
















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.

STARTERS



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

							
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



ARABIC COLD MEZZE

Hummus, tabouleh, baba ghanoush, mixed olives, labneh cheese and grilled pita bread

20

TUNA TARTARE

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

28

CAPRESE

Buffalo mozzarella, basil pesto, pine nuts, aged balsamic

24

FATTOUSH SALAD

Red radish, cucumber, bell pepper, onion, tomatoes, cos lettuce, crispy pita bread, sumac powder and lemon vinaigrette

24

BEEF CARPACCIO

Black angus beef carpaccio, mustard cress, parmesan shaving, aioli, truffle oil caviar

28



Contains
Alcohol



Dairy
Products



Gluten
Free



Contains
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Contains
Pork



Raw
Protein



Contain
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SOUP



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

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MAIN COURSES



HOUSE PASTA

Spaghetti, Linguini, Penne and Gluten Free Option

- Napolitana  30
- Smoked Salmon Cream Sauce   34
- Lobster Pink Sauce    55
- Bolognese 32
- Aglio e Olio, Garlic, Chilli, and Basil  28

LINGUINE WITH MUSSELS AND CLAMS

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

36

SPAGHETTI CARBONARA

Pancetta, pecorino, egg yolk

30

RISOTTO

Mascarpone risotto, Chilli fennel, parmesan foam

- Lobster  55
- Mix Seafood  48
- Prawn  32
- Salmon  42
- Wild mushroom  28



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MAIN COURSES

FROM THE OCEAN

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

							
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MAIN COURSES

FROM THE LAND



CORNISH HEN 	38
Corn fed chicken breast & sweet potato purée sauté green asparagus, mushroom cream sauce	
THAI SPICED SALT BUSH LAMB CHOPS 	60
Spiced marinated grilled lamb chops, sweet potato, grilled vegetables, lamb jus	
BRAISED AUSTRALIAN WAGYU BEEF CHEEK 	60
8 hours braised wagyu beef cheek, crushed potato, red wine jus, mixed cress	
CRISPY SKIN GAME DUCK BREAST 	45
Sous vide cooked duck breast, beetroot glacis, cumin potato, cassis & blueberry jus	
PHAD KAPROW	
Stir-Fried with Chilli, Garlic, and Holy Basil, Jasmine Rice	
• Chicken	35
• Beef	52

							
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MAIN COURSES - ASIAN



PAD THAI

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

39 / 37

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

TRADITIONAL BIRYANI

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

- Lamb
- Lobster 
- Chicken
- Vegetables 

48

72

38

34

SRI LANKAN SPICED PRAWNS CURRY

38

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



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MAIN COURSES - ASIAN



THAI RED OR GREEN CURRY

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

- Chicken
- Vegetables 

35

34

BUTTER CHICKEN

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

32

TRADITIONAL MALDIVIAN CURRY

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

- Lobster
- Reef fish
- Tuna

52

34

38



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VEGETARIAN



ROAST MINI RAINBOW CARROTS  	28
Hummus, fennel, walnuts, chimichurri, coriander cress	
SAFFRON RISOTTO 	32
Green peas, asparagus tips, edamame, confit tomatoes and onion jam	
PARMESAN VEGETABLE TIAN 	28
Garlic zucchini, yellow squash, baking potato, Roma tomatoes, shredded mozzarella cheese, grated parmesan	
POTATO GNOCCHI 	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	















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DESSERTS

VALRHONA CHOCOLATE LAVA  	22
Melted center chocolate cake, raspberry gel, Madagascar vanilla ice cream	
ORANGE MILLEFEUILLE 	20
Filo pastry, orange mousse, lime gelee, hibiscus sorbet	
RHUBARB FRISE  	18
Poached rhubarb, strawberry charlotte, walnut crumble, strawberry sorbet	
BOUNTY  	22
Coconut bavarois, chocolate Manjari, coconut cake, coconut sorbet	
SCREWPINE BRULÉE 	20
Screwpine cream Brulée, coconut toast, mango sorbet	
LIME TART  	22
Sable Breton, lime curd, dry merengue, raspberry sorbet	
TROPICAL FRUITS PLATER	22
Seasonal slice fruits	
ICE CREAM	
Vanilla Strawberry Chocolate chips Chocolate Salted caramel Hazelnut 	
SORBET	
Raspberry Mango Papaya  Pineapple Coconut  Lime Passion fruits 	
1 scoop	6
2 scoops	10
3 scoops	14

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