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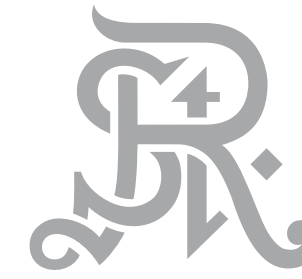
THE ST. REGIS MALDIVES VOMMULI RESORT



ISLAND PARADISE

ISLAND PARADISE

YOUR JOURNEY BEGINS



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With thanks to the entire team at
THE ST. REGIS MALDIVES VOMMULI RESORT

Vommuli Island, Dhaalu Atoll, Republic of Maldives • stregis.maldivesvommuli@stregis.com • stregis.com/maldives
77 guest villas; 6 restaurants and bars; pool; library; children's club; spa; diving center

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Welcome to Paradise

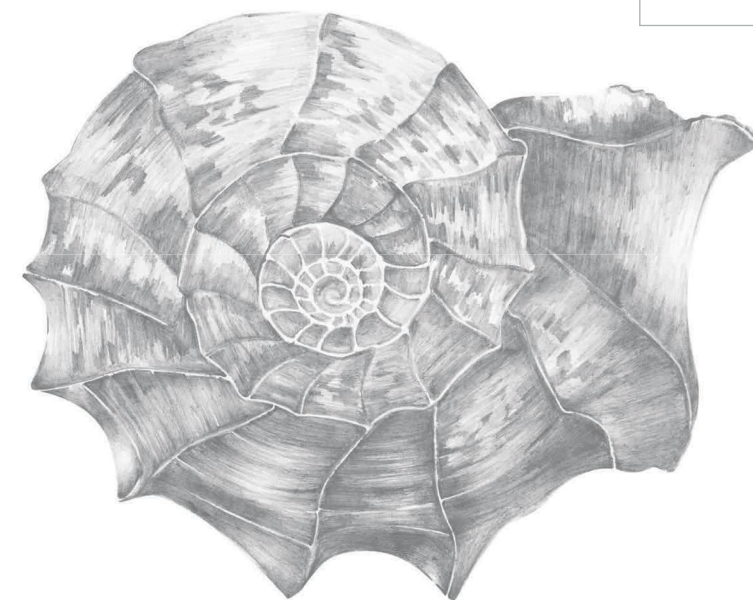
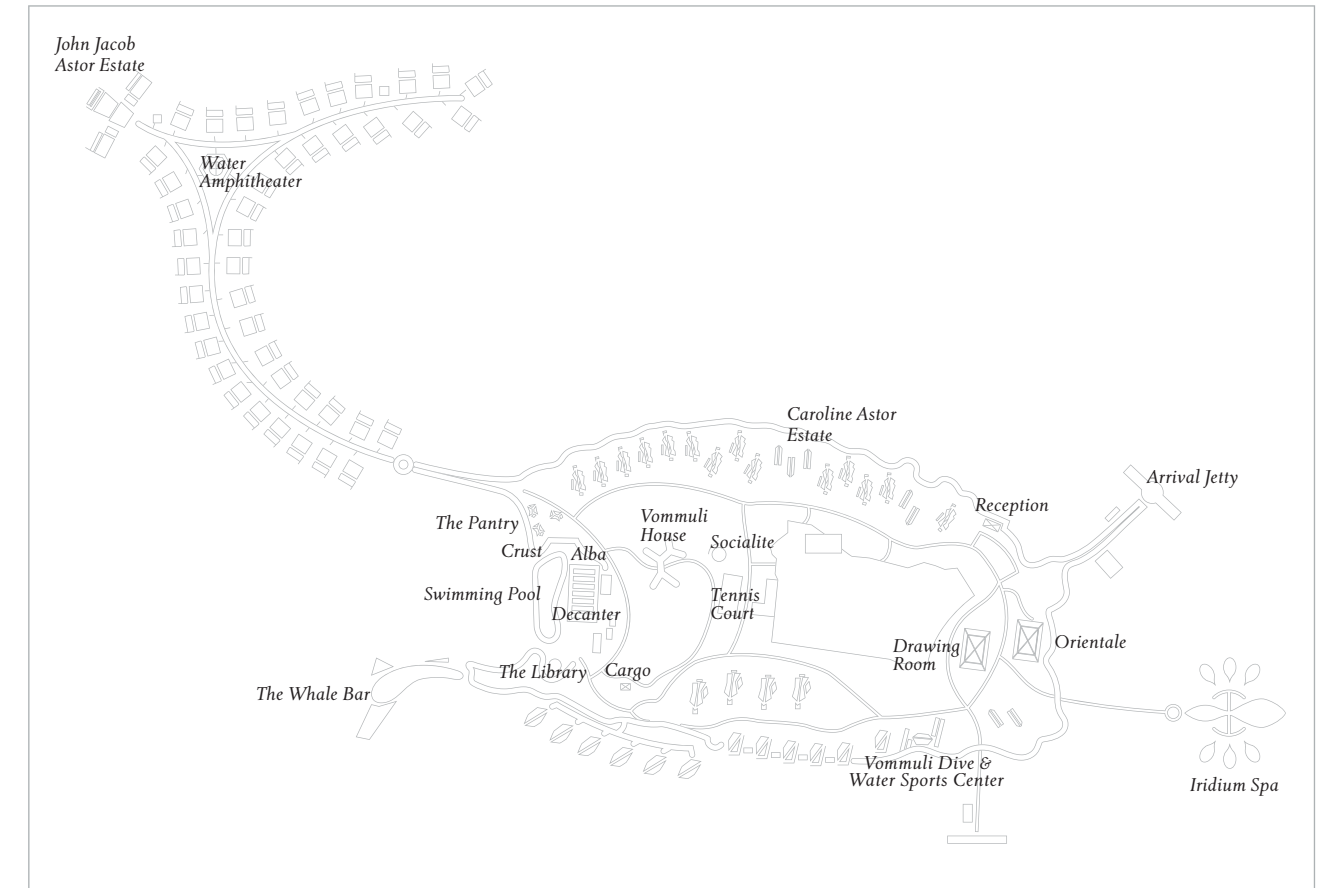
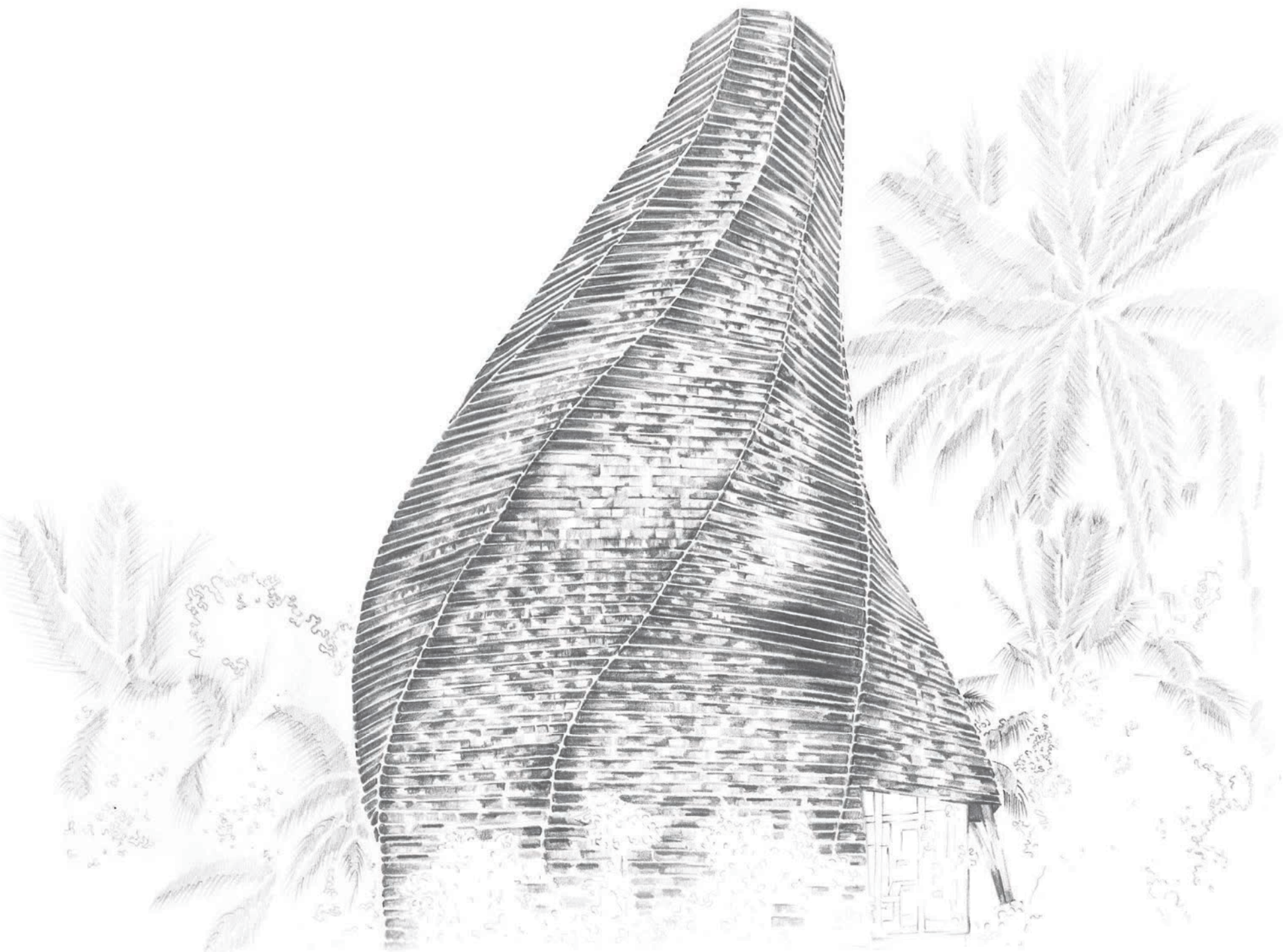
From the moment you touch down at Malé airport, there's a sense that you are about to embark on a very special journey. Luggage is whisked away by your St. Regis Butler as you retire to the St. Regis Bentley, which transports you in air-conditioned comfort to the exclusive St. Regis lounge by the quay. Here you can enjoy refreshments on the terrace while watching the red-and-white seaplanes landing softly on the water near the deck. As your plane makes its way over the Indian Ocean to the St. Regis Maldives Vommuli Resort, you gaze down at the turquoise waters lapping the perfect white beaches of the scattered atolls below. And that's just the beginning...

