



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.

在翻倒的多尼船下用餐，鱼儿在水中觅食。菜单是全球美食的集合，采用最新鲜的食材以各种方式烹制，以 Huvafen Fushi 风格呈现。Celsius 的厨师建议您选择您最喜欢的菜单，搭配 Vinum 的优质葡萄酒，这样您在天堂的一天就圆满了。

A	D	GF	N	P	RP	SF	V
Contains Alcohol	Dairy Products	Gluten Free	Contains Nuts	Contains Pork	Raw Protein	Contains Seafood	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 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.



STARTERS 开胃菜

MIXED GREENS SALAD (N) (GF) 什锦蔬菜沙拉

Mixed greens and peanut dressing 什锦蔬菜和花生酱

CAESAR SALAD (D) (SF) (P) 凯撒沙拉

Baby cos lettuce, croutons, soft poached egg, bacon, anchovies, parmesan

嫩生菜, 面包丁, 水波蛋, 培根, 凤尾鱼, 帕尔马干酪

- **Classic** 经典
- **Chicken** 鸡肉
- **Prawns** 虾

ASIAN STYLE BEEF SALAD (N) 亚洲风味牛肉沙拉

Pomelo, cherry tomatoes, onion, spring onion, mint, coriander leaves and crusted cashew nuts with Chilli lime dressing

柚子、樱桃番茄、洋葱、葱、薄荷、香菜叶和脆皮腰果, 配辣椒酸橙酱

THAI PAPAYA SALAD WITH PRAWNS (SF) (N) 泰式木瓜虾仁沙拉

Green papaya, carrot, long bean, cherry tomato, dried shrimps, peanuts, and Nam Jim dressing

青木瓜、胡萝卜、长豆、小圣女果、虾米、花生、泰式秘制酸辣蘸汁

BARABO MASHUNI (SF) 巴拉波玛舒尼 (马尔代夫本地早餐)

Maldivian tuna & pumpkin salad seasoned with onion, Chilli, grated coconut, Roshi

马尔代夫金枪鱼和南瓜沙拉, 配洋葱、辣椒、椰丝和罗什调味



STARTERS 开胃菜

ARABIC COLD MEZZE (V) (D) 阿拉伯冷开胃菜

Hummus, tabouleh, baba ghanoush, mixed olives, labneh cheese and grilled pita bread
鹰嘴豆泥、塔布勒沙拉、巴巴嘎努什酱、混合橄榄、浓缩酸奶奶酪和烤皮塔饼

TUNA TARTARE (SF) 鞑靼金枪鱼

Hand cut tuna loin, avocado salsa, olive oil, lemon zest, rocket leaf
手切金枪鱼里脊，鳄梨酱，橄榄油，柠檬皮，芝麻菜叶

CAPRESE (D) (GF) (N) 卡布里沙拉

Buffalo mozzarella, basil pesto, pine nuts, aged balsamic
水牛芝士、罗勒香蒜酱、松子、陈年香醋

FATTOUSH SALAD (V) 法图什沙拉

Red radish, cucumber, bell pepper, onion, tomatoes, cos lettuce, crispy pita bread, sumac powder
and lemon vinaigrette 红萝卜、黄瓜、甜椒、洋葱、西红柿、生菜、脆皮塔饼、漆树粉和柠檬醋汁

BEEF CARPACCIO (D) 牛肉薄片

Black angus beef carpaccio, mustard cress, parmesan shaving, aioli, truffle oil caviar
黑安格斯牛肉薄片，芥菜，帕尔马干酪，蒜泥蛋黄酱，松露油鱼子酱



SOUP 汤

BUTTERNUT SQUASH (D) (SF) (GF) 灰胡桃南瓜

Pumpkin & anise soup, seared scallop, brioche, pumpkin seed oil, garlic croutons

南瓜茴香汤, 煎扇贝, 奶油蛋卷, 南瓜籽油, 蒜香面包丁

TOM YAM GOONG (SF) 冬阴功汤

"Tom yam" prawn soup, Thai Chilli, mushroom, lemongrass, galangal, red onion, kaffir lime leaves, coriander "冬阴功" 虾汤, 泰国辣椒, 蘑菇, 香茅, 高良姜, 红洋葱, 柠檬叶, 香菜

• Creamy tom yam 奶油冬阴功汤

• Clear tom yam 清澈冬阴功汤

SEAFOOD CHOWDER (D) (SF) (GF) 奶油海鲜浓汤

Poached prawn, mussel, octopus, salmon, and squid in rich creamy seafood broth garlic sourdough

