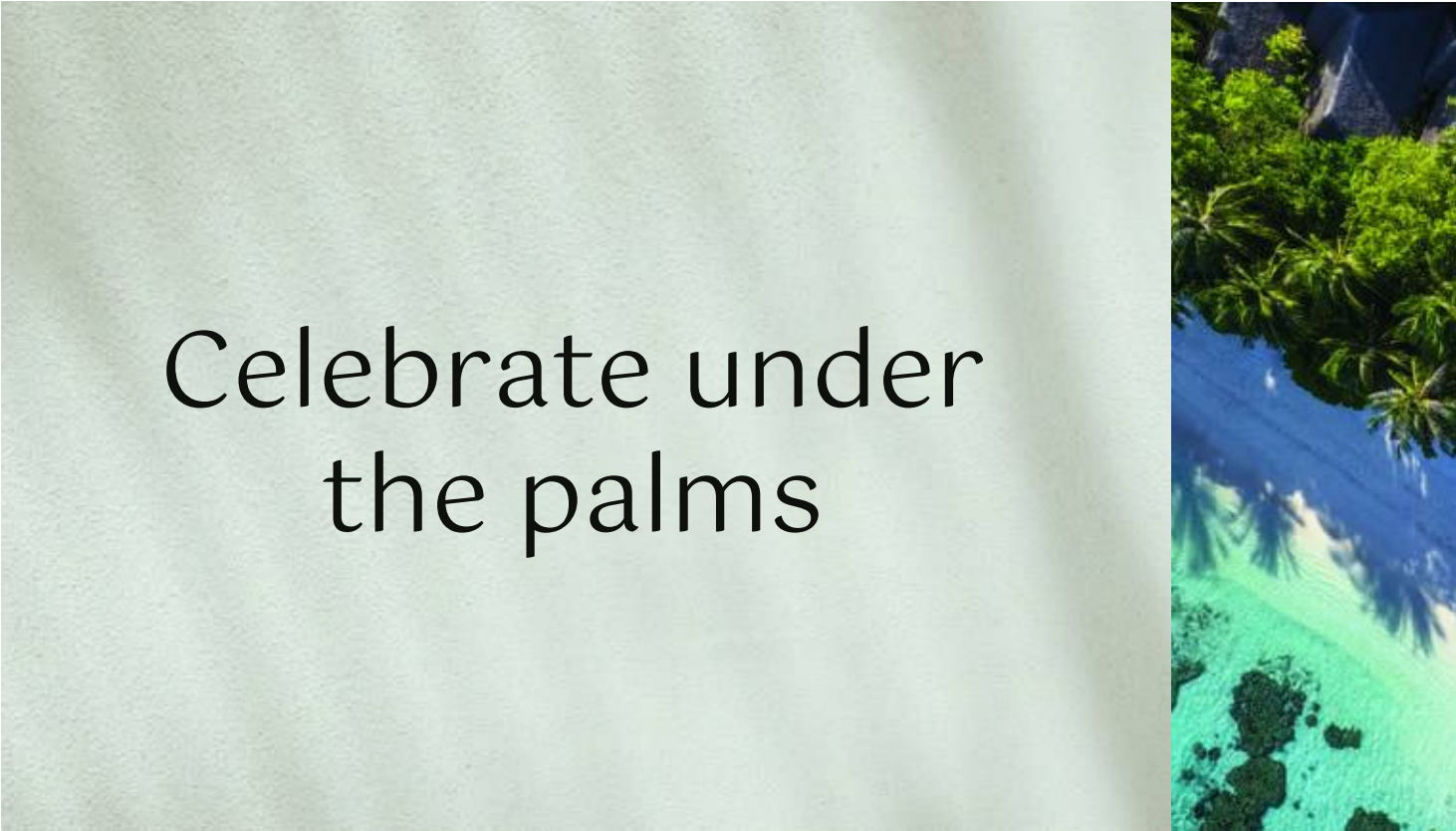


in touch
MAGAZINE



Celebrate under the palms

Dear Baros Guest,

The year is turning towards its close. As always, it's a moment to reflect on the months gone by and think about what 2027 might bring. More than anything, it's a time to gather with friends and family and celebrate what matters in a place that feels like home.

