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# Versatile Hospitality around the Globe Case Study on Cuisine and Culture in Hospitality Industry Country Maldives

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**Abstract:** The food of Maldives is a fusion of its neighboring countries like Sri Lanka and India. Since Maldives is mostly sea, fish is the main staple food. Coconut is another major part of Maldivian food used in different forms like milk, oil or grated on top of dishes. The traditional Maldivian cuisine is known as the Dhivehi Cuisine that provides a smorgasbord of flavors. The food in Maldives has a mild spiciness and a delicate sweetness and is prepared using techniques passed down from generations. Since Maldives is a major tourist destination having resorts spread throughout the island, there is a wide range of food options for tourists, even vegetarians.

Being an island nation, Maldives' culture is based on the island lifestyle and revolves around the sea. The culture of Maldives is influenced by the cultures of the Indians, Africans, Arabs and the Sri Lankans. Maldivians have assimilated parts of all these and built a culture that is unique.

Cuisine in Maldives

The cuisine in Maldives offers the ideal chance to sink your teeth into delectable seafood prepared with traditional recipes. The food of Maldives is strongly influenced by Sri Lankan and Indian cooking styles, so you can expect plenty of curries with a range of flavors and spices on a Maldives holiday. Maldivians are spice lovers but coconut also has a special place in Maldivian kitchens. Agriculture is almost impossible in the Maldives, therefore fish, which is readily available, is a staple. Fish soups and curries are very popular and meat and chicken are served at special occasions.





Traditional Maldivian dishes rarely include vegetables and most of the food available at Maldives resorts are imported. Tailor-made Maldives vacations are likely to have you eat your heart out at the local restaurants! They dish out fantastic seafood and international cuisine, and the island nation is full of food stalls, popular with the locals, selling just about everything.

During your Maldives holiday, do indulge in evening tea and Sri-Lankan-style 'short-eats' as you watch a beautiful sunset on the horizon.: Cuisine in Maldives – What to eat Do try the local cuisine of Maldives.

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Mas riha: fresh tuna, diced, spiced and curried, served with flatbread and warm tea

Bajiya: Maldivian version of the samosa Kukulhu riha: chicken cooked various spices

Khai phan: seaweed from the Mekong River and a speciality in Luang Prabang

Since the Maldives is almost 99% sea, fish (mainly tuna) is the most important staple. The cuisine found in the island nation is a mix of Arabic, Indian, Sri Lankan, and East Asian influences. But the tourist resorts scattered throughout the islands offer diverse international menus, so it's entirely possible to eat your way around the world while staying in luxury at one of these resorts. Sample Japanese teppanyaki, fine Italian cuisine, the spicy flavours of India and Thailand, traditional Chinese, fine upscale dining, or just a casual snack. Seafood plays a starring role, regardless of how it's prepared, but those who prefer their food to come from dry land will still have plenty of options.

**Keywords:** Immerse, Influence, Maldives, skipjack.

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