

TEA'S ME BY TWG - we provide TWG Tea's Collection, the largest in the world fine harvests and exclusive tea blends from all of the tea-producing countries

Black Tea - English Breakfast Tea, Earl Grey And Royal Darjeeling

Red Tea - Red Of Africa

Green Tea - Jasmine Queen Tea, Emperor Sencha,

Herbal Tea - Fresh Mint, Peppermint, Moroccan Mint And Camomile

Oolong - Imperial Oolong

Masala Tea

DEJA BREW - we provide finest coffee from Illy, offering the premium products through the world's best destinations

Espresso, Cappuccino, Americano, Café Latte, Café Mocha, French Press Coffee, Ristretto, Macchiato, Hot Chocolate

DAILY JUICE CORNER (V)

Freshly squeezed orange juice, watermelon juice, pineapple juice, apple juice and mango juice

Huvafen Fushi daily and changing selections of:

Carrot Cleanser (Carrot, Ginger and Mango)

Green Detox Juice

Fat Flush (Grapefruit, Orange, Apple, and Greens)

Healthy Heart Beet Juice (Beetroot, Carrot, Ginger, and Apple)

Creative blends of juices, allowing mind body and soul to be joined created daily by our chefs

Using the freshest available products.

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WELL-BEING BREAKFAST

Smoked salmon herbed scrambled egg bagel (RP)

Sliced papaya drizzled with honey, double thick Greek yoghurt, toasted almond flakes and passion fruit coulis (D) (N) (V)

Chai tea cooked quinoa, apple, with double thick Greek yoghurt, honey, berries compote, peanut butter and pecan nuts (D) (N) (V)

Carrot cake oatmeal, topped with banana and peanut butter (D) (N) (V)

Toasted whole grain with crushed avocado, feta and pomegranate (D) (V)

HUVAFEN DELIGHT

Savoury

French toast filled with peppered ham, brie and onion marmalade (D) (P)

Sweet

French toast filled with Nutella, strawberries and flaked almonds (N) (D)

Crispy waffle with tropical fruit compote, crème Chantilly and citrus syrup (D)

Ricotta hot cakes, banana and honey comb butter (D)

Porridge Choice of milk (Almond, Full Cream, Skimmed, Soy) (D) (N)

Served with; Almond Flakes, Berries, Raisins or Plain

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EGGCEPTIONAL (two eggs cooked)

Boiled

Soft or hard-boiled

Florentine

Poached egg, toasted English muffin, chives, spinach, hollandaise sauce (D)

Benedict

Poached egg, toasted English muffin, chives, salmon or turkey ham, hollandaise sauce (RP) (D)

Omelet

Plain or with Condiments*

With your choice of:

Ham (P), Turkey, Peppers, Onions, Mushrooms, Cheese (D), Fine Herbs,

Pan-Fried

Sunny side up or over easy

Poached

Poached egg, toasted English muffin,

Scrambled

Creamy scrambled egg, parmesan bread sticks (D)

*Accompaniment

Chicken Sausage, Miso Mushroom (V), Rasher of Bacon (P), Pork Sausage (P), Beef Sausage, Turkey Bacon, Roasted Tomato (GF)

ASIAN SPREADS

Khao Neow Moo Ping (P)

Grilled pork style satays with sticky rice

Kanom Jeen Nahm Yaa Gai

Rice Noodles with chicken curry sauce and shredded chicken

Chinese Pork Burger (rou jia mo) (P)

Pork belly, spring onion, fennel seeds

Spicy Cumin Chicken thighs with Green Beans

Serve with steamed rice, cumin seeds

Tomato and Egg stir-fry

Spring onion, fried garlic sliced

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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.