For Baros, 2026 has been a heartwarming year. Our beloved island was named No. 2 Resort in the World and No. 1 Resort in Asia in the Travel + Leisure World's Best Awards 2026, recognition earned through five decades of authentic hospitality. Thank you to all our guests; you made this possible.

This edition of In Touch is therefore a celebration of everything that makes Baros what it is, with our heritage running through every page. Discover the traditional sharing plates of islanders from years gone by, enjoy a delightfully pink cocktail inspired by local coral and learn some new Dhivehi words to share with your butlers the next time you visit. Beneath the surface, our reef continues its own kind of storytelling, home to marine life that sparks awe under the waves.

Also this quarter: we have a special wellness practitioner from Thailand joining us at Serenity Spa, while December brings the start of our festive season, Celebration under the Palm, kicking off on 22 December. We're busy behind the scenes, getting everything ready for the most joyful months of the year. We can't wait to welcome you back to our shores.

Christian
General Manager



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Coconut Mousse with Lime, Raspberry and Chocolate

A dessert built in layers, each one contrasting gently with the next. Silken coconut mousse meets the sharpness of lime jelly and the depth of raspberry, finished with a crisp French meringue and a hand-piped chocolate tree. Light in texture yet generous in flavour, this is island indulgence dressed for the festive season.



Coconut mousse (serves 4-6)

Coconut cream, chilled	240ml
Heavy whipping cream, chilled	240ml
Sugar	50g
Vanilla extract	1 tsp
Powdered gelatin (or 1 gelatin sheet)	1 tsp
Cold water, for blooming the gelatin	2 tbsp
Pinch of salt	

Lime jelly

Water	250ml
Fresh lime juice (about 2-3 limes)	50ml
Sugar, adjusted to taste	40-60g
Powdered gelatin (or 2 gelatin sheets)	5g
Cold water, for blooming the gelatin	30ml
Finely grated lime zest (optional)	1 tsp

Raspberry agar-agar jelly

Raspberry purée	250g
Water	50g
Sugar	40-60g
Agar-agar powder	3-4g
1 tsp lemon juice (optional, to brighten the flavour)	1 tsp

French meringue

Egg white	100g
Caster sugar	200g
Cream of tartar, or a few drops of lemon juice (optional)	¼ tsp
Vanilla extract (optional)	1 tsp

Chocolate tree decoration

Dark chocolate, melted

Method

Coconut mousse

Bloom the gelatin in cold water for five minutes, then warm gently until dissolved and set aside to cool slightly. Whip the cream with the sugar until soft peaks form. Whisk together the coconut cream, vanilla, salt and dissolved gelatin, then gently fold in the whipped cream until smooth and airy. Divide into serving glasses or ramekins and refrigerate for at least four hours, or until set.

Lime jelly

Bloom the gelatin in cold water for five minutes. Warm the water with the sugar until dissolved, without boiling. Remove from the heat and stir in the bloomed gelatin until fully dissolved. Allow to cool slightly, then stir in the lime juice and zest. Pour into moulds or a shallow tray and refrigerate for two to three hours, or until fully set.

Raspberry agar-agar jelly

Whisk together the sugar and agar-agar powder in a saucepan. Add the water and raspberry purée, whisking until smooth. Bring to a full boil, stirring constantly, and boil for one to two minutes to activate the agar. Remove from the heat and stir in the lemon juice, if using. Pour into a mould and allow to cool at room temperature until set, then refrigerate until chilled.

French meringue

Preheat the oven to 90–100°C. Whip the egg whites until foamy, then add the cream of tartar or lemon juice, if using. Gradually add the sugar, one tablespoon at a time, whipping continuously until the meringue is glossy and holds stiff peaks. Pipe or spoon onto a parchment-lined baking tray and bake for one and a half to two hours, depending on size. Turn off the oven and leave the meringues inside to cool completely for a crisp finish.

Chocolate tree decoration

Melt the chocolate until smooth and transfer to a piping bag. Cut a small opening at the tip and pipe the chocolate onto baking paper or acetate in the shape of a tree. Allow to set completely at room temperature or in the refrigerator, then carefully peel away and use to decorate the dessert.