At Vommuli Island, cutting-edge design blends effortlessly with local craftsmanship, exquisite dishes from all over the world are cooked to perfection, and every possible luxury – from a rare bottle of vintage champagne to your very own butler – can be found at this exquisite Maldives retreat. The following pages may provide some inspiration, but to experience it? You'll just have to visit.





DESIGN



VILLAS & SUITES

- 4 Garden Villas with Pool
- 21 Overwater Villas with Pool
- 14 Beach Villas with Pool
- 14 Sunset Overwater Villas with Pool
- 8 Overwater St. Regis Suites
- 12 Two-Bedroom Family Villas with Pool
- Knickerbocker Villa
- Cesar Balsa Villa
- Caroline Astor Estate
- John Jacob Astor Estate

EXPERIENCE

- Iridium Spa
- Vommuli House: Children's Club, Fitness Center, Anti-Gravity Yoga Studio, Hair & Beauty Salon
- Socialite
- Tennis Court
- The Library
- Vommuli Dive & Water Sports Center
- Water Amphitheater

DINING

- Alba
- Decanter
- Cargo
- Crust
- Oriente
- The Pantry
- The Whale Bar

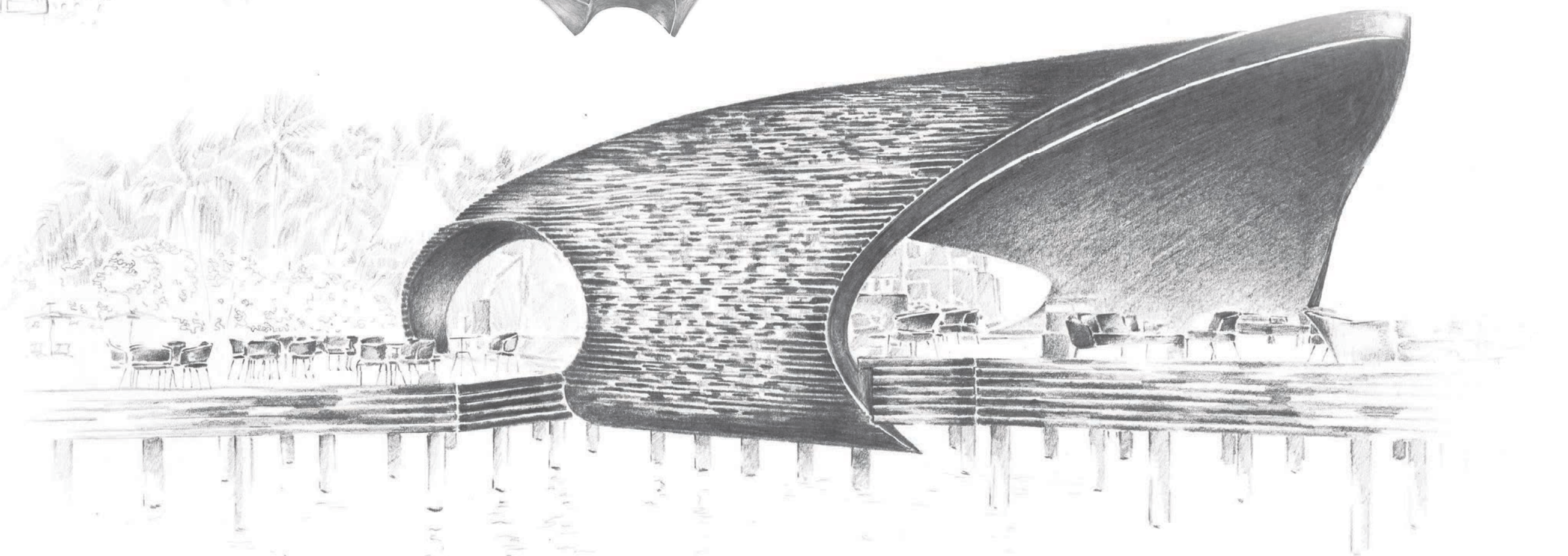
Designed by Nature

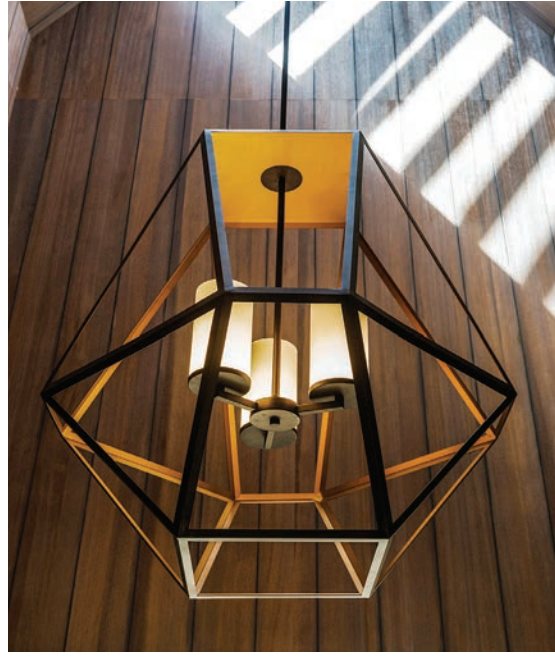
A striking silhouette set against the turquoise of the Indian Ocean, there's no other property in the Maldives quite like The St. Regis Maldives Vommuli Resort. Combining innovative contemporary design with a profound appreciation for the natural environment in which it resides, it's like an elegant sculpture sitting atop one of the most beautiful islands in the world.

Designed by WOW architects in Singapore, each building draws inspiration from the treasures found on and around the island. The overwater villas mimic graceful manta rays; the distinctive pods of the Iridium Spa form a lobster; the library takes its sinuous lines from a delicate spiral seashell found on the beach; and of course, the unmistakable shape of a whale shark juts out into the ocean and forms the bar, where guests can sip cocktails as they watch the sun go down.

It's not just the coast, though, that inspires and informs this unique resort. The island's lush jungle, with its bounteous flora and fauna, is rightly celebrated. Vommuli House, where you'll find a beautiful yoga studio, fitness center, children's play area and children's kitchen branching right out into the greenery, is based on a sprawling Banyan tree that was discovered on the island amid coconut trees and coastal plants.