用浓稠的奶油海鲜汤和大蒜酸面团煮熟的虾、贻贝、章鱼、鲑鱼和鱿鱼

FRENCH ONION SOUP (V) (D) 法式洋葱汤

Comte cheese croutons 孔泰奶酪面包丁



MAIN COURSES 主菜

HOUSE PASTA 自制意大利面

Spaghetti, Linguini, Penne and Gluten Free Option 意大利面、扁面条、通心粉和无麸质食品

- Napolitana (V) 那不勒斯意大利面
- Smoked Salmon Cream Sauce (SF) (D) 烟熏三文鱼奶油酱
- Bolognese 肉酱
- Aglio e Olio, Garlic, Chilli, and Basil (V) 大蒜和油、大蒜、辣椒和罗勒

LINGUINE WITH MUSSELS AND CLAMS (SF) (D) 贻贝蛤蜊意面

Basil, garlic, olive oil, parmesan cheese, pine seeds 罗勒、大蒜、橄榄油、帕玛森芝士、松子

SPAGHETTI CARBONARA (D) (P) 意粉培根蛋面

Pancetta, pecorino, egg yolk 薄肉、羊乳干酪、蛋黄

RISOTTO (D) 烩饭

Mascarpone risotto, Chilli fennel, parmesan foam 马斯卡彭烩饭，辣椒茴香，帕尔马干酪泡沫

- Mix Seafood (SF) 混合海鲜
- Prawn (SF) 对虾
- Salmon (SF) 三文鱼
- Wild mushroom (V) 野生蘑菇



MAIN COURSES 主菜

FROM THE OCEAN 来自海洋

YELLOW FIN TUNA ROSSINI (SF) (A) (D) 黄鳍金枪鱼罗西尼

Pan grilled yellowfin tuna, pan fried duck foie gras, truffle sautéed spinach, Shiraz beurre Blanc
香煎黄鳍金枪鱼、香煎鸭肝、松露炒菠菜、西拉白黄油

CATCH OF THE DAY (SF) (GF) (D) 每日现捕

Maldivian reef fish filet, daily Chef salad, celeriac mousseline, tomato, and onion salsa
马尔代夫珊瑚鱼片、每日主厨沙拉、芹菜根慕斯、番茄和洋葱莎莎酱

TASMANIAN DARNE SALMON STEAK (SF) (D) 塔斯马尼亚达恩鲑鱼排

Pan seared salmon, asparagus meunière, Sorrento lemon sea grass butter
香煎三文鱼，芦笋，索伦托柠檬海草黄油

GRILLED TIGER PRAWNS (SF) (D) 烤虎虾

Grilled prawns, pumpkin purée, broccolini, garlic cappuccino
烤虾，南瓜泥，西兰花，蒜香卡布奇诺

SWEET AND SOUR PRAWN (SF) 糖醋虾

Pineapple, mixed pepper, carrot, onions served with jasmine rice and chop chives
菠萝、混合辣椒、胡萝卜、洋葱搭配茉莉香米和切碎的细香葱

WOK FRIED SCALLOP IN BLACK TRUFFLE SAUCE (SF) 黑松露酱炒扇贝

Jasmine rice, Asian vegetables, ginger, garlic, black truffle sauce
茉莉香米，亚洲蔬菜，姜，蒜，黑松露酱

MAIN COURSES 主菜



FROM THE LAND 来自陆地

CORNISH HEN (D) 童子鸡

Corn fed chicken breast & sweet potato purée sauté green asparagus, mushroom cream sauce
玉米饲养鸡胸肉和红薯泥炒绿芦笋，蘑菇奶油酱

THAI SPICED SALT BUSH LAMB CHOPS (D) 泰式五香盐烤羊排

Spiced marinated grilled lamb chops, sweet potato, grilled vegetables, lamb jus
香料腌制烤羊排，红薯，烤蔬菜，羊肉汁

BLACK ANGUS BEEF TENDERLOIN 黑安格斯牛裡肌

Pan seared beef tenderloin with sea salt, heirloom carrot, black pepper sauce, truffle mash potato
香煎牛裡肌配海鹽、祖傳胡蘿蔔、黑 辣椒醬、松露馬鈴薯泥

CRISPY SKIN GAME DUCK BREAST (A) 脆皮野味鴨胸

Sous vide cooked duck breast, beetroot glacis, cumin potato, cassis & blueberry jus
真空低温烹调鸭胸，甜菜根，孜然土豆，黑醋栗和蓝莓汁

