



HUVAFEN FUSHI

MALDIVES

Dine underneath an upturned Dhoni while fish glide in the water below. The menu brings together global flavours, reimagined HuvaFen Fushi-style, with the freshest ingredients prepared in thoughtful, creative ways. The chefs at Celsius suggest choosing your favourite dish and pairing it with a standout wine from Vinum, the perfect way to complete your day in paradise.

Dietary preferences:

A	P	V
Contains Alcohol	Contains Pork	Vegetarian

Allergens:

PN	SO	D	G	TN	FH	E	SF	SE
Contains peanuts	Contains soy	Dairy products	Contains gluten	Contains tree nuts	Contains fish	Contains eggs	Contains seafood	Contains sesame

 Sustainability sourced or locally produced

We are pleased to accommodate any dietary requirements or personal preferences. Simply speak with our restaurant team to curate your bespoke culinary experience. Prices are quoted in USD and subject to 10% service charge and 17% government taxes. Please note that prices are subject to change without notice.

SALADS



BEETS & GOAT'S CHEESE SALAD D Marinated beets, goat's cheese, seasonal greens, spiced caramelised pumpkin seed, citrus dressing	24
CAESAR SALAD D FH P G E Cos lettuce, croutons, soft poached egg, bacon, caesar dressing, parmesan	
• Classic	32
• Chicken	36
• Prawns SF	38
ASIAN-STYLE BEEF SALAD N FH Pomelo, tomatoes, onion, spring onion, mint, coriander leaves, crushed cashew nuts, chilli lime dressing	36
THAI PAPAYA SALAD WITH PRAWNS SF N Green papaya, carrots, green beans, tomatoes, dried shrimps, peanuts, som tam dressing	28
MIXED GREENS SALAD N SO Mixed greens, peanut dressing	24
FATTOUSH SALAD V G Cos lettuce, red radish, cucumber, bell peppers, onion, tomatoes, crispy pita bread, sumac powder, lemon vinaigrette	24

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STARTERS



ARABIC COLD MEZZE V D G SE Hummus, tabbouleh, baba ghanoush, marinated olives, labneh, grilled pita bread	23
TUNA TATAKI FH SE SF SO G  Ponzu, jalapeno, radish, sesame, siracha mayo, plankton olive oil, nori crisp	35
BUFFALO MOZZARELLA D TN Broad bean pesto, caramelised figs, crushed pistachio, aged balsamic glaze	35
BARABO MAS'HUNI FH G  Maldivian tuna and pumpkin salad seasoned with onion, chili, grated coconut, roshi	26
BEEF CARPACCIO D Black angus beef carpaccio, rocket, parmesan shaving, aioli, truffle oil	32
CHARRED OCTOPUS TN SF D Chilli and lime romesco, cherry tomato, coriander, fennel, smoked olive oil	26

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SOUP



FOREST MUSHROOM SOUP [D] [A]	26
Sherry sour cream, mushroom duxelles, thyme	
TOM YAM GOONG [SF]	26
"Tom Yam" prawn soup, thai chilli, mushroom, lemongrass, galangal, red onion, kaffir lime leaves, coriander	
• Creamy tom yam	
• Clear tom yam	
SEAFOOD CHOWDER [D] [SF] [G] [FH]	28
Poached prawn, mussel, octopus, fish, salmon, squid, mixed vegetables, creamy seafood broth, garlic crouton	
LEEK AND POTATO SOUP [D]	24
Charred leeks and harrisa olive oil	
CHILLED CUCUMBER GAZPACHO [SF] [D]	28
Crab apple slaw, pickled daikon	

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PASTA & RISOTTO



HOUSE PASTA |G|

Spaghetti, linguini, penne

Please ask your server for our gluten-free options

- Neapolitan sauce |V| 32
- Salmon cream sauce |FH| |D| 38
- Ragu alla bolognese |D| 36
- Truffle cream sauce – garlic, parmesan |V| |D| 38

LINGUINE SEAFOOD |SF| |D| |G|

48

Pink sauce, basil, garlic, olive oil, parmesan

SPAGHETTI CARBONARA |D| |G| |P| |E|

33

Guanciale, parmesan, egg yolk

RISOTTO |D| |A|

Mascarpone risotto, parmesan

Mix seafood |SF| 48

Prawn |SF| 55

Salmon |FH| 42

Forest mushroom |V| 28

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CHEFS' SPECIALITIES



YELLOW FIN TUNA ROSSINI FH A D 	48
Grilled yellowfin tuna, duck foie gras, truffle sautéed spinach, shiraz beurre blanc sauce	
CATCH OF THE DAY FH D 	40
Maldivian reef fish fillet, daily chef salad, celeriac mousseline, tomato onion salsa	
ATLANTIC SALMON STEAK FH D TN	52
Pan seared salmon, green pea mousseline, hazelnut oil, kohlrabi, crushed hazelnuts, black garlic lemon butter sauce	
GRILLED TIGER PRAWNS SF D	62
Spiced coconut curry sauce, lemongrass, charred pak choi	
CORN-FED CHICKEN BREAST D	45
Chipotle honey glaze, broccolini, oven-blushed tomatoes, lime coriander puree, jus	
AUSTRALIAN GRASS FED LAMB CHOPS D A	65
Minted pea puree, glazed baby carrots, thyme jus	
BLACK ANGUS BEEF TENDERLOIN D G A	70
Broccolini, peppercorn red wine jus, truffle mash potato	
CONFIT DUCK LEG D A	58
Braised red cabbage, red cabbage puree, brussels sprouts, orange rosemary jus	

