

 CELSIUS

STARTERS

Mezze Plate	20
Arabic bread served with hummus, mouhamara, fatoush, tabolah, sumbosek and fatayer	
Steamed Asparagus	18
Steamed green asparagus served with shaved butter beans, swiss chard and drizzled with lemon oil	
Warmed Tuna Sashimi	22
Sliced Maldivian tuna served with ginger soy dressing	
Tempura Prawns	30
A Japanese favourite of deep fried prawns in tempura batter with dashi shoyu dipping sauce	
Caesar Salad	20
Cos lettuce served with light Caesar dressing Huvafen style and poached chicken or grilled prawn	
Sushi	28
A combination of Californian rolls, maki rolls and nigiri	
Spiced Calamari	22
Spice crusted calamari served on pickled papaya salad with copee leaves and lemon oil.	
Beef Rice Paper Roll	25
Thai beef salad rolled in rice paper with snow pea sprouts and served with Thai chili sauce	
Fried Bocconcini Pearl	18
Cos lettuce, roma tomatoes, served with batter fried bocconcini pearl skewers and drizzled with sun dried tomato vinaigrette	
A Taste of Maldives	20
Tasting portions of barabo mashuni, bashi safani, kurumba hevaa and bodumirus safani	
Grilled Haloumi Cheese	22
Haloumi is a cheese indigenous to Cyprus and traditionally made from a mixture of goat's and sheep's milk. Our version is served chargrilled, with grilled eggplant, zucchini and a parsley and onion salad with yoghurt dressing on the side	

SOUPS

Tom Yam Goong

A clear, spicy, prawn soup highlighted with lemongrass, straw mushrooms, kaffir lime leaves and fresh coriander

22

Red Dhal Soup

Dhal, the Indian word for lentil is served with brunoise of vegetable, garlic chapatti and Indian flat bread

18

Chicken Broth

Everyone's favourite comfort food at its best, served with sliced avocado, cherry tomato and poached chicken

18

Pho Bo

Vietnamese local favourite of star anise and cinnamon scented aromatic beef broth with sliced beef tenderloin, flat rice stick noodles enhanced with coriander and Thai basil

25

SANDWICHES

Tandoori Chicken Melt

Originating from the Punjab region of India, chicken is marinated in yoghurt and seasoned with tandoori masala. The grilled chicken tandoori is served with tamarind onions and yoghurt dip

25

Falafel

Chickpea patty wrapped in arabic bread and served with lebneh

20

Huvafen Club Sandwich

Char grilled chicken, crisp bacon, tomato, avocado, rocket and fried egg on toasted bread, served with fries and citrus coleslaw

28

Beef Burger

Angus beef served in a hot toasted sesame bun with crispy bacon and sliced beetroot, fresh roma tomatoes and fried egg, sunny side up. Mixed salad and fries served on the side

27

NOODLES, PASTA & RICE

Ramen Noodle

Egg noodles served in clear chicken broth, poached sliced chicken and drizzled with smoked olive oil and sesame seeds, topped with crunchy spring onions

34

Pad Thai

Flat rice noodles tossed in vegetable and dried shrimps

34

Spaghetti

Spaghetti tossed in extra virgin olive oil, chili flakes, capers, garlic and garnished with basil and Parmesan

25

Penne

Penne served with fresh tomato sauce, sliced chorizo sausage, pitted kalamata olives and parmesan cheese

25

Lamb Biryani

Usually served during celebrations, Biryani is rice cooked with Ghee and served in a clay pot with lamb gravy, spiced lamb cutlet, hard boiled egg and served with raita and mango pickle

40

Malay Fried Rice

A style of fried rice originating from Malaysia and Indonesia served with cucumber pineapple salad, chicken satay and fried egg

35

CURRIES

Kandakukulu	25
A traditional Maldivian style tuna roll curry served with steamed Jasmine rice, warm chapatti and mango chutney	
Vegetable Curry	25
Mixed vegetable curry served with steamed Jasmine rice, warm chapatti and mango chutney	
Blue Water Prawn Curry	45
Marinated Blue Water prawn served with steamed Jasmine rice, seeni sambol and fresh drumstick leaves	
Chunky Beef Curry	40
Beef gravy cooked with spiced beef batons', steamed Jasmine rice and tempered Dhal	
Butter Chicken	30
Quite the Huvafen favourite, our butter chicken is served with fresh paratha, raita salad, kachumber salad and fresh cream	
Goan Pork Curry	35
Hailing from the beaches of Goa, marinated pork cubes in a rich yet mild curry sauce is served with saffron rice, mango pickle and roasted cumin yoghurt	
Green Chicken Curry	27
A dish served in every Thai household, the green curry is served with strips of chicken, steamed Jasmine rice and garlic kangkung	
Red Duck Curry	34
From the home of Thai royalty to the kitchen of Huvafen Fushi, the red duck curry is served with steamed Jasmine rice and garlic kangkung	

AND THE REST...

Fish and Chips	25
Maldivian reef fish cooked in a crisp beer batter served with fries and tartare sauce	
Reef Fish – steamed or grilled	35
Marinated with garlic and coriander, Maldivian curry paste or lemon thyme, served with steamed Jasmine rice and a side of mixed green	
Tuna Steak	35
Fresh Maldivian Tuna cooked to your liking and served with pan flashed tapioca, fried drumstick leaves, fresh cherry tomatoes and coconut aioli	
Char Grilled Prawns	45
Marinated and grilled prawns served with steamed Jasmine rice, banana blossom and toasted coconut salad	
Grilled Leg of Chicken	35
Served with pan fried polenta cake, baby spinach and red pepper marmalade	
Lamb Cutlets	45
Another usual favourite, cooked to your order and served with semi-mashed chickpeas and rocket, pomegranate, fennel and radish salad and fried sweet potato chips	
Beef Tenderloin	48
Australian beef served with grilled mushroom, buttered asparagus, vine ripened tomato and a selection of porcini, red wine shallot or café de paris butter	
Rib Eye Steak	42
Grilled and served with caramelized leek mash, charred baby corn, roasted tomato and a selection of porcini, red wine shallot or café de paris butter	

DESSERTS

Chocolate temptations	16
Chocolate covered brownies, almond chocolate cake, white chocolate Brulee and chocolate ice cream	
Caramelised apple mille-feuille,	16
Crisp layers of pastry, soft apple and caramel sauce	
Berry gratin	14
Strawberry's, blueberries and black currants set in kirsch, topped with pastry cream and gratinated	
Brulee selection	16
Please choose one of the following flavours - Baileys, Vanilla, Passionfruit or Coconut	
Baked lemon cheese cake with saffron anglaise	14
Assorted cheese platter with dried fruits and crackers	22
Warm Vahlrona chocolate pudding with orange compote and vanilla bean ice cream	14
Tropical fruit platter	16