



in touch

MAGAZINE



Begin something beautiful

Dear Baros Guest,

This quarter, we invite you to celebrate romance, new beginnings and moments that linger. Enjoy intimate culinary creations, from the delicate warmth of our Lighthouse Mahi Mahi and Sand Lobster Tail to the playful sweetness of a Peachy Lychee cocktail, designed to delight the senses and inspire shared memories.

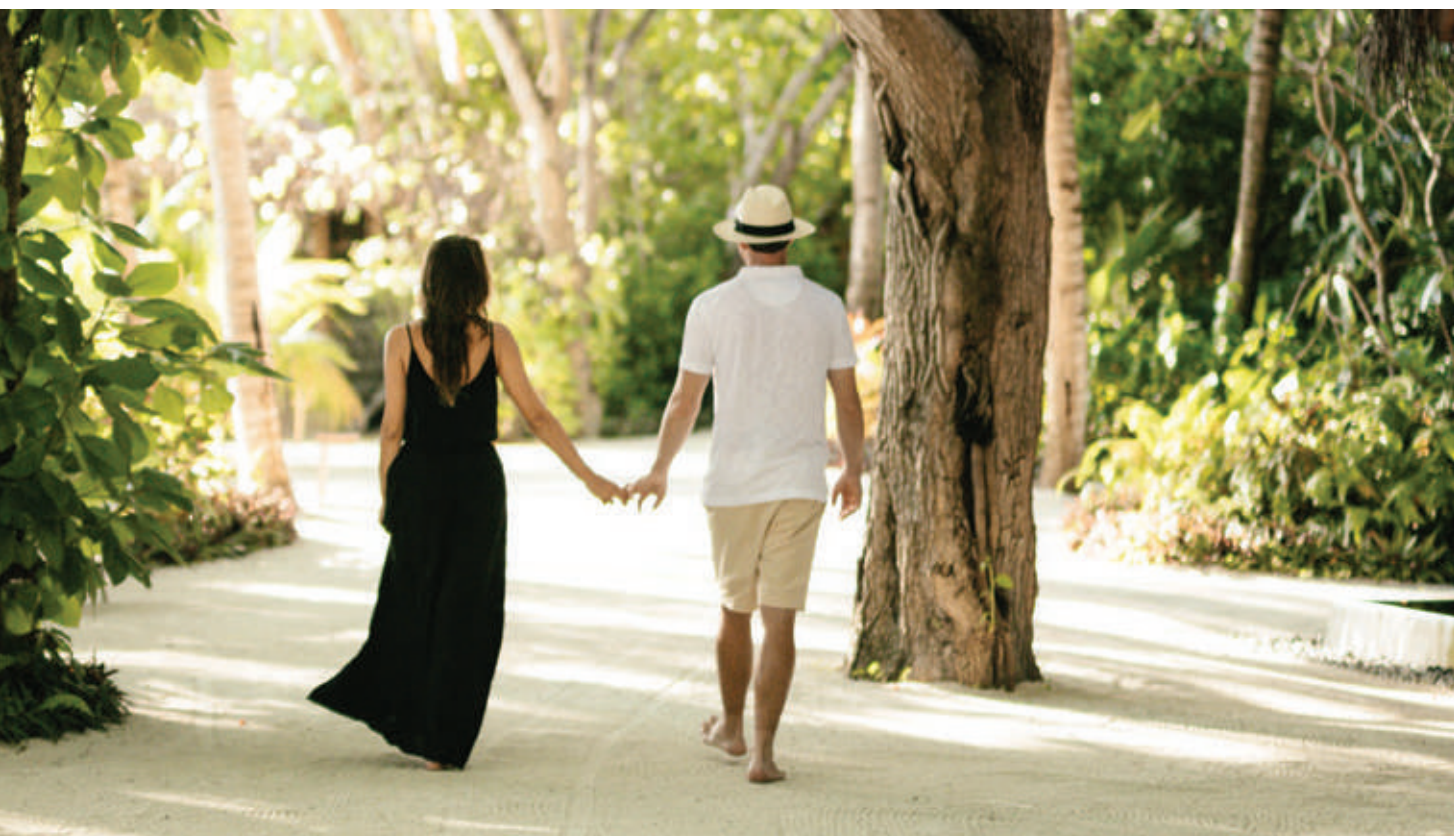
Discover the magic of Baros beneath the waves as you dive alongside vibrant marine life, or let the whispers of our lush gardens and soothing spa rituals reconnect you to one another. Learn about treasured Maldivian traditions, from the centuries-old engagement ceremony to tranquil experiences aboard *Nooma*, celebrating heritage and romance.

