



HUVAFEN FUSHI
MALDIVES

Dine underneath an upturned Dhoni while fish feed in the water below.

The menu is a collection of global cuisine, interpreted Huvafen Fushi-style
using the freshest ingredients prepared in various ways.

Chefs at Celsius recommend that you select your favourite menu choice and
pair it with an excellent wine from Vinum,
then will your day in paradise be complete.

STARTERS

MIXED GREENS SALAD (GF) (N) Mixed greens and peanut dressing	25
CAESAR SALAD (D) (S) (P) Baby cos lettuce, croutons, soft-boiled egg, crispy bacon, anchovies, parmesan	
• Classic	30
• Chicken	32
• Prawns	36
• Lobster	46
BARABO MASHUNI (S) Maldivian tuna & pumpkin salad seasoned with onion, chilli, grated coconut, roshi,	20
CRISPY CALAMARI (S) Gingered crispy calamari, homemade remoulade sauce	32
TUNA TARTARE (S) Hand cut tuna loin, avocado salsa, olive oil, lemon zest, rocket leaf	28
SCALLOP & PORK BELLY (S) (P) Pans seared scallops, braised pork belly, heirloom carrot, grapefruit reduction	26
CAPRESE (D) (GF) Buffalo mozzarella, basil pesto, pine nuts, aged balsamic	30
FATTOUSH SALAD (V) Red radish, cucumber, bell pepper, onion, tomatoes, cos lettuce, crispy pita bread, sumac powder and lemon vinaigrette	24
BEEF CARPACCIO (D) Black angus beef carpaccio, mustard cress, parmesan shaving, aioli, truffle oil caviar	32

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 our restaurant team for assistance creating your bespoke culinary experience.

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SOUPS

PUMPKIN (GF) (S) Pumpkin & anise soup, seared scallop, brioche, pumpkin seed oil, garlic croutons	20
BEEF STROGANOFF VELOUTÉ (D) Mushroom dumplings, sour cream, smoked paprika	23
TOM YAM GOONG "Tom yam" prawn soup, Thai chilli, mushroom, lemongrass, galangal, red onion, kaffir lime leaves, coriander <ul style="list-style-type: none">• Creamy tom yam• Clear tom yam	24
CREAM OF MUSHROOM (V) (D) Dill brioche, chive crème & olive oil	20
TOMATO & TORTILLA SOUP (V) (D) Roasted pepper ragout, poached baby tomato, crème fraîche	23
SEAFOOD CHOWDER (GF) (S) (D) Poached prawn, mussel, octopus, salmon, and squid in rich creamy seafood broth garlic sourdough	27
SOUP OF THE DAY Chef's Daily Special Creation	22

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MAIN COURSES - ITALIAN

SPAGHETTI AGLIO OGLIO (V) (D) Garlic, chilli flakes, extra virgin olive oil, parsley	28
PENNE BASIL PESTO (V) (N) (D) Basil, garlic, olive oil, parmesan cheese, pine seeds	28
SEAFOOD LINGUINE (S) Garlic, chilli flakes, calamari, prawns, fish, extra virgin olive oil, parsley	36
SPAGHETTI BOLOGNESE (D) Beef ragout, parmesan cheese, olive oil	32
PENNE NAPOLETANA (D) (V) Tomato sauce, parmesan cheese, basil	30
LINGUINE ALFREDO (D) (V) Butter & parmesan cheese	28
SPAGHETTI CARBONARA (D) (P) Pancetta, pecorino, egg yolk	30
RISOTTO (S) (D) Mascarpone risotto, chilli fennel, parmesan foam	
• Lobster	55
• Mix Seafood	48
• Prawn	32
• Salmon	42
• Wild mushroom	28

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MAIN COURSES - FROM THE OCEAN

YELLOW FIN TUNA ROSSINI (S)	45
Pan grilled yellowfin tuna, pan fried duck foie gras, truffle sautéed spinach Shiraz beurre Blanc	
CATCH OF THE DAY (S) (GF)	35
Maldivian reef fish filet, daily Chef salad, celeriac mousseline, tomato, and onion salsa	
SALMON STEAK (S)	45
Pan seared Norwegian salmon, asparagus meunière, Sorrento lemon sea grass butter	
MIX SEAFOOD PLATTER (S)	85
Seared reef fish, lobster, prawns, calamari, mussel, crushed potato, spring vegetables, garrigue cream	
GRILLED TIGER PRAWNS (S)	58
Grilled prawns, pumpkin purée, broccolini, garlic cappuccino	
FISH & CHIPS (S) (A)	32
San Miguel beer battered reef fish filet, French fries, tartar sauce	
SEAFOOD TEMPURA (S)	28
Fresh batter-fried prawn, fish, calamari, mussels with vegetables, tempura dipping sauce, Japanese pickles	
WOK FRIED SCALLOP IN BLACK TRUFFLE SAUCE	38
Jasmine rice, Asian vegetables, ginger, garlic, black truffle sauce	

