM 2026 will showcase the latest in food, beverages, hospitality equipment, amenities, and innovations. The personal visits highlight opportunities for resorts to discover new products, negotiate deals, explore culinary trends, and network with global and local leaders in a targeted business environment.

As the official publication of FHAM, Mosaic Maldives applauds this initiative, which reflects the event's commitment to genuine collaboration and the growth of Maldivian hospitality. With its strategic focus on buyer engagement, FHAM continues to strengthen its position as the premier platform connecting suppliers with the heart of the tourism industry.

Resorts interested in participating are encouraged to connect with the FHAM team. This proactive approach promises an even more dynamic and impactful edition in September.



Young Energy in the Kitchen

06

By Prasath Vitharanage
Executive Chef

The kitchen today is full of life, passion, and young energy. Every day, young chefs bring fresh ideas, creativity, and excitement into the workplace. Their enthusiasm creates a positive atmosphere that motivates the entire team.

Young chefs are not afraid to learn. They ask questions, try new techniques, and push boundaries. This mindset helps the kitchen grow and stay modern. Their energy is fast, focused, and always moving forward.

Young energy also brings adaptability to change. Today's young chefs quickly learn new trends, modern techniques, and global flavors. They are open-minded and willing to improve every day. This flexibility helps the kitchen stay innovative and competitive, while maintaining high standards and consistency in every dish served.



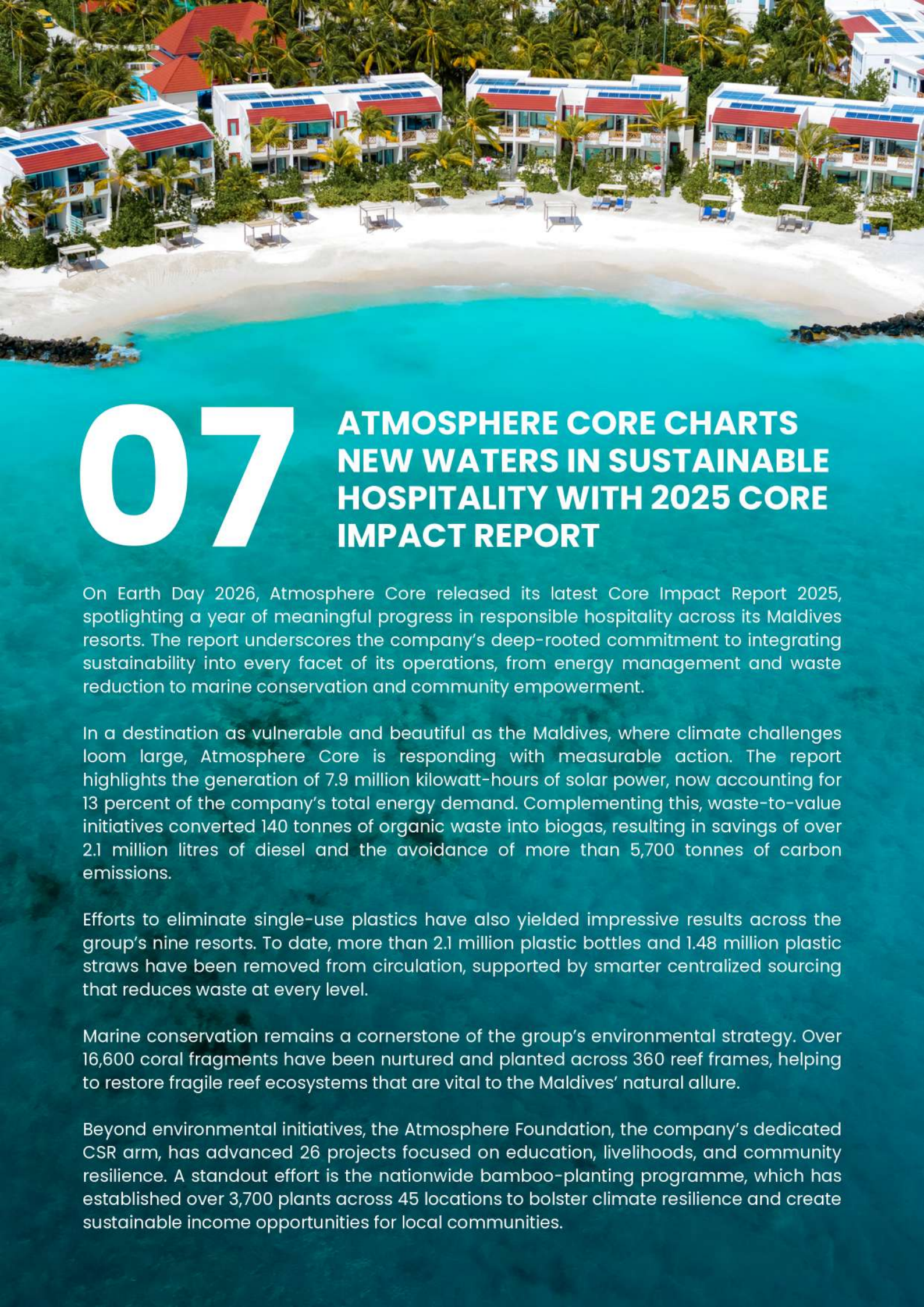
At the same time, experience plays an important role. When young energy is guided by senior chefs, it becomes powerful. Training, mentoring, and teamwork help young chefs develop confidence and discipline.