Divided into four zones – Lagoon, Beach, Jungle and Coastal – the interior of each building reflects its location. And whether it's a piece of locally carved driftwood placed on the wall or a beautiful artwork made from glass bottles washed up on the shore, the St. Regis signature style of exquisite elegance and glamour can be found everywhere, with attention to detail, authenticity and unique design at every turn.





Custom-made diamond-form lamps showcase one of the hallmarks of a St. Regis property: the diamond motif



Garden Villas

Set in the heart of the lush Vommuli jungle, each of the tranquil Garden Villas at The St. Regis Maldives Vommuli Resort offers a chance to connect directly with the raw natural environment of this beautiful and unspoiled island. Surrounded by towering palm trees and vibrant flowering plants, nowhere offers quite the same sense of privacy, retreat and calm.



Overwater Villas

With floor-to-ceiling views of the Indian Ocean, and steps leading directly from the private terrace straight into the sea, each Overwater Villa provides unobstructed access to the crystal clear waters surrounding it. The villas' location, right by the house reef, means that eagle rays, shoals of young squid and tropical fish of all shapes and colors are right on your doorstep, and can be seen simply by peering through the netting of one of the overwater hammocks. The sunsets that can be enjoyed from each villa, meanwhile, are equally mesmerizing.





Beach Villas

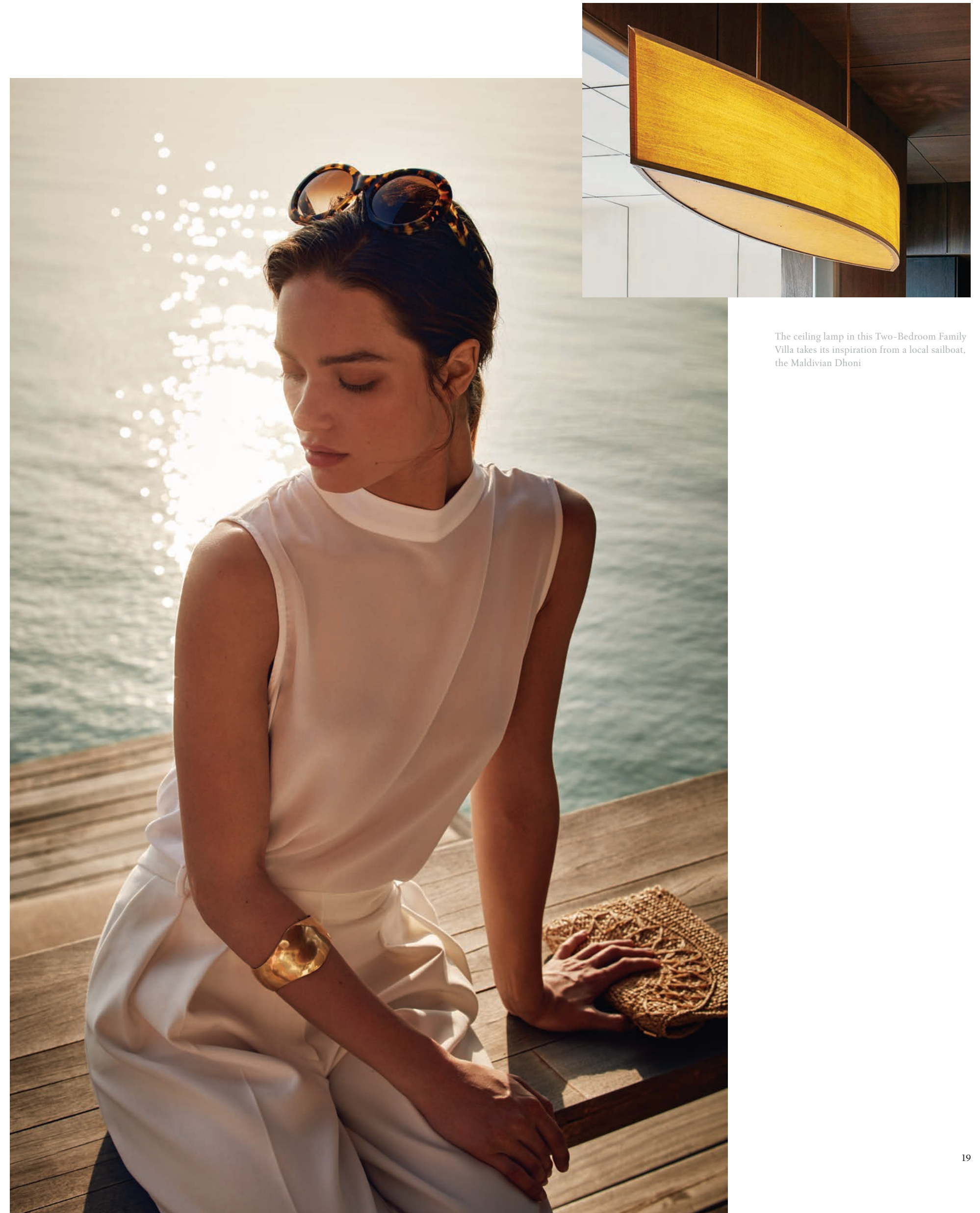
Think of the Maldives and glorious beaches are one of the first things to come to mind. It's hardly surprising – after all, who could fail to be struck by these flawless swathes of white sand, which stay cool despite the heat of the sun. Based on a fisherman's hut that was discovered on the island before the resort existed, each of the Beach Villas at The St. Regis Maldives Vommuli Resort looks out directly onto the Indian Ocean and its sandy shores, providing an unobstructed and unspoiled stretch of private beach for its inhabitants to revel in.