As you turn the pages, may you be inspired to embrace the intimacy, adventure and timeless beauty that define Baros, and perhaps even create your own unforgettable moments of connection.

Warm regards,



Shijah
General Manager



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Asian Spice Mahi Mahi Fillet and Pan-Fried Lemongrass Sand Lobster Tail

Delicately spiced, this Lighthouse special captures the essence of Maldivian waters. Locally sourced Mahi Mahi and sand lobster are paired with a warm Thai-inspired roasted pepper dressing, creating a perfectly balanced celebration of the sea's natural flavours with subtle elegance.



Ingredients

Snapper fish fillet	100g
Sand lobster tail	70g
Broccolini	30g
Young corn	30g
Roasted cumin	15g
Butter	10g
Salt	10g
Black pepper	10g
Chopped garlic	15g

For garnish:

Frisée leaf
Apila crush
Lemon dressing

Warm Thai roasted pepper dressing:

Three-colour bell pepper, chopped	50g
Chopped lemongrass	20g
Roasted red bell pepper purée	20ml
Sweet chilli sauce	30ml
White vinegar	10ml
Salt and sugar	10g

Method

Season the fish and lobster with salt, pepper and roasted cumin. Blanch broccolini and young corn, then set aside. Pan-sear the fish and lobster gently until just cooked, sauté the vegetables in butter and season lightly.

For the dressing, gently sauté the bell peppers and lemongrass in olive oil until soft. Add vinegar, sugar, sweet chilli sauce and roasted red pepper purée, simmering until slightly thickened.

Plate the fish and lobster with the vegetables, drizzle with the warm dressing and finish with frisée, apila crush and a touch of lemon.

A dish that reflects Baros' culinary philosophy – fresh, locally inspired and crafted with care.



Peachy Lychee

There's something undeniably romantic about the lychee — its delicate sweetness and tender flesh evoke intimacy, playfulness and a touch of exotic charm. Inspired by these qualities, the Peachy Lychee is a cocktail designed for shared moments, from sunset to starlight — perfect for couples seeking a toast that mirrors the sweetness of togetherness. With its soft blush hue, fragrant peach and lychee notes, it's a drink that invites connection and conversation.

Ingredients

Stoli vodka	40ml
Peach purée	20ml
Lychee liqueur	20ml
Simple syrup	20ml
Lemon purée	20ml
Fresh lychee for garnish	1 pc
Mint sprig for garnish	

Method

Add the liquid ingredients into a cocktail shaker over ice and shake vigorously until well combined and chilled. Strain the mixture into a highball glass filled with freshly crushed ice. Garnish with a whole lychee on a skewer and a sprig of fresh mint, letting the aroma of the herbs and fruit enhance each sip.

Refreshingly balanced — sweet, tangy and smooth — it is an elegant companion for moments of connection.

Private Romantic Dinner Cruise on Nooma



With her curved prow, sweeping sail and palm-thatched roof, *Nooma* is Baros' elegant tribute to Maldivian craftsmanship. Built by local artisans, this 19-metre wooden dhoni holds a quiet, timeless charm, gliding across the atoll under the gentle care of her sarong-clad crew. Designed for intimate journeys, she blends authenticity with comfort through thoughtful touches: a private saloon lounge, shower, washroom and an air-conditioned double cabin create the perfect balance of tradition and understated indulgence.

While *Nooma* is perfect for leisurely reef escapes and serene sunset voyages, her most captivating experience is the Private Romantic Dinner Cruise – an elevated extension of our sunset sail, crafted for unforgettable evenings beneath the Baros sky.

Designed for two, your journey begins as *Nooma* glides into the golden hour, Champagne in hand and canapés served as the horizon softens into hues of rose and amber.

