



HUVAFEN FUSHI
MALDIVES



ROCK DINNER

Perched on an rock island suspended out to sea, twinkly lights scatter the trees and cocoon your romantic domain. The nights horizon casts the backdrop, stars scattered in the midnight-blue sky. A lavish feast is cooked before you by your private chef.

TO START

Papaya Gazpacho

Maldivian spiced papaya iced soup, "Valhommas Baja"

Quinoa & Scallops (S)

Grilled scallops à la fleur de sel, lemon myrtle quinoa, grapefruit reduction

FROM THE GRILL (D) (A) (S) (GF)

Grilled Local Lobster, Tuna à la Plancha, Garlic Marinated Tiger Prawns (S)

Chimichurri Lamb Chops

Rosemary Garlic Potato, Grilled Vegetables Skewer (V)

Light Cream Curry, Lemon Butter, Thyme Jus (A) (D)

DESSERT

Lavender Verrine (D)

Lavender Panna Cotta, Lavender Gelato, Lavender Tuile

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.