



HUVAFEN FUSHI  
MALDIVES

Dine underneath an upturned Dhoni while fish feed in the water below.

The menu is a collection of global cuisine, interpreted Huvafen Fushi-style  
using the freshest ingredients prepared in various ways.

Chefs at Celsius recommend that you select your favourite menu choice and

pair it with an excellent wine from Vinum,

Then will your day in paradise be complete.

## GLOSSARY OF TERMS AND TRIVA

### Salmorejo

A chilled soup made from tomatoes and bread this is a richer, deeper cousin of gazpacho, originating from Andalucía southern Spain.

### Carpaccio

An Italian dish from piedmont of raw thinly sliced meat or fish invented and popularised the founder of Harry's bar in Venice.

### Chia Seeds

The Aztecs and Mayans, prized chia seeds for their ability to provide sustainable energy.

### Harrisa

This is a romantic chilli paste is used as a staple in North African and Middle Eastern cooking made from chilli peppers, garlic, olive oil, cumin and coriander.

### Nasi Goreng

Literally means fried rice. This dish is famous throughout South East Asia. Here, at Celsius we've added our own spin on this classic dish.

### Ragú

Meat based sauce, commonly served with pasta.

### Gremolata

This Italian condiment is made with citrus zest, garlic and chopped parsley.

### Soba

Japanese noodle made from buckwheat soba noodles.

### Limoncello

This lemon liqueur is produced in southern Italy and made from the zest of Sorrento lemons. It is traditionally served chilled as a digestive after dinner.

### Capellini

This thin variety of Italian pasta similar to spaghetti is commonly known by its English name, angel hair.

### Ramen

Chinese-style egg noodles are served in a Japanese broth flavoured with soy sauce or miso.

### Sher Wagyu

Produced by the Sher family, this is considered one of the finest flavoured Wagyu beef with refined marbling.

### Marble Score

Australian beef quality grading system that refers to the visible fat found between muscle fibres which, has a positive effect on the eating quality in terms of tenderness, juiciness and flavour. The score starts at 1 and goes to 9+.

A - Alcohol D - Dairy Products GF - Gluten Free N - Nuts P - Pork RP - Raw Protein S - Seafood V - Vegetarian

Should you have any specific dietary requirement or food preferences we will be more than happy to oblige.

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Prices are quoted in US dollars and subject to 10% service charge and 12% government taxes. Prices are subject to change without notice.

## SEAFOOD

### Chilled Seafood Harvest (RP) (S)

King prawns, marinated mussels, half Maldivian lobster and sea crab

85 to share 155

Served with pumpernickel and condiments

*\*Full board half board supplement*

40 to share 65

## SOUP

### Salmorejo (V)

Puree of ripe tomatoes and bread pearled with lemon olive oil and serve chopped egg

25

### Tom Yum

Thai hot and sour soup, mushroom with galangal and kaffir lime

With tiger prawns (S)

36

With chicken

28

## STARTERS AND SALAD BOWLS

### Salt And Sichuan Pepper Silken Tofu (V)

28

Cucumber, watermelon, crispy shallots, soya and ginger

### Selection Of Sushi Rolls And Sashimi (RP) (S)

38

Wasabi, pickled ginger, soya sauce and fish roe

*\*Full board half board supplement*

6

### Grilled Calamari (A) (N)

32

Petite tomatoes, herb relish, Limon cello and preserved lemon

### Raw Yellow Fin Tuna (RP)

Soba noodle, sesame seaweed salad and yuzu ponzu sauce

36

### Angus Beef Carpaccio (RP)

38

Thinly sliced raw beef, globe artichokes, semi-dried tomatoes, arugula and Parmigiano cheese

### Spiced Duck Breast

37

Mango, pomegranate, snow pea shoots and green onion tops

### Seven Vegetables (V)

32

Tender lettuce mix, organic quinoa, chia seeds, lemon and virgin olive oil

### Caesar

Baguette croûtons, soft boiled egg and parmesan cheese shavings (v)

30

Pickled white anchovies

32

Chicken breast

34

Harrisa marinated grilled tiger prawns (s)

