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DHIGU MALDIVES
RESORT

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Maruhaba!

Shaped by the warmth of Maldivian heritage, and guided by the genuine hospitality of our team, Anantara Dhigu Maldives Resort welcomes you to experience the island in their most authentic and luxurious form. Days flow effortlessly from discovering vibrant reefs with our passionate water sports team to learning about the ocean's wonders through our marine experts.

Be it family-friendly adventures or Maldivian-inspired spa rituals and dining crafted with local flavours at the water's edge, every moment is enriched by spacious villas, personalised experiences, and thoughtful touches that ensure every family feels truly at home. Anantara Dhigu blends authentic Maldivian heritage with world-class comfort for unforgettable family holidays.

AHMED IMTHIYAZ – *Complex Resort Manager*

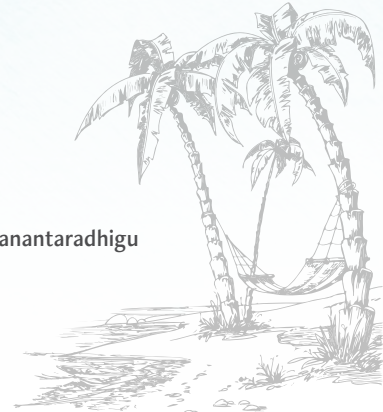
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Anantara Dhigu Maldives Resort



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Meet our cultural insiders, Rilwan and Sambe!

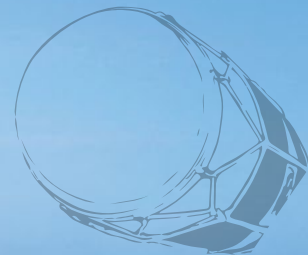
From the serene island of Hdh. Nolhivaran, north of Malé, father and son Sambe and Rilwan work side by side at Anantara Dhigu and Anantara Veli Maldives Resort, crafting unforgettable experiences for their guests while keeping Maldivian traditions alive.

Sambe's love for music began at the tender age of four, eventually leading him to form a Boduberu ensemble and mentor the first all-female group on his home island. When he introduced his son Rilwan to the Boduberu at the same age, a lifelong passion was born. Growing up as the eldest of four children, Rilwan's childhood was steeped in the vibrant sounds of festivals and the delicate art of palm weaving and traditional Maldivian handcraft, which his father would demonstrate at schools and community gatherings. These experiences nurtured his appreciation for the stories and customs woven into the fabric of Maldivian life.

When asked about their favourite song to perform together, the duo immediately answered, "Narubo Hassanbey", a beloved Maldivian love song that tells of quarrels, forgiveness and connections. Its lively rhythm, filled with clapping and dancing, perfectly showcases Sambe's talent while inspiring awe in Rilwan.

Sambe's journey with the resort began 18 years ago as a gardener, before being appointed Cultural Insider in 2013. Rilwan, having started as a bellboy in Anantara Veli, now proudly carries forward his father's legacy, blending music, storytelling and traditional craft into his role.

"My hope for my son," says Sambe, "is that he remembers our history and ensures it will always have a place in our culture, no matter how modern our world becomes." Watching Rilwan embrace this responsibility, Sambe sees the continuation of a cherished heritage where music, handcraft and stories unite to keep the spirit of the Maldives alive for generations to come.



Five ways Raaya captivates

Italian craftsmanship at its finest

Step aboard the Azimut 68 Flybridge and experience the pinnacle of Italian design. Raaya embodies elegance and innovation, with every curve and detail crafted to perfection.

A thrilling yet effortless ride

With a top speed of 32 knots, Raaya promises an exhilarating journey across the open water. Her advanced engineering ensures a smooth and stable ride.

Seamless indoor-outdoor living

Designed for relaxation and sophistication, Raaya offers an expansive salon and flybridge that flow harmoniously. Enjoy sun-drenched lounging, shaded conversations or an evening of entertaining surrounded by endless ocean views.

Luxe comfort for overnight charters

Built for the discerning travellers, Raaya features two luxurious ensembles and two additional cabins, comfortably accommodating up to six guests. Every space is thoughtfully designed to offer you privacy, comfort and refined style.

A journey tailored to unforgettable journeys

From her spacious social areas to her beautifully appointed interiors, Raaya sets the stage for extraordinary adventures. Whether you seek serenity, celebration, or discovery, every moment onboard becomes a treasured memory.



The perfect beach day agenda

The sun shines brightly, warming your skin. Glimmers on the turquoise waters invite you to take a soak. These elements create the perfect setting for a blissful day at the beach. For a surreal escape, head to Gulhifushi Picnic Island, home to sensational sunsets, snorkelling spots and culinary delights.

STEER A KAYAK

Drift languidly or paddle across the crystal-clear lagoon to Gulhifushi Picnic Island. Don't miss capturing a postcard-perfect photo on the overwater swing, framed by a backdrop of blues.