SOUP

Maldivian Garuyidha (Fish Soup) (GF) (S)	22
Traditional local clear fish soup with curry leaves and chilli	
Chicken or Tiger Prawns (S) Tom Yum	26/30
Thai hot and sour soup, mushrooms with galangal and kaffir lime	
Noodle Soup with Seafood (S)	26
Egg noodles, vegetables, calamari, scallops and prawns with green onions	
Tomato Soup (V) (D)	22
Classic with basil & garlic croutons	

SEAFOOD

Chilled Seafood Harvest (RP) (S)	95/165
King prawns, marinated mussels, Maldivian lobster and crab Served with pumpernickel and condiments	
Fresh Oysters (S) (RP)	42
Served with dipping sauces	

STARTERS & SALAD BOWLS ⁽¹⁾

Maldivian Koppe Fai Salad (S)	25
Traditional green leaves seasoning with thinly sliced onion, chilli, tuna, grated coconut and lime juice	
Maldivian Barabo Mashuni (S)	25
Pumpkin salad seasoning with thinly sliced onion, chilli, tuna and grated coconut	
Beef Tartar (RP)	32
Angus tenderloin, chives, gherkin, avocado, capers, onions, Dijon mustard, quail egg and French baguette	
Crispy Ginger Calamari (S) (GF)	32
Coriander, garlic chips, shallots and sweet chilli sauce	
Crispy Asparagus Spring Rolls (S)	25
Asparagus, oyster sauce, sesame seeds and chili sauce	

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STARTERS & SALAD BOWLS ⁽²⁾

Spiced Duck & Watermelon Salad (N) (GF) (S)	36
Crispy duck, watermelon, cashew nuts, mint, basil, bell pepper and sweet fish sauce	
Buffalo Mozzarella (D) (V) (N)	36
Heirloom tomatoes, Kalamata olive, fresh basil and argan oil	
Duck Foie Gras Terrine (A)	36
With quince jelly and toasted brioche	
Quinoa Salad (V) (D) (GF)	28
Extra virgin olive oil dressing, feta cheese, cucumber, dried tomatoes, chives, radish	
Seared Salmon with Scallop Ceviche (S) (RP)	38
Candied citrus, watermelon, orange glaze and Hawaiian black salt	
Chicken or Tiger Prawns Caesar Salad (D) (S)	30/36
Grilled chicken breast or Tiger grilled prawns, French baguette croutons, soft boiled egg, turkey bacon, pickled white anchovies and parmesan cheese shavings	
Avocado Lobster Salad (S) (RP) (GF)	40
Crispy lotus, lobster, avocado, tuna, pomegranate vinegar	
Imperial Crispy Potato Roll (S)	32
Prawns, mango, avocado, asparagus, glass noodles and chilli mayonnaise	
Asian Greens (GF) (N)	25
Mixed greens and peanut dressing	
Vietnamese Banh Trang Summer Rolls (N) (V) (GF)	28
Rice paper rolls, beet, fried tofu, pineapple, mango, Boston lettuce, coriander, peanut sauce	

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ASIATIC IMAGINATION

Stir-fried Tangy Beef	42
Sweet chili sauce, orange zest, romaine lettuce, jasmine rice	
Garden's Fried Rice (V)	30
With asparagus, corn and mushrooms	
Vegetable Chow Mein (V)	36
Chinese egg noodles, sesame oil, mixed fresh mushrooms, five-spice powder	
Five-spiced Chicken Stew	38
Five-spice powder, bok choy serve with jasmine rice	
Asiatic Garlic Butter Prawns (S) (D)	42
Coriander, garlic cloves, chilly serve with jasmine rice	
Sweet and Sour Fish (S)	40
Red chili, light soy sauce and coriander leaves	

MAIN COURSES

Red Snapper Cooked in Banana Leaf (S) (GF)	45
With lime, chilli paste and green olive salt	
Twice-Cooked Crispy Chicken (GF)	42
With bok choy, chilli jam, ginger-scallion dressing	
Pork Luc Lac (P)	49
Pork filet, baby spinach, cherry tomatoes, black mushrooms, iceberg lettuce, chilli sauce	
Scallops Trilogy (S) (GF) (D)	42
Tomato, sea urchin and Dijon mustard crust, served with a bowl of white rice	

