



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.

Dietary Preferences:

| | | |
|------------------|---------------|------------|
| A | P | V |
| Contains Alcohol | Contains Pork | Vegetarian |

Allergens:

| | | | | | | | | |
|------------------|-----------------------|----------------|-----------------|--------------------|---------------|---------------|-------------------|-----------------|
| PN | SO | D | G | TN | FH | E | SF | SE |
| Contains Peanuts | Contains Soy Products | Contains Dairy | Contains Gluten | Contains Tree Nuts | Contains Fish | Contains Eggs | Contains Sea Food | Contains Sesame |



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 17% government taxes.

Prices are subject to change without notice.

For guests on Half or Full Board, the menu entitlement includes one entrée, one main course, and one dessert. Please note that any additional dishes will be subject to an additional charge.



STARTERS

MIXED GREENS SALAD (N) (SO)

Mixed greens, chili peanut dressing

CAESAR SALAD (D) (FH) (P) (G) (E)

Baby cos lettuce, croutons, soft poached egg, bacon, caesar dressing, parmesan

- Classic
- Chicken •
- Prawns(SF)

ASIAN STYLE BEEF SALAD (N) (FH)

Pomelo, cherry tomatoes, onion, spring onion, mint, coriander leaves, crushed cashew nuts, chili lime dressing

THAI PAPAYA SALAD WITH PRAWNS (SF) (N)

Green papaya, carrots, green beans, cherry tomatoes, dried shrimps, peanuts, som tam dressing

BARABO MAS'HUNI (FH) (G)

Maldivian tuna & pumpkin salad seasoned with onion, chili, grated coconut, roshi

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STARTERS

ARABIC COLD MEZZE (V) (D) (G) (SE)

Hummus, tabouleh, baba ghanoush, marinated olives, labneh cheese, grilled pita bread

TUNA TARTARE (FH)

Hand cut tuna loin, avocado salsa, olive oil, lemon zest, rocket

CAPRESE (D) (N)

Buffalo mozzarella, basil pesto, pine nuts, aged balsamic

FATTOUSH SALAD (V) (G)

Cos lettuce, red radish, cucumber, bell peppers, onion, tomatoes, crispy pita bread, sumac powder, lemon vinaigrette

BEEF CARPACCIO (D)

Black angus beef carpaccio, rocket, parmesan shaving, aioli, truffle oil



SOUP

BUTTERNUT SQUASH (D) (SF) (G)

Pumpkin & anise soup, seared scallop, pumpkin seed, garlic crouton

TOM YAM GOONG (SF)

"Tom Yam" prawn soup, thai chili, mushroom, lemongrass, galangal, red onion, kaffir lime leaves, coriander

- Creamy tom yam
- Clear tom yam

SEAFOOD CHOWDER (D) (SF) (G) (FH)

Poached prawn, mussel, octopus, fish, salmon, squid, mixed vegetables, creamy seafood broth, garlic crouton

FRENCH ONION SOUP (G) (D)

Comte cheese croutons



MAIN COURSES

HOUSE PASTA (G)

Spaghetti, Linguini, Penne

Please ask your server for our Gluten Free Options

- Neapolitan Sauce (V)
- Salmon cream sauce (FH) (D)
- Ragu alla bolognese (D)
- Aglio e Olio Peperoncino - garlic, chili, basil (V)

LINGUINE WITH MUSSELS AND CLAMS (SF) (D) (G) (A)

Basil, garlic, olive oil, parmesan

SPAGHETTI CARBONARA (D) (G) (P) (E)

Guanciale, parmesan, egg yolk

RISOTTO (D) (A)

Mascarpone risotto, chili, fennel, parmesan

- Mix Seafood (SF)
- Prawn (SF)
- Salmon (FH)
- Forest mushroom (V)



MAIN COURSES

FROM THE OCEAN

YELLOW FIN TUNA ROSSINI (FH) (A) (D)

Grilled yellow fin tuna, duck foie gras, truffle sautéed spinach, shiraz
beurre blanc sauce

CATCH OF THE DAY (FH) (D)

Maldivian reef fish fillet, daily chef salad, celeriac mousseline, tomato
onion salsa

ATLANTIC SALMON STEAK (FH) (D)

Pan seared salmon, sauteed asparagus, seaweed, garlic
lemon butter sauce

GRILLED TIGER PRAWNS (SF) (D)