SNORKEL THROUGH A LIVING MASTERPIECE

Embark on a guided snorkelling tour off Gulhifushi Picnic Island and explore the hidden nooks of the underwater world with our Marine Biology team. Discover something new and unexpected with every plunge, from the iridescent parrot fish to soaring eagle rays or even transient dolphin pods.

CHOOSE YOUR SEASIDE SIPPER

Watch the day go by with a vibrant drink in hand. Chill out at the Tiki Bar where flavours of the Caribbean blend with the idyllic atmosphere of the Maldives. Fill up on our extensive list of rum-based cocktails and imbibe the spirit of the tropics.

MUNCH ON FOOD TRUCK CLASSICS

Missing your favourite snacks while on the beach? Head to the food truck offering tasty finger food without the frills – perfect for grabbing and going as you laze under the sun or go for another round of swimming.

SAVOUR DINNER CASTAWAY-STYLE

The enjoyment doesn't have to end once the sun sets. Cap off your day with a beach barbecue dinner exclusively for you. Immerse yourself in serenity as the twinkling stars illuminate the night sky and the soothing sound of lapping waves fills the air. Could there be anything more romantic than this?



Dining experiences



Turquoise lagoon, stunning sunset, and the occasional visit from Nikki, our resident makana, Sea Fire Salt promises nothing but a memorable dining experience over prime-aged cuts and fresh catch from the Maldivian waters – especially with the right company. Paired with the right selection of fine wine and a hint of sea breeze, there's no reason to not wine, dine and be merry.

No meat? No problem! Our chefs are always ready to put their creative hats on and cook up a vegetarian storm.



Can't decide what to have for breakfast? We got you!

Start your day with a lavish buffet breakfast at Fushi Café featuring a selection of fresh tropical fruits and juices, homemade breads and pastries, European cold cuts and cheeses, and made-to-order eggs cooked by our chef at the cooking station. Don't forget to grab a Nutella crepe from the live station while you're there!

By night, the spread transforms into a feast fit for a king! Start from your classic favourites to pizza, seafood and meat, and not to be missed, mouth-watering desserts. Dine indoors or al fresco under the starlit Maldivian sky.



Mamma mia, here we go again!

On another Italian affair that is. At Aqua Bar, vibrant Italian flavours take reign by the pool, set right by the beach with endless lagoon views. The ambiance changes throughout the day, with poolside refreshments and light meals served all afternoon. Munch on specialty pizzas, fresh from the wood fire oven. And don't forget to stop by our ice-cream hut with a variety of flavours and ingenious toppings. Staying true to the Italian affair, we recommend the tiramisu ice-cream or a scoop of vanilla for an affogato!



Sawasdee!

Let's embark on a journey to explore authentic Thai cuisine, with dishes fit for a family feast just as they do in Thailand. Choose from an array of delicacies from across the kingdom – spice up your palate with sour spicy salads from the Northeast, piping hot coconut curries from the South, beloved dishes from the Central Plains accompanied by fragrant jasmine rice that takes you back to the land of smiles. You can always count on the traditional desserts such as our all-time favourite sticky rice and mango or bananas poached in coconut milk to sweeten your experience.

Walk out over the lagoon and into a traditional teak house on stilts, magically lit with a sunset glow and warm greetings from our Baan Huraa team who come from various regions of Thailand.

RECIPE

MAKES: 4 SERVING | RECIPE TYPE: SOUP
 CUISINE: THAI | TOTAL TIME: 1 HR

INGREDIENTS

(Measuring cup used, 1 cup = 250 ml)

For Stock

- 1/2 Cup Onion Peeled and Quartered
- 1/2 Cup Carrot Chopped
- 1/2 Cup Celery Chopped
- 1/3 Cup Fresh Shallot Peeled
- 1 Whole Fresh Kaffir Lime Quartered

For Tom Yum

- 4 Cups Vegetable stock
- 2 Stalks Fresh Lemongrass lightly pounded and sliced
- 3 Small Slices Fresh Galangal
- 3 Tablespoons Fish Sauce
- 3 Tablespoons Lime Juice
- 3 or 4 Straw Mushrooms
(if not available can use button mushroom)
- 2 Teaspoons Prik Pao (Roasted Chili in Oil)
- 20 Large Prawn
- 10 Leaves Fresh Cilantro for Garnish
- 3 Leaves Fresh Kaffir Lime Leaves Shredded

Method - Stock

- Put 18 cups of water into a stock pot, add stock ingredients, cover and simmer for 30 minutes

Method - Tom Yum

- Wash the prawns and shell them without removing the tails.
- Bring stock broth to a boil.
- Add lemongrass, galangal, fresh chile, and lime leaves.
- Bring back to a boil then add mushrooms, fish sauce, prik pao and lime juice.
- Add prawns. As soon as prawns turn pink (cooked through)
- Garnished with cilantro.
- Serve hot



TOM YUM GOONG

Thai Prawn Soup with Lemongrass

Tom Yum is hot and sour broth, and it's one of the main signature dishes that defines Thai flavor. Typically, we use prawn stock then add the basic fresh staples to create the tom yum, our recipe starts with the basic broth instructions then continues with how to make the tom yum.

