


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.

A	D	GF	N	P	RP	SF	V
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.



STARTERS

MIXED GREENS SALAD (N) (GF) Mixed greens and peanut dressing	24
CAESAR SALAD (D) (SF) (P) Baby cos lettuce, croutons, soft poached egg, bacon, caesar dressing, parmesan	
• Classic	30
• Chicken	32
• Prawns (SF)	36
• Lobster (SF) 	48
ASIAN STYLE BEEF SALAD (N) Pomelo, cherry tomatoes, onion, spring onion, mint, coriander leaves and crusted cashew nuts with Chilli lime dressing	34
THAI PAPAYA SALAD WITH PRAWNS (SF) (N) Green papaya, carrot, long bean, cherry tomato, dried shrimps, peanuts, and Nam Jim dressing	26
BARABO MASHUNI (SF)  Maldivian tuna & pumpkin salad seasoned with onion, Chilli, grated coconut, Roshi	22


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STARTERS

ARABIC COLD MEZZE (V) (D)	20
Hummus, tabouleh, baba ghanoush, mixed olives, labneh cheese and grilled pita bread	
TUNA TARTARE (SF) 	28
Hand-cut tuna loin, avocado salsa, olive oil, lemon zest, rocket leaf	
CAPRESE (D) (GF) (N)	24
Buffalo mozzarella, basil pesto, pine nuts, aged balsamic	
FATTOUSH SALAD (V)	24
Red radish, cucumber, bell pepper, onion, tomatoes, cos lettuce, crispy pita bread, sumac powder and lemon vinaigrette	
BEEF CARPACCIO (D)	28
Black angus beef carpaccio, mustard cress, parmesan shaving, aioli, truffle oil caviar	



SOUP

BUTTERNUT SQUASH (D) (SF) (GF) Pumpkin & anise soup, seared scallop, brioche, pumpkin seed oil, garlic croutons	22
TOM YAM GOONG (SF) "Tom yam" prawn soup, Thai Chilli, mushroom, lemongrass, galangal, red onion, kaffir lime leaves, coriander •Creamy tom yam •Clear tom yam	24
SEAFOOD CHOWDER (D) (SF) (GF) Poached prawn, mussel, octopus, salmon, and squid in rich creamy seafood broth garlic sourdough	26
FRENCH ONION SOUP (V) (D) Comte cheese croutons	22



MAIN COURSES

HOUSE PASTA

Spaghetti, Linguini, Penne and Gluten Free Option

- Napolitana (V) 30
- Smoked Salmon Cream Sauce (SF) (D) 34
- Lobster Pink Sauce (SF) (D) 🌐 55
- Bolognese 32
- Aglio e Olio, Garlic, Chilli, and Basil (V) 28

LINGUINE WITH MUSSELS AND CLAMS (SF) (D)

Basil, garlic, olive oil, parmesan cheese, pine seeds

36

SPAGHETTI CARBONARA (D) (P)

Pancetta, pecorino, egg yolk

30

RISOTTO (D)

Mascarpone risotto, Chilli fennel, parmesan foam

- Lobster 🌐 55
- Mix Seafood (SF) 48
- Prawn (SF) 32
- Salmon (SF) 42
- Wild mushroom (V) 28



MAIN COURSES

FROM THE OCEAN

YELLOW FIN TUNA ROSSINI (SF) (A) (D) 🌐	45
Pan grilled yellowfin tuna, pan fried duck foie gras, truffle sautéed spinach, Shiraz beurre Blanc	
CATCH OF THE DAY (SF) (GF) (D) 🌐	38
Maldivian reef fish filet, daily Chef salad, celeriac mousseline, tomato, and onion salsa	
TASMANIAN DARNE SALMON STEAK (SF) (D)	45
Pan seared salmon, asparagus meunière, Sorrento lemon sea grass butter	
MIX SEAFOOD PLATTER (SF) (D) 🌐	90
Seared reef fish, lobster, prawns, calamari, mussel, crushed potato, spring vegetables, garrigue cream	
GRILLED TIGER PRAWNS (SF) (D)	58
Grilled prawns, pumpkin purée, broccolini, garlic cappuccino	
SWEET AND SOUR PRAWN (SF)	34
Pineapple, mixed pepper, carrot, onions served with jasmine rice and chop chives	
WOK FRIED SCALLOP IN BLACK TRUFFLE SAUCE (SF)	34
Jasmine rice, Asian vegetables, ginger, garlic, black truffle sauce	



