



JA MANAFARU CARES – SUSTAINABILITY

Acclaimed to be the most sustainable hospitality group in the UAE, JA Resorts and Hotels continually demonstrates its commitment to sustainability across the company's diverse international portfolio of unique resorts.

On JA Manafaru, we build on our Group's commitment to responsible hospitality and with several initiatives in place and more underway, the island team is striving to introduce even greater measures to protect the place we live and work in.

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 every day.

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

WATER BOTTLING

We make all our own island water using reverse osmosis, and this in-turn, is further processed into drinking water that we bottle on-site. Using recyclable glass waters bottles dramatically reduces the volume of plastic bottle waste, a crucial step being adopted by resorts and hotels globally to protecting our oceans and environment.

SOLAR POWER

The solar energy system consists of 1,098 photovoltaic panels, covering a total roof surface area equivalent to 12 tennis courts. Daily production will be large enough to power nearly all guest villas with clean energy during the sunny hours of the day.

Initial forecasts estimate an annual island fuel reduction of 212,000 litres of diesel, equating to a 10-15% reduction of the current fossil fuel consumption. This amount of diesel is the same as used by 199 average diesel cars in a year. Using less diesel results in our reduction of greenhouse gas emissions equivalent to 447 Europe-to-Maldives flights.

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.



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HOMEGROWN

The lush nature of JA Manafaru's private island allows an opportunity to create a vast working 'garden-scape.' This area merges front and back of house operations and allows guests to interact with this natural environment and its flourishing nursery of vegetation in an engaging and hands-on way that they may not be able to back home.

In the discerning world of dining aficionados it is said, "'Presentation' is 50 per cent of a meal experience...". Grown and cultivated by our culinary team, the addition of our new Microgreen Station located at Kakuni, provides detail to our a la carte service adding the final touches of bright fresh garnishing to every plate.

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.

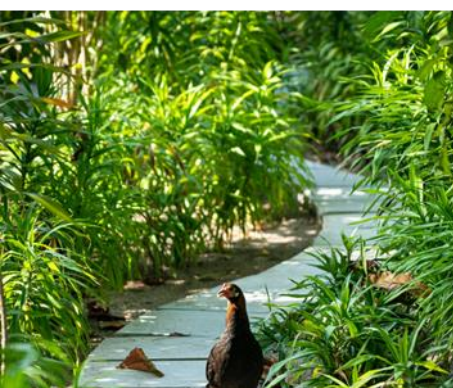
HOMEMADE

Nothing tastes better than food made from scratch and cooked with love. It also dramatically reduces our carbon footprint through reduction in packaging and logistics, not to mention the unhealthy use of food additives.

Our culinary team is producing jams, sauces and pickles from scratch, whilst our pâtissiers rise at dawn to bake the freshest bread daily and whip-up pastries and ice cream treats. A particular favourite with guests at breakfast, why not treat yourself to our homemade creamy natural yoghurt with delicious coconut, perfect neat or with a drizzle of honey and sprinkling of nuts.

As our garden grows, it's not just the kitchen team who are rolling their sleeves up and harvesting the cream of the crop. In the background hard at work is our beverage team of expert baristas and mixologists, busy brewing-up concoctions of homemade kombucha, tonic water, bitters, ginger beer and more.

The spa team is also creating a new Alchemy Bar for guests to make bathtub teas, lip balms, soaps and more using the native plants found foraging around 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. For a deeper insight into Maldivian life past and present, why not visit our island's Utheemu Gallery where you can learn about the artifacts on display from one of our local staff who can share what life in the northernmost atoll is like.

Don't miss our weekly guest cocktail soiree with local Bodu Beru drummers hypnotically ushering in the sunset dressed in traditional attire.

With a selection of excursions for guests to experience authentic local life, you can visit the islands of Haa Alifu Atoll. This includes Utheemu, the birthplace of the country's hero Sultan Mohamed Thakurufaanu, the first Sultan of the Maldives who united the islands and defeated the occupying Portuguese.

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.

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. 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.

