



HUVAFEN FUSHI
MALDIVES



DREAM DHONI DINNER CRUISE

Step aboard our luxury Dhoni, your private dining venue for the evening. Sip on a glass of champagne as you sail into the sunset. Ocean breeze, starry skies and romantic interludes set the scene for a gourmet dinner onboard, prepared by your private chef on the front deck. A truly magical evening.

NIBBLES, DIPS AND CHIPS

Semi- Dried Tomatoes, Mediterranean Marinated Olives (GF) (V)
Whipped Greek Feta Cheese, Beetroot, Orange Pesto Served With
Moutabel and Lavoche (GF) (V) (N) (D)

CHILLED SEAFOOD TO SHARE (S) (GF)

Six Shucked Oysters, Four King Prawns, Six Marinated Mussels,
Whole Maldivian Lobster with Sea Crabs And Condiments

FROM THE BARBECUE

Native Reef Fish Wrapped In Banana Leaf with Indian
Spices (GF) (S)
Australian Lamb Chops Spiced and Drubbed With
Ras El Hanout (GF)
Black Angus Beef Tenderloin Steak (GF)

USD \$350++ per person

TO ACCOMPANY (V) (GF)

Steamed White Rice with Crispy Shallots
Grilled Corn on the Cob, Basted With Butter and Black
Pepper (D)
Thai Pomelo Salad with Coconut and Palm Sugar Dressing
BBQ Lemons

CHEESE (D) (N)

Artisan Cheese Board Accompanied By Fig and Olive
Relish, Dried Fruit and Nut Bread

SWEET TEMPTATIONS (GF) (V)

Exotic Fruits
Flour-Less Orange and Poppy Seed Sponge With A
Macha Green Tea and a Chilled Passion Fruit Sabayon

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.

Simply refer to the our restaurant team for assistance creating your bespoke culinary experience.

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