Pornsuda Fangrak
 Sous Chef - Baan Huraa



Are you a sushi connoisseur? We know we are! And now you can enjoy your favourite Japanese fare in an island setting.

Satisfy your cravings with fresh sashimi and sushi creations, highlighting local catches of yellowfin tuna. Sink your teeth into juicy Hokkaido scallops straight from the robata grill, or signature dishes such as thinly sliced seabass garnished with yuzu, truffle oil and salmon roe. Our personal favourite: the Wagyu Gunkan, a wagyu beef sushi with daikon and black truffle.

Go “ooh” and “ahh” as the chef brings his tricks to the Teppanyaki table with a selection of wagyu beef or Alaskan king crab, sliced, diced, sizzled and served before you.



Traverse the Indian Ocean in search of new South Asian flavours, where spices from India meets the Maldivian novelties and the deliciously complex flavours of Sri Lanka.

At Cumin, we take your taste buds on a journey across the Indian Ocean, utilising the bounty of the waters that surround us and fresh herbs and spices from the chef's garden. Dine in a beautiful beach setting kissed by sea breezes and explore our personal favourites like butter chicken and naan to comfort your soul. Local curry prepared using freshly caught tuna and some kottu with flavours that take you on a roller coaster ride simply makes your stay on the sunny side of life an unforgettable one.

Chef's Special Thali: A Culinary Journey Through India
Relish the vibrant flavours of India with a beautiful mix of regional curries and sides. From the creamy North to the spicy South, experience the heart of Indian cuisine in every bite.



Soak up the sun in a casual poolside setting with all-day refreshments of iced coffees, smoothies and mocktails, as well as an array of international options to whet your appetite.

As the sun sets, Dhoni Bar transforms into the perfect spot for sundowner while you groove to the music with our resident DJ. Sip on our signature cocktails as you treat your taste buds to tantalising tapas and ease your way into the evening.

While you are there, don't forget to check out the extensive collection of gin featuring 76 brands from all over the world.



DRINKS MENU DEGUSTATION

Embark on a tasting journey of sea-inspired cocktails. Sip and savour your way through crafted drinks as you bask in the glow of the sunset.

Every Sunday, 4:00 pm – 6:00 pm
 USD 40 per person (for three cocktails)
 USD 70 per person (for five cocktails)

PRIVATE MIXOLOGY CLASS

Dive deep into the art of cocktails guided by Don, our resident mixologist. Uncover expert tips and tricks for concocting the perfect drink and learn how to put your own unique flair into your creations.

USD 30 per person

MIX AND MASTER

Enjoy unlimited cocktails crafted by the experts. Unwind to the lively tunes of our DJ while toasting and nibbling on cheese and charcuterie.

Every Monday, 5:00 pm – 7:00 pm
 USD 39 per person

Cocktails & conversations

There's more to cocktail making than just shaking and stirring; it's an art form that bridges storytelling with flavours. A mixologist is the mastermind in translating these ideas and feelings, pouring them neatly into a drink – at Anantara Dhigu Maldives Resort's brand new The Yellow Fin Club, Don Nuwan Renuka Fonseka is the mastermind.

Quick on his feet and sharp in his senses, resident mixologist, Don continuously pushes the boundaries of his craft when shaking up the sea-inspired cocktails at the adult-only bar. Join us as we get to know him and delve into the mind of a mixologist.

What moment made you want to work behind the bar?

My favourite bartender, Tomek Malek, a world-champion flair bartender from Poland, did a bar takeover at the t-Lounge & Bar by Dilmah in Colombo, Sri Lanka. He demonstrated a fire flair and crafted a unique cocktail with butter and whisky. It could have been my first time seeing a skilled bartender craft a complex cocktail with precision and flair, or perhaps it was the joy I felt witnessing the creation of a drink that brought people together and enhanced their experience. It highlighted the unique blend of creativity, technique and social interaction involved in mixology, which made me realise that I want to be a part of that world.

What makes a perfect cocktail?

A perfect cocktail is all about balance – harmonising the sweet, sour, bitter and strong elements to create a well-rounded flavour profile. Ultimately, a perfect cocktail does not only meet the standards, but also caters to the preferences of the person enjoying it.

What are the challenges of being a mixologist?

Maintaining consistency and quality under pressure, especially during busy shifts. It requires a lot of focus and precision. Additionally, staying up to date with industry trends and continuously innovating can be demanding, but it is also a crucial part of the job that keeps it interesting.

If you could only have one cocktail for the rest of your life, what would it be?