As daylight fades, the cruise transforms into a private dining experience. Beneath the stars, your personal butler presents a bespoke gourmet menu prepared by our chefs, served on deck with the soothing rhythm of the Indian Ocean as your backdrop.

With thoughtful details, complete privacy and the soft glow of lantern light, dinner aboard *Nooma* feels intimate, indulgent and deeply personal – a perfect way to celebrate love or savour a moment of pure connection.

Available on request from 5:30 pm to 9:30 pm, this four-hour experience includes canapés, a private dinner, a bottle of Champagne, water and fruit juices, and may be arranged for up to four guests.

For an evening to treasure, let *Nooma* carry you into the heart of romance at Baros.



A BRIEF MALDIVIAN LANGUAGE GUIDE

Marriage

Kaiveni

Husband

Firimeehaa

Wife

An'bimeehaa

Witness

Hekiveriyaa

Gift

Hadhiyaa

Ask

Ehun

Tea

Sai

Love

Loabi

Trust

Ithubaaru

Memories

Han'dhaanthah

The Tradition of Rankiyun

A Maldivian Prelude to 'Yes'

In the Maldives, even life's most meaningful moments are marked with simplicity and the warmth of family. *Rankiyun* – also known as *rankiyumuge haflaa* – is the traditional Maldivian engagement gathering, a rite that publicly affirms a couple's intention to marry. It is distinct from the legal nikāḥ, which is conducted separately under Islamic law.

The custom begins with *kaivenyah ehun*, when representatives from the groom's side visit the bride and her mother first to discuss marriage. Once both families agree, the bride names her mahr – the husband's first gift to his wife – a symbol of affection, respect and commitment. The groom's representatives then visit the bride's father to formally request her hand in marriage on behalf of the groom. Modern couples sometimes do this together and they speak with their parents, expressing their intent to marry. What follows is the preparation for the *Rankiyun* gathering.

Some families prefer an intimate tea at home; others host a slightly larger celebration. The atmosphere varies across the islands – lively with bodu beru (traditional Maldivian music and dance) on some; quiet and family centred on others.

During the gathering, relatives share tea, sweet treats and well wishes. Short prayers may be recited, and small tokens are exchanged. While certain islands introduce a symbolic monetary pledge, the binding mahr remains reserved for the nikāḥ ceremony.

In many island communities, the joy extends beyond the home. Families send sweets to neighbours or share a simple announcement, turning a personal milestone into a moment of communal celebration.

After *Rankiyun*, preparations begin for the nikāḥ, marking the next step in the couple's journey towards marriage.



A Journey Beneath the Surface, Together

In a world that moves a little faster every day, filled with tasks, expectations and the constant hum of social media, it's only natural to crave moments that let you pause, breathe and reconnect with something real. Diving offers exactly that: a quiet escape from the noise; a chance to feel weightless and free beneath the surface.

For many, this underwater world becomes a sanctuary. And while a solo dive can be beautifully restorative, sharing these moments with someone you love adds a depth of connection that feels truly special.

Imagine drifting side by side as a squadron of mantas sweeps past, their wings gliding through sapphire-blue water. Picture the quiet thrill of spotting a whale shark together – the gentle giant emerging from the blue, leaving you both in silent awe. These are the kinds of experiences that stay with you, forming memories that feel almost sacred.

Studies show that couples who share a passion – especially one as immersive as diving – often find that their bond deepens naturally. The connection extends well beyond the water, inspiring more meaningful conversations, shared anticipation for future adventures and a sense of discovery that lingers long after the fins are off.

Diving also builds trust. The buddy system calls for communication, awareness and care – and when your buddy is your partner, that trust becomes even more instinctive. You check each other's gear, stay close underwater and look out for one another. This quiet teamwork often nurtures patience, understanding and closeness in everyday life, too.

Planning a holiday around diving adds another layer of excitement – researching new reefs, imagining new encounters and knowing you'll witness them together. There's something intimate about discovering a world so far removed from everyday routine. The colours of the reef, the calm of the currents, the creatures that seem almost otherworldly – these become memories only the two of you truly share.

