


OPEN AND EASY. OUTDOOR OR INDOOR. HUWAFEN 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 & HOUSEDRIED 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 CLOVESCENTED CURRY IS SERVED WITH PARATHA BREAD OR STEAMED RICE.



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All prices are in US dollars and subject to 10% service charge

## 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.
- PANNA COTTA** 12
- PANNA COTTA - 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
- IRRESISTABLE 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

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