



## WELCOME TO CELSIUS

Celsius dining brings to Huvafen a broad range of flavours. What we create here is honest food that is true to its origin.

We bring you the taste sensations from all over the globe and of course the delicious local fare, using fresh seasonal produce to ensure your dining experience is world class.

We also have the most extensive range of wines and beverages in the Maldives. Why not allow our Sommelier and his team to guide you in the perfect choice for your meal.

Please relax and enjoy your evening meal in Celsius, served with a tender Maldivian smile.

Kath Townsend  
Executive Chef and Food and Beverage Manager



## Starters

	USD
Trio of daily dips with flatbread and roasted olives	16
Sand crab, sweet corn and chilli soup	16
Sweet onion broth with parmesan twists	16
Zucchini and feta fritters with yoghurt and mint dressing	16
Blue fin tuna tartare with lemon, baby caper and parsley salsa	18
Carpaccio of grain fed beef with fennel and parmesan	18
Duck liver parfait with cornichons and toasted brioche	20
Wild mushroom and fontina tart with a petit herb salad	20

## Pasta and Riso

Potato and rocket ravioli with fresh herb dressing, greens and parmesan	24
Asparagus, lemon and zucchini risotto with shaved parmesan	28
Local seafood, lemon, chilli and rocket linguine	32



## Mains

	USD
Male style vegetable curry with steamed rice, chapatti, salads and condiments	28
Spiced pumpkin and pea masala pie with coriander and okra salad	30
Traditional Maldivian tuna curry, paratha bread, condiments and steamed rice	32
Locally caught grilled reef fish, warm baked potato salad and green beans	35
Grilled spatchcock with crushed potatoes, preserved lemon, olives and oregano	38
Crispy-skinned duck with a dark plum glaze, rice and green	40
Zataar Marinated lamb rump, baked eggplant, garlic confit and spinach	40
Char grilled grain-fed Angus beef New York cut steak	40
Char grilled grain-fed Angus beef eye fillet steak	42

\* Our steaks are served with a selection of mustards, café de Paris butter, fries and green leaf salad.

## Sides

Green leaf salad	6
Tomato, onion and basil salad	6
Cucumber, kalamata and parsley salad	6
French fries	6
Potato puree	6

All prices subject to 10% service charge



### For our younger guests

	USD
Vegetable and fruit sticks with peanut butter	10
Tomato and alphabet soup with toast stars	10
Honey-soy chicken skewers with noodles	12
Macaroni cheese with ham	12
Penne with roast tomato sauce	12
Grilled chicken sandwich with cheese and salad	12
Boneless fish, grilled or fried with baked potatoes and salad	15
Veal sausages, mashed potato, sauce and salad	15

All prices subject to 10% service charge



## Desserts

	USD
Coconut and palm sugar pancakes with pineapple, toasted coconut ice cream	13
Passionfruit crème brûlée, Maldivian nut biscotti	13
Steamed ginger pudding, ginger custard and mango sorbet	13
Ricotta and lemon cheesecake, poached plums and blackberries	14
Toblerone chocolate mousse, strawberry salad	14
Cardamom parfait with toffeed apples, pistachio wafers	15
Valhrona chocolate soft centered pudding, vanilla bean ice cream	15
Selection of cheeses with dried fruits, crackers and bread	15

## For our younger guests

Strawberry mousse	8
Sweet local banana with chocolate sauce and coconut ice cream	8
Toffeed apples with vanilla ice cream	8
Freshly cut fruits	8
Scoop vanilla ice cream	5

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