Pumpkin purée, broccolini, garlic lemon butter sauce

SWEET AND SOUR PRAWN (SF) (SO)

Pineapple, bell peppers, carrot, onions, spring onion, jasmine rice

WOK FRIED SCALLOP IN BLACK TRUFFLE SAUCE (SF) (SO)

Asian vegetables, ginger, garlic, jasmine rice



MAIN COURSES

FROM THE LAND

CORN FED CHICKEN BREAST (D) (G)

Sweet potato purée, sauté mushrooms, green asparagus, mushroom cream sauce

THAI SPICED LAMB CHOPS (D) (G) (A)

Spiced marinated lamb chops, sweet potato puree, grilled vegetables, red wine lamb jus

BLACK ANGUS BEEF STRIPLOIN (D) (G) (A)

Baby carrot, pepper corn red wine jus, truffle mash potato

SOUS VIDE DUCK BREAST (A) (G)

Beetroot glacis, potato puree, cassis & blueberry jus

PHAD KAPROW (SO) (SF) (SE)

Stir-Fried with chili, garlic ,holy basil, jasmine rice

- Chicken
- Beef



MAIN COURSES - ASIAN

PAD THAI (N) (SO) (SF)

Sweet and sour stir-fried rice noodles, bean sprout, onion, garlic, crushed peanut, chili flakes, lime wedge

- Prawns (SF)
- Chicken

NASI GORENG OR BAKMI GORENG (SF) (N) (SO)

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

TRADITIONAL BIRYANI (N) (D)

Basmati rice, Indian spices, papadum, pickles

- Lamb
- Chicken
- Vegetables (V)

SRI LANKAN SPICED PRAWNS CURRY (SF)

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



MAIN COURSES - ASIAN

THAI RED OR GREEN CURRY (SF) (FH)

Eggplants, thai sweet basil, kaffir lime leaves, jasmine rice, chili, fish sauce

- Chicken
- Vegetables (V)

BUTTER CHICKEN (D) (N) (G)

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

TRADITIONAL MALDIVIAN CURRY (FH) (G) 🌐

Basmati rice, chapatti, papadum, tuna katta sambal

- Reef fish
- Tuna



VEGETARIAN

ROASTED MINI RAINBOW CARROTS (D) (N) (SE)

Hummus, fennel, walnuts, chimichurri, cress

SAFFRON RISOTTO (D) (A)

Green peas, asparagus, edamame, confit tomato onion jam

PARMESAN VEGETABLE TIAN (D)

Zucchini, yellow squash, potato, roma tomatoes, garlic, mozzarella, parmesan

POTATO GNOCCHI (D) (G)

Homemade potato gnocchi, herbs, cream, parmesan

STIR-FRY VEGETABLES WITH GARLIC RICE (SE) (SO)

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



DESSERTS

CHOCOLATE FONDANT (G) (D) (N) (E)

Chocolate lava cake, praline cream, chocolate crumble, manjari marshmallow, cocoa tuile, praline, ice cream

TASTE OF THE TROPICS (G) (D) (N) (E)

Coconut dacquoise, exotic cremeux, vanilla ganache, mango coulis, sweet mint powder, mango tuile, mango sorbet, mango passion gel

THE HUVAFEN BANOFFEE (G) (D) (A) (N) (E)

Dulce namelaka, banana rum confit, graham cracker crumble, salted caramelized popcorn, cardamom ice cream, dulce cream, dehydrated crispy honey banana

ISLAND GARDEN (G) (D) (N) (E)

Screw pine brulé, kanamadu bertone, screw pine ganache, white chocolate sorbet, passion screw pine gel

CITRUS HONEY TART (G) (D) (N) (E)

Sweet almond biscuit, lemon honey cremeux, homemade honeycomb, bourbon vanilla ganache, lemon butter ice cream, honey crispy tuile

STICKY DATE PUDDING (G) (D) (N) (E)

Caramel toffee sauce, date tuile, hazelnut nougat cracker, vanilla ice cream

TROPICAL FRUIT PLATER

Seasonal sliced fruits

ICE CREAM (D)

Vanilla | Strawberry | Chocolate chips | Chocolate | Salted Caramel | Hazelnut (N)

SORBET

Raspberry | Mango | Papaya 🌐 | Pineapple | Coconut 🌐 | Lime | Passion fruits 🌐

1 scoop

2 scoops

3 scoops