



MANAFARU CARES – SUSTAINABILITY

JA Resorts and Hotels have demonstrated a commitment to sustainability at a corporate level. At JA Manafaru we have built on this commitment with a number of initiatives underway or in the making.

We are proud to be the custodians of the delicate environment in which our lush natural island is located and we believe that we can make a difference in all that we do.

Sustainability is not a catch phrase at JA Manafaru, it is in everything we do.

Homegrown

The lush nature of JA Manafaru's private island allows an opportunity to create a vast useable garden scape. This area merges front of house and back of house and allow guests to interact with the natural environment in a way that they may not be able to in their place of residence.

The Microgreen station, located at Kakuni, provides the freshest finishing touches to dishes.

Our mushroom hut is coming in out of the dark, the chickens are being rounded up for their new estate - Cluckingham Palace, the organic herb and vegetable gardens are sprouting, and the hydroponics gardens are soon to turn over a new (lettuce) leaf.

Homemade

Nothing tastes better than food made from scratch and cooked with love. It also dramatically reduces our footprint through reduction in packaging and food additives.

Our culinary team are producing jams, sauces and pickles from scratch, the pastry team bake fresh daily and whip up delicious ice cream treats. We make our yoghurt on site, creamy natural yoghurt and delicious coconut.

Our beverage team are brewing up new concoctions with homemade Kombucha, Tonic water, bitters and more.

The spa team have created a new Alchemy bar for guests to make Bathtub teas, lip balms, soaps and more using the native plants of JA Manafaru.



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The Real Maldives

At JA Manafaru we provide opportunities for our guest to interact with the people of the Maldives in a positive way. We offer a cultural display, Utheemu gallery where guests can browse artifacts and more. Our weekly cocktail event showcases Maldives traditions, and we offer a variety of local island excursions for guests to experience authentic local life.

You can visit the islands of Haa Alif Atoll with excursions to various local islands including Utheemu, which is the birthplace of a true Maldivian hero, Sultan Mohamed Thakurufaanu.

Water Bottling

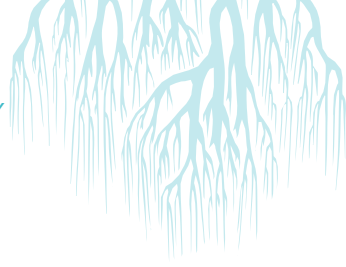
We make all of our own water on the island using reverse osmosis and then this is further processed into drinking water that we bottle onsite. This dramatically reduces the volume of plastic waste that is produced.

Solar Power

Our heart of house area roofs are complete with solar panels. This allows us to generate around 2500 kw per day from our abundant sunlight.



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Waste Processing

In our waste disposal area we process refuse for recycling as much as possible. We crush our glass for use in building projects, metal is compacted and sent for recycling and we work with Parley for the Oceans to recycle plastics. We have a composting machine that processes any food waste that is not eaten by the chickens into a liquid fertiliser that we use back on the gardens

Ocean Bound Plastics

We are converting the material used to make items like laundry bags, beach bags, and even the bags that hold adaptors and the like, to fabric made from plastics that would have ended up polluting our oceans. These plastics are collected from river ways, creating jobs for informal workers, before being spun into usable material.

Ethical Sourcing

Our commitment to the environment extends beyond the shores of paradise. We work with our supply partners to source produce from farmers who also care for the planet. This includes sourcing from local supplies wherever possible.



**For Reservations And Further Information,
Please Contact**

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*Prices are in USD and inclusive government taxes and service charge. Prices are applicable 8th January 2023 to 10th January 2024. Adult is defined as 18 years and over, teen 13-17 years and child 4-11 years. Children under 4 years dine from our complimentary children's menu. Available restaurants are defined in our weekly Majaa Times program. Special menus or Gala dinner may attract a surcharge.

