

Maldives opens first indoor hydroponic farm

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OZEN LIFE MAADHOO, a luxury resort in the Maldives, is taking steps to promote food security, protect the environment, and encourage sustainable consumption by setting up an indoor hydroponic farm. The farm measures 140 square metres and houses 13 varieties of leafy greens and herbs, such as Italian and Thai Basil, Flat Parsley, Lettuce, Endive, Baby Kale, and more. These organic ingredients are used in the resort's on-site F&B concepts, and 200kg of fresh produce is exported to neighbouring hotels every month, including OZEN RESERVE BOLIFUSHI and OBLU XPERIENCE Ailafushi.

Hydroponic farms provide the ideal controlled environment for growing plants using cutting-edge technology. They require 90 per cent less water and space than traditional farms and use a closed, vertical shelving system without soil, which circulates mineral nutrient solutions. This technique is innovative and reduces food miles and carbon footprint, which is especially important in an island nation like the Maldives, heavily reliant on food imports. It also boosts national food security, as the Maldives is looking to develop its hydroponic agriculture and overcome the limitations of soil planting.

The indoor herb garden at OZEN LIFE MAADHOO complements the culinary team's farm-to-table approach, guaranteeing the freshest, healthiest ingredients at their peak. Guests can visit the hydroponic farm or enjoy the fresh produce at any of the resort's seven restaurants and bars. The resort's INDULGENCE plan covers everything, enabling guests to experience the ultimate luxury and hassle-free beach holiday in the Maldives. Special menu cards at The Palms, the resort's all-dining restaurant, indicate which items have been harvested on the island that day. Even the speciality, adults-only bar, Gin Is In, uses fresh herbs and botanicals.

OZEN LIFE MAADHOO takes sustainability seriously and is committed to supporting sustainable lifestyles across four CORE pillars: Community, Operations, Resources and Environment. The resort has implemented numerous initiatives, including tripling its solar energy contribution, eliminating single-use plastic bottles, and installing thousands of coral fragments to support marine life. The not-so-secret garden is a testament to the resort's dedication to luxury, and sustainable hospitality that will continue to flourish in the years to come.