PHAD KAPROW 泰式炒罗勒

Stir-Fried with Chilli, Garlic, and Holy Basil, Jasmine Rice 辣椒、大蒜、圣罗勒炒茉莉香米

- Chicken 鸡肉
- Beef 牛肉

MAIN COURSES – ASIAN 主菜 – 亚洲



PAD THAI (N) 泰式炒河粉

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

酸甜炒泰式炒面、韭菜、豆芽、洋葱、蒜蓉豆腐，配上花生碎、辣椒片和青柠角

- Prawns 虾
- Chicken 鸡

NASI GORENG OR BAKMI GORENG (SF) (N) 炒饭或炒面

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

印尼炒饭或炒面，虾和鸡肉，牛肉沙嗲，煎蛋，花生酱

TRADITIONAL BIRYANI (N) (D) 传统印度香饭

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

巴斯马蒂大米与印度厨师特制的香料、印度薄饼和泡菜一起煮

- Lamb 羊肉
- Chicken 鸡肉
- Vegetables (V) 蔬菜

SRI LANKAN SPICED PRAWNS CURRY (SF) 斯里兰卡香料咖喱虾

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

番茄芥末汁大虾配斯里兰卡香料、白米饭、印度薄饼和泡菜



VEGETARIAN 素食

ROAST MINI RAINBOW CARROTS (D) (N) 烤迷你彩虹胡萝卜

Hummus, fennel, walnuts, chimichurri, coriander cress

鹰嘴豆泥, 茴香, 核桃, 阿根廷香辣酱, 香菜

SAFFRON RISOTTO (D) 藏红花烩饭

Green peas, asparagus tips, edamame, confit tomatoes and onion jam

青豆、芦笋尖、毛豆、油封番茄和洋葱酱

PARMESAN VEGETABLE TIAN (D) 帕尔马干酪蔬菜田

Garlic zucchini, yellow squash, baking potato, Roma tomatoes, shredded mozzarella cheese, grated parmesan

蒜蓉西葫芦、黄南瓜、烤土豆、罗马番茄、马苏里拉奶酪丝、帕尔马干酪碎

POTATO GNOCCHI (D) 意式土豆面疙瘩

Home cooked potato gnocchi, herbs, cream, parmesan cheese

自制土豆面疙瘩, 香草, 奶油, 帕尔马干酪

STIR-FRY VEGETABLES WITH GARLIC RICE 蒜蓉炒蔬菜饭

Onion, garlic, beans, carrot, Bok choy, baby corn, bamboo shoot

洋葱、大蒜、豆类、胡萝卜、白菜、玉米笋、竹笋



DESSERTS 甜点

CHOCOLATE FONDANT (G) (D) (N) 巧克力软糖

Chocolate lava cake, praline cream, chocolate crumble and Manjari marshmallow with coca tulle and praline ice cream 巧克力熔岩蛋糕、果仁糖奶油、巧克力碎和 Manjari 棉花糖配古柯叶和果仁糖冰淇淋

TAST OF THE TROPICS (G) (D) 热带风味

Coconut dacquoise, exotic Cremieux with vanilla whipping ganache and fresh mango coulis with sweet mint powder, mango tulle with mango sorbet and mango passion gel 椰子奶油酥饼、异国风味奶油冻配香草奶油冻和新鲜芒果果酱配甜薄荷粉、芒果薄纱配芒果冰糕和芒果百香果凝胶

THE HUVAFEN BANOFFEE (G) (D) (A) 芙花芬香蕉咖啡

Dulce namelaka, banana rum confit and graham cracker crumble with salty caramelized popcorn and cardamom ice cream with dulce cream and dehydrated crispy honey banana 娜美拉卡巧克力奶油酱，香蕉朗姆酒蜜饯和全麦饼干碎，配咸焦糖爆米花和豆蔻冰淇淋，配杜尔塞奶油和脱水酥脆蜂蜜香蕉

ISLAND GARDEN (G) (D) (N) 岛屿花园

Screw pine Brulee, kanamadu Bertone and screw pine whipping ganache with white chocolate sorbet and passion screw pine gel 野菠萝，印度杏仁和野菠萝搅打甘纳许奶油配白巧克力雪糕和百香果松露

CITRUS HONEY TART (G) (D) 柑橘蜂蜜挞

Sweet almond biscuit, lemon honey Cremieux with homemade honeycomb and bourbon vanilla ganache with lemon butter ice cream and honey crispy tulle 甜杏仁饼干，柠檬蜂蜜奶油配自制蜂巢和波旁香草甘纳许，配柠檬黄油冰淇淋和蜂蜜酥脆薄纱

STICKY DATE PUDDING (G) (D) 椰枣布丁

Moist sticky date pudding with caramel toffee sauce and crispy date tulle hazelnut nougat cracker with vanilla ice cream 湿润粘稠的椰枣布丁搭配焦糖太妃糖酱和酥脆椰枣薄纱榛子牛轧糖饼干搭配香草冰淇淋

ICE CREAM (D) 冰淇淋

Vanilla 香草 | Strawberry 草莓 | Chocolate chips 巧克力片 | Chocolate 巧克力 | Salted caramel 咸焦糖 | Hazelnut 榛子(N)

SORBET (V) 冰糕

Raspberry 覆盆子 | Mango 芒果 | Papaya 木瓜 | Pineapple 菠萝 | Coconut 椰子 | Lime 酸橙 | Passion fruits 百香果

1 Scoop 1 勺

2 Scoop 2 勺

3 Scoop 3 勺