Two-Bedroom Family Villas

Arranged across two floors, and with two separate bedrooms and bathrooms, the resort's generously proportioned Two-Bedroom Family Villas provide exceptional levels of space, comfort and privacy. Benefiting from beachfront or overwater locations, with a large private plunge pool on the ground floor, each level contains its own spacious outdoor terrace.



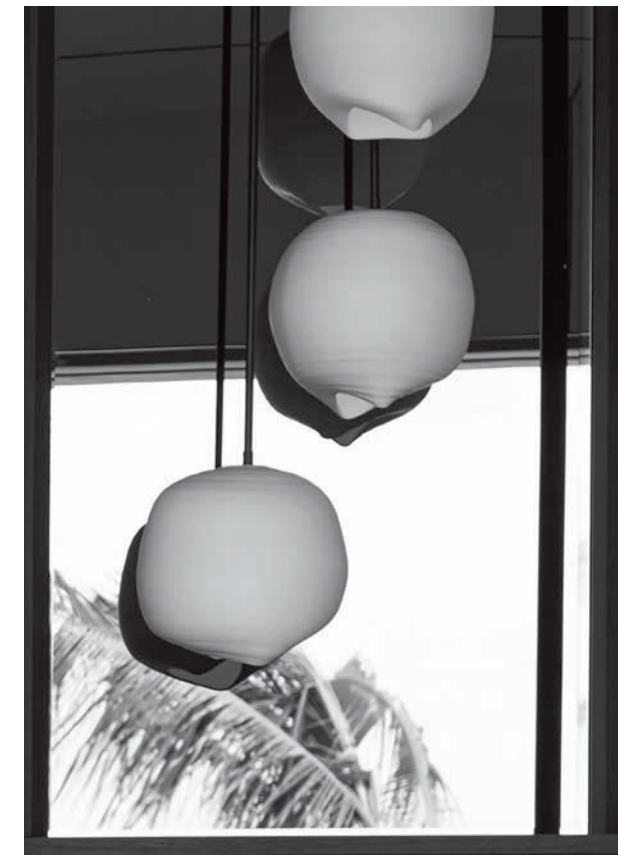
The ceiling lamp in this Two-Bedroom Family Villa takes its inspiration from a local sailboat, the Maldivian Dhoni



Two-Bedroom Beach Suites

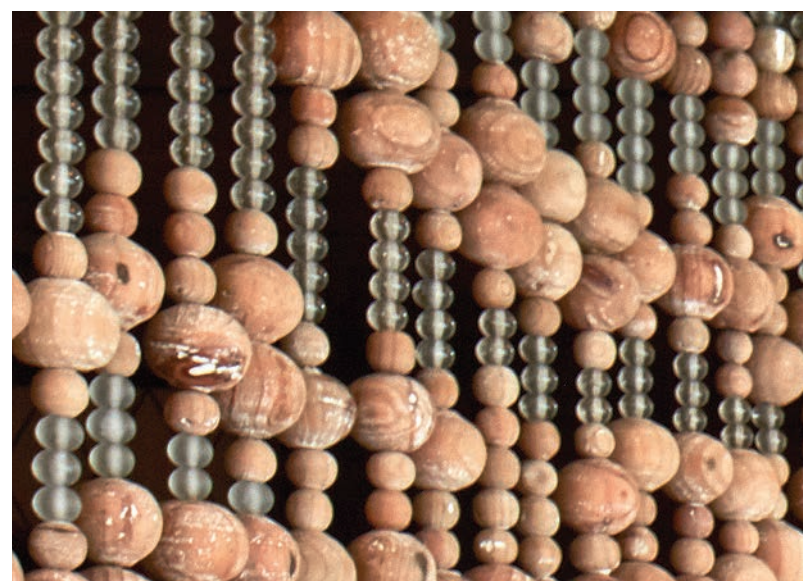
Each Two-Bedroom Beach Suite comprises two separate yet connected buildings, allowing friends and family to enjoy communal areas together while enjoying their own private spaces too. With two bedrooms and two bathrooms, indoor and outdoor showers and a separate living room, these suites also include staff quarters and a show kitchen, which can accommodate up to six for dining, as well as a spacious infinity pool that stretches along the length of the property at the front.

Inspired by beautiful Maldivian shells, these bespoke hand-thrown porcelain light-shades were made by ceramicist Margaret O'Rorke



Fabricated by local craftsmen in India and conceptualized by WOW Architects | Warner Wong Design, this remarkable artwork uses shards of old timber panels to create an image of the Maldivian horizon





Overwater Suites

Featuring a spacious and beautifully furnished private terrace, each Overwater Suite includes a stylish wooden daybed to recline on, while a gazebo provides cooling shade in which to shelter from the midday sun. An elegant white marble bathroom features a deep tub to soak in, with floor-to-ceiling windows offering spectacular views of the shimmering Indian Ocean. The large separate living area can comfortably accommodate up to four guests for private dining, inviting long, luxurious dinners.

Using aged timber balls and glass beads, this bed headboard mimics the waves that lap against the Overwater Villas and Suites, and was made by craftsmen in India







Caroline Astor Estate

One of only two estates on the island, the Caroline Astor Estate boasts exceptional ocean views, and is situated just steps from Vommuli House. It houses three wonderfully spacious bedrooms and three bathrooms, two private terraces with their own plunge pools, plus staff quarters – with elegant contemporary design throughout. Split over two levels, with a separate living room and kitchen, it can comfortably accommodate larger families and groups.







At the St. Regis Maldives Vommuli Resort, every effort is made to upcycle. This beautiful piece by Anjali Design uses the bottoms of old glass bottles to form an underwater scene



John Jacob Astor Estate

The impressive John Jacob Astor Estate, the largest and grandest estate on the island, stands at the pinnacle of the Lagoon zone. With its own buggy for exploring the island and a dedicated Estate Butler, it has a 92-square-meter swimming pool and Jacuzzi on its elegantly minimalist deck. Arranged over two levels, with three bedrooms and bathrooms and staff quarters, it contains exclusive luxury amenities such as a private gym, spa suites and a private cinema. Equipped with a kitchen large enough to host 12 for private dining, it offers opulent design and unrivaled panoramic vistas.





Previous page: the contemporary master living room of the John Jacob Astor Estate. This page: the elegant master bathroom and bedroom





DINER

Global Gastronomy

All manner of international cuisines and cooking styles can be enjoyed at The St. Regis Maldives Vommuli Resort, where the finest produce from all over the world is transformed into exquisite dishes. Offering everything from classic Italian fine dining to the simplicity of a perfectly crisp pizza, our head chef's culinary philosophy is clear: use the very best quality ingredients and cook them perfectly. Here, the St. Regis chefs cultivate their own kitchen garden, growing an array of herbs, vegetables and salad leaves, which they use as the starting point for each dish. Everything served at the resort's five restaurants – Alba, Orientale, Crust, Cargo and Decanter – is made from scratch rather than imported, from the bread, pastries, donuts and other breakfast items freshly baked each morning to pickles, chutneys and jams.



The chefs at Alba, The St. Regis Maldives Vommuli Resort's signature restaurant, prepare classic Italian cuisine served in an elegant setting





Alba Lobster Pasta

Fresh local lobster is a Maldivian specialty, and the chefs at Alba like to pay tribute to this most luxurious of ingredients with this elegant pasta dish.