A classic dry martini. Its elegance and simplicity appeal to me and the balance between gin and vermouth creates a timeless flavour profile. Whether served straight up or with a twist, it's a versatile choice that can be enjoyed in a variety of settings. A perfectly made martini embodies the essence of great mixology.

What do you enjoy doing outside of work?

I like exploring local food markets and trying out new recipes. Experimenting with different ingredients and flavours helps keep my creativity fresh and inspires new ideas for cocktails. I also love hiking and spending time outdoors to help me relax and recharge after a busy shift. Both activities not only provide a great balance to my work life, but also enhance my appreciation for diverse flavours and experiences.

Spa and wellness

FIND THE ULTIMATE RELAXATION AND REJUVENATION IN PARADISE

Your guide to spice up the wellness journey

Vacation is more than just a break from the daily routine; it's a chance to recharge, reconnect and rejuvenate. The Maldives is a sanctuary for everyone seeking an idyllic blend of luxury, nature and wellness. On your much-deserved time off, it's important to strike the balance between relaxing and keeping in shape.

The landscape of wellness is undergoing transformational change focusing on holistic wellbeing and a personalised approach towards integrating mind, body and spirit with proactive measures enhancing overall health and happiness. Here are some tips on how you can enliven your holiday with nourishing spa treatments and invigorating activities.

GET TLC FROM THE SEA

It's no secret that the sea possesses healing effects. Exposure to saltwater eases body aches, calms the nervous system and improves immunity. That's why we feel our best being on the beach. Harness the benefits of the ocean by immersing yourself in a marine-inspired treatment with the Anantara Ocean Essence Rituals. Your spa journey begins with an exfoliation using green caviar that rehydrates your skin while hyaluronic acid and probiotic formulas stimulate collagen synthesis, enhance skin tone and prevent trans-epidermal water loss. A warm Rhassoul body mask then wraps the body to nourish and hydrate. The body will be drizzled with pure green caviar treatment oil and massaged with the opulent 24-karat gold hot stone, releasing deep muscle tension through controlled heat. Your journey concludes with our signature precious drops of gold, leaving your body captivated in decadence.

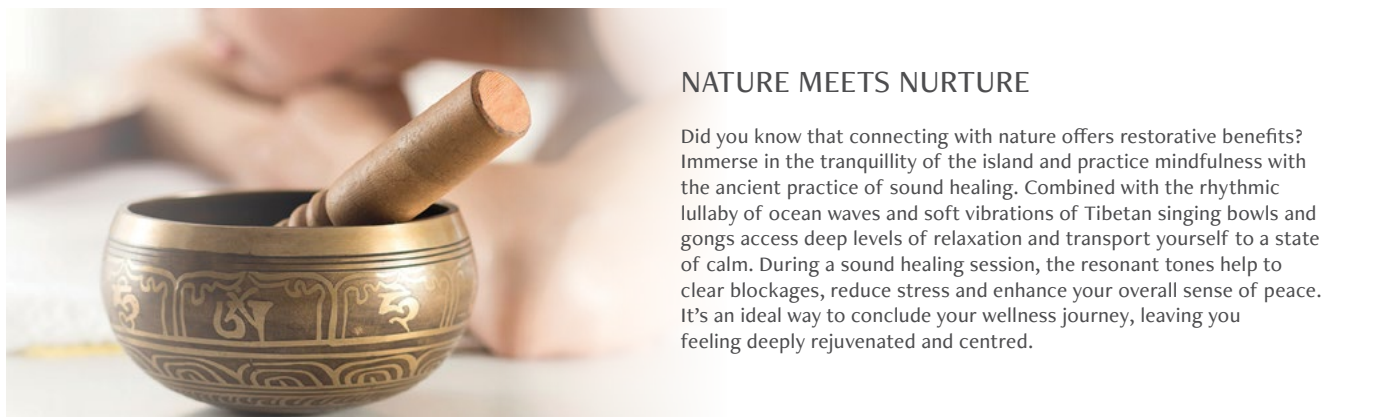


YOU ARE WHAT YOU EAT

With massively growing health issues caused by poor lifestyle habits and choices, new studies are conducted to find practical ways to improve overall wellbeing. More than ever it is crucial to change our diet to foods rich in nutrients, such as fruits, vegetables and seafood. Discover which types of food are ideal for your nutritional needs through a consultation with our Balance Wellness Consultant to design an individualised plan for a healthy, balanced and fulfilling life.

MOVE MORE, LIVE LONGER

More people nowadays are leading sedentary lifestyles due to the nature of their job or lack of interest in physical activity. Prolonged periods of sitting or lying down can pose harm in the long run, but it's never too late to tuck. With the guidance of our personal trainer and masters of wellness, fall in love with movement by getting involved in our various fitness sessions. Whether it's starting small with gentle yoga classes or building strength with advanced boxing and functional fitness training, staying active every day can make a positive difference to your health.



