



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.

<b>A</b>	<b>D</b>	<b>GF</b>	<b>N</b>	<b>P</b>	<b>RP</b>	<b>SF</b>	<b>V</b>
Contains Alcohol	Dairy Products	Gluten Free	Contains Nuts	Contains Pork	Raw Protein	Contain Sea Food	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.

# BREAKFAST



## TEA'SE ME BY TWG

We provide TWG Tea's Collection, the largest in the world fine harvests and exclusive tea blends from all the tea-producing countries.

- Black Tea:** English Breakfast Tea / Earl Grey / Royal Darjeeling
- Red Tea:** Red of Africa
- Green Tea:** Jasmine Queen Tea / Emperor Sencha
- Herbal Tea:** Fresh Mint / Moroccan Mint / Chamomile
- Oolong:** Imperial Oolong

## DEJA BREW BY ILLY

Ristretto / Espresso / Americano / French Press Coffee/ Café Latte / Cappuccino / Macchiato / Hot Chocolate

Served With: Full Cream Milk / Skimmed Milk / Almond / Soy Milk

## DAILY JUICE CORNER (V)

Your Choice of Freshly Squeezed Fruit Juices  
Apple / Orange / Pineapple / Watermelon / Grapefruit / Mix Fruit

Your Choice of Freshly Squeezed Vegetable Juices  
Carrot / Beet Root / Celery

- |                  |                |             |               |               |             |                  |            |
|------------------|----------------|-------------|---------------|---------------|-------------|------------------|------------|
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# BREAKFAST À LA CARTE

## LOCAL FLAVOR (SF)

Maldivian tuna curry, boiled egg, Mas Huni with coconut sambal, drumstick leaves, chapatti

## ARABIC - SHAKSHUKA (D)

Ful medames, olives, halloumi cheese, Lebanese bread, hummus, tabbouleh

## FAR EAST (SF)

Grilled salmon, wakame salad, steamed rice, miso soup, teriyaki sauce

## HUEVOS RANCHEROS (D)

Two eggs on crisp tortilla, guacamole, tomatillos sauce, refried beans, jalapenos, fresh tomato salsa & crème fraîche

## EGG BENEDICT (SF) (P)

Scottish Smoked Salmon | Beef Ham | Pork Ham

Served with poached egg, hollandaise sauce, country round, beet root hummus, green asparagus



# BREAKFAST À LA CARTE

## FOREST MUSHROOMS (D)

Soft poached egg, truffle oil & mushrooms, Romesco hollandaise, Parmigiano-Reggiano

## POACHED EGG & AVOCADO (D)

Crushed avocado, free range poached egg, cherry tomatoes, pumpkin hummus, pomegranate seeds & micro greens, whip feta

## EGGS YOUR WAY / OMELETTE

Customizable free-range egg options

Pork ham / beef ham / smoked salmon / tomato / bell pepper / chili / onion / mushroom / mozzarella / feta / gruyere



# SWEET DELIGHT

## BELGIAN WAFFLES (D) (N)

Orange saffron confit, fresh berries, Nutella, & whip cream

## SOUFFLE PANCAKE (D)

Matcha vanilla cream, maple syrup, tropical fruit chutney & berries

## GRILLED FRENCH TOAST BRIOCHE (D)

Stone fruits, maple syrup & whipped ricotta

## CRÊPES-FILLED WITH YOUR CHOICE

Nutella	Chocolate	Black Forrest Ham (P)
Fresh Berries	Coconut	Tomato
Cucumber & Mint	Pistachio	Tapenade



# ACAI BOWLS

## QUINOA (D) (V)

Mandarin, quinoa, mango, bee pollen, banana, dragon fruit, fresh berries

## COCONUT (N) (V)

Old fashion granola, kiwi, fresh berries, banana, dragon fruit, goji berries, avocado

## CHIA MOUSSE (N) (V)

Bee pollen, chia seeds, coconut milk, fresh berries, honeycomb

## OLD FASHIONED ROLL OATMEAL (N) (V)

Mixed exotic fruit, dates, honeycomb, coconut, fresh berries