In a kitchen filled with young energy, collaboration becomes stronger. Chefs support each other, share knowledge, and work as one team. This not only improves performance but also creates better food and better guest experiences.

The future of the culinary world depends on this new generation. With the right guidance and a positive environment, young chefs will become the leaders of tomorrow.

A kitchen with young energy is not just a workplace, it is a place of growth, passion, and endless possibilities.





07

ATMOSPHERE CORE CHARTS NEW WATERS IN SUSTAINABLE HOSPITALITY WITH 2025 CORE IMPACT REPORT

On Earth Day 2026, Atmosphere Core released its latest Core Impact Report 2025, spotlighting a year of meaningful progress in responsible hospitality across its Maldives resorts. The report underscores the company's deep-rooted commitment to integrating sustainability into every facet of its operations, from energy management and waste reduction to marine conservation and community empowerment.

In a destination as vulnerable and beautiful as the Maldives, where climate challenges loom large, Atmosphere Core is responding with measurable action. The report highlights the generation of 7.9 million kilowatt-hours of solar power, now accounting for 13 percent of the company's total energy demand. Complementing this, waste-to-value initiatives converted 140 tonnes of organic waste into biogas, resulting in savings of over 2.1 million litres of diesel and the avoidance of more than 5,700 tonnes of carbon emissions.

Efforts to eliminate single-use plastics have also yielded impressive results across the group's nine resorts. To date, more than 2.1 million plastic bottles and 1.48 million plastic straws have been removed from circulation, supported by smarter centralized sourcing that reduces waste at every level.

Marine conservation remains a cornerstone of the group's environmental strategy. Over 16,600 coral fragments have been nurtured and planted across 360 reef frames, helping to restore fragile reef ecosystems that are vital to the Maldives' natural allure.

Beyond environmental initiatives, the Atmosphere Foundation, the company's dedicated CSR arm, has advanced 26 projects focused on education, livelihoods, and community resilience. A standout effort is the nationwide bamboo-planting programme, which has established over 3,700 plants across 45 locations to bolster climate resilience and create sustainable income opportunities for local communities.

"Sustainability is not a parallel initiative; it is fundamental to how we operate and grow," said Salil Panigrahi, Co-Founder & Managing Director of Atmosphere Core. "The Core Impact Report reflects our commitment to moving beyond reducing impact to creating lasting value for our communities and ecosystems."

As the global tourism industry faces increasing calls for transparency and accountability, Atmosphere Core continues to demonstrate how hospitality can deliver memorable guest experiences while actively contributing to a more regenerative future for the Maldives.



A portrait of Chef Fabrizio Zanetti, a man with dark hair, wearing a white chef's jacket, standing with his arms crossed against a textured gold background.

08

Culinary Excellence Meets Maldivian Paradise: Kandolhu Maldives Welcomes Maestro Fabrizio Zanetti

Kandolhu Maldives is set to elevate its gastronomic offerings this October with the arrival of celebrated Executive Chef Fabrizio Zanetti, one of Europe's most respected culinary talents.

