

BUNGALOW DINING

A private dinner in the comfort of your bungalow. An evening in one of our stunning island restaurants.

Or a dream brought to life at a romantic destination.

At HuvaFen Fushi we offer something different when it comes to resort dining. Whether bungalow dining or restaurants, we take dining to another level. Our menus have contemporary flavours from all over the globe. An abundance of cuisine inspired by the food of the Mediterranean, Middle East and Asia

Our brigade of Chef's hail from all areas of the world and bring a wealth of experience from Thailand, The Philippines, Vietnam, India, Sri Lanka, Australia and the Maldives.

With our amazing wine selection, from the old world and new, we can complete your evening.

Drift through these pages for a glimpse of the dining experiences that await you.

Please dial FISH for In Bungalow service

BREAKFAST

	USD
<p>Huvafen Breakfast</p> <p>Enjoy the contemporary flavours of breakfast at Huvafen in your own time and space.</p> <ul style="list-style-type: none"> Fresh watermelon juice Fresh seasonal fruit bowl Toasted muesli, yogurt, raspberry and rhubarb compote Lightly toasted banana bread Scrambled eggs on toasted muffin with smoked salmon and spinach Tea and coffee 	25
<p>Aquum Spa breakfast</p> <p>A great way to start your day, this spa cuisine breakfast is perfect before enjoying your spa indulgence.</p> <ul style="list-style-type: none"> Hot water with fresh lemon (please drink before your meal) Fresh pineapple juice Fresh citrus plate with grapes and low-fat yogurt Natural muesli with skim milk or soy milk Egg white omelette with roast tomatoes and fresh spinach Whole grain rye toast with herbed ricotta Green tea with jasmine flowers 	25

All prices subject to 10% service charge

	USD
Maldivian breakfast	25
What better way to experience the food of the Maldives than for your most important meal.	
Papaya and banana with fresh lime	
Mashuni – tuna, chilli and fresh coconut salad	
Maldivian tuna curry with rice	
Chapati bread	
Curry leaf sambol	
Tea or coffee	
All on breakfast	25
An English-style breakfast with all the favourites.	
Fresh orange juice	
Fruit bowl with yogurt and honey	
Fruit and bran muffin, almond croissant	
Fried eggs with bacon, veal sausage and roast tomato	
White or whole grain toast, homemade jam	
Tea or coffee	

IN BUNGALOW DINING

Appetizers and soups	USD
Mezze Plate -Arabic Bread with hummus (chickpea dip), mouhamara (walnut dip) fathoush (oriental salad) tabolah (parsley salad), sumbosek (felta cheese patty) and fatayer (spina and pomegranate patty)	20
Caesar Salad - cos lettuce, served with light Caesar dressing Huvafen style served with poached chicken or grilled prawn	20
Mixed Green Salad - avocado, cucumber, cherry tomato, balsamic, virgin olive oil	14
Beef Rice Peper Roll - Thai beef salad rolled in rice paper with snow pea and sprouts served with Thai chili sauce	25
Red Dhal Soup - Dhal, the Indian word for lentil, served with brunoise of vegetable and garlic chapatti, a Maldivian flat bread	18
Chicken & Mushroom Broth - Diced Vegetables, steam chicken and straw mushrooms	18
 Sandwiches	
Tandoori Chicken Melt - Origination from the punjab region of India the chicken is marinated in yoghurt and seasoned with tandoori masala. The grilled chicken tandoori is served with tamarind onions and yoghurt dip	25
Parma Ham - Sliced parma ham, gherkins and rocket leaves served between toasted bread smeared with pomery mustard	22
Prawn - Marinated shrimps with Moroccan lemon pickle in toast with avocado spread and snow pea sprouts	25
Smoked Salmon - Sliced smoked salmon served on toasted bread with bean skordalia spread, swiss chard and roughly cut sicilian olives	25
Huvafen Club - Char grilled chicken, crispy 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 sliced beetroot fresh roma tomatoes and fried egg, mixed salad and fries served on the side	27

All Full board guests will receive 25% discount on all day dining menu between 11am to 11pm

All Half board guests will receive 25% discount on all day dining menu between 7pm to 11pm