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MAIN COURSES - FROM THE LAND

CORNISH HEN (D)	38
Corn fed chicken breast & sweet potato purée sauté green asparagus, mushroom cream sauce	
ANGUS BEEF RIB EYE (D)	58
Pan seared beef rib eye with sea salt, heirloom carrot, black pepper sauce, truffle mash potato	
THAI SPICED SALT BUSH LAMB CHOPS (N)	60
Spiced marinated grilled lamb chops, sweet potato, grilled vegetables, lamb jus	
PORK RIB EYE (P)	38
Dingley dell pork rib eye, dried fruit & nut compote, apple, and raisin sauce	
BLACK ANGUS BEEF TENDERLOIN (D)	75
Pan seared beef tenderloin with sea salt, heirloom carrot, black pepper sauce truffle mash potato	
CRISPY SKIN GAME DUCK BREAST	37
Sous vide cooked duck breast, beetroot glacis, cumin potato, cassis & blueberry jus	

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MAIN COURSES - ASIAN

PAD THAI (S) (N)

Sweet and sour stir fried pad thai noodles, chives, bean sprout, onion, garlic tofu with crusted peanut and chilli flakes and lime wedges on the side

- Prawns 42
- Chicken 35

NASI OR BAKMI GORENG 37

Indonesian fried rice or noodles, prawns and chicken, beef satay, fried egg, peanut sauce

TRADITIONAL BYRIANI (N)

Basmati rice cooked together with Indian chef's special spices, papadum, pickles

- Lamb 44
- Lobster 55
- Chicken 38
- Vegetables (V) 35

SRI LANKAN SPICED PRAWNS CURRY (S) 32

Tomato and mustard gravy prawns with Sri Lankan spices, white rice, papadum, pickles

THAI GREEN CHICKEN CURRY (S) 35

Eggplants, Thai sweet basil, kaffir lime leaves, chicken, coconut milk, Jasmine rice, coriander

BUTTER CHICKEN (D) (N) 35

Boneless chicken thigh in tomato and cashew nut gravy served with paratha, basmati rice, pickle and papadum

TRADITIONAL MALDIVIAN CURRY (S)

Homemade Maldivian style curry served with basmati rice, chapatti, papadum and tuna katta sambal

- Lobster 52
- Reef fish 26
- Tuna 35

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VEGETARIAN

ARABIC COLD MEZZE	28
Hummus, baba ghanoush, mohamara, moutabel, olives, pita bread	
SAFFRON RISOTTO (S) (D)	32
Green peas, asparagus tips, edamame, confit tomatoes and onion jam	
ENCHILADAS	31
Spicy tofu, pimenton de la vera, bell pepper	
VEGETABLE CURRY	28
Homemade Maldivian style vegetable curry served with basmati rice, paratha, papadum,	
POTATO GNOCCHI	31
Home cooked potato gnocchi, herbs, cream, parmesan cheese	
STIR-FRY VEGETABLES WITH GARLIC RICE	30
Onion, garlic, beans, carrot, Bok choy, baby corn, bamboo shoot	
SPAGHETTI AGLIO OGLIO (D)	28
Garlic, chilli flakes, extra virgin olive oil, parsley	
PENNE BASIL PESTO (N) (D)	28
Basil, garlic, olive oil, parmesan cheese, pine seeds	
PENNE NAPOLETANA (D)	30
Tomato sauce, parmesan cheese, basil	

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DESSERTS

CHOCOLATE LAVA CAKE (D) Chocolate fondant, vanilla ice cream, raspberry coulis	20
FRUITS & BAROLO (V) (A) Wild fruits, red wine & cinnamon sauce, yoghurt sorbet	20
MANGO STICKY RICE (D) (GF) Thai mango, coconut & pandan terrine, orange Thai tea gelato	20
CLASSIC CHEESECAKE (D) Baked cheesecake, wild berries compote	20
VACHERIN (D) (A) Frozen dessert, caramel, hazelnut, Malaga gelato, rum, and raisin ice cream	20
TROPICAL FRUITS PLATTER (V) Your preference of fruits	22
ICE CREAM	
<ul style="list-style-type: none">• Vanilla• Chocolate• Strawberry• Salted caramel• Choco chip• Hazelnut praline (n)	
SORBET	
<ul style="list-style-type: none">• Lime• Mango• Passion Fruit• Papaya• Pineapple• Coconut	
1 scoop	6
2 scoops	9
3 scoops	12
CHEESE PLATTER	34
French & Italian cheese accompanied by homemade jam, dried fruits, toast	

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