NATURE MEETS NURTURE

Did you know that connecting with nature offers restorative benefits? Immerse in the tranquillity of the island and practice mindfulness with the ancient practice of sound healing. Combined with the rhythmic lullaby of ocean waves and soft vibrations of Tibetan singing bowls and gongs access deep levels of relaxation and transport yourself to a state of calm. During a sound healing session, the resonant tones help to clear blockages, reduce stress and enhance your overall sense of peace. It's an ideal way to conclude your wellness journey, leaving you feeling deeply rejuvenated and centred.



Your guide to balanced living

NEVIKA PRADEEP

WELLNESS SPECIALIST AND KNOT RELEASE THERAPIST

Nevika had spent more than twenty years listening to the quiet language of the human body.

People came to him carrying tension they could not explain, tight shoulders from long days, aching backs from old injuries, and knots of stress buried deep beneath the skin. Where others saw discomfort, Nevika saw stories waiting to be released. His journey had begun decades earlier, when curiosity about healing led him to study ancient Eastern practices. He learned how breath, pressure and awareness could unlock places in the body where pain had settled for years. Later, he expanded his craft with advanced therapeutic techniques, blending traditional wisdom with modern understanding. But what truly set Nevika apart was not just his knowledge, it was his touch. His hands moved with quiet intuition, finding hidden patterns of tension within muscles and fascia. Through deep myofascial release and careful attention, he helped people unwind years of strain. Clients often arrived carrying stiffness and fatigue, yet left feeling lighter, freer, as if their bodies had remembered how to move again.

To Nevika, his work was never simply about relaxation. It was about restoring balance, releasing what had been held too long, and guiding each person back to a natural sense of ease. And in the calm, healing space he created, every session became more than therapy, it became a small return to harmony



Become the alchemist of your own wellbeing

Tucked within the tranquil surroundings of the island spa, the Alchemy Workshop offers a peaceful escape into the world of mindful self-care. Guided by experienced wellness specialists, guests are invited to slow down and reconnect with nature while crafting their own personalised scrubs and wellness blends using pure botanical ingredients inspired by the island.

Throughout the session, guests explore aromatic herbs, nourishing oils, and natural minerals while learning about the benefits each ingredient brings to the body and mind. From gently exfoliating and nourishing the skin to uplifting the senses through natural fragrances, the experience encourages relaxation, creativity and a deeper appreciation for natural wellness.

More than just a workshop, it is a meaningful moment to pause, create and take home a personalised self-care ritual. The Alchemy Workshop is a wonderful experience to try during your stay, offering not only handcrafted wellness blends, but also a sense of calm, connection and inspiration for your own wellbeing journey.

Home remedy

PINEAPPLE-GINGER DIGESTIVE JUICE

A refreshing digestive blend designed to support healthy digestion, reduce bloating, and gently stimulate the stomach with natural enzymes and soothing ingredients.

INGREDIENTS

Base ingredients

- 1 cup pear slices that's gentle on digestion and gives a calming sweetness
- 1 cup pineapple chunks for natural digestive enzymes that help break down food
- 1 cup coconut water for hydration and natural electrolyte
- 1 tsp grated ginger to reduce gas and support digestion
- ½ cucumber to hydrate and soothe the digestive tract
- Juice of ½ lime to stimulate digestive juices and add freshness

TOPPINGS

- Pineapple wedge
- Thin cucumber slices
- Fresh mint leaves

METHOD

1. Blend or juice all base ingredients until smooth.
2. Strain if desired for a lighter texture.
3. Serve chilled or over ice as a refreshing digestive drink after meals.



Tee off in paradise at the golf studio in Anantara Veli

Feel the rush of a swing and develop your short-game skills at the newly unveiled Golf Studio in Anantara Veli. Be transported to the verdant course of a golfing range while enjoying your tropical vacation.

Here are ways you can enjoy and elevate your performance on virtual greens.

Swing Into Action

Experience realistic scenarios and play rounds of golf in challenging terrains and all-weather conditions as you tee off comfortably indoors.

Calculate the Perfect Stroke

With its intuitive technology, the golf simulator can analyse your performance such as your launch angle and club speed to pinpoint your strengths and weaknesses and refine your next move with precision.

Take Control of Ball Flight

Many factors affect how a ball travels. Set up the ideal shot by mastering your target line, clubface path, and swing speed, then send your ball soaring wherever you want it to go like a pro!

For more information and inquiries, please connect with your Villa Host or dial '0'.



Rituals of the Island

On islands scattered across the Maldives, time is often measured not by clocks but by small rituals — gestures repeated daily until they become part of the landscape itself. At Anantara Dhigu Maldives Resort, these rituals unfold quietly, less like performances and more like rhythms that guests gradually fall into step with.



WELCOME RITUAL

Arrival doesn't begin at reception. It begins with sound. An upbeat drumbeat carries over the jetty before anything else comes into view.