Only sandwiches are available 24 hours

All prices subject to 10% service charge

Noodles & Rice

	USD
Malay Fried Rice - A style of fried rice originating from Malaysia and Indonesia served with cucumber pineapple salad, chicken satay and fried egg	35
Ramen Noodles - Rice noodles served in clear chicken broth, poached sliced chicken 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
Penne - Penne served with fresh tomato sauce, sliced chorizo sausage pitted kalamata olives and permesan cheese	25

Curries

Kandukukulu - A traditional Maldivian style tuna curry served with steamed jasmine rice warm chapatti and mango chutney	25
Vegetable Curry - served with steamed jasmine rice, warm chapatti and mango chutney	25
Chunky Beef Curry - Beef gravy cooked with spiced beef batons, steamed jasmine rice and tempered dhal	40
Green Chicken Curry - A dish served in every Thai householder, the green curry is served with strips of chicken, steamed jasmine rice and garlic kangkung	30

From the Grill

Reef Fish (steamed or grilled) - Marinated with garlic and coriander, Maldivian curry paste or lemon thyme, served with steamed jasmine rice and a side of mixed green	35
Lamb Chops - Another usual favorite, cooked to your order and served with semi-mashed chickpeas and rocket, pomegranate, fennel and radish salad and fried sweet potato chips	45
Grilled Leg of Chicken - served with pan fried polenta cake, baby spinach and red pepper marmalade	35
Rib Eye Steak - Grilled and served with caramelized leekmash, charred baby corn roasted tomato and a selection of porcini, red wine shallot or cafe de paris butter	42

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Sides	USD
Home style chips and garlic mayonnaise	14
Mashed potato	14

Sweet things

Cream Brulee Selection - Please Choose from one of the following flavours	
Baileys, Vanilla, Passionfruit or Coconut	16
Baked Lemon Cheese Cake - Served with saffron anglaise	14
Warm Vahlrona Chocolate Pudding - served with orange compote and vanilla bean ice cream	14
Assorted Cheese Platter - served with dried fruits and crackers	22
Tropical Fruit Platter	16
Aux Anysetiers du Roy Chocolate Fondue (For two)	30

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THE BUNGALOW GRILL

Watch your own private Chef cooking in your bungalow and serving your meal straight from the grill to the table. Huafen bungalow dining is a unique and delicious experience.

Our team brings a whole new meaning to 'room service'.

Our brigade of international Chef's thrive on cooking their specialties for our guests. If you would like to know more about the cuisine we specialise in, please contact our Thakurus.

Some menu options are detailed below for you. If you would like to customize a menu please do not hesitate to contact our Thakurus.

	USD
Seafood grill	165
Assorted sushi, sashimi platter	
Mini seafood cocktail	
Maldivian fresh lobster	
Daily catch reef fish fillet	
Yellow fin tuna steak	
Banana prawns in lemongrass	
The Meat and Poultry grill	165
Selection of Tapas	
Premier lamb chop	
Angus beef tenderloin	
Corn-fed chicken leg	
Chorizo	
Grilled pumpkin	

All prices are per person and subject to 10% service charge

	USD
The Chef's grill	180
Assorted sushi, sashimi platter	
Selection of Tapas	
Maldivian fresh lobster	
Daily catches reef fish fillet	
Yellow fin tuna	
Premier lamb chop	
Angus beef tenderloin	
Corn-fed chicken leg	

All our grills are served with selected salads, condiments and dessert platter.
Our grills can be set-up at any location on the Island,
An additional charge of USD 75 per person.

THE PIZZAS

Why not tempt yourself to our selection of pizza's.

Available from 11am to 11pm

	USD
Pepperoni, prosciutto, char grilled pineapple, tomato sauce and mozzarella cheese	28
Caramelised onion, tomato sauce, kalamata olives, finished with char grilled prawns topped with fresh baby spinach and feta	30
Roasted garlic, mozzarella, tomato sauce and basil finished with sea salt	20
Ricotta seasoned with sea salt and pepper, roasted pumpkin wedges, thinly sliced red onion and homemade basil pesto finished with fresh wild rocket	22
Chorizo, tomato sauce, mozzarella, anchovies, olives, roasted garlic	25
Prosciutto, char grilled thinly sliced eggplant, marinated artichoke hearts, mozzarella, basil, tomato sauce	25
Marinated lemon thyme and garlic chicken, tomato sauce, roasted red capsicum, dried mushrooms, topped with rocket parmesan salad	25
Goats cheese, caramelised onion, roast tomatoes, roasted red capsicum, olives, tomato sauce, sprigs fresh rosemary	20