INGREDIENTS

Fresh pasta, such as fettuccine or spaghetti, 6oz
Lobster meat, cut into cubes, 3oz
Garlic, finely chopped, 1 clove
Red onion, finely chopped, 1 piece
Thyme
Butter, 2 tablespoons
Cream, 2 fl oz
A splash of white wine
Cherry tomatoes, halved, ¼ cup
Basil julienne
Extra virgin olive oil
Salt, pepper

METHOD

1. Heat up the frying pan and add some extra virgin olive oil and sauté the garlic and onion. Add the lobster meat and season it with salt, pepper, thyme. Sauté until the lobster is almost fully cooked and set aside.
2. Boil the fresh pasta in salt water until it's al dente.
3. In the meantime, heat up a large saucepan with extra virgin olive oil, garlic and onion. Add the white wine and let it reduce before adding some cream. Then add the lobster into the sauce to warm it up.
4. Add the pasta to the sauce with the lobster and mix well before stirring in the cherry tomato, butter, basil julienne and seasoning again if necessary.
5. Drizzle some extra virgin olive oil over the pasta and garnish with fresh basil leaves.

Alba

The St. Regis Maldives Vommuli Resort's signature restaurant serves contemporary Italian cuisine in sophisticated surroundings. Open all day, each table faces out onto the pristine beachfront by the resort's main pool, and an open kitchen reveals the chefs in their element.



Alba is located by the hotel's graceful infinity pool, with tables indoors and outdoors offering glorious views of the Indian Ocean



Oriente's Murgh Tandoori

It might not be obvious, but there is a fine art to making something as simple as a chicken kebab taste truly exceptional.

INGREDIENTS

2 boneless chicken breasts, cubed
Lemon juice, ½ fl oz
Ginger garlic paste, 2 tablespoons
Chili powder, 6 tablespoons
Garam masala, 2½ tablespoons
Kusuri methi, 2½ tablespoons
Yogurt, 3½ oz
Salt
Lemon juice
A pinch of cumin powder

METHOD

1. Marinate the boneless chicken pieces with lemon juice, salt, ginger garlic paste for at least 1 to 2 hours.
2. Make a marinade with the rest of the spices along with the yogurt. Mix well and leave for an hour.
3. Mix the boneless chicken pieces in with the prepared marinade, then leave to marinate in the refrigerator for 2 hours. After marinating, place the chicken pieces on a tandoori skewer or place on an oven dish and roast until the chicken is fully cooked.
4. Take the chicken pieces off the skewer or from the oven dish and drizzle on some lemon juice and cumin powder on top to season the chicken.
5. Serve with mint chutney.



Opposite: at Orientale, guests enjoy delicious Asian delicacies such as murgh tandoori, served straight from the hot clay tandoor

Oriente

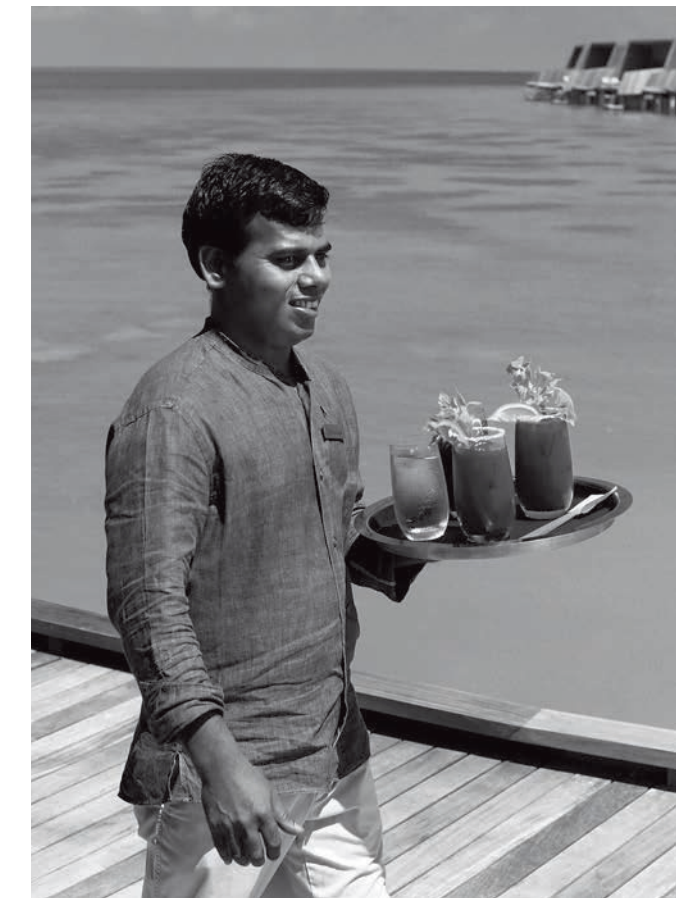
With an enticing Asian à la carte menu, Orientale is the second beachfront restaurant at The St. Regis Maldives Vommuli Resort. Diners can select from a scintillating menu of Indian, Pakistani, Japanese, Sichuan, Cantonese and Korean dishes.



The Whale Bar

The striking silhouette of the Whale Bar is one of the first things you notice about The St. Regis Maldives Vommuli Resort from the air. Jutting out from the shore with an uninterrupted view of the Indian Ocean, mirroring the resort's private coral reef, guests gather here before dinner to take in the most beautiful golden sunsets, while live music and DJs add a buzz to cocktail hour.

Created by artist Maya Burman, The Whale Bar's ceiling mural is an example of pyrography, a traditional Maldivian art form that involves burning a design into wood with a heated metallic point.



The St. Regis Island Mary

At every St. Regis property you'll find that hotel or resort's individual twist on the classic Bloody Mary. This fiery version uses kala namak – otherwise known as Himalayan black salt – around the rim to give the drink a hint of smokiness while accentuating its intense tomato flavor.

INGREDIENTS:

Vodka, 2 fl oz
 Martini Bianco Vermouth, ½ fl oz
 Tomato juice, 4 fl oz
 Worcestershire sauce, a dash
 Tabasco sauce, a dash
 Lime juice, ½ fl oz
 Celery bitters, 3 dashes
 A pinch of black pepper

GARNISH:

On the rim: kala namak salt
 1 celery stalk
 1 slice of lime

Fill ¾ of a cocktail shaker with ice. Gently pour in all the other ingredients and shake the mixture three times. Meanwhile, salt the edges of your glass – or even better, a clean Nautilus seashell – before straining the drink into it. Garnish with a celery stalk and a fresh wedge of lime, and serve.