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CURRY CORNER

Chicken or Seafood (S) Thai Red Curry	38/42
Red curry paste, Thai eggplant, baby corn, kaffir lime leaves and basil	
Maldivian Vegetable Curry (V)	36
Jeera rice with poppadum and condiments	
Murg Makhani (D) (N)	42
Boneless butter chicken thigh cooked in tomato, onion gravy and Indian spices. Served with tawa paratha, tandoor papad and saffron rice	

PASTA, NOODLES & RICES

Pan Fried Jackfish Lasagnette (D) (S)	38
Fresh handmade pasta layered with olive tapenade, Béchamel sauce, grated Parmigiano Reggiano, saffron garlic and fresh herbs	
Angel Hair Pasta (V)	38
Angel hair pasta, garlic, chili flakes, semi-dried tomatoes, flat parsley leaves and olive oil	
Penne (S) (D)	42
Penne pasta tossed with roasted porcini mushrooms and rosemary-laced seafood cream sauce	
Tortelloni (D) (V)	38
Handmade tortelloni stuffed with ricotta cheese and spinach, tossed with chopped Roma tomatoes and laced in sage butter	
Seafood Pad Thai (S) (N)	48
Rice noodles, bean sprouts, lime, tamarind and peanuts	
King Prawn Chow Mein (S)	42
King prawns cooked with garlic, ginger, onions, carrots, spring onions, bean sprouts, seasoned with Chinese wine and garnished with coriander	
Nasi Goreng (N) (S)	42
Stir-fried white rice with shrimps, vegetables, prawn crackers, sunny side egg, chicken satay and sweet soy	
Risotto (S) (D)	46
Grains cooked in shellfish stock, soft herbs, prawns and crab meat with crustacean espuma	

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FROM THE GRILL - MEAT AND POULTRY

All meat & poultry are served with potato purée and roasted baby vegetables

Corn-Fed Chicken With garlic and thyme flowers	45
Australian Black Angus Sirloin Steak With Tellicherry pepper	56
Australian Lamb Cutlets Served with spices	60
Pan Seared Duck Breast	52
T-Bone Steak	72
Australian Angus Beef Filet	64

SAUCES AND CONDIMENTS (PLEASE CHOOSE ONE) (V)

Red wine (A)	BBQ
Béarnaise (D)	Mushroom (D)
Green peppercorn	Black peppercorn

SIDES

Arugula, nashi pear and parmesan salad (D)	Mixed leaf lettuces	10 per portion
Green vegetables, olive oil and lemon juice	Tomato and red onion salad	
Desiree potato mash (D)	French fries with homemade spicy ketchup	
Steamed white rice		

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FROM THE GRILL - FISH AND SEAFOOD (S)

All fish & seafood are served with potato purée and roasted baby vegetables (D)

Grilled Yellow Fin Tuna Steak	46
Yellow Fin tuna from the local waters, salsa of chilli, eggplant with dried tuna flakes	
Sri Lankan Jumbo Prawns	48
Grilled Salmon Filet	48
Sri Lankan Modha Fillet	46
With warm beans and chilli flakes salad	
Catch of the Day	42
Rougail of gourd with mustard seeds	

SAUCES AND CONDIMENTS (PLEASE CHOOSE ONE) (V)

Lime juice with cream (D)	Lemongrass and saffron threads sauce (D)
Tomatoes and capers	Maldivian condiments with coconut milk

SIDES

	10
	per portion
Arugula, nashi pear and parmesan salad (D)	Mixed leaf lettuces
Green vegetables, olive oil and lemon juice	Tomato and red onion salad
Desiree potato mash (D)	French fries with homemade spicy ketchup
Steamed white rice	

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SWEETS (V)

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

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