



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

25 to share 50

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, pink ginger, wakame, soya sauce and fish roe

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)	32
<i>Garlic, chilli flakes, tomato, flat leaf parsley and Sicilian extra virgin olive oil</i>	
Linguine (S)	38
<i>Shelled and pickled king crab, chilli, lime and zucchini</i>	
Penne (A) (N)	44
<i>Slow braised pulled veal shin cooked ragú osso bucco-style with orange and pine nut gremolata</i>	
Ramen	
<i>Egg noodles, spring onions, greens, soft boiled egg, soya-chicken broth and togarashi spices</i>	
<i>With tiger prawns and char siu barbeque pork belly (s) (p)</i>	40
<i>With chicken breast and sweet corn kernels</i>	36
Seafood Hor Fun (S)	42
<i>Wok-fried flat rice noodle with scallop, shrimp, squid, reef fish, snow peas and oyster sauce</i>	
Nasi Goreng (N) (S)	42
<i>Stir-fried white rice with shrimp, vegetables, prawn crackers, sunny side egg, chicken satay and sweet soy</i>	
CURRIES AND WHOLE FISH	
Don Rhia (S)	42
<i>Maldivian yellow curry of seafood with steamed white rice, onion salad, lime and chapati</i>	
Goan Fish Marsala	40
<i>Tamarind, green chillies, steamed white rice, green papaya relish and coconut chutney</i>	
Murg Makhani	42
<i>Boneless butter chicken cooked in tomato and onion gravy with tawa paratha, tandoor papads and saffron rice</i>	
Steamed Whole Reef Fish (Served With The Bone)	7.50 (100grams)
<i>Stem ginger, scallion's light soya broth, fragrant herbs and steamed white rice</i>	
<i>Please allow up to 40 mins cooking time depending on the size and thickness of the fish</i>	

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GRILL

FISH AND SEAFOOD FROM THE INDIAN OCEAN

U10 King Prawns (S)	44
<i>Split and marinated cooked in the shell</i>	
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

T Bone Steak	65
Black Angus Sirloin Steak	52
Black Angus Fillet Steak	65
<i>Full and half board supplement</i>	15
Sher Wagyu Sirloin Steak	89
<i>Full and half board supplement</i>	30
<i>Above grill items served with hand cut chips, broccolini, roast tomato and your choice of sauce</i>	

SAUCES / CONDIMENTS (PLEASE CHOOSE ONE)

Fish

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

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