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FOOD & DRINK

IF YOU WEREN'T ALREADY SPLASHING OUT ENOUGH IN THE MALDIVES, BOOK THESE MICHELIN STAR MEALS

Your dream vacay isn't just under the waves in the Maldives with these Michelin-star chefs offering paradise on a plate.



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DINING IN THE MALDIVES is all about excess: kilometer-long breakfast buffets rival the likes of Renaissance kings and queens, while egg-flipping Teppanyaki restaurants delight guests and menus full of A5 Wagyu and truffles scream indulgence. Upping the game, some of the world's finest resorts, from are welcoming award-winning and Michelin-lauded chefs (and sometimes their entire restaurants) to their islands to give guests a six-star experience worthy of the giant, puffy rubber man. Here are seven resorts in the Maldives offering Michelin-star meals in paradise.

Waldorf Astoria Maldives Ithaafushi



Zuma. Courtesy of Waldorf Astoria Maldives (2)

The Waldorf Astoria Ithaafushi is the culinary resort of your dreams inside a screensaver backdrop. It has some of the best and most varied dining options in the archipelago country, including The Ledge by Dave Pynt. This Singapore-based Michelin-star chef and team serve flame-grilled meat and seafood delights by the idyllic Maldives beach.

But the latest epicurean news making a splash is the world's first overwater Zuma. The newest offering at the resort is also the Indian Ocean's only Zuma. Specializing in traditional Japanese izakaya with high-end sashimi and Wagyu steaks since 2002, it will debut in its new tropical island location soon.

Soneva Fushi and Soneva Jani



Chef Mickael Viljanen. Courtesy of Soneva

The Soneva Stars program will have you literally seeing stars—of the culinary kind. Soneva Fushi currently has imported Julien Royer from Singapore's three-Michelin-star restaurant Odette to the Maldives for a 10-week pop-up at their Flying Sauces (the world's first fine-dining zipline experience) restaurant ending April 15.

Their culinary pop-up programming, featured at both Soneva Jani and Soneva Fushi, is as impressive as the islands themselves. It includes culinary heavy-hitters like Carolina Bazán of Ambrosia in Santiago and Mickael Viljanen, head chef of Chapter One by Mickael Viljanen in Dublin and Sascha Stemberg from Haus Stemberg Anno 1864 in Germany. It's a rotating door of award-winning chefs and fine-dining feasts.

Patina Maldives, Fari Islands



Fari Beach Club. Courtesy of Patina Maldives, Fari Islands

There are 11 dining options to choose from at the brand new design-centric Patina Maldives, but none better than Fari Beach Club. Located inside the Fari Village Marina, shared by both Patina and the nearby Ritz-Carlton Maldives, Fari Islands, guests from either resort can dine there.

Fari Beach Club is under the guidance, and on the occasions he can pop over to the Maldives, the hand, of two-Michelin-star chef Nick Bril from The Jane in Antwerp. This casual, sand-filled dining room has bright ceviches, charcoal-cooked local lobsters and a selection of fine cheeses curated by Bril himself.

Velaa Private Island



Blue fin tuna and hamachi. Courtesy of Velaa Private Island

The only resort in the Maldives to have one of Asia's 100 Best Restaurants on its shores is [Velaa Private Island](#). But they don't stop there. They also have Michelin-star chefs visit throughout the year, cooking their own award-winning, multi-course meals for gourmand guests.

[Aragu](#) is Velaa's overwater fine-dining restaurant where pants (no, not jeans) and shoes are required. Here, the chefs create whimsical and inventive European dishes with Asian ingredients. On April 6 and 8, three Michelin star chef Christian Le Squer of Paris's [Le Cinq](#), are in the Maldives preparing some of the world's finest French gastronomy.

Four Seasons Maldives Landaa Giraavaru



Chef Gaetano Trovato (left). Courtesy of Four Seasons (2)

At the [Four Seasons Maldives Landaa Giraavaru](#), their Michelin-star collab isn't just about the chef; it's about the community. In tandem with two-Michelin-star Tuscan chef Gaetano Trovato, chefs at the resort will travel to Trovato's restaurant throughout the year to stage with the chef at his new restaurant [Arnolfo The Frame](#).

Back in the Maldives, the Four Seasons' restaurant [Blu](#) will have a menu combining Tuscan specialty ingredients and produce grown right on the island. Twice a year, chef Trovato will travel to the Maldives and cook for two lucky tables per night. His next visits are November 7 to 13, 2022, and February 27 to March 5, 2023. Word to the wise: book early!

The Nautilus Maldives



Summer beans salad at JAAN. Courtesy of The Nautilus Maldives

Chef Kirk Westaway aims to reinvent British cuisine. A fine-dining play on fish and chips, beetroot meringue and Kristal caviar and Wagyu beef sirloin are highlights at his restaurant JAAN by Kirk Westaway in Singapore. Soon, he'll be bringing them to the Baa Atoll.

On May 18 and 19, the two-Michelin-star chef is heading to the bohemian beauty, The Nautilus Maldives. Westaway will take over the island's overwater restaurant Zeytoun and pair his multi-course menu with Old World wines and Krug champagne.

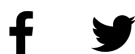
The St. Regis Maldives Vommuli Resort



Whale Bar deck. Courtesy of The St. Regis Maldives Vommuli Resort

The St. Regis's Guest Chef series elevates the already high standard of food at this Dhaalu Atoll getaway. Chef Ollie Dabbous is about to touch down, cooking utensils in hand, for exclusive lunch and dinner events on April 16 and 18.

Dabbous, the co-founder and executive chef of HIDE, the London culinary powerhouse making headlines, earned a Michelin star after just six months of serving and he's set to execute some of these signature dishes like barbecue octopus with miso and a dry-age tartare for a handful of lucky guests dining on the sands of the St. Regis Maldives.



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