



HUVAFEN FUSHI
MALDIVES



LATITUDE 4° UNDERWATER EXPERIENCE

Step nine meters below the surface into an underwater sanctuary. An exceptional five course private dining experience awaits you. Take a seat at your elegant dining table, face to face with the oceans treasures. Prepare to be amazed as brilliant arrays of marine life swim, dart and dance before your eyes as you feast on a gourmet dinner for two. A truly unforgettable experience like no other to share with your loved one.

APPETIZER

Scottish Salmon Tartare (A) (S) (D) (GF)

Huvafen cured salmon fish filet, chives sour cream, fennel

FOLLOWED BY

Maldivian Seafood Bisque (D) (S)

Oyster, tiger prawns, clams, mussels, lobster bisque

SORBET

Ginger & Yoghurt (A)

MAIN COURSE

Cape Grim Beef (A) (D) (GF)

10 hours braised beef cheek, foie gras à la fleur de sel, Spanish burgundy truffle, mash potato, vadouvan jus

DESSERT

Chocolate Marquise (D) (N)

Gayas chocolate Marquise, orange coulis, raspberry sorbet

USD \$490++ 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 16% government taxes. Prices are subject to change without notice.