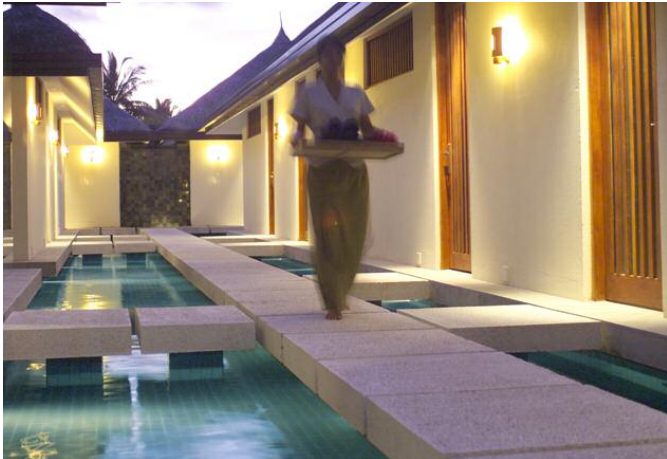




UNIVERSAL RESORTS

maldives

newsletter



Kurumba Spa



Kurumba beach

Kurumba – Innovation and Experience



Mohamed Naseem

Guests staying at the recently refurbished Kurumba are assured of luxurious facilities, and fabulous service from the new team.

Kurumba's General Manager Mr Mohamed Naseem, a veteran of 25 years with Universal Resorts, has assembled a new young and dynamic team, to take Kurumba forward into the future.



Alexander Joshi

New Resident Manager Alexander Joshi has a wealth of experience, having previously worked at five star properties such as The Oberoi Grand in Calcutta and The Taj Coral Reef Resort Maldives. Our new Food & Beverage Manager Ankush Sharma's colourful career has seen him hold senior banqueting positions at The Taj Mahal Hotel Mumbai, The Taj Exotica Goa at the Hyatt Regency, Delhi.



Ankush Sharma

With the experience of General Manager Mr Mohammed Naseem and the youth, energy and passion of the Mr Alexander Joshi and Mr Ankush Sharma, Kurumba will continue to deliver the highest levels of customer services expected from this ambitious and forward thinking resort.



Kim Arnold Gates is Kurumba's Executive Chef, and manages the resort's 7 restaurants which offer delicious dishes from around the world from the exotic to light lunches. On offer is

Chinese, Northern Indian, Italian, Japanese, Arabic, Seafood and Steak, Buffets and a Coffee Shop. Kurumba has the widest choice of food available in the Maldives and to prepare this for its guests each day requires a total of 63 kitchen staff. In addition to the guests at Kurumba Kim also caters for all the Head of State banquets in Male, and most recently he has cooked for George Bush Senior and Bill Clinton during their visit to Kurumba. More on this in the next newsletter

French Flair At Kuramathi

Kuramathi Island, incorporating Kuramathi Village, Kuramathi Cottage & Spa and Kuramathi Blue Lagoon, has infused the menus of all resorts with a touch of French flair!

Executive Chef Michel Muffat, who hails from Haute Savoie, France, has over the years acquired culinary expertise from his homeland and also Switzerland, Portugal and Thailand, specializing in fresh and seawater fish delicacies



Since his arrival at Kuramathi he has introduced tantalising dishes from his French homeland to his applauded European buffet, including his Duck Magret, in a honey and raspberry vinegar sauce.

Why not sample one of his dishes for yourself!

Duck Magret in honey and raspberry vinegar sauce and old-fashioned mashed potatoes
Serves Four
Two piece of duck magret (around 600 gr)
50 gr honey
10 gr raspberry vinegar
50 gr gravy
salt
white ground pepper
500 gr potatoes
100 gr butter

minutes.
In a pan, add the honey and heat until light brown
Add the vinegar
Add the gravy, salt and pepper
Reduce the sauce until a nice consistency

On a plate, place the old-fashioned mashed potatoes with the sliced magret

Drizzle the sauce around the side of the plate and serve

Wash the potatoes, put on a tray in the oven and cook at 180° until soft

Cut in half, remove the inside and place in a bowl. Mash the potatoes with a fork; add the butter slowly with salt and pepper

Keep in hot place, ready to use
Put salt and pepper on the magret
Put a pan on the heat, when the pan is very hot put the duck magret skin first inside the pan, reduce the heat to medium pan and fry for eight minutes
Turn the magret and pan fry for four



Cilla Black Comes To Kurumba... Nearly!

On Sunday December 19th Kurumba received top billing on the Cilla Black Christmas Show

In the biggest LIVE event in the history of LIVING TV, showbiz legend and icon Cilla Black returned to UK television screens in her first television project since leaving Blind Date and ITV.

In the most INTERACTIVE show of her career 'Santa Cilla' spread goodwill and cheer as she made the dreams come true of members of the audience, in particular Glenn & Karen Kettles when she surprised them with a 7-night stay including flights to the deluxe island of Kurumba.

Glenn and Karen had experienced a 'honeymoon from hell' the year before in Granada. But Cilla was delighted to offer them a Christmas surprise to remember when she astonished them with their Maldivian holiday to make up for their previous nightmare honeymoon.

In the Hot Seat Herbert Unger Diving Instructor, Laguna



1. Born – 10, February 1948
2. Home is – Bavaria in Germany, the beautiful city of Munich set amongst mountains, Alpine lakes and Germany's finest castles.
3. Status – Not married but I have been engaged to my lovely partner and fellow diver Petra for 18 yrs.
4. Star Sign – Aquarius
5. Job Title – Head Dive Instructor for Laguna
6. Path to Career – I came to Maldives in 1978 for a 3 week replacement for a diving job, but its 2005 and I am still here and loving it!!
7. How long have you worked in the Maldives and for Universal resorts? 24 years
8. What do you miss most about your home country? I miss mostly driving my car on the highways. In the Maldives you don't need a car, and if you do drive in Male the speed limit is 25 miles per hour
9. What is your favourite hobby apart from diving? I like to bike ride
10. Favourite CD? The Norah Jones Albums "Come fly with me" and "Sea is like home".
11. Favourite Film? I love Walt Disney's " Finding Nemo"
12. Where would you like to go on holiday? Every place that I have not been, mainly Eastern Europe such as Poland and Croatia.
13. What is the most amazing thing you have seen on your dives in the Maldives? I have seen many amazing creatures but the most amazing thing I have seen underwater is a Blue Merlin. It is very rare to see these sail fish whilst diving.
14. What is your favourite food? Swiss Chocolate
15. Who has been the biggest influence on your career? Hans Hass and Lotte Hass. Hans Hass is recognised as the diving pioneer who used self-contained diving equipment in conjunction with flippers and thereby initiated and popularized the change from "walk-diving" (with helmet and lead soled boots) to the new era of swim diving. Hans Hass and Lotte Hass brought people in the 1930s to 40s the marvels of the undersea world with their writings, photography and films. He has even dived in the Maldives and there is a Dive site near Laguna and Thila Fushi named Hans Hass Place.
16. What would you change about your job? More private diving time to concentrate on my underwater photography.
17. Make a prediction about diving in the 21st Century – Diving Instructors will do more diving and have fewer holidays!



Blue Merlin