



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.

BREAKFAST



TEA'SE ME BY TWG

We provide TWG Tea's Collection, the largest in the world fine harvests and exclusive tea blends from all the tea-producing countries.

- Black Tea:** English Breakfast Tea / Earl Grey / Royal Darjeeling
- Red Tea:** Red of Africa
- Green Tea:** Jasmine Queen Tea / Emperor Sencha
- Herbal Tea:** Fresh Mint / Moroccan Mint / Chamomile
- Oolong:** Imperial Oolong

DEJA BREW BY ILLY

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

Served With: Full Cream Milk / Skimmed Milk / Almond / Soy Milk

DAILY JUICE CORNER

Your Choice of Freshly Squeezed Fruit Juices

Apple / Orange / Pineapple / Watermelon / Grapefruit / Mix Fruit

Your Choice of Freshly Squeezed Vegetable Juices

Carrot / Beet Root / Celery

-  Contains Alcohol
-  Dairy Products
-  Gluten Free
-  Contains Nuts
-  Contains Pork
-  Raw Protein
-  Contain Sea Food
-  Vegetarian

 Sustainability / Locally Sourced Products

Should you have any specific dietary requirement or food preferences we will be more than happy to oblige. Simply refer to our restaurant team for assistance in creating your bespoke culinary experience. Prices are quoted in USD and subject to 10% service charge and 16% government taxes. Prices are subject to change without notice.

BREAKFAST À LA CARTE



LOCAL FLAVOR

Maldivian tuna curry, boiled egg, Mas Huni with coconut sambal, drumstick leaves, chapatti

ARABIC - SHAKSHUKA

Ful medames, olives, halloumi cheese, Lebanese bread, hummus, tabbouleh

FAR EAST (S)

Grilled salmon, wakame salad, steamed rice, miso soup, teriyaki sauce

HUEVOS RANCHEROS

Two eggs on crisp tortilla, guacamole, tomatillos sauce, refried beans, jalapenos, fresh tomato salsa & crème fraîche

EGG BENEDICT

Scottish Smoked Salmon | Beef Ham | Pork Ham

Served with poached egg, hollandaise sauce, country round, beet root hummus, green asparagus



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Products



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BREAKFAST À LA CARTE



FOREST MUSHROOMS

Soft poached egg, truffle oil & mushrooms, Romesco hollandaise, Parmigiano-Reggiano

POACHED EGG & AVOCADO

Crushed avocado, free range poached egg, cherry tomatoes, pumpkin hummus, pomegranate seeds & micro greens, whip feta

EGGS YOUR WAY / OMELETTE

Customizable free-range egg options

Pork ham / beef ham / smoked salmon / tomato / bell pepper / chili / onion / mushroom / mozzarella / feta / gruyere



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SWEET DELIGHT



BELGIAN WAFFLES

Orange saffron confit, fresh berries, Nutella, & whip cream

SOUFFLE PANCAKE

Matcha vanilla cream, maple syrup, tropical fruit chutney & berries

GRILLED FRENCH TOAST BRIOCHE

Stone fruits, maple syrup & whipped ricotta

CRÊPES-FILLED WITH YOUR CHOICE

Nutella	Chocolate	Black Forrest Ham 
Fresh Berries	Coconut	Tomato
Cucumber & Mint	Pistachio	Tapenade



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ACAI BOWLS



QUINOA

Mandarin, quinoa, mango, bee pollen, banana, dragon fruit, fresh berries

COCONUT

Old fashion granola, kiwi, fresh berries, banana, dragon fruit, goji berries, avocado

CHIA MOUSSE

Bee pollen, chia seeds, coconut milk, fresh berries, honeycomb

OLD FASHIONED ROLL OATMEAL

Mixed exotic fruit, dates, honeycomb, coconut, fresh berries



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