



HUVAFEN FUSHI
MALDIVES

CARDAMOM DINNER

Step inside a hidden oasis that is Cardamom. Flickering candles and torchlight leads you to an enchanted sunken table cocooned by nature. A dinner inspired by the tastes and culture of India. Watch as your private chef masters the traditional tandoor oven before you. Relish the fairytale-like surroundings as you dine on an Indian feast.

MANGO AND YOGURT LASSI REFRESHER (GF) (V) (D)

TASTING DISHES FROM THE TANDOOR OVEN (GF)

Saffron Murgh - Malai Tikka skewered Tandoor-spiced chicken morsels

Hariyali Jhinga - Giant tiger prawns with coriander (S)

½ Maldivian Lobster Tail - Basted with cardamom butter and crisp curry leaves (S) (D)

Masala Wali Chaap - Australian lamb with cinnamon and star anise

HOME-STYLE TANDOOR CURRY (GF) (D)

Chooza Lababdar - Tender chicken served with tomato gravy and fragrant Indian spices

ACCOMPANIMENTS (V)

Pulão - Braised rice with saffron threads (GF)

Classic Naan - Clay oven-baked flat bread with garlic butter (D)

Lacha Paratha - Multi-layered North Indian flat bread

CONDIMENTS TO COOL AND BALANCE (GF) (V)

Achar - Chef's selection of pickles

Kachumber - A salad of tomato, cucumber and red onion

Raita - Cucumber and yoghurt sauce, mango chutney (D)

SWEET (GF) (V) (D)

Gajar Ka Halwa - Carrot halwa-traditional slow cooked carrot with milk, ghee, sugar and dry fruits.

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.