

Open and easy. Outdoor or indoor. Huvafen Fushi's most diverse restaurant, with dishes inspired from the styles of Europe, South East Asia and Japan. Enjoy your meal on the white sand floored deck set along the island's lagoon.

° Dishes with this symbol are vegetarian. However if you would prefer something different, please do not hesitate to contact the chef.

APPETISERS

Maldivian Lobster 16

Steamed lobster medallions layered with rocket lettuce, chopped tomato, avocado & black caviar with a dill & wasabi mayonnaise.

Goi Cuon 14

Rice paper rolled around minced & lightly grilled pork, with Asian herbs, crispy pork skin & freshly made peanut sauce.

Crispy Tofu ° 12

Tofu cubes deep-fried until crisp, seasoned with sea salt, cracked pepper & served with a dip of sautéed spring onions, soy & lime.

Squid & Lime 14

Shallow-fried squid tentacles seasoned & placed onto a bed of green papaya salad. Served with a lime and ginger mayonnaise.

Smoked Tasmanian Salmon & Truffle 16

Australian smoked salmon served with julienne apple, dill, salmon caviar & truffle oil. Accompanied by a creamy apple, dill & caper compote.

Tuscan Rosemary Crostini 11

My version of a Tuscan family recipe, with a hot chicken liver & rosemary pâté served on crispy olive oil brushed toast.

ENTRÉES

Goi Ga 20

A South East Asian classic of steamed marinated chicken slivers tossed with shredded vegetables, roasted peanuts, fried shallots, mint, Asian herbs and a spicy fish sauce & lime dressing.

Sauteed Chicken Liver & Chorizo Salad 22

Fresh chicken livers sautéed with chorizo sausage and garlic, combined with a salad of Italian basil, spinach leaves & roasted pumpkin, topped with shavings of parmesan reggiano. Dressed by a balsamic vinegar reduction & extra virgin olive oil.

Pesto di Genova  21

Traditional pesto of Italian basil, pine nuts, olive oil, garlic and seasoning – made according to Genovese traditions, combined with our homemade spaghetti & a touch of parmesan reggiano.

Char-grilled Baby Octopus Salad 20

Baby octopus, tossed in a salad of tomato, watercress, basil, radicchio, roasted pine nuts and orange. Dressed with a sweet citrus & rice vinegar dressing.

Squid Ink Noodles & Scallops 29

Daily made squid ink udon noodles pan-fried with mirin & fresh scallops, prawns, lime zest & avocado. Tossed with our own ginger & shaohsing dressing.

Spicy Shredded Vegetable & Noodle Salad  19

Fresh made vermicelli noodles with shredded vegetables, coriander & mirin-sautéed shiitake mushrooms.

MAIN COURSE

Pho Bo 32

A traditional Vietnamese meal eaten at all times of the day. I learned this hot noodle soup recipe from old women at the local market. This is the aromatic Saigon version with beef and herbs.

Miso Marinated Pork Loin 32

Miso marinated pork loin roasted and sliced onto water-spinach leaves sautéed in sesame oil. Served with a confit of black sesame seed & minted sweet potato.

Mirin Roasted Duck & Apple Risotto 36

Mirin soaked duck, roasted until pink, served with a date, apple & pepper risotto with a star anise flavoured apple & virgin olive oil compote.

Cinnamon Wagyu Beef & Grappa-Sautéed Mushrooms 46

Regarded as the world's finest beef available, here we have fresh ground cinnamon & pepper seasoned Wagyu beef fillet char-grilled & served with grappa sautéed porcini, shiitake, enoki mushrooms & house-dried tomatoes.

Traditional Maldivian Fish Curry 30

The most common dish of the Maldives, this curry uses blue fin tuna combined with the local style of curry flavours. Served with either paratha bread or steamed rice.

Malé Style Maldivian Chicken Curry 30

Taking its influences from Sri Lanka, this mild creamy clove-scented curry is served with paratha bread or steamed rice.

FRUIT, SUGAR & SPICE

Coconut & Calvados Fruit with Mango Salsa 11

Fresh fruit lightly deep-fried in a coconut & calvados batter. Served with vanilla bean & clove ice cream & a chunky mango-mint salsa.

Rose, Mint & Melon Coconut Milk 10

A refreshing & light dessert, this combines sago, chopped melon, mint & vanilla bean with rose water coconut milk.

Pannacotta 12

Pannacotta – a classic Italian cooked cream dessert. Our very old Tuscan family recipe produces a creamy but not overly rich mousse. Flavoured with African vanilla bean & whole milk and topped with raspberry coulis.

Espresso Cup Melted Chocolate Cake 12

Irresistible Valrhona chocolate cake with a soft melting chocolate center. Served in an espresso cup with vanilla & clove ice cream on the side.

Smoky Grilled Island Bananas 9

Local Maldivian baby sweet bananas rubbed with clove & cinnamon powder & grilled over hot coals to infuse a slightly smoky flavour. Served with your choice of ice cream.

World Cheese Tasting Platter 17

A tasting platter of the finest cheeses from all over the world. Served with hot bread and a small apple & toasted coconut salad.



ICE CREAMS & SORBETS

All our ice creams & sorbets are homemade using only all natural, fresh ingredients & dairy products. Based on a southern Italian gelato recipe to provide the creamiest & most natural flavours.

Ice Creams

4 per scoop

Young Coconut with Toasted Shredded Coconut
Raspberry & Mint
Vanilla Bean & Clove
Vanilla Bean & Yoghurt
Callebaut Bitter Chocolate
Callebaut Milk Chocolate
Espresso Café
Café con Latte
Mascarpone & Vanilla Bean
Sweet Thyme & Virgin Olive Oil
Balsamic Vinegar & Raspberry
'Baci' (Toasted Hazelnuts & Callebaut Milk Chocolate)
Grilled Banana & Five Spice
Vanilla Yoghurt
Cinnamon
Roasted Mango
Ground Marzipan & Pistachio
Sweet Tamarind
Toasted Sesame & Palm Sugar
Roasted Peanut & Soy Bean
Sweet Black Bean



Alcoholic Ice Creams

5 per scoop

Baileys & Vanilla Bean
Kahlua & Callebaut Milk Chocolate
Malibu & Coconut
Frangelico & Peach
Piña Colada

Sorbets

4 per scoop

Lime
Orange
Raspberry
Coconut
Mirin & Sencha
Rose & Apple
Blood Orange
Orange, Mirin, Pepper & Galangal
Black Sesame & Banana

Alcoholic Sorbets

5 per scoop

Melon Midori
Limoncello & Lime Zest
Absolut Blackcurrant & Blackcurrants
Liquore Galliano
Amaretto di Galliano