



HUVAFEN FUSHI
MALDIVES



STAR LIT DINNER

An elegant table positioned poolside under the stars, the gentle twinkling lights of the infinity pool mirroring the beauty of above. A simple yet romantic dining affair. The serenity of the Indian Ocean waves providing the perfect backdrop for an unforgettable evening.

ON ARRIVAL

Yellow Fin Tuna, Green Apple And Celeriac Tartare (S) (RP) (D)
Served with sour cream, salmon roe and poppy seed lavosh

STARTER

Parcelled Of Smoked Salmon, Pickled Vegetables And Asparagus (GF) (S)
Served with tomato, cucumber carpaccio and ponzu dressing

OR

Organic Quinoa And Avocado Salad (V) (GF) (N)
Served with pomelo, pomegranate, orange segments, young lettuces, roasted walnut and balsamic vinaigrette

MAIN

Asian Sea Bass Fillet (GF) (S)
Served with slow cooked baby octopus, tomato condiments, soya beans and a lemongrass and tarragon broth

OR

Marinated And Roasted Australian Lamb (GF) (N)
Served on a shiitake mushroom caponata, rock salted, herb potatoes and truffle oil jus-lie

SWEET TEMPTATION

Valrhona 70% Chocolate Pavé (GF) (V) (D)
Served with berries, mascarpone and house-made rosemary ice cream

USD \$185++ 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.