



# Milaidhoo

MALDIVES

**FOR IMMEDIATE RELEASE**

## **Milaidhoo Celebrates International Women’s Day with a Special Dinner by Five Women Chefs from Around the World**

**Milaidhoo Maldives, 16<sup>th</sup> January 2026** - At Milaidhoo Maldives, International Women’s Day is more than a date on the calendar; it is a meaningful celebration of the women whose talent and commitment shape the spirit of our intimate island home.

This year, Milaidhoo proudly recognises not only the remarkable women across the Milaidhoo Family, but also the five talented female chefs who are an integral part of our kitchen brigade. Culinary artistry lies at the very heart of the Milaidhoo experience, a celebration of heritage and creativity. Across our collection of restaurants, from island-inspired fine dining to relaxed beachfront flavours, cuisine becomes a narrative of place and people. Menus serve not as prescriptions but as inspiration; our chefs take pleasure in tailoring each dish and each moment to reflect the tastes and curiosities of every guest.

On 8<sup>th</sup> March from 19.00, the ladies of our culinary team will take over the open kitchen at Shoreline Grill, inviting guests to embark on a specially curated International Women’s Day dinner. Designed and brought to life by five extraordinary women, the evening presents flavours drawn from their individual traditions and culinary perspectives. More than a dinner, it is an invitation to connect and celebrate together, an intimate gathering of the gastronomes for which Milaidhoo is known.

### **International Women’s Day Menu** **Available at Shoreline Grill – Sunday 8<sup>th</sup> March from 19.00**

#### **Sate Lilit**

Balinese seafood satay, gently spiced and grilled over charcoal, served with warm peanut sauce  
*Chef Bintang – Indonesia*

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#### **Pumpkin & Coconut Velouté**

Silky roasted pumpkin soup, toasted pumpkin seeds, fragrant curry leaf oil, crisp garlic croutons  
*Chef Saaha – Maldives*

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#### **Curry-Poached Maldivian Coral Lobster**

Delicately poached local lobster, drumstick mashuni and coconut-passionfruit dressing  
*Chef Michelle – Maldives*

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#### **Thai A5 Wagyu Striploin**

Premium A5 Wagyu, confit lotus root, green papaya salad, Thai coconut red curry reduction  
*Chef Prew – Thailand*

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#### **Baobab & Chocolate Harmony**

Baobab mousse, dark chocolate crèmeux, peanut crumble, caramelised pineapple, mango gel  
*Chef Yemuria – Zimbabwe*

Each dish tells a personal story, from the charcoal grills of Indonesia and the aromatic spice markets of Thailand to the soulful flavours of Zimbabwe and the rich culinary heritage of the Maldives. Together, these creations compose a harmonious menu celebrating diversity and the pleasure of sharing a table.

At Milaidhoo, meaningful luxury is found in connection, to place, to tradition and to one another. This International Women’s Day, we invite guests to savour the occasion with us, honouring the women of Milaidhoo through an evening of exceptional gastronomy.





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For reservations or to discover more about Milaidhoo's distinctive culinary experiences, please visit [Milaidhoo's Culinary Experiences](#) or contact our reservations team on [welcomemilaidhoo.com](mailto:welcomemilaidhoo.com)

## HOW

Milaidhoo can easily be reached by a 35-minute seaplane flight from the international airport in Male' or a 15-minute domestic flight to Dharavandhoo domestic airport in Baa Atoll, followed by a 15-minute speedboat ride to the private island resort.

## ABOUT MILAIDHOO MALDIVES

Milaidhoo is a pristine island paradise proudly rooted in local island traditions. This boutique luxury resort features 50 contemporary Maldivian-style pool villas, custom-made and made for comfort designed by a renowned Maldivian architect. Each guest is assigned an Island Host to help create meaningful experiences and cater to the guest's every need. Activities include over-water spa treatments, sunrise yoga classes and snorkelling excursions to view the incredible house reef.

Dining is a highlight, with Milaidhoo being home to three world-class restaurants, including Ba'theli. This unique Maldivian restaurant reflects the islands' heritage and is built in the shape of three traditional boats on pillars over a lagoon. The restaurant's innovative and delicious meals are steeped in Maldivian tradition, with each dish inspired by favourites of the ancient maritime Spice Route.

Milaidhoo is the authentic Maldives, a resort of re-invented luxury, where guests feel they belong, experiencing bare-foot informality within this tropical island's natural, lush setting. As an adults-focused resort, Milaidhoo is child-free and tranquil where any dream can become a reality, from sunset dolphin cruises to sailing to a deserted sandbank for a private beach picnic.

ABOUT UNIVERSAL RESORTS: <https://www.universalresorts.com/>

For over half a century, Universal Resorts has curated unforgettable Maldivian stays, elevating the experiences of discerning travellers while championing the vibrant local community. As a family-owned enterprise with a deep-rooted passion for the Maldives, it aims to continually redefine the standards of travel in this extraordinary destination.

Universal Resorts' portfolio of eight distinctly natural-island resorts caters to every desire, from relaxed luxury to adventurous escapes.

The dedicated team ensures seamless service and flawless execution, so guests experience the Maldives as it should be.

For more information please contact:

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