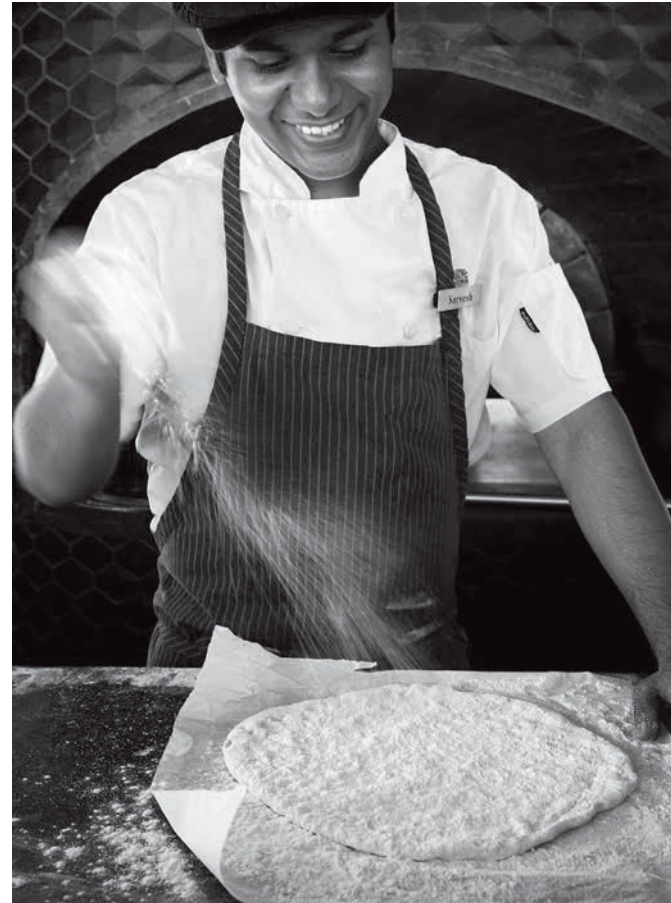


Crust

Serving fresh pizza and bruschetta baked in a wood-fired oven on the beach. Crust has gathered a legion of devoted followers. In fact, many say the pizza there is the best they've ever eaten. It's quite a claim – but then, before opening, chefs at the resort tried out no fewer than 32 recipes in the quest for the perfect pizza dough.



Crust's toppings range from the classic Margherita to more adventurous choices, with guests also invited to create their own unique flavor combinations



Decanter

Down a small staircase at Alba lies Decanter, a wine cellar that houses over 2,000 exceptional bottles, hand-selected by the resort's master sommelier. Featuring over 615 different labels from 23 different countries, Decanter has Old World vintages dating back as far as 1755, including many exceptional champagnes, as well as bottles from new, emerging regions, offering a few surprises to complement the already prestigious wines.



Top: Decanter has an elegant dining room, the ideal place to enjoy some of the world's finest wines and champagnes





Cargo, the perfect place to enjoy a long, leisurely lunch with wonderfully fragrant Middle Eastern cuisine. The restaurant's distinctive tables are made from the recycled wood of fishing boats



Cargo

When Middle Eastern restaurant Cargo was launched, the idea was to make guests feel as though they were dining at a good friend's house. The tropical garden location gives it an otherworldly feel, while the scent of spices and dishes cooked over a charcoal grill fills the air. With its relaxed, informal atmosphere, Cargo invites diners to enjoy long and laid-back dinners, sharing a wide array of small plates and meze with family members and friends.

Cargo Signature Hummus

Sprinkled with jewel-pink pomegranate seeds, this savory chickpea dip is loved by everybody who tries it. Here's how it's made at Cargo.

INGREDIENTS

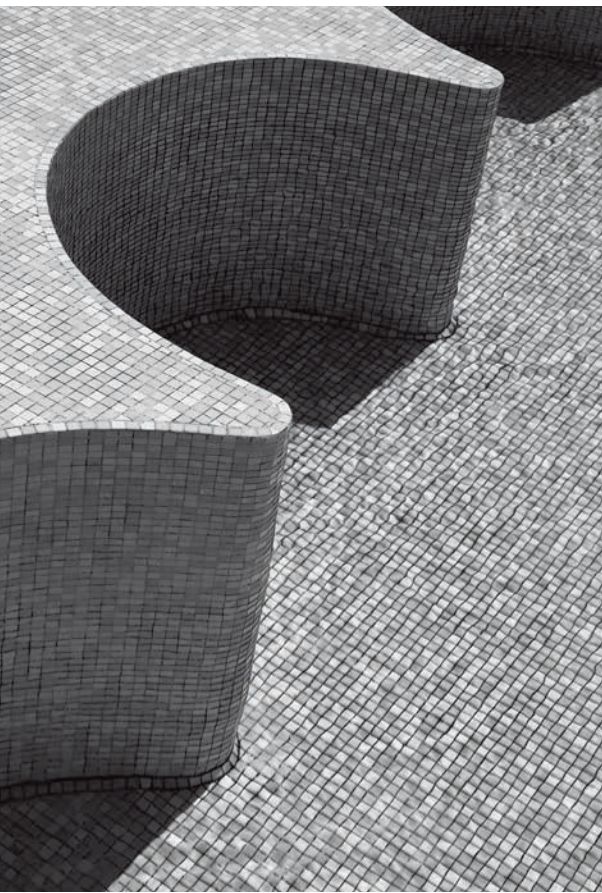
Dried chickpeas, 1 cup
Bicarbonate of soda, 1½ teaspoons
Tahini paste, 6 tablespoons
Juice of 1 lemon or more to taste
Garlic, 3 cloves, crushed
A pinch of cumin powder
Ice cubes
Salt
Extra virgin olive oil

1. Place the chickpeas in a bowl and cover with twice the volume of cold water. Stir in 1 teaspoon of bicarbonate of soda and leave to soak for 24 hours.
2. Drain the chickpeas, rinse well and place in a large pan. Cover with cold water and add the rest of the bicarbonate of soda. Bring the water to the boil, then turn down the heat and simmer gently until the chickpeas are tender – they need to be easy to mash and almost falling apart. Add more water if they seem to be boiling dry.
3. Leave them to cool down in the water then drain well, setting aside a spoonful of chickpeas as a garnish.
4. Place the chickpeas in a food mixer, add the tahini paste, lemon juice, garlic, and cumin powder and add some ice cubes. Blend until the chickpeas are mixed smoothly. For seasoning, add another pinch of cumin powder, lemon juice and salt.
5. Tip into a bowl, and when ready to serve, drizzle with extra virgin olive oil and garnish with the reserved chickpeas.





HERALD



Tailor-made Treatments

With each pod set on its own deck overlooking the Indian Ocean, it's hard to imagine a more idyllic place in which to unwind than the signature Iridium Spa. Expert therapists tailor each treatment – some of which are described over the following pages – to the individual. No two are the same, and yet the end result is consistent: luxurious treatments that deliver real results, carried out by some of the most knowledgeable practitioners in their field.

Iridium Signature Touch

Using a bespoke combination of Balinese and Malaysian massage techniques, and a blend of natural oils tailored to each individual, the Iridium Signature Touch treatment offers the ultimate in deep relaxation.

Caviar Journey

This ritual draws on the anti-aging properties of caviar extract to revitalize the skin. It concludes with a lavender-scented bath, accompanied by a glass of champagne and a serving of delicious caviar.





Ultimate Maldivian Hafla

This locally inspired treatment begins with a soothing coconut milk foot soak, followed by a gentle scrub using coconut and tropical hibiscus, a nourishing mococoa chocolate and coconut body wrap, then a warm bath of lavender oil or tropical oils and local honey. The journey ends with a massage and brief facial.

Ayurvedic Punarnava

A perfect example of Ayurvedic principles in practice, comprising an Abhyanga massage, carried out by two therapists using warm oil and a herbal bundle, followed by the shirodhara, which involves pouring a flow of warm oil onto the "third eye" in the center of the forehead, sending the recipient into a blissful, trance-like state.



An Ancient System with Modern Results

The Iridium Spa's in-house Ayurvedic doctor provides guests with in-depth consultations, asking them about their lifestyle, diet and exercise habits and determining their body type, or "dosha" as it is known in Ayurveda, before prescribing a bespoke health plan that will deliver benefits for years to come.

