



Niyama Private Islands Maldives unveils of the return of Nest - Dining Experience in the Jungle

Maldives, 2nd January 2024: Nature's Playground unveils the reopening of Nest, a restaurant at Niyama Private Islands Maldives, has reopened after an impressive transformation. Known for exceptional dining and breathtaking views, Nest offers a wild culinary journey among the resort's foliage and treetops. Its new design is inspired by the Maldives' exotic flora and fauna.

Nestled among the lush jungle flora of the island, Nest is located at the center of the resort on Play Island. To get there, guests take a stroll along a wooden pathway that winds through the forest's thick trunks. The restaurant itself is built under the sprawling branches of the island's banyan trees believed to be aged over 45 years, guests must then ascend spiralled stairs and cross bridges flanked by bamboo rails. A truly unique and unforgettable dining experience.

In November 2013, Poole Associates, a Singapore-based design firm, collaborated with Landscape Architect Drew Anderson of TOPO Design Singapore to bring to life a unique concept. Drew, inspired by the majestic Banyan trees in the area, envisioned a treetop restaurant that would eventually become a part of the trees. Thus, the idea for the restaurant was born.

The result was a stunning multi-level tree house that unfolds like a labyrinth of wooden paths, dining pods nestled amongst lush greenery, and charming thatched huts. Tables are situated amidst the dense foliage on the forest floor or elevated six metres up in the treetops, providing a truly unique dining experience.

Dining huts, one housing a teppan table, shelter guests beneath cavernous rooftops. From within, guests gaze up at a dramatic vaulted ceiling that soars high above in a steep dome of latticed beams and bamboo. At table level, accents of red lacquer and woven green furnishings merge oriental influences and an island aesthetic. A teppan background with wishes to be written on woods inspired from Japan.

Headlining the culinary experience at Niyama Private Islands Maldives, Executive Chef Thierry Vergnault, who brings his exceptional expertise to the forefront. With a career spanning prestigious establishments across the globe, Chef Thierry's culinary creations seamlessly blend Asian and international Flavors, creating a truly avant-garde experience for guests.



Chef Thierry's dedication to sourcing the finest ingredients, both locally and internationally, ensures that every dish at Nest exemplifies authenticity, innovation, and excellence. His passion for exploring new culinary techniques and pushing boundaries shines through in a menu featuring exciting and imaginative dishes that will satisfy even the most discerning palate.

Menu highlights include Sautéed Wagyu Beef Bo Lok Lak, a Wagyu aa7 Tajima striploin from Australia served asparagus, bell peppers, mix lettuce, fish sauce, red onion, oyster sauce and soy sauce; Singaporean Chili Lobster, a reef lobster, chili, coriander, and chive, finished with Singaporean chili sauce.

The restaurant's cocktail menu takes its cue from some of Asia's traditional ingredients and all planted in-house in our Spice Garden, with an added playful twist, of the expert masterclasses of Mathew Atkinson, Founder of Bruff Drinks Agency.

Behind the scenes, Chief Engineering, Michael Selvin ensures that every aspect of Nest Treetop Restaurant exceeds expectations. With a wealth of experience in luxury hospitality, Michael brings his unwavering commitment to service excellence and an innate understanding of guests' desires to create a truly refined dining experience.

"We are thrilled to announce the reopening of Nest our Asian Restaurant," said Hafidh Al Busaidy, General Manager of Niyama Private Islands Maldives. "The redesigned restaurant, coupled with Chef Thierry Vergnault's culinary brilliance, promises to take our guests on an unparalleled journey of flavors and sensations. We invite everyone to come and indulge in an extraordinary dining experience amidst the beauty of the Maldives."

The reopening of Nest Restaurant marks an exciting new chapter in the culinary offerings of Niyama Private Islands Maldives. Guests are invited to experience the magical serenity and extraordinary cuisine that Nest has become renowned for and is open for a la carte from 6.30 p.m to 10.30 p.m and Teppanyaki hours for lunch from 12.00 p.m. to 2.30 p.m. and Teppanyaki Dinner 16.30 p.m. to 8.30 p.m.

For more information or to make a booking, please call +960 664 4111 or, visit niyama.com or email reservations@niyama.com

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Images for Press Release:

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www.niyama.com/en

Facebook: www.facebook.com/NiyamaPrivateIslands

Instagram: www.instagram.com/niyamamaldives

Editor's Note:

Niyama Private Islands Maldives offers more than a luxury retreat in the Maldives. Going beyond conventional concepts of lavish accommodation, sumptuous cuisines, and personalised service, Niyama Private Islands Maldives presents every visitor with myriad opportunities to create their own exceptional island experience. With twin islands Play and Chill, Niyama Private Islands Maldives offers guests the true luxury of choice. Chill island is true to its name, offering new depths of relaxation at the Drift Spa, entertainment under the stars at the outdoor cinema, fine dining experience offshore at Edge and so much more. While Play Island provides delightful diversions for those looking for more active pursuits. Whether it be feasting in the trees, kayaking around the islands, or discovering why Niyama Private Islands Maldives is one of the luxurious surfing destinations, you will be spoiled for choice at Niyama Private Islands Maldives.

Niyama Private Islands has been named amongst the Top Resorts in the Indian Ocean every year since 2017 in the Condé Nast Traveler Readers' Choice Awards.

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