

Starters

Fish ceviche Thinly sliced reef fish marinated in lemon and orange, green leaves	16
Tempura prawns A Japanese favourite of deep fried prawns, crunchy asparagus in tempura batter, dashi shoyu dipping sauce, duo of sesame and green tea salt	28
Caesar chicken Cos lettuce in a light Caesar dressing Huvafen style, poached chicken, prosciutto crisp, pesto croute	19
Caesar prawn Cos lettuce in a light Caesar dressing Huvafen style, grilled prawn, prosciutto crisp, pesto croute	23
Sushi and sashimi A combination of California & maki rolls, nigiri, local line caught yellow fin tuna sashimi, wasabi, soy and ginger pickle	26
Slow cooked baby calamari Marinated in garlic, thyme, shaved fennel, parsley and tomato	26
Seared beef Tender beef fillet cooked to rare, pickled radish, mizuna and ponzu sauce	24
Salad Niçoise Warm tuna cubes, kiffler potatoes, vine ripened tomato, hardboiled egg, green beans, anchovy fillet and romaine wedges	18
A taste of Maldives Fried banana blossom salad, smoked tuna, potato in fried capsicum, roasted pumpkin salad in eggplant, khullhaffilla salad, masuni, rihakuru dip, young coconut	16

All prices are in US\$ and subject to 10% service charge.



Soups

Pho bo	18
Vietnamese local favourite of star anise, cinnamon scented aromatic beef broth, sliced beef tenderloin, flat rice stick noodles laced with coriander and Thai basil	
Tom yam goong	18
A Thai classic, prawn soup	

Rice, Noodles & Pasta

Malaysian fried rice	28
<i>A style of fried rice originating from Indonesia</i> tossed in chicken, beef and shrimps, cucumber pineapple salad, chicken wings and fried egg	
Lump rice	28
Lemon grass, celery and spice infused steamed rice, chicken drumstick, ash plantain dry curry, eggplant tempered, fish fricadelle and hard boiled fried egg tossed in shrimp paste wrapped in banana leaves	
Ramen noodles	28
Rice noodles in clear chicken broth, poached sliced chicken drizzled with smoked olive oil, sesame seeds, topped with crunchy spring onions	
Pad Thai	29
Flat rice noodles tossed in vegetable and dried shrimps, Asian greens and fried prawns	
Baked seafood pasta	26
Creamy tomato penne pasta, mixed seafood, fontina cheese	
Fettuccine	27
Lemon, pepper, parmesan, braised veal brisket	

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Curries

Maldivian tuna curry	26
A traditional Maldivian style tuna curry cooked to medium, steamed rice, warm chapatti, mango chutney and khullafilla salad	
Seafood curry	38
Assorted shell fish and reef fish, steamed rice, tempered stuffed capsicum, fried drumstick leaves	
Slow cooked beef hock black curry	38
Beef hock slow cooked in black spiced gravy served with creamy yellow rice, mustard potato and papadam	
Butter chicken masala	28
Indian spiced deboned chicken leg in tomato butter sauce, crispy paratha, yoghurt cucumber salad, tandoori papadam	
Red duck curry	30
<i>From the home of Thai royalty to the kitchen of Huvafen Fushi</i> red duck curry, steamed jasmine rice, garlic kangkung and raw papaya salad	

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From the Grill

Reef fish fillet - steamed or grilled	30
Tuna steak - grilled	32
Choose your marinade style: Garlic and coriander • Maldivian curry paste • Lemon steamed Asian greens with lemon and parsley potato	
Char grilled prawns	38
Marinated grilled prawns, steamed jasmine rice, Asian sprout salad and garlic lobster butter cream	
Chicken	30
Braised leg of chicken, summer ratatouille, own gravy	
Lamb cutlet	36
Zataar spiced lamb cooked to your liking, chickpea thahina mash, warm beans, fried onion, tomato salsa	
Grilled tenderloin	38
Australian beef tenderloin, grilled potato, steamed asparagus, vine ripened tomato and a choice of mushroom cream or red wine jus	

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Sweets

Soufflé Orange, macadamia, baileys, chocolate chip ice cream	14
Gelato al cafe Coffee ice cream, mix nut chocolate biscotti	12
Miele and ricotta Honey, ricotta, candied fruits, caramelized fig	14
Cantaloupe al marsala Chilled honey melon, marsala wine	14
Granita Water melon, ginger	8
Pizza nutella Caramelized banana, vanilla ice cream	14
Tropical fruit platter	16
Brulée selection Choose your flavour: Baileys • Vanilla • Passion fruit • Coconut	16
Baked lemon cheese cake saffron anglaise	14
Warm vahlrona chocolate pudding, orange compote, vanilla bean ice cream	14
Assorted cheese platter dried fruits, crackers	22

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