Ayurvedic Ginger Tea

This spicy ginger tea combats insomnia, helps rid the body of toxins and is incredibly soothing for those suffering from a cold.

INGREDIENTS

*A large thumb of ginger, peeled and sliced
Lemongrass, 2 leaves
Juice of half a lemon
Honey or brown sugar
Water, 1 liter*

METHOD

Boil the ginger slices in the water for 20 minutes. Strain into a teapot and mix with either honey or brown sugar to taste. Add in the lemon juice and serve.





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Under the Sea

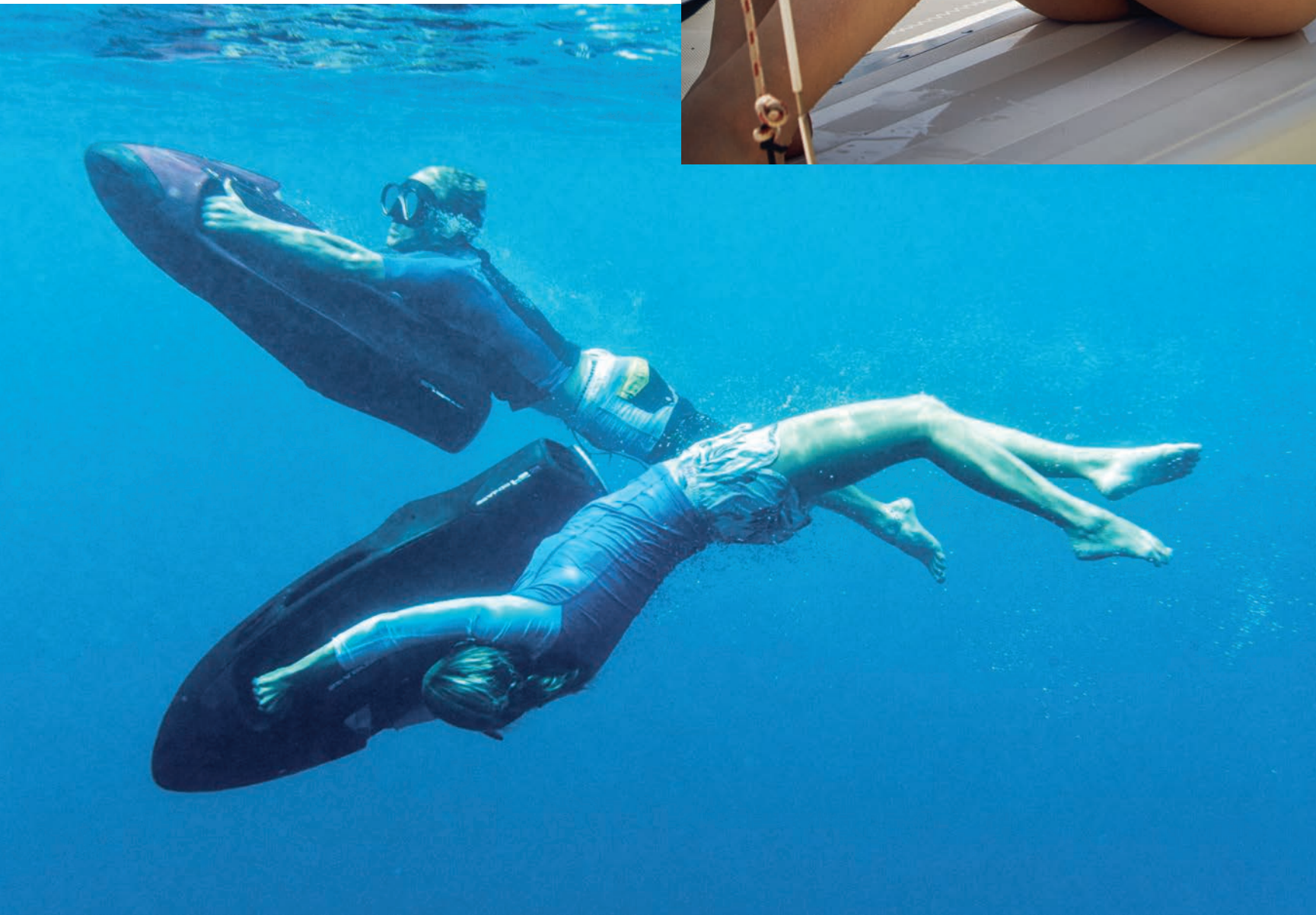
Venture beneath the waves of the Indian Ocean and a treasure trove of spectacular wildlife awaits. The Vommuli Dive and Watersports Center offers a variety of ways to enjoy this underwater paradise, from diving expeditions under the guidance of highly experienced professionals to snorkeling trips in *The Red Snapper*, the beautiful St. Regis yacht.

Thrills Galore

Discover the exhilaration of flying across the ocean on a Jet Ski or in a speedboat, diving beneath the waves with a Seabob, waterskiing, windsurfing or taking a Topcat catamaran out on the waves. The Maldives is also one of the best places in the world for big game fishing – and the St. Regis chefs will gladly transform your catch into an exquisite dinner.



Fun in the sun with Jet Skis, Topcat catamarans (below, top left) and Seabobs





Azimut 66

There's no better way to enjoy the glorious Indian Ocean than on the *Azimut 66*, winner of the Most Technologically Advanced Yacht award at the World Yacht Trophies 2016. It features a spacious cushioned sun-deck, shaded dining area, and eight beautifully furnished berths, perfect for longer trips.

