Press Release – March 1, 2020

Kuramathi Enhances its Dining Experiences with New Seasonal Specials

Our gastronomical charts hit a new level this February with two of our restaurants introducing special dishes featuring Sea Couscous and the Delectable & Delightful Goose into their menus at Palm and Duniye restaurants.

From 9 à la carte restaurants to choose from, our guests have their pick of the week when it comes to dining on Kuramathi. Palm offers a range of island-grown salads, antipasti, pasta, traditional Italian thin crust pizza during the day, with Mediterranean cuisine come evening. A wide range of homemade ice creams, of both tropical and classical flavours are also available throughout the day.

The newly introduced couscous specials were concocted by our remarkable chefs, who have invented a variety of different ways to showcase this popular dish from the Mahgreb, including seafood, different types of fish or even as a ‘surf and turf’. The seafood couscous is a delightful mixture of juicy shrimps, octopus, scallop and mussel cooked in the flavourful saffron and coriander seed sauce, while the sea bream fillet is served with a flavourful cumin and smoked paprika tomato sauce with grilled bell pepper and a buttered couscous semolina. Cooked in saffron and preserved lemon fennel compote, the red mullet fillet is served with a saffron and curcuma couscous semolina. These are just some of the mouth-watering dishes we have on the Palm menu right now.

As for Duniye, our signature fine dining restaurant, it is set amongst the lush vegetation of Kuramathi, giving an intimate and secluded ambiance for our guests where they can enjoy a night indulging in the finest of cuisines. The word Duniye translates into ‘The world’ in the local tongue, and with that, our offer ranges from the exquisite tastes of the Far East to the delicious mouth-watering cuisines of Europe.

Created by our talented chefs, the newest addition to the menu at Duniye is a special seasonal offer that showcases 4 different delightful ways goose can be served to tempt all palates; from the locally sourced hibiscus flower sugar glazed goose breast served in a hibiscus and gingerbread spices reduction, orange compote and roasted baby potatoes, to the chanterelles stuffed goose supreme perfectly pared with a Puy green lentils ragout and pan-fried chanterelles mushrooms. The goose magret is pan-fried, and served with braised red cabbage with apple, cantaloupe chutney and walnut granola, tonka bean flavoured demi-glace, while the teriyaki style grilled goose fillet is served with Japanese pickled carrot ribbon, half-moon daikon nimono and homemade plum sauce.

These exotic dishes are a sure way to get your taste buds tickled.
At Kuramathi we offer different meal plans to suit all our guests based on their requirements, from the full board meal plan which includes main meals at our buffet restaurants, to the Basic All Inclusive package which additionally offer a wide range of beverages including over 50 different cocktails, high tea, two excursions, 1 hour of windsurfing, and snorkelling equipment. However, the all-time favourite of our guests is the Select All Inclusive meal plan which also includes access to dining at all our 9 à la carte restaurants with a selection of bottled wines to go with their dinner. Under this meal plan, even these delightful seasonal specials are also available for our guests to indulge in.

Here at Kuramathi Maldives we are ready to take you on a culinary journey to remember.
Note to Editors:

Kuramathi is one of the first resorts to open in the Maldives and is part of Universal Resorts of Universal Enterprises Private Ltd, a 100% Maldivian owned company, and the pioneers of tourism in the Maldives.

Situated in Rasdhoo Atoll archipelago, Kuramathi Maldives is 1.8 km in length and tapers to a pristine stretch of white sandbank, lending a dramatic quality to the idyllic surroundings of turquoise lagoons, tropical jungle and flora. Catering to all budgets, 12 distinct choices of villas are on offer, ranging from the individual Beach Villas to the idyllic Water Villas with Pool. Dining options are diverse with many restaurants, bars and great-value all-inclusive packages, topped off with Maldivian service – welcoming, genuine and friendly. There is something for everyone on this paradisiacal haven that embodies Maldives in a natural setting.

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