A native of St. Moritz, Chef Zanetti brings an impressive pedigree to the intimate island sanctuary. Having led the kitchens at the legendary 5-star Grand Hotel Suvretta House in St. Moritz for over a decade, he has also refined his skills at renowned Michelin-starred establishments including Baur au Lac in Zurich and the Savoy Grill in London. His exceptional talent has earned him 17 points in the Gault-Millau Guide 2025, the M rite Culinaire Suisse award, and the title of Gault-Millau Rising Star of the Year in 2024.

Known for his masterful ability to blend classic French cuisine with German and Swiss influences, Chef Zanetti will host an exclusive series of intimate dining experiences at Kandolhu Maldives.

The culinary journey begins on Wednesday, 14 October with a curated 3-course   la carte light lunch at The Market. On Saturday, 17 October, guests are invited to an intimate four-course dinner at Olive Restaurant, complete with a personal meet-and-greet with the chef. The series concludes on Wednesday, 21 October with a refined five-course Wine and Dine experience at Olive, featuring exceptional wine pairings and signature flavours.

Each exclusive evening is limited to just twenty-two guests, ensuring an intimate and unforgettable atmosphere with stunning views over the Indian Ocean.

This special collaboration promises a unique fusion of Swiss-European culinary artistry and the serene beauty of Maldivian island life, offering discerning epicureans a rare opportunity to savour world-class gastronomy in paradise.



09

A Sweet Homecoming: Chef Aminath Returns to The Ritz-Carlton Maldives, Fari Islands

The Ritz-Carlton Maldives, Fari Islands proudly welcomes back award-winning Chef Aminath, founder of Maldivian Patisserie, for a heartfelt collaboration titled 'A Taste of Homecoming'.

Chef Aminath, celebrated as one of the Maldives' most accomplished female culinary talents, returns to the resort where her luxury pastry journey first began. With international training and impressive credentials, including Best Maldivian Pastry Chef 2022, multiple Gold Medals at the Food and Hospitality Asia Maldives Awards, and recognition at the Asian Pastry Cup in Singapore, she brings a unique blend of global expertise and authentic Maldivian soul to her creations.



The collaboration showcases a bespoke collection of handcrafted treats inspired by the islands. Highlights include Kanamadhu Dragée, Five-spice Hazelnut Dragée, Cinnamon Hazelnut Dragée, Cashew Cardamom Dragée, Orange Almond Dragée, Almond Florentine, Cranberry Macadamia Cookie, Coconut Latte Cookie, and Palmiers. Each delicate piece beautifully marries local flavours with luxurious finesse, reflecting Chef Aminath's artistry and dedication.

Guests can discover and purchase these exquisite creations in a dedicated retail space at La Locanda restaurant, allowing them to take home a taste of Maldivian craftsmanship. Additionally, Chef Aminath and her team will oversee the resort's turndown chocolates and in-villa cookies, adding a warm, personal touch to every stay.



This marks the resort's second collaboration with a talented local female entrepreneur, following its partnership with artist Shimha Shakeeb. Through such initiatives, The Ritz-Carlton Maldives, Fari Islands continues to celebrate and empower Maldivian women who redefine luxury through creativity, passion, and purpose.



10

FHAM 2026 Media Conference Successfully Launches Countdown to Maldives' Premier Hospitality Event

The road to Lily International Food & Hospitality Asia Maldives (FHAM) 2026 has officially begun. On May 11, 2026, industry leaders, partners, sponsors, and media representatives gathered at the Banquet Hall of Manhattan Business Hotel, Malé, for the FHAM 2026 Media Conference – an inspiring kickoff that set the stage for one of the Indian Ocean region's most anticipated hospitality and culinary platforms.

The event brought together key stakeholders to share a unified vision for the future of the Maldives' hospitality and MICE (Meetings, Incentives, Conferences, and Exhibitions) industry. Attendees enjoyed inspiring speeches, exciting announcements, and valuable insights into how FHAM continues to drive growth, innovation, and opportunity across the sector.