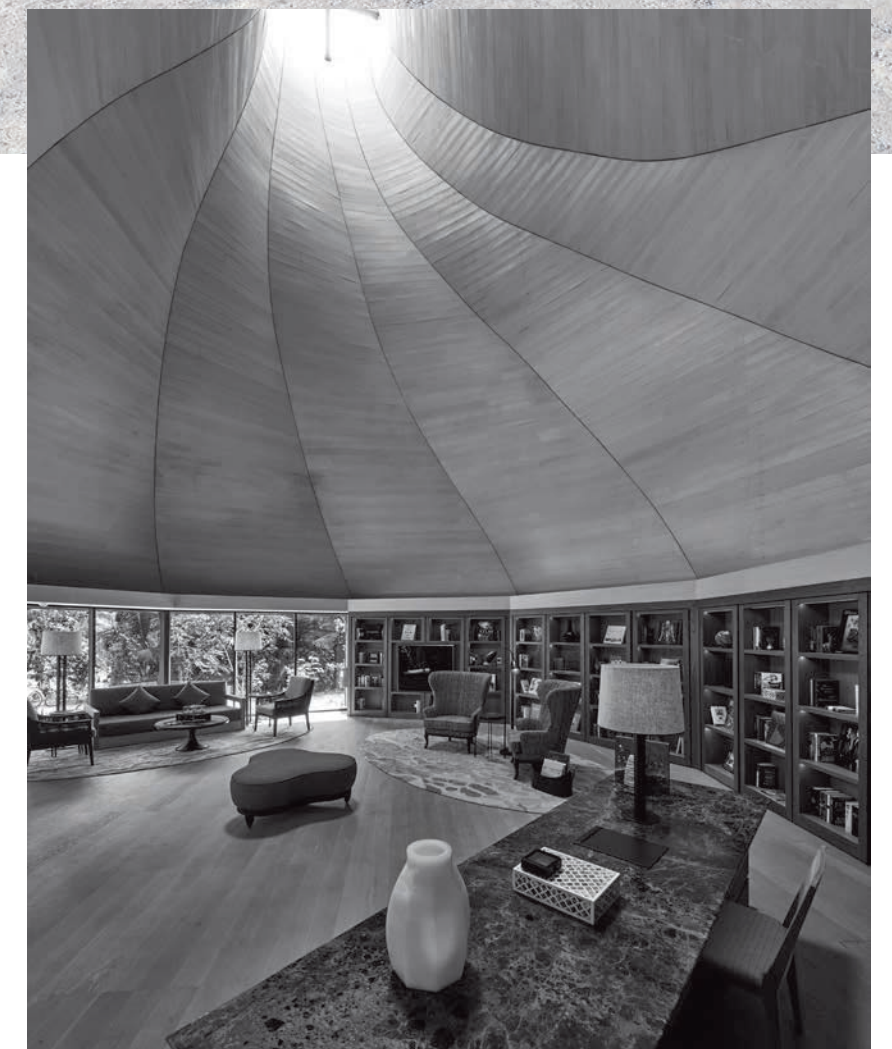


Rediscover the romance of travel with a day-trip aboard the resort's award-winning yacht, *Azimut 66*



A Literary Haven

Curated by Ultimate Library, The St. Regis Maldives Vommuli Resort's seashell-shaped library is filled with books inspired by island life. There are comfortable chairs to curl up in, or perhaps one of the shaded sunloungers by the resort's infinity pool might beckon.



Right: the resort's library is stocked with books inspired by island life. Above: the infinity pool



The Body Beautiful

Staying active is easy on Vommuli Island, with the very best facilities at your disposal, including a tennis court and fitness center with state-of-the-art Technogym equipment. Classes such as TRX Boot Camp, Tabata and HIIT, meanwhile, provide further opportunities to stay in shape.



Yoga

Mornings at The St. Regis Maldives Vommuli Resort begin with sun salutation classes on the deck of the Iridium Spa. For something more invigorating, Power Yoga classes use a faster-paced series to increase the heart rate. Private one-to-one yoga sessions can also be arranged.

Clockwise, from right: anti-gravity yoga; the Fitness Center; the picturesque tennis court



Anti-Gravity Yoga

Suitable for all ages and abilities, this full-body workout consists of maneuvers inspired by yoga, Pilates, calisthenics and acrobatics performed while suspended from the bright silk hammocks that hang from the ceiling of Vommuli House.



FAMILY



Clockwise, from right: bicycles are available for would-be explorers; cooking with chef; the Kids' Club; discovering Vommuli's undersea wonders



Child's Play

Almost anything a child could dream of can be found at The St. Regis Maldives Vommuli Resort – from a DIY ice-cream sundae bar to a games room with the latest video games and consoles. All children are given their own set of beach toys on arrival, and there's an ever-changing roster of fun and imaginative activities at the Kids' Club.



Cooking with Chef

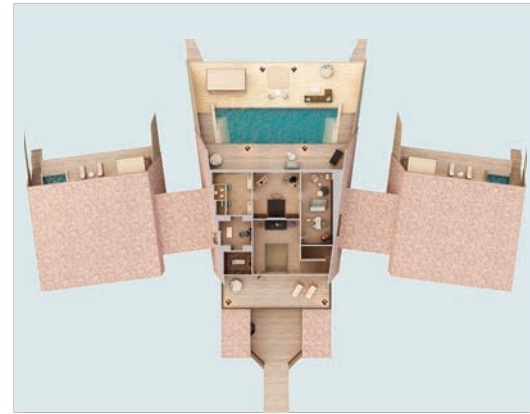
In addition to the Kids' Club, children at Vommuli Island have their own special kitchen, with cooking equipment, utensils, chairs and tables at the right height. Here, they can join masterclasses hosted by chefs, and learn how to make everything from popular baked goods like cookies and cupcakes to main dishes such as macaroni cheese.



Room Layouts



JOHN JACOB ASTOR ESTATE
Lower floor



JOHN JACOB ASTOR ESTATE
Top floor



CAROLINE ASTOR ESTATE
Lower floor



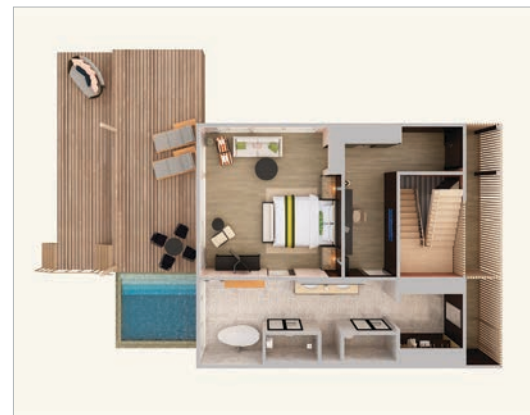
CAROLINE ASTOR ESTATE
Top floor



TWO-BEDROOM BEACH SUITE
Lower floor



TWO-BEDROOM BEACH SUITE
Top floor



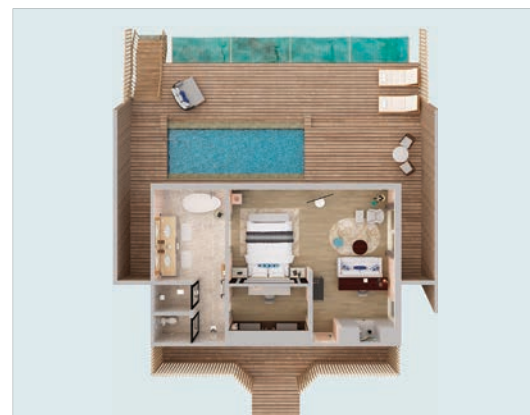
TWO-BEDROOM FAMILY VILLA
Lower floor



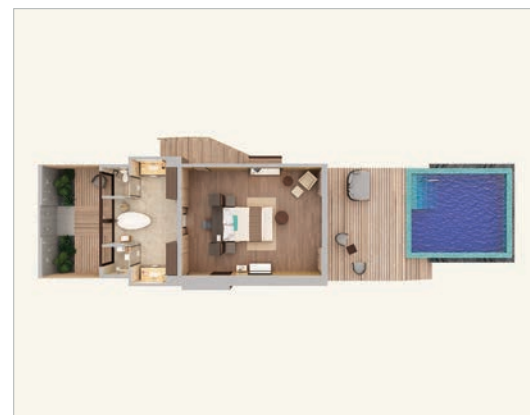
TWO-BEDROOM FAMILY VILLA
Top floor



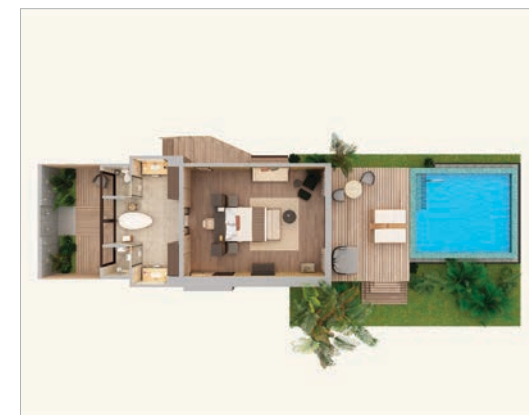
OVERWATER SUITE



OVERWATER VILLA



BEACH VILLA



GARDEN VILLA