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Noku Maldives offers privacy with a sun, sand and sea experience.

① Feb 15, 2019 5:50 AM

by

**TAY SUAN CHIANG** ■ taysc@sph.com.sg ■ TaySuanChiangBT YOU KNOW YOUR HOLIDAY is almost over when your cellphone lights up to remind you to check in online for your return flight.

When you've just spent a couple of relaxing days at Noku Maldives, it's not a message you want to see.

Tourism in the Maldives began in 1972, and it's what fuels the island republic's economy today. From a mere two resorts, there is now a mind boggling 145 properties to pick from, catering to all budgets.

So how do you choose?

At Noku Maldives, owned by Singaporean property and hospitality group Roxy-Pacific Holdings, privacy is one of its key selling points. Like most other island-resorts, Noku Maldives takes up an entire island. Sitting on Kudafunafaru in Noonu Atoll, the island measures roughly 750m by 250m, so it's a breeze to walk from one end to the other.

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From Velana International Airport in Male, it is another 45 minutes by seaplane to get to Noku Maldives.

There are only 50 villas here, a mix of beachfront and over-the-water villas. Ranging from 186 sqm to 400 sqm, the villas are spacious, with minimalist but comfortable interiors. Each villa's layout is similar, so you just need to make the tough decision to stay by the beach or overlook the ocean. Either way, a bay window in the foyer looks out to a scenic view of rolling waves or sun-speckled sand.

The beachfront villas are generously spaced out, while the over-water villas come with privacy screens. So unless you are unfortunate enough to get a noisy neighbour, most times you feel as if you have the whole island to yourself. At least until mealtimes, but then again, the resort is careful not to max out its capacity.

For dining, guests have two options, either at the Palms Restaurant offering Maldivian and international cuisine, or at Thari Restaurant, offering Thai, Japanese and Singaporean cuisines. We were told that the resort is popular with Asian guests because it offers more Asian dishes compared to other resorts. If you are the kind to travel with your own sambal, you can leave that behind, as Palm Restaurant offers a variety of spicy condiments.

To pass the time, chill out at Palms Bar or Thari Bar with a cocktail in hand; hang out on the beach to work on that tan; enjoy a massage at the Noku Spa; or fit in a yoga session at sunset. There is also the chance to see a frenzied fish feeding session every evening, when a resort staff feeds black-tipped sharks near the main jetty. At night, head to a secondary jetty where, if you're lucky, you might spot sharks and manta rays in the water.

The clear blue Maldivian waters are too good to pass up for snorkelling. Rental of fins, masks and snorkels are free, and the house reef is home to fish, sea turtles and reef sharks which are harmless to humans. Alternatively, you could go out further into the ocean to snorkel or dive. If the weather permits, diving and watersports company Sub-Oceanics - located within Noku Maldives -also offers dolphin-watching and sunset fishing trips. For the latter, a chef will even prepare your catch for dinner.

To see how the Maldivian people live, go on a local island excursion. Take a ride out on a dhoni and head to one of two islands near Noku Maldives. Life on Kudafari island has a kampong-like vibe, with kids playing football and neighbours enjoying afternoon tea at the beach.

After a few days in the Maldives, you'll feel like you're on a permanent holiday - that is until you receive the pesky check-in notification. Best to switch that off.

The writer was a guest of Noku Maldives.

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