The Boduberu — the traditional Maldivian drum — is played by the island's cultural insider, who sings as he drums, the rhythm gathering warmth as if the island itself were breathing in. Hands clap in time around him as villa hosts and team members form a line; the welcome unfolds in the open air, where sea breeze and song mingle freely.

Fresh coconuts are passed to guests, their tops neatly sliced, the cool water inside tasting faintly of salt and sun. Children receive bracelets threaded with alphabet beads spelling their names, a small yet oddly grounding gesture after a long journey. As the welcome unfolds, a team member takes the guest's photograph — a simple portrait against a wooden island sign, the image saved for later as a souvenir and a quiet before-and-after marker of time spent under a stronger sun.

The entire scene lasts only minutes, yet it gently eases travellers into the pace of island life.

END OF DAY RITUAL

Late afternoon brings another shift.

Around 5:30 pm, just as the light begins to soften and shadows stretch longer across the sand, the same drumbeat returns. This is the island's end-of-day ritual, carried out not by performers but by different team members who happen to be on duty: kitchen staff one evening, gardeners the next, sometimes office teams who have swapped desks for sarongs.

They move along the pathways, lighting torches one by one, small flames catching against the growing dusk. Guests are welcome to join — some swaying to the rhythm, others trying out the chorus of the day's song, the unfamiliar words rolling experimentally off their tongues. There is laughter when someone misses a beat, or when a gust of wind steals a note away.

Nothing is announced. The ritual simply begins, and those nearby decide whether to watch or join, marking the end of a perfect day in paradise.

A place where souls reconnect

In the Maldives, the simple act of dining takes on a different pace. Evenings unfold slowly, accompanied by the gentle sound of waves and the soft glow of candlelight against powdery white sand. While the cuisine is exceptional, the setting is where Designer Dining by Anantara truly comes to life.

Imagine a table set on soft white sand with uninterrupted ocean views stretching to the horizon, or you may find yourself beneath flowing drapes swaying gently in the sea breeze, framing the endless blue like a postcard. Every corner of the experience feels effortlessly beautiful, almost as if it were made for that perfect Instagram moment.

What makes it even more magical are the special details. Guests collaborate with the chef to craft bespoke menus, while the sommelier pairs each dish with the ideal wine or champagne. And if you want to take the adventure further, you can set sail to Ghulifushi Picnic Island or enjoy a wine tasting by the lagoon.

In a destination defined by natural beauty, Designer Dining by Anantara proves that the most memorable moments often happen around a table. Where conversations linger, hearts reconnect, and the Maldives feels entirely your own.



Aquafanatics

FISH-TANK SNORKELLING

Embark on an unforgettable snorkelling adventure in the stunning North Malé Atoll. Discover two vibrant reefs: Fish Tank, teeming with pink whiprays, a kaleidoscope of tropical fish, and numerous moray eels; and Bandos Reef, home to a diverse variety of tropical fish and the occasional blacktip shark.

FLYBOARD

Learn to fly like Iron Man with this thrilling flyboard adventure. An adrenaline-pumping activity you won't want to miss, offering a unique sensation of soaring above the water.

Suitable for anyone aged 12 years and above, this exciting experience takes place in the calm waters of the lagoon, making it both safe and enjoyable. Our experienced instructors will guide you through the basics and help you get airborne during your session.



BIG GAME FISHING

Set out on an exciting big game fishing adventure aboard our modern boats, designed in the traditional Maldivian style. Travelling at approximately 12–14 knots, we reach the fishing grounds in around 10 minutes. As we are located directly on the outer reef of South Malé Atoll, there is rarely a long journey before the action begins. Fishing takes place in the open ocean, yet always close to the reef edge, where predatory fish come to hunt. This prime location offers an excellent chance of catching impressive species such as wahoo, sailfish, trevally, and more.

SCUBA DIVING

Discover the incredible underwater world of the Indian Ocean surrounding the resort with our experienced diving instructors. Whether you are a beginner or an experienced diver, there are plenty of opportunities to explore the vibrant marine life beneath the surface. If you have never tried diving before, you can experience it in just one afternoon with our Discover Scuba Diving programme, or you can complete the PADI Open Water Diver course with us in just 3–4 days. With over 35 dive sites around the resort, the marine life is truly spectacular, featuring large schools of colourful reef fish and a remarkable variety of species. It is common to encounter moray eels, stingrays, lionfish, eagle rays, turtles, large Napoleon wrasse, jackfish, barracudas, whitetip sharks, grey reef sharks, nurse sharks, and more. There is even a shipwreck located very close to Anantara, offering an exciting and unique diving experience.

Tropicsurf

Set amidst a span of blue and near world-class waves, Anantara Dhigu Maldives Resort and Anantara Veli Maldives Resort beckon surf enthusiasts of all levels to ride the best waves throughout the year.