For couples seeking connection, adventure and a chance to rediscover one another, diving together at Baros becomes a journey of its own – one as romantic as it is unforgettable. Here, beneath the shimmering Indian Ocean, love often finds its deepest breath.

Romantic Spa Retreat for Couples

At Serenity Spa, every experience is crafted with intention, offering couples a gentle escape into calm. Our expert therapists curate a bespoke retreat designed to soothe, restore and reconnect. It's a chance to slip into serenity where moments slow and tranquillity unfolds.

For those seeking something truly unique, our Walk in the Garden ritual offers a deeper connection to the island's natural rhythms, and to each other. Surrounded by Baros' lush jungle, the treatment begins with a personalised consultation to select essential oils that reflect your emotional and physical state. Inhale the bright zest of Sicilian lemon or the cooling clarity of Chinese eucalyptus as nature gently guides you into presence.

Drawing from eastern and western techniques, our therapists blend Swedish and neuromuscular movements to ease muscular tension, while delicate lymphatic drainage encourages healthy circulation. Every touch works in harmony with the whispers of the palms and the soft rustle of the garden, leaving you grounded, balanced and renewed.

As the treatment unfolds, worries fade, replaced by a sense of deep calm. The soothing sounds of nature, paired with expert hands, create a moment of restoration that lingers long after the session ends.



Benefits include profound relaxation, improved circulation, enhanced harmony of body and mind and a renewed sense of wellbeing.

Let Serenity Spa guide you to a world of tranquil bliss – a sanctuary where you reconnect, unwind and simply breathe again.

The Lighthouse Lounge Cocktail Experience

This season, The Lighthouse unveils an all-new signature cocktail menu – a voyage of flavour, artistry and imagination. Each creation is inspired by the wanderer's journey across sea and sky, from gliding over sapphire lagoons to discovering hidden coral gardens and tranquil sandbanks.

Crafted with premium spirits, island botanicals and meticulous technique, the collection offers a captivating mix of cocktails and zero-proof creations. Every drink tells a story, each served with elegance and a touch of the unexpected.

At Baros' most iconic venue, a new ritual awaits: where every sip becomes a journey, and every glass carries a tale worth savouring.



Lakshitha Janaka Thuda Hewage

Executive Sous Chef

At Baros, culinary artistry comes alive under the direction of Executive Sous Chef Lakshitha Janaka. Michelin-recognised and seasoned across luxury resorts and fine dining, Chef Lakshitha blends global inspiration with the vibrant flavours of the Maldives, creating dishes that tell stories on the plate. From perfectly seared beef to delicate seafood, festive favourites and bespoke creations, his cuisine celebrates the finest ingredients with creativity, precision and heart.

A visionary leader and mentor, he curates dining experiences that delight the senses while honouring tradition, inspiring moments that linger long after the last bite. For Chef Lakshitha, food is more than nourishment – it is connection, culture and celebration, transforming every meal at Baros into a memorable, multisensory journey.



Your Baros Moments

This quarter, as we celebrate love and new beginnings, our guests share stories of connection and togetherness. A honeymoon at Baros is more than a getaway – it's a chance to slow down, savour each moment and create memories that linger.



"We finally got to celebrate our honeymoon, and Baros was the perfect place to slow down and reconnect. Waking to a sunrise over the water, strolling to breakfast or diving into the lagoon to snorkel and discover life beneath the waves – every moment feels unhurried. Life is busy, but here, we savour the little things: the gentle crash of waves as we sip a glass of wine, or the mesmerising dance of fish beneath the surface. At Baros, time slows, and we simply enjoy being together."

Have a moment you'd love to share? Whether it's a striking photo, a cherished memory or a heartfelt message, we'd be delighted to feature it in In Touch. Your Baros story could inspire the next extraordinary adventure!



did you know

... that Baros offers one of the earliest over-water bungalow experiences in the Maldives – long before they became iconic worldwide?

... that the Baros house reef starts just a few metres from the shore? No boat required!

... Baros remains locally owned and managed since its opening in 1973?

... that Baros has been repeatedly recognised as one of the most romantic resorts in the Indian Ocean?



Get In Touch

Ask your questions, share your thoughts, suggestions and comments and get in touch with us. We look forward to hearing from you.

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