

## **Soneva Celebrates International Ice Cream Day with Cool New Flavours and Plant-based, Dairy-free Treats**

***Limited-edition ice creams and sorbets, including almond milk and rosemary, bacon and mascarpone and classic tiramisu***



**July 01, 2021.** To celebrate International Ice Cream Day on 18 July, 2021, Soneva has launched a mouth-watering array of limited-edition flavours at its famed ice cream parlours. Each of Soneva's award-winning resorts in the Maldives and Thailand features a 24/7, complimentary ice cream room, where guests can sample a cool selection of home-made ice creams, plant-based nice creams and refreshing sorbets.

Much-loved classic scoops, such as vanilla, chocolate and salted caramel, are served alongside unique and unusual flavour combinations. All crafted in-house, many use local ingredients that are native to the island resorts, including cold-pressed organic coconut oil, banana blossom or fragrant screwpine fruit.

After extensive taste tests by the culinary team, all ice creams and sorbets at Soneva Jani are now completely dairy-, sugar- and gluten-free, and many are free from nuts, too. With no compromise on flavour or texture (in fact, some testers found they were richer yet lighter than traditional dairy-based ice creams), this means that all guests can indulge in these delicious, chilled treats, no matter what their dietary requirements. There is also a multitude of delectable plant-based, sugar-free alternatives at Soneva Fushi and

Soneva Kiri, in keeping with Soneva's SLOWLIFE philosophy that champions holistic wellbeing through a healthier, more sustainable way of living.

At [Soneva Fushi](#)'s So Cool ice cream parlour, the new limited-edition flavours include: the sugar-free and plant-based **almond milk and rosemary**, a blissful treat infused with fresh herbs; the adventurous **bacon and mascarpone**, studded with pieces of crispy bacon that marries sweet with savoury; and **bonito pie**, indulgently creamy with banana, cocoa nibs and a luscious toffee sauce.

At So Cool at [Soneva Jani](#), the new, 100 percent dairy-, sugar- and gluten-free varieties are: **nicecream**, a creamy taste sensation that combines coconut and cashew ice cream with turmeric and tamarind; **peanut butter and dark chocolate**, which features 72% dark chocolate, chunky peanut butter and coconut cream; and **coconut and kiwi sorbet**, which blends fresh Maldivian coconut water with pureed kiwi and maple syrup.

The new flavours at [Soneva Kiri](#)'s So Chilled are: **tiramisu**, a chilled take on the heavenly Italian combination of coffee, chocolate and mascarpone; **banana and crispy choco**, with decadent dark chocolate and the caramel undertones of brown sugar; and **crispy bacon rocks**, with creamy mascarpone and salty-sweet morsels of crispy bacon.

Each Soneva ice cream parlour features a choice of 60 tempting artisan flavours – with a seasonal menu that evolves throughout the year. Current favourites include a plant-based **banana blossom stracciatella** nice cream, a healthy **screwpine, turmeric and coconut** ice cream, packed with antioxidants and anti-inflammatories, and a tangy **pineapple and seaweed** sorbet, inspired by tropical island flavours.

For more information about Soneva, visit [www.soneva.com](http://www.soneva.com)