January to March is the best time for those starting to learn the ropes and immerse themselves in the thrill of surfing. With the smallest swells of the year, this period allows beginners to practice with ease. From April onwards, the waves gradually increase in size, reaching its peak during July, August and September with powerful swells. What makes Anantara Maldives appealing for surfers is the diverse range of nearby surf breaks, each offering ideal conditions tailored to every skill level from beginners to intermediates and advanced surfers chasing challenging barrels.

For first-timers and young surfers, the lagoon lesson is an ideal introduction to surfing, guided by seasoned coaches who will help improve your skills. Hosted in the resort's serene, flat lagoon, this session focuses on ocean safety, board control and the fundamentals of surfing. It provides a fun and safe environment that builds confidence before tackling the nearby waves. All other surf breaks are accessible by boat, with travel times ranging from five to thirty minutes from the resort. Many surfers find their paradise at Nonyas, renowned for its long, peeling waves and easy, mellow take-offs. Nearby, Tropicsurfers revel in the diversity of breaks like Boatyards, Riptides and Natives—an exceptional region where beginners can hone their skills on rolling waves while advanced surfers test their mettle in fast, barreling sections. Adventurous surfers can venture to the North Malé Atoll, home to some of the most iconic breaks in the Maldives. During the off-season, surfers can still find world-class waves at Sultans, offering a consistent right-hander with long rides and great sections perfect for turns and barrels.

For those seeking a more laid-back experience, Tropicsurf offers stand-up paddleboards for rental, allowing guests to roam the crystal-clear lagoon and spot vibrant sea life underneath. Take in the stunning vistas during sunrise, sunset or any time of the day for a peaceful and immersive experience.

Whether you're catching your first wave or exploring legendary surf breaks, Anantara Dhigu Maldives Resort and Anantara Veli Maldives Resort are ideal destinations for the ultimate surf holiday.



Preserving paradise: our commitment to sustainability



Breathtaking yet fragile, the natural beauty of the Maldives is its greatest asset, sought-after by many. At Anantara Maldives, we recognise our vital role in maintaining the delicate balance of protecting this paradise and providing enriching guest experiences.

Discover the highlights of our sustainability journey and learn about the milestones of our three guiding pillars: People, Planet and Value Chain.

PEOPLE: EMPOWERING A SUSTAINABLE COMMUNITY

Sustainability begins with our people who share the same goals. Our Green Committee, composed of team members and resort leaders, oversees all initiatives and weaves sustainability into the fabric of resort operations.

Fostering local culture, we invite you to immerse yourselves in the rich heritage of the Maldives with authentic experiences that give you a glimpse of the island life. Learn from our **Cultural Insiders** as they share the vibrant customs of the Maldives. Follow the beat of the **BoduBeru** and savour the flavours of Dhivehi cuisine on **Maldivian Night** happening every Thursday at Fushi Café in Anantara Dhigu Maldives Resort. From handcrafted bath products to delicacies, discover eco-conscious Maldivian brands produced by small-scale artisans through the 'Buy Local, Buy Organic' programme.

PLANET: OUR PASSION FOR MARINE CONSERVATION

With rising habitat loss, warming sea temperatures and unpredictable weather patterns, sustainability is not just a passing trend; it's a necessity. As stewards of the environment, we are committed to promoting a harmonious co-existence with nature.

Following the devastating coral bleaching event of 2016, we took a proactive step in protecting our oceans with the HARP (*Holistic Approach to Reef Protection*) Project since then we've made several strides in marine preservation. Our coral nurseries have expanded, increasing coral farming capacity from 500 to 2,000 coral fragments grown annually. Our seagrass research has identified and protected key seagrass species, vital for maintaining a healthy ecosystem. Anantara Maldives is also one of 17 resorts in the Maldives that have pledged to protect our incredible seagrass meadows, a commitment that is part of the Seagrass Industry Leader circle, a powerful initiative led by Maldives Resilient Reefs (MRR) and the Blue Marine Foundation.

As proud partners of the Olive Ridley Project and Marine Savers, we strive to protect and conserve the sea turtle population in the Maldives. In the past years, we rescued five sea turtles trapped in ghost nets and rehabilitated them back into their habitat. With a special permit for protected species from the Environmental Protection Agency (EPA), we actively study and monitor nesting population of sea turtles. Occasionally, sea turtles nest on the beaches of Gulhifushi Island and Naladhu Private Island Maldives providing a rare chance to witness baby sea turtles hatching.

To further our commitment, we've partnered with the Citizen Scientist Photo ID Program, a non-invasive technique that uses photos to identify and track marine animals by their unique body patterns. By joining as a citizen scientist, you can help gather data on sea turtles, sharks, manta rays, and whale sharks. Your photos from snorkeling or diving contribute to research on animal movements, behavior, population sizes, and the effects of human activities like poaching. Together, we can make a difference in understanding and protecting marine life.

VALUE CHAIN: INNOVATING FOR A SUSTAINABLE FUTURE

Being eco-friendly is a way of life embedded in all the details at Anantara Maldives. From the solar energy that powers the resorts to our self-sufficient water production, it reflects our aim to reduce our waste and carbon footprint.

