



# HUVAFEN FUSHI MALDIVES



## SANDBANK DINNER

An experience to behold

Cast yourself into an evening that you'll treasure forever. Set sail aboard the boat and watch the sunset as you sail along the Indian ocean to an isolated sandbank. Your romantic table and barbeque await. The ocean laps the islet, your feet in the sand as you feast upon your gourmet meal.

### TORTILLA CHIPS WITH DIPS (N)

Beetroot and orange pesto, Moutabel and hummus with Lavoche

### CHARCOAL MIXED GRILL (GF)

#### Maldivian Lobster (S)

Grilled and seasoned with black pepper and sea salt crystals

#### King prawns on bamboo skewers (S)

Seasoned with tikka spices

#### Catch of the Day(S)

With citrus gremolata and charred BBQ lemon

#### Yellowfin tuna steak(S)

Brushed with coconut oil and kaffir lime leaf

#### Lamb Merguez sausages

Served with chunky bell peppers and tomato

#### Angus beef tenderloin steak(N)

Served with arugula pesto

### ACCOMPANIMENTS (V) (GF)

Jalapeno chilies | miso mustard | spicy ketchup |  
nuoc cham | lemon & lime cheeks

### TO ACCOMPANY (V)

Thai green papaya salad

Served with arugula pesto

#### Vegetable Brochettes

With zucchini, cherry tomatoes, and button mushrooms

#### Chaat Potatoes

Served with lime and chili salt

### DESSERTS (V)

Chef's selection of Mini Sweet Temptations

Sliced Tropical Fruits

With palm sugar and tamarind sauce

**USD 1200++ 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.