



HUVAFEN FUSHI
MALDIVES

ARABIC DINNER

A traditional Arabic majlis takes center stage on the beach. Moroccan lanterns set the mood for a romantic affair. Seated on a traditional carpet, watch as the sun slowly sets on the horizon. Enjoy a delicious mezze feast and dishes inspired by the magic of Arabia.

TO SHARE

MEZZEH AND SALAD SELECTION

Hummus with Chickpea Sesame Paste (V) (GF)
Moutabel, Eggplant Dip with Lemon (V) (GF)
White Cheese, Whipped Feta Sumac, Halloumi and Zatar Cherry (V) (GF) (D)
Tomatoes with Mint, Mediterranean Marinated Olives and Flat Breads (V) (GF)
Fatoush, Green Salad, Tomato, Spring Onion, Radish, Crispy Flat Bread and Sumac (V)
Tabbouleh, Tomatoes, Couscous, Flat Leaf Parsley, Mint and Lime Juice (V)

SOUP

SHORBAT ADAS (V) (GF)

Red Lentils, Tempered With Cumin, Cayenne Pepper and Cilantro

MIXED GRILL

Robian Mashwi (S) (GF)- Threaded King Prawn on Bamboo Skewers, Mild Harissa Spices and Garlic

Today's Boat Catch Reef Fish (S) (GF) - With Orange Lemon Peel Ryash

Laham Australian Lamb Chops (GF) - With Dried Oregano Smoked Paprika Lemon and Lime Condiments

TO ACCOMPANY (V) (GF)

Grilled Vegetables - With extra virgin olive oil

Biryani Slow Cooked Braised Basmati Rice

SWEET TEMPTATIONS

Mouhalabieh Lebanese Milk Pudding (N) (V)- With Rose Syrup and Pistachio

Sliced Tropical Fruits - With Palm Sugar and Tamarind Sauce

USD \$250++ per person

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.