We achieved a significant milestone in water conservation reducing our consumption by approximately 5,160 cubic meters per year. Additionally, treated water from our on-site Sewage Treatment Plant (STP) is repurposed for irrigation. The on-site biogas digester processes 1,000 kg of organic waste daily into renewable energy effectively preventing approximately 1,747.87 tonnes of CO2 emissions annually.

To curb plastic pollution, we've successfully eliminated single-use plastics opting for sustainable alternatives like wooden key cards, refillable toiletries and compostable packaging. In collaboration with Parley for the Oceans, we launched a Plastic Innovation Challenge, exploring new ways to recycle plastic waste into useful products, such as sustainable furniture made from post-consumer plastic.

To further our strategy, we've launched a Zero Food Waste Campaign. This includes introducing smaller plate sizes and organising No-Bin Day every Monday, during which all bins are removed from the canteen to encourage team members to finish the food on their plates. Additionally, our Sustainable Seafood Policy supports the local community by sourcing sustainable stocks buying local catch and Marine Stewardship Council (MSC) certified seafood only.



ENGAGING OUR GUESTS: A SHARED RESPONSIBILITY

Going beyond luxury, we aim to inspire environmental stewardship in every guest. Programmes such as Marine Biology Talks, Sustainability Talks, Nature Walks and the Dhoni Kids' Club are avenues that stir curiosity and open the discussion on conservation. Join our Back of House Tour and see the environmental initiatives we have put in place, all the while delivering exceptional guest experiences.

LOOKING AHEAD: THE JOURNEY CONTINUES

The work we've done over the past years has been groundbreaking, but the journey doesn't end here. We remain steadfast in our vision of a sustainable future as we continue to explore the possibilities of sustainability.

Join us on this journey and be part of our sustainability story. Together we can make a difference in building a paradise with a purpose and conserve this legacy for future generations.



Be a coral gardener for a day

DID YOU KNOW THAT CORAL REEFS OCCUPY LESS THAN 0.1% OF THE OCEAN, BUT SHELTER AT LEAST 25% OF MARINE SPECIES?

An enchanting kingdom drawing adventurers to explore its richness, coral reefs play a vital role in supporting marine biodiversity. For all its splendour, it is one of the most vulnerable ecosystems threatened by climate change.

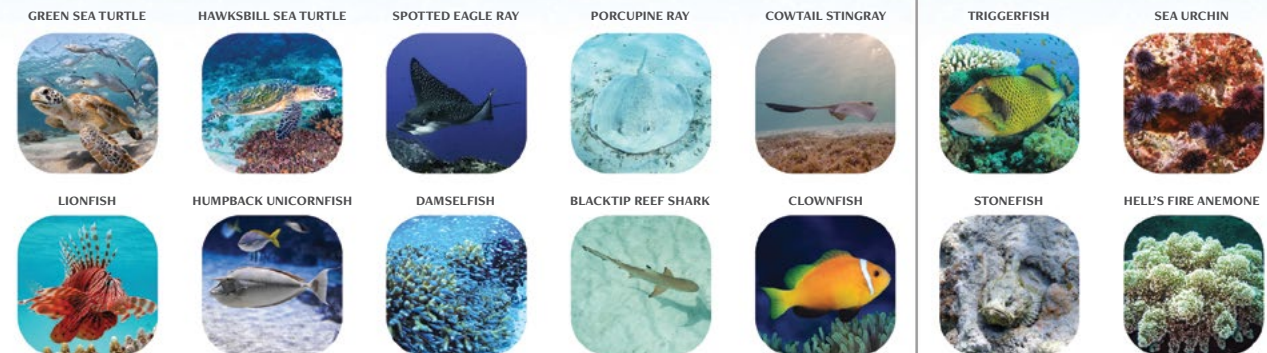
How can we protect and restore the majesty of our oceans? Join our resident marine biologist in planting corals to help rebuild the habitat of our aquatic friends. Collect and tie broken coral fragments to ropes and attach them to the coral nurseries, where they will grow until they reach maturity and at that point, they can be transplanted onto the house reef.

Follow the growth of your “baby corals” by receiving photo updates every six months. Come and join us in protecting our underwater wonders!



Common sightings at snorkelling spots

Dive into the underwater world and discover marine life.



BEWARE
Keep a lookout for these marine life.

Let's stay safe while snorkelling.
DO NOT:



Sustainability

LOVE OUR REEF? HELP US PROTECT IT.

Immersing guests in the spirit of giving back, Anantara Maldives invites you to donate USD 1 per night stay in the Dollars for Deeds programme. The resort will match guests' donations dollar for dollar during their stay to raise funds to support our Holistic Approach to Reef Protection (HARP) Project by protecting our flourishing reefs, reducing our impact on the environment and promoting sustainability.