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COMPENDIUM WINE SELECTION

Champagne

	Type	Country	Vintage	USD
Pol Roger		France	NV	155
Frank Bonville Blanc de Blancs		France	1998	190
Cosset	Rosé	France	NV	250
Ayala Cuvée Natural	Rosé	France	NV	320
Dom Pérignon, Moët & Chandon		France	1999	590
Belle Époque, Perrier Jouët		France	1989	550
Krug		France	1995	990

White Wines

	Grape Variety	Country	Vintage	USD
Saint Veran Dm, Corsin	Chardonnay	France	2005	79
Welzel	Pinot Gris	Austria	2004	89
Herzog "4 Han	Sauvignon Blanc	New Zealand	2006	90
Chablis 1er Cru "Vaillons", DM JP Drouin	Chardonnay	France	2006	120
Yalumba "Virgilius"	Viognier	Australia	2005	125
Felton Road	Chardonnay	Australia	2006	145

Rosé Wines

Bass Philip, Reserve	Pinot Noir	Australia	2004	79
Chateau De Lisennes, Bordeaux Clairet	Rosé	France	2007	80

Red Wines

Sabazio	Rosso Montepulciano	Italy	2004	49
Dona Paula "Los Cardos"	Shiraz	Argentina	2003	70
Big House Red Bonny Doon	Shiraz Blend	USA	2005	75
Brightwater Nelson	Pinot Noir	New Zealand	2006	90
Clairault	Cabernet & Merlot	Australia	2004	96
Raymond "RCollection"	Cabernet Sauvignon	USA	2003	195
Château Duhart Baron De Rothschild	Paulliac	France	2005	350

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DESTINATION DINING

An intimate dinner for two that includes a Chef, Thakuru and delivered in true Huvafen style. Here, we create your dream experience.

Surrounded by tropical foliage... On a yacht in the middle of the Indian Ocean...Candlelit intimacy on the waters edge...

On the edge

USD 295

At a private location on our beach we create a special venue just for you. Relax by the sea and enjoy the flavours of Huvafen. Bury your feet in soft-as-velvet sand and go, 'hmmm...'

Starlight chill

USD 295

Walk out to your own rock-island and choose to dine at a table set for two or on a plush Arabic cotton carpet. An exclusively designed menu matched with wines by our island Sommelier will be personally recommended. Out on the edge of the ocean reef, surrounded by flames, this is Huvafen Fushi's must-have.

Infinity seafood sensation

USD 295

In the shallows of our Infinity edge pool, between the stars overhead and the fiber optic lights of the pool, we offer you a truly beautiful evening. Allow your feet to dangle over your chair and skim the water as you enjoy an exclusively designed menu. Definitely a one-of-a-kind experience.

Cruise

USD 350

Sail on board our 60ft luxury yacht through the beautiful Maldivian waters at sunset. Your personal Chef is on board to prepare your meal as you watch the sun go down.

Dinner is served on the top deck under the stars, anchored close by to a local island. Breathtaking!

Bookings 24 hours in advance are recommended for your destination dining experience.
Please contact your Thakuru for more information.
All destinations is subject to availability. All destinations include a personal Chef and Thakuru.
Prices are per person and subject to 10% service charge.

Gourmélicious

Taking the simple experience of a picnic and turning it into something a little more Huvafen style, the culinary dream team have prepared a menu where guests can actually 'tick to eat' their style of picnic basket to be taken with them. Hands up for adventure!

** Available for lunch and dinner. Each served differently, ask your Thakuru how.*

Lunch

USD 70+ for bed and breakfast and half board guest.

USD 52.50+ for full board guest.

Dinner

USD 150+ for bed and breakfast guest.

USD 112.50+ for half board and full board guest.

Bookings 24 hours in advance are recommended for your destination dining experience
Please contact your Thakuru for more information.
All destinations is subject to availability.
Prices are per person and subject to 10% service charge.