36

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## PASTA, NOODLES AND RICE

Capellini (V) Garlic, chilli flakes, tomato, flat leaf parsley and Sicilian extra virgin olive oil	32
Linguine (S) Shelled and pickled king crab, chilli, lime and zucchini	38
Penne (A) (N) Slow braised pulled veal shin cooked ragú osso bucco-style with orange and pine nut gremolata	44
Ramen Egg noodles, spring onions, greens, soft boiled egg, soya-chicken broth and togarashi spices With tiger prawns and char siu barbeque pork belly (s) (p) With chicken breast and sweet corn kernels	40 36
Seafood Hor Fun (S) Wok-fried flat rice noodle with scallop, shrimp, squid, reef fish, snow peas and oyster sauce	42
Nasi Goreng (N) (S) Stir-fried white rice with shrimp, vegetables, prawn crackers, sunny side egg, chicken satay and sweet soy	42
<b>CURRIES AND WHOLE FISH</b>	
Don Rhia (S) Maldivian yellow curry of seafood with steamed white rice, onion salad, lime and chapati	42
Goan Fish Marsala Tamarind, green chillies, steamed white rice, green papaya relish and coconut chutney	40
Murg Makhani Boneless butter chicken cooked in tomato and onion gravy with tawa paratha, tandoor papads and saffron rice	42
Steamed Whole Reef Fish (Served With The Bone) Stem ginger, scallion's light soya broth, fragrant herbs and steamed white rice Please allow up to 40 mins cooking time depending on the size and thickness of the fish <i>*Full board half board supplement</i>	9.50 (100grams)   2 per 100 grams

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## GRILL

### FISH AND SEAFOOD FROM THE INDIAN OCEAN

U10 King Prawns (S)	54
Split and marinated cooked in the shell	
<i>*Full board half board supplement</i>	10
Reef Fish Fillet	48
Maldivian Yellow Fin Tuna Steak	46
Chicken Breast	37

Grill items are served with new potatoes, broccolini, charred lemon and your choice of sauce

### AUSTRALIAN GRAIN-FED PREMIUM BEEF

Black Angus Sirloin Steak	52
<i>*Full board half board supplement</i>	6
Black Angus Fillet Steak	65
Full and half board supplement	15
Sher Wagyu Sirloin Steak	89
Full and half board supplement	30

Above grill items served with hand cut chips, broccolini, roast tomato and your choice of sauce

### SAUCES / CONDIMENTS (PLEASE CHOOSE ONE)

#### Fish

Mango chilli salsa  
Lemon butter sauce (A)  
Garlic butter (A)  
Sauce tartare (V)

#### Meats

Mushroom cassoulet  
Cracked sichuan peppercorn  
Red cabernet wine (A)  
Trio of mustards (V)

### SIDES (ALL SIDE DISHES ARE USD 10++ PER PORTION)

Arugula, nashi pear and parmesan salad  
Green vegetables, olive oil and lemon juice  
Desiree potato mash  
Steamed white rice  
French fries with homemade spicy ketchup

Mixed leaf lettuces  
Tomato and red onion salad  
Hand cut chips with sea salt

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## SWEETS

Belgian Bitter Chocolate Fondant		24
Berries, mascarpone and lavender ice cream		
Creme Brulee (N)		22
Spiked with bourbon and served with vanilla seeds, poached pineapple and citrus biscottini		
Sticky Toffee Pudding		22
With butterscotch sauce and vanilla bean ice cream		
Forbidden Black Rice Risotto (Served chilled)		22
With green tea pavlova, mango and coconut sorbet		
Coconut Napoleon		22
Raspberries sorbet		
Sliced Tropical Fruits		22
Your preference of refreshing sorbet		
Home-Made Ice Creams And Sorbet Selection		
Served with almond tuiles biscuit.	1 scoop	6
	2 scoop	10
	3 scoop	14
Ice Creams		
Vanilla bean, Belgian chocolate, strawberry, salted-caramel, cardamom and hazelnut praline (N)		
Sorbets		
Lime, mango, passion fruit, papaya, pineapple, coconut and raspberry		
Artisan Cheese (N)		34
Selection of four accompanied by fig and olive relish, dried fruits and nut toast		

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