

# EASTER PROGRAMME

April 18th to 23rd 2025



Welcome to the idyllic shores of COMO Maalifushi.

To celebrate this season of growth and change, we have curated a special programme of Easter activities for you to enjoy – indulge in gourmet feasts, take part in family egg hunts, and immerse yourself in exclusive wellness experiences led by our visiting expert practitioner, Tomislav Uroda.

While you unwind and reconnect, younger guests can enjoy a rich selection of fun and energising activities from our Play by COMO team, helping them to stay active, learn new things and stretch their creative muscles.

Please do not hesitate to reach out to me or my team if there is anything we can do to make your stay even more relaxing and memorable.

We look forward to celebrating with you!

Warmest regards,

*Peter Nilsson*

Managing Director

FRIDAY,  
APRIL 18TH

**8.00am to 9.00am  
Self-defence Class**

Led by Visiting Practitioner Tomislav Uroda, this hands-on workshop focus on practical techniques, including striking, blocking, and evasive manoeuvres, suitable for all fitness levels.

*Yoga Studio*

**12.00pm to 3.00pm  
Tai Nikkei  
Experience**

Indulge in a delicious blend of Peruvian flavours and Japanese precision with freshly prepared sushi, sashimi and ceviche. Signature seafood including Maldivian lobster and Glacier 51 toothfish are also on offer, alongside premium meats like Marble 9 beef.

*Tai restaurant*

**6.00pm to 7.00pm  
Cocktails with Team  
COMO**

Complimentary drinks in the company of the COMO Maalifushi staff.

*Tai Beach*

**7.00pm to 10.00pm  
'Sea, Fire, Land and  
Salt' Themed Dinner**

Enjoy a dinner of locally-caught seafood and choice cuts of meats as the stars emerge above the lagoon.

BB US\$165 per guest, HB/FB US\$65 per guest  
*Madi*

SATURDAY,  
APRIL 19TH

**8.00am to 9.00am  
Interval Cardio  
Exercises**

This energising early morning workout is led by professional fitness trainer Tomislav Uroda.

*Yoga Studio*

**12.00pm to 3.00pm  
Grilled Perfection**

Enjoy a variety of succulent kebabs – from tender meats to seafood and fresh vegetables – served with homemade dips, fresh salads and warm bread. A la carte pricing.

*Thila*

**5.00pm to 6.00pm  
Children's Football**

Led by a professional football coach, this fun activity focuses on developing coordination, speed and ball control.

US\$50 per child.  
*Football court.*

**7.00pm to 10.00pm  
Sake and Wine-  
Pairing Japanese  
Feast**

Join us for an expertly prepared selection of innovative appetisers, flavourful main courses and traditional Japanese desserts, each course

complemented by a carefully selected sake or wine pairing.

US\$185 per guest, additional US\$100 for wine and sake pairing.  
*Tai restaurant*

SUNDAY,  
APRIL 20TH

**7.00am to 10.00am  
Easter breakfast at  
Madi**

**8.00am to 9.15am  
Easter Morning  
Yoga and Meditation  
Session**

A gentle yoga flow class focusing on opening the chest and heart, releasing tension, and stretching the body, ending with a guided meditation.

*Yoga Pavilion*

**10.00am to 12.00pm  
Family Wellness**

Enjoy 30 minutes of family yoga, followed by 60-minute massages for the adults and 30-minute massages for the children.

US\$450 per session (two adults and two children).  
*COMO Shambhala*

**1.00pm to 3.30pm  
Culinary  
Masterclass and  
Lunch by Chef Yuko  
Furuya**

Join a culinary masterclass hosted by Chef Yuko Furuya before enjoying a curated Japanese lunch.

US\$100 per guest.  
*Tai restaurant*

**7.00pm to 10.00pm  
Easter Feast**

Celebrate Easter with a gourmet feast featuring a sizzling BBQ buffet of Maldivian seafood, premium meats and fresh seasonal veggies. With tropical-themed sides and decadent desserts to follow.

BB US\$175 per guest, HB/FB US\$75 per guest.  
*Madi*

MONDAY,  
APRIL 21ST

**8.00am to 9.00am  
Personal Fitness  
Training**

A morning training session with our certified fitness trainer, plus 30 minutes of complimentary Assisted Stretching.

US\$155 per guest, US\$190 per couple.  
*COMO Shambhala fitness centre*

**12.00pm to 4.00pm  
Lunch by Chef Yuko  
Furuya**

Enjoy handcrafted sushi, sashimi and tempura prepared with the freshest ingredients, plus a choice of soups, salads and seasonal specials. A la carte pricing.

*Tai restaurant*

**4.00pm to 6.30pm  
The Art of Gin and  
Botanicals**

Learn about the unique botanicals that make each of our gins distinctive. A la carte pricing.

*Garden*

**6.00pm to 8.00pm  
Candlelight Bath  
Rituals**

The Bath Ritual includes a 60-minute massage, followed by a 30-minute full-body scrub and rejuvenating candlelit bath with invigorating scents.

US\$235 per guest, US\$400 per couple.  
*COMO Shambhala*

**7.00pm to 10.00pm  
Maldivian Family  
Feast**

Savour a traditional Maldivian family feast on the shore with Madi's set menu.

BB: US\$125 per guest, HB/FB: US\$55 per guest.  
*Madi beach*

TUESDAY,  
APRIL 22ND

**7.00am to 8.00am  
Sunrise Serenity**

Join us for early morning sun salutations to greet the day.

*Yoga Pavilion*

**9.00am to 11.00am  
Physiotherapy with  
Tomislav Uroda**

Book any treatment and get a complimentary 30-minute cupping therapy.

Prices from US\$220.  
*COMO Shambhala*

**12.00pm to 4.00pm  
Taco Fiesta**

Indulge in taco specials at Thila. A la carte pricing.

**1.00pm to 3.30pm  
Culinary  
Masterclass and  
Lunch by Chef Yuko  
Furuya**

Join a culinary masterclass hosted by Chef Yuko Furuya before enjoying a curated Japanese lunch.

US\$165 per guest.  
*Tai restaurant*

**7.00pm to 10.00pm  
An Exclusive  
Omakase  
Experience with  
Chef Yuko Furuya**

This multi-course tasting menu features a thoughtful progression of seasonal flavours — ranging from delicate soups to richly layered mains — each paired with a handpicked

selection of wines, including sparkling sake, Burgundy reds and a rare vintage Port.

US\$165 per guest  
*Tai restaurant*

WEDNESDAY  
23RD APRIL

**8.00am to 9.00am**

A morning training session with our certified fitness trainer, plus 30 minutes of complimentary Assisted Stretching.

US\$155 per guest,  
US\$190 per couple.  
*COMO Shambhala  
fitness centre*

**7.00pm to 10.00pm  
Lobster and  
Champagne Dinner**

Indulge in a decadent five-course feast that features lobster as the star of the show. A bottle of light and crisp dry Champagne perfectly pairs with each dish, complementing the lobster's delicate flavour without overpowering it.

With Champagne:  
BB US\$430 per couple, HB/FB  
US\$230 per couple;  
without Champagne:  
BB US\$320 per couple, HB/FB  
US\$120 per couple  
*Madi*

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**Terms and conditions**

- Bookings will be accepted on a first come, first served basis. All activities have limited capacity; guests are strongly encouraged to book early to avoid disappointment.
- All prices are subject to a 10 per cent service charge and prevailing government taxes
- To book or for more information, please contact Guest Services by dialing '0'.

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MAALIFUSHI

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