



HUVAFEN FUSHI

MALDIVES

Modern Japanese Cuisine with a flirtatious Latin twist!

Our breathtaking overwater signature restaurant offers authentic modern Japanese izakaya-style dining presented in a playful, Latin-influenced style.

Shared dishes are prepared using the finest quality ingredients and feature simple yet exquisite presentation with a Latin twist in an informal and laid-back dining environment.

A

Contains
Alcohol

D

Dairy
Products

GF

Gluten
Free

N

Contains
Nuts

P

Contains
Pork

RP

Raw
Protein

SF

Contain
Sea Food

V

Vegetarian

 Sustainability / Locally Sourced Products

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 in creating your bespoke culinary experience.

Prices are quoted in USD and subject to 10% service charge and 16% government taxes.

Prices are subject to change without notice.

DESSERTS

TOKYO BANANA (D) (G)	20
Japanese moist cake, Sichuan pepper cremeux banana creamy custard and chocolate namelaka, shiso streusel chocolate tulle, tonka bean ice cream with yuzu gel	
MATCHA MISU (D) (G)	19
Green tea mascarpone cream, homemade green tea biscuit with ginger honey cracker lychee gel yogurt sorbet with ginger lychee consume	
AZUKI CREAM BRULE (D) (G) (N)	19
Sweet red bean brule, red bean whipped ganache, azuki Breton with sweet potato vanilla Ice cream, hazelnut microwave sponge	
SURPRISE TRUFFLE (A) (D) (G) (N)	24
Truffle whipped ganache, macadamia brazo gitano with Manjari Choco cremeux, candid truffle slice, truffle milk chocolate Hennessy spuma sea salt chocolate stone	
CHOCOLATE ORANGE FONDANT/VEGAN (G) (N)	19
Worm chocolate cake, orange ganache with homemade praline cream, chocolate soil raspberry sorbet and orange cream	
PUMPKIN PIE /VEGAN (GF) (N)	18
Sous vide pumpkin thyme curd with sweet orange Breton shell, vegan fluffy meringue orange pumpkin carpaccio and citrus thyme gel with coconut ice cream	
TROPICAL FRUITS PLATER	18
Seasonal slice fruits	
SELECTION OF MOCHI ICE CREAM (D) G)	
1 Scoop	6
2 Scoop	10
3 Scoop	14

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