Pink Coral

Named after the coral gardens that flourish on our centuries-old house reef, Pink Coral pairs red dragon fruit with ripe peach and a whisper of elderflower, finished with the clean notes of vodka. The colour will strike you first, then the flavour: sweet, delicate and entirely reminiscent of Baros. A cocktail that asks you to slow down and take notice, much like the reef that inspired it.

Ingredients

Red Dragon Fruit Juice	80m
Elderflower Syrup	15ml
Peach Syrup	20ml
Vodka	60ml
Lemon Juice	15ml

Method

Add the red dragon fruit, lemon juice, peach syrup and elderflower syrup to a cocktail shaker.

Fill with ice and shake well until chilled.

Add crushed ice to a serving glass and strain the cocktail over the ice.

Garnish with a fresh pandan leaf and a skewer of red dragon fruit.

Garnish: Fresh pandan leaf and red dragon fruit skewer

Technique: Hard shake and strain

Ice: Crushed ice

The World's Best, as voted by you



Some recognitions arrive as news. Others arrive as confirmation of something we all already knew.

Being named No. 2 Resort in the World and No. 1 Resort in Asia in the Travel + Leisure World's Best Awards 2026 belongs firmly to the second category. But we're still delighted.

This is a reader-voted award, decided by the wonderful people who have stayed with us. The intrepid adventurers who have swum our house reef at dawn, the romantics who have taken a sunset dhoni out past the lagoon, the curious travellers who have spent an evening at Sails Bar that ran later than planned.

This is why we exist, so the T+ L award means a lot to us. It reflects something felt rather than performed.

Since 1973, Baros has stayed true to a simple idea: that a resort should feel like a place you'd call home rather than a faceless luxury resort. With just 75 villas, each guest is known by name, and nearly a third of our bookings come from returning guests.

Being independent by conviction has shaped this, too. Without shareholders to answer to, our parent company Versa Hospitality has always been free to invest in people and place over speed and scale – after five decades, this philosophy still shows in the smallest details.

This award belongs to every member of the Baros team, past and present, who has helped build that reputation, one stay at a time. But most of all, this award belongs to you, our guests. Thank you for being part of it.



A BRIEF MALDIVIAN LANGUAGE GUIDE

Local Snacks

Hedhikaa

Tea

Sai

Traditional Drum

Bodu Beru

Happy New Year

Ufaaveri aa aharakah
edhen

Traditional attire for ladies

Libaas

Ramadan

Ramazan

Eid gift money

Eid Hadhiyaa

Traditional dance

Maali

Feast

Jaafath

Maldivian Songs

Dhivehi Lava

A Taste of Tradition

Long before dining became a big occasion, it was a ritual of small plates, shared generously, eaten with the hands and without ceremony. In the Maldives, these dishes are known as hedhikaa, and they remain central to island life.

Gulha are among the most loved: deep-fried dumplings filled with a spiced mix of tuna, onion and coconut, traditionally served alongside tea. Bajiya follows a similar principle, its pastry shell holding a savoury filling of fish, onion and curry leaves, folded and fried until golden.

Masroshi takes a different form, a soft, semi-circular bread stuffed with a coconut and tuna filling, baked rather than fried, and often eaten warm. Meanwhile, theluli aluvi, or fried yams, offers something simpler still: sliced yams fried until crisp, seasoned lightly and eaten as it is.

None of these dishes was designed to impress. They were designed to bring people together, over tea, in the cool of the afternoon, in conversations that mattered more than the food itself. That spirit is one we've carried into our own kitchens at Baros, where hedhikaa still appears, made the same way it always has: unhurried, generous and entirely without pretence.



A natural fashion show

Across the animal kingdom, humans are among the few species that dress deliberately, choosing what to wear as a form of expression. Beneath the surface at Baros, the reef has its own version of this instinct, though here, it's a matter of survival rather than style.

The anemone hermit crab is one of the reef's most resourceful dressers. Active by night, it forms a partnership with a sea anemone, confusingly known as the hermit crab anemone, which attaches itself to the crab's shell and becomes a permanent, living accessory.

