

HF
HUVAFEN FUSHI
MALDIVES



POOL DINNER

Set atop our sparkling pool, this exclusive dining experience offers breathtaking views and unique ambiance. Indulge in a gourmet meal prepared by our talented chefs, accompanied by impeccable service.

ON ARRIVAL

Yellowfin tuna, green apple, and celeriac tartare (S) (RP) (D)
served with sour cream, salmon roe and poppy seed Lavoche

STARTER

Parceled of smoked salmon, pickled vegetables & 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 lettuce,
roasted walnut & balsamic vinaigrette

MAIN COURSE

Asian sea bass fillet (GF) (S)

served with slow-cooked baby octopus, tomato condiments, soya
beans, lemongrass & tarragon broth

OR

Marinated & roasted Australian lamb (GF) (N)

served on a shitake mushroom caponata, rock salted herb potatoes,
truffle oil jus-lie

SWEET TEMPTATION

Valrhona 70% Chocolate Pave (GF) (V) (D)

served with berries, mascarpone & house-made rosemary ice cream

USD 250++ per person

(A) - Contains Alcohol | (D) - Contains Dairy | (GF) - Gluten Free | (N) - Contains Nuts
(P) - Contains Pork | (RP) - Raw Protein | (S) - Contains 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.

Prices are quoted in US Dollars and are subject to 10% service charge and 16% government taxes.
Prices are subject to change without notice.