



HUVAFEN FUSHI
MALDIVES

HAVAADHU DINNER AT CARDAMOM LOUNGE

Behold to the fairytale beauty of Cardamom. The soft dim of candlelight and torch-fire light the way to your private sunken table retreat. Moonlight casts through the overhead trees. Marvel over the awe-inspiring setting and surroundings. A banquet of authentic Maldivian cuisine awaits you, new tastes to behold with every mouthful.

SHORT EATS (S)

- Gulha (Fish Ball)
- Bajija (Tuna Samosa)
- Ma's roshi (Flat Tuna Bread)

SOUP (S)

- Garudhiya (Maldivian Traditional Fish Soup)

SALADS (GF) (V)

- Kuhlafilla Fathu Mashuni (Maldivian Rocket Leave Salad) & An'bu Satani (Raw Mango Salad)

MAINS

- Roosia Baiy (Patna Rice) (GF) (V)
- Kukulhu Riha (Chicken Curry) (GF)
- Kandu Kukulhu (Tuna Curry) (GF) (S)
- Bashi Hiki Riha (Eggplant Dry Curry) (GF) (V)

USD \$250++ per person

CONDIMENTS

- Theyo Roshi (Chapatti) (V)
- Theluli Faiy (Fried Drumstick Leaf) (GF) (V)
- Mango Asaara (Pickled Mango) (GF) (V)
- Lunbo and Fiya (Lime Cheek and Raw Onion) (GF) (V)
- Githeyo Mirus (Maldivian Chopped Chili) (GF) (V)
- Mas Mirus (Kata Sambal) (GF) (S)
- Kaashi Huni (Grated Fresh Coconut) (GF) (V)
- Dhiyaa Hakuru (Local Palm Sugar) (GF) (V)
- Fenukehkki Ala (Boiled Yam) (GF) (V)
- Paa Paru (Papadam) (GF) (V)

DESSERT (V)

- Dhonkiyo Kaju (Banana Fritters) & Pandan Ice-Cream (D)

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 16% government taxes. Prices are subject to change without notice.