Worn rather than simply carried, the anemone offers a subtle but effective defence: when disturbed, it releases stinging cells that deter predators. In return, the anemone gets a free taxi service, travelling the reef, carried by its host. Neither creature could manage quite so well alone, and few outfits are quite so mutually beneficial.

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The long-horned spider crab takes a different approach. Small and unremarkable in build, it compensates by gathering algae and debris from its surroundings and attaching them to its body,

Restoring balance, the Thai way



This October and November, Serenity Spa welcomes visiting wellness practitioner Naphat Theechanthuek for a residency inspired by the healing traditions of Thailand, running from 18 October to 18 November.

Born in northeast Thailand and shaped by more than two decades of international practice, Naphat's approach is built on a simple belief: that wellbeing begins when body, mind and spirit are brought back into balance. Her treatments are rooted in traditional Thai healing, adapted thoughtfully for guests seeking physical ease, emotional calm and a slower pace.

Among the residency's offerings, Traditional Thai Massage combines assisted stretching with rhythmic pressure to ease stiffness and improve flexibility, while Thai Herbal Compress Therapy wraps the body in warmth to soothe tired muscles. Tok Sen Therapy, a northern Thai technique using gentle rhythmic vibration, is one of the residency's more distinctive offerings, alongside Sound Healing sessions with Tibetan and crystal singing bowls, designed to encourage deep relaxation. Guests can also book one-to-one consultations, tailored around personal goals such as sleep, recovery or mobility.

As December brings the start of our festive season, Spa Secrets continues in a different register, with Sound Healing Meditation, Aqua Yoga and Sunset Yoga offering quieter moments of reflection between celebrations, set against the lagoon and sky.

Alongside these, Serenity Spa will introduce new treatments focused on longevity and lasting wellbeing, the next step in an approach to restoration that has always looked beyond the treatment room.

Celebration under the Palm

On 22 December, Baros marks the start of its 2026-2027 festive season with Celebration under the Palm, an invitation to spend the year's final days on an island that feels like home.

The season brings Baros' natural rhythm through to its close: full moon dinners beneath the stars, Christmas and New Year celebrations shaped by Maldivian warmth and conversation-rich evenings at Sails Bar that tend to stretch past midnight.

It's a fitting way to close a landmark year – one that began with international recognition and continues with the same devotion that earned it, this time expressed through celebration rather than ceremony.

Whether you join us for Christmas, New Year or simply the days between, Celebration under the Palm is Baros at its most joyful. We can think of no better place to be this festive season.



Chandana Gedara

Pastry Sous Chef

Meet Chandana Gedara, our pastry sous chef, who has called the Maldives home since 2011 and has been part of the Baros team for four years.

His path into pastry wasn't direct. He worked across nearly every hotel department before finding his place in the kitchen, where, as he puts it, everything finally clicked. His foundation was shaped over 10 years at Burj Al Arab, joining from the property's earliest days and learning how the final moments of a meal can become the ones guests remember most.

As the festive season approaches, Chandana is in his element, drawn to the creativity of seasonal flavours and the small joy of watching a guest taste something for the first time and mean it when they smile.

Your Baros Moments

Newlyweds Aleksei and Iryna.

“We wanted to create a special moment that would belong only to us and decided to share our vows in the Maldivian sea – just the two of us, sailing at sunrise.

We are grateful that Baros helped us make this moment even more special by providing the traditional Maldivian boat, Nooma. It made our experience even more authentic.

The sailboat is so romantic!

So here we are, sharing our vows and our love in the ocean.”



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 moment could inspire the next extraordinary adventure!

did you know

... Eid-ul-Fitr and Eid-al-Adha are among the most important celebrations in the Maldives, bringing families and island communities together through prayers, traditional food and festivities?

... Bodu Beru is a centuries-old Maldivian drumming tradition, where powerful rhythms, songs and dances celebrate the country's African and island heritage?

... Ramadan in the Maldives transforms island life, with families gathering for iftar, sharing traditional dishes and coming together for evening prayers and community moments?

... Maldives Independence Day is celebrated every year with parades, cultural performances and events that honour the nation's history and identity?



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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