



HUVAFEN FUSHI  
MALDIVES

Dine underneath an upturned Dhoani while fish feed in the water below.

Tantalize the palate with global flavours married with Huvafen Fushi signature flair.

Pair your favourite dish with a bottle of our finest wine from

Vinum underground cellar, hand selected

by our resident sommelier.

Awaken your senses at Celsius.

## STARTERS

<b>Chicken Or Tiger Prawns Caesar Salad (D) (S)</b>	30/36
Grilled chicken breast or tiger grilled prawns, croutons, soft boiled egg, turkey bacon, anchovies, parmesan	
<b>Asian Greens (Gf) (N)</b>	25
Mixed greens and peanut dressing	
<b>Vietnamese Banh Trang Summer Rolls (N) (V) (Gf)</b>	28
Rice paper rolls, beet, fried tofu, pineapple, mango, boston lettuce, coriander, peanut sauce	
<b>Crispy Calamari (S)</b>	32
Gingered crispy calamari, homemade sweet chilli	
<b>Yellow Fin Tuna</b>	22
Herbs marinated tuna loin, Smoked salmon & beet root foam, sour cream, lemon-avocado cream	
<b>Scallop &amp; Pork Belly</b>	26
Pans seared scallops, 10 hours braised pork belly, heirloom carrot, grapefruit reduction	

A - Alcohol D - Dairy Products GF - Gluten Free N - Nuts P - Pork RP - Raw Protein S - Seafood V -Vegetarian

Should you have any specific dietary requirement or food preferences we will be more than happy to oblige.

Simply refer to the our restaurant team for assistance creating your bespoke culinary experience.

Prices are quoted in US dollars and subject to 10% service charge and 12% government taxes. Prices are subject to change without notice.

## SOUPS

<b>Tom Yam Goong Nam Kon</b>	30
Milky "Tom yam" prawn soup, roasted chili paste, straw mushroom	
<b>Huvafen Bouillabaisse</b>	28
Seafood bouillabaisse, rouille, baguette	

## MAIN COURSES

### CURRY CORNER

<b>Maldivian Fish &amp; Prawns Curry</b>	38
Fish and prawns cooked in our home prepared curry base, basmati rice, pickles, roshi	
<b>Seychellois Octopus Curry</b>	38
Light sweet spices octopus curry, basmati rice, lemon chutney	

### PASTA & NOODLES

<b>Pad Thai Goong (S) (N)</b>	48
Stir-fried rice noodles, prawns, tofu, bean spout, Chinese chives, tamarind sauce	
<b>Spaghetti Aglio Olio (V)</b>	28
Spaghetti, garlic, chili flakes, flat parsley leaves, extra virgin olive oil	
<b>Lobster Risotto</b>	65
Poached butter lobster, chilli fennel, curry leaf foam	

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## FROM THE OCEAN

<b>Catch Of The Day (S) (Gf)</b>	42
Maldivian reef fish filet, mash potato, glazed vegetable, beurre blanc, sea salt	
<b>Tuna (S)</b>	46
Pan seared half cook tuna loin, Potato mousseline, olive oil fennel confit, citrus emulsion	
<b>Grilled Lobster</b>	110
Maldivian spiced crush potato, spring vegetables, garrigue jus	

## FROM THE LAND

<b>Country Chicken</b>	45
Stuffed chicken breast, porcini, pumpkin purée, port wine glaze	
<b>Lamb Rack</b>	60
Basil potato, compressed eggplant ragout, rosemary jus	
<b>Beef Scallopine</b>	48
Beef escalope, lemon, Milanese mash potato, greens	
<b>Cape Grim Beef Tenderloin</b>	78
Marble 4 score A beef tenderloin, foie gras with sea salt, heirloom vegetables, porcini	

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## DESSERTS

<b>Fondant Chocolat</b>	24
Chocolate fondant, vanilla ice cream, strawberry jelly	
<b>Coffee</b>	22
Almond sponge, mascarpone coffee cream, coffee punch jelly, coffee ice cream, Baileys cream	
<b>Citrus</b>	22
Raspberry, orange gel & granité, feuillantine, bergamot gelato	
<b>Revisited Cassata</b>	22
Hazelnut sponge, ricotta, pistachio cream, lemon zest	
<b>Sliced Tropical Fruits (GF)</b>	22
Your preference of refreshing sorbet	
<b>Home-Made Ice Creams And Sorbet Selection</b>	
	1 scoop 6
	2 scoops 10
	3 scoops 14
<b>Ice Cream</b>	
Vanilla, chocolate, strawberry, salted caramel, cardamom or hazelnut praline	
<b>Sorbet</b>	
Lime, mango, passion fruit, papaya, pineapple, coconut or raspberry	
<b>Artisan Cheese (N) (D)</b>	34
Accompanied by fig and olive relish, dried fruits and nut toasts	

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