MAIN COURSES

FROM THE LAND

CORNISH HEN (D) Corn fed chicken breast & sweet potato purée sauté green asparagus, mushroom cream sauce	38
THAI SPICED SALT BUSH LAMB CHOPS (D) Spiced marinated grilled lamb chops, sweet potato, grilled vegetables, lamb jus	60
BRAISED AUSTRALIAN WAGYU BEEF CHEEK (A) 8 hours braised wagyu beef cheek, crushed potato, red wine jus, mixed cress	60
BLACK ANGUS BEEF TENDERLOIN (D) Pan seared beef tenderloin with sea salt, heirloom carrot, black pepper sauce, truffle mash potato	68
CRISPY SKIN GAME DUCK BREAST (A) Sous vide cooked duck breast, beetroot glacié, cumin potato, cassis & blueberry jus	45
PHAD KAPROW Stir-Fried with Chilli, Garlic, and Holy Basil, Jasmine Rice	
• Chicken	35
• Beef	52



MAIN COURSES - ASIAN

PAD THAI (N)

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

- Prawns
- Chicken

32

30

NASI GORENG OR BAKMI GORENG (SF) (N)

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

39 / 37

TRADITIONAL BIRYANI (N) (D)

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

- Lamb
- Lobster 🍤
- Chicken
- Vegetables (V)

48

72

38

34

SRI LANKAN SPICED PRAWNS CURRY (SF)

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

38



MAIN COURSES - ASIAN

THAI RED OR GREEN CURRY (SF)

Eggplants, Thai Sweet Basil, Kaffir Lime Leaves Served with Jasmine Rice and Chilli Fish Sauce

- Chicken 35
- Vegetables (V) 34

BUTTER CHICKEN (D) (N) 32

Boneless chicken thigh in tomato and cashew nut gravy served with paratha, basmati rice, pickle and papadum

TRADITIONAL MALDIVIAN CURRY (SF) 🌐

Homemade Maldivian style curry served with basmati rice, chapatti, papadum and tuna Katta Sambal

- Lobster 52
- Reef fish 34
- Tuna 38



VEGETARIAN

ROAST MINI RAINBOW CARROTS (D) (N)	28
Hummus, fennel, walnuts, chimichurri, coriander cress	
SAFFRON RISOTTO (D)	32
Green peas, asparagus tips, edamame, confit tomatoes and onion jam	
PARMESAN VEGETABLE TIAN (D)	28
Garlic zucchini, yellow squash, baking potato, Roma tomatoes, shredded mozzarella cheese, grated parmesan	
POTATO GNOCCHI (D)	28
Home cooked potato gnocchi, herbs, cream, parmesan cheese	
STIR-FRY VEGETABLES WITH GARLIC RICE	28
Onion, garlic, beans, carrot, Bok choy, baby corn, bamboo shoot	



DESSERTS

CHOCOLATE FONDANT (G) (D) (N)	25
Chocolate lava cake, praline cream, chocolate crumble and Manjari marshmallow with coca tulle and praline ice cream	
TAST OF THE TROPICS (G) (D)	25
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	
THE HUVAFEN BANOFFEE (G) (D) (A)	24
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	
ISLAND GARDEN (G) (D) (N)	19
Screw pine Brule, kanamadu Bertone and screw pine whipping ganache with white chocolate sorbet and passion screw pine gel	
CITRUS HONEY TART (G)	22
Sweet almond biscuit, lemon honey Cremieux with homemade honeycomb and bourbon vanilla ganache with lemon butter ice cream and honey crispy tulle	
STICKY DATE PUDDING (G) (D)	22
Moist sticky date pudding with caramel toffee sauce and crispy date tulle hazelnut nougat cracker with vanilla ice cream	
TROPICAL FRUITS PLATER	22
Seasonal slice fruits	
ICE CREAM	
Vanilla Strawberry Chocolate chips Chocolate Salted caramel Hazelnut (N)	
SORBET	
Raspberry Mango Papaya 🌐 Pineapple Coconut 🌐 Lime Passion fruits 🌐	
1 scoop	6
2 scoops	10
3 scoops	14