Highlights from Industry Leaders

Several prominent figures addressed the gathering, underscoring FHAM's growing impact:

- **Mr. Moosa Hameed**, Treasurer of the Maldives Housekeepers Association, highlighted how FHAM has become a valuable platform for recognizing and showcasing the talents of housekeeping professionals in the Maldives.
- **Mr. Faizel Ali**, Assistant Director of Title Sponsor Lily International (Pvt) Ltd, expressed pride in FHAM's journey and its continuous growth year after year.
- **Chef Ishag Solih**, Vice President of the Chefs Guild of Maldives, emphasized the critical role of developing local culinary talent. He also announced the introduction of exciting new categories for the 2026 Global Culinary Challenge.
- **Mr. Ali Nahiz**, COO of Manhattan Grand Hotel Hulhumalé, officially confirmed the hotel's upcoming opening in August 2026 and shared his vision of positioning it as the leading destination for exhibitions and MICE events in the Maldives.



FHAM 2026: Bigger, Better, and More Impactful

Scheduled for **7–9 September 2026** at the **Manhattan Grand Hotel, Hulhumalé**, FHAM 2026 promises to be a dynamic marketplace for resort operators, hoteliers, procurement leaders, F&B professionals, and international suppliers. The exhibition will feature premium food and beverage products, hospitality solutions, kitchen equipment, wellness brands, and innovative services — creating unmatched opportunities for networking, deal-making, and business expansion in one of the world's fastest-growing luxury tourism destinations.

The event will once again host the prestigious **Global Culinary Challenge**, offering chefs a platform to showcase excellence and earn internationally recognized certificates.



Strong Sponsorship and Industry Support

FHAM 2026 continues to enjoy robust backing from leading organizations, including Title Sponsor **Lily International (Pvt) Ltd**, Main Sponsor of the Culinary Challenge **Nestlé Professional**, Co-Sponsor **SIMDI Group**, and Official Sponsor for Barista & Mocktail Competitions **Euro Marketing (Pvt) Ltd**.

The Media Conference marked a strong start to the countdown, with organizers thanking all partners, sponsors, and media for their continued support in elevating the Maldives' hospitality sector.

As exhibition spaces fill rapidly, FHAM 2026 stands as an essential platform for both local entrepreneurs and global brands looking to capture market share in the Maldivian hospitality industry.

For more information and participation: mkt@fhamaldives.com

Hospitality Mosaic Maldives will provide ongoing coverage as the event approaches. Stay tuned for more updates, interviews, and insights from this landmark gathering!

11 Triple Triumph:

COLOURS OF OBLU Shines with Prestigious German Market Awards



COLOURS OF OBLU continues to strengthen its presence in the important German market with a series of prestigious accolades that celebrate outstanding guest experiences across its vibrant portfolio.

OBLU NATURE Helengeli by SENTIDO and OBLU XPERIENCE Ailafushi have both been honoured with the coveted HolidayCheck Award 2026. Based entirely on verified guest reviews, these awards recognise the resorts among the world's best-rated accommodations. OBLU NATURE Helengeli by SENTIDO earned an impressive 5.6 out of 6 rating, praised for its thriving house reef, barefoot charm, warm hospitality, and commitment to coral restoration. Meanwhile, OBLU XPERIENCE Ailafushi achieved a strong 5.4 out of 6, appealing to families, couples, and groups with its lively atmosphere, diverse dining, and effortless island vibe.

Adding to the success, OBLU SELECT Lobigili has received the DERTOUR Red Star Quality Award 2025, placing it among the top 150 most popular hotels in the DERTOUR Group portfolio. This adults-only romantic retreat is celebrated for its privacy, elevated experiences, and iconic underwater restaurant ONLY BLU.

"We are honoured by these recognitions," said Alain Trefois, General Manager of OBLU NATURE Helengeli by SENTIDO. "They reflect the dedication of our team and the unique natural beauty that makes our island so special."

David Alan Burley, General Manager of OBLU XPERIENCE Ailafushi and OBLU SELECT Lobigili, added: "These awards, driven by genuine guest feedback, highlight our strong partnerships in the German market and our commitment to delivering fun, memorable, and high-quality experiences."

These achievements underscore COLOURS OF OBLU's ability to deliver distinctive, vibrant island escapes that resonate deeply with discerning travellers, further elevating Atmosphere Core's reputation for exceptional Maldivian hospitality.

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FOR ADVERTISEMENTS CONTACT



Dhivehi Expo Services (Pvt) Ltd
MJ & C Galholhu Aage, Majeedhee Magu -
20119, Male'

Mohammed Jaleel : +960 779-2241
Riththika : +94 76 697 0702

news@mosaicmaldives.com