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ASIAN WOK

PAD THAI N SO SF	
Rice noodles, tamarind sauce, bean sprout, onion, garlic, crushed peanut, chilli flakes, lime wedge	35
• Prawns SF	33
• Chicken	
NASI GORENG OR BAKMI GORENG SF N SO	39 / 37
Indonesian fried rice or noodles, prawns and chicken, beef satay peanut sauce, fried egg, prawn crackers	
SWEET AND SOUR PRAWN SF SO SE	36
Pineapple, bell peppers, carrot, onions, spring onion, jasmine rice	
WOK-FRIED SCALLOP IN BLACK TRUFFLE SAUCE SF SO SE	39
Asian vegetables, ginger, garlic, jasmine rice	

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ASIAN CURRIES



THAI RED OR GREEN CURRY SF FH	
Eggplant, thai sweet basil, kaffir lime leaves, jasmine rice, chilli, fish sauce	
• Chicken	38
• Vegetables V	36
TRADITIONAL MALDIVIAN CURRY FH G 	
Basmati rice, chapatti, papadum, tuna katta sambol	
• Reef fish FH 	36
• Tuna FH 	38
SRI LANKAN SPICED PRAWN CURRY SF	38
Mustard yellow gravy, prawns, white rice, papadum, pickles	
BUTTER CHICKEN MASALA D N G	35
Boneless chicken thigh in makhani gravy, paratha, basmati rice, pickle, papadum	
TRADITIONAL BIRYANI N D	
Basmati rice, Indian spices, papadum, pickles	
• Lamb	48
• Chicken	38
• Vegetables V	36

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VEGETARIAN



ROASTED MINI CARROTS D N SE Hummus, fennel, walnuts, chimichurri, cress	28
BUTTERNUT RISOTTO D TN A Gorgonzola, pinenuts, rocket	38
CAULIFLOWER TIKKA STEAK D Mint chutney, smoked labneh	28
GNOCCHI ALLA SORRENTINA D G Mozzarella, tomato, basil	36
STIR-FRIED VEGETABLES WITH GARLIC RICE SE SO Bok choy, carrot, capsicum, baby corn, onion, garlic, beans	30

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CELSIUS SIGNATURES



Please note that this premium selection is not included in Half Board or Full Board meal plans. A supplementary charge of USD ++ per dish, and USD ++ for side dishes, will apply.

LINGUINI PASTA WITH LOBSTER G D 	55
Cream sauce, garlic, onion, parmesan	
LOBSTER RISOTTO D A SF 	55
Mascarpone risotto, shellfish stock, parmesan	
SEAFOOD PLATTER D SF 	90
Seared reef fish, lobster, prawns, calamari, mussel, jasmine rice, lemon butter sauce, side salad	
BRAISED AUSTRALIAN WAGYU BEEF CHEEK D G A	60
Slow-braised wagyu beef cheek, potato puree, red wine sauce	
TRADITIONAL MALDIVIAN LOBSTER CURRY FH G 	52
Basmati rice, chapatti, papadum, tuna katta sambol	

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SIDES



FRENCH FRIES	12
POTATO PUREE	12
GRILLED BROCCOLINI	12
CREAMED SPINACH	12
GREEN MIXED SALAD	12

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DESSERTS



CHOCOLATE FONDANT G D N E	25
Chocolate lava cake, praline cream, chocolate crumble, manjari marshmallow, cocoa tuile, praline ice cream	
TASTE OF THE TROPICS G D N E	25
Coconut dacquoise, exotic cremeux, vanilla ganache, mango coulis, sweet mint powder, mango tuile, mango sorbet, mango passion gel	
THE HUVAFEN BANOFFEE G D A N E	24
Dulce namelaka, banana rum confit, graham cracker crumble, salted caramelized popcorn, cardamom ice cream, dulce cream, dehydrated crispy honey banana	
ISLAND GARDEN G D N E	19
Screw pine brûlée, kanamadu bertone, screw pine ganache, white chocolate sorbet, passion screwpine gel	
CITRUS HONEY TART G D N E	22
Sweet almond biscuit, lemon honey cremeux, homemade honeycomb, bourbon vanilla ganache, lemon butter ice cream, honey crispy tuile	

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DESSERTS



STICKY DATE PUDDING G D N E Caramel toffee sauce, date tuile, hazelnut nougat cracker, vanilla ice cream	22
TROPICAL FRUIT PLATTER Seasonal sliced fruits	22
ICE CREAM D Vanilla Strawberry Chocolate chip Chocolate Salted caramel Hazelnut N	
SORBET Raspberry Mango Papaya  Pineapple Coconut  Lime Passion fruit 	
1 scoop	6
2 scoops	4
3 scoops	10

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