Soup

Green melon gazpacho with candied & pickled melon		14
Chicken broth with shiitake mushrooms, spinach & chicken dumplings		16
Entree		
Organic brown rice maki roll with avocado, togarashi & wasabi mayonnaise		16
Sushi and sashimi with shiso and horseradish salad, pickles & tamari soy	Υ"	22
Funa Carpaccio with watermelon, feta & mint		19
5om Dtom - green papaya salad with crispy calamari		24
Caprese salad of vine tomatoes, buffalo mozzarella & basil pesto		22
Poached tiger prawns with pink grapefruit, fennel, watercress & pomegranate with avoca	ıdo	24
Caesar salad - baby romaine lettuce, crispy bacon, soft boiled egg, garlic croûte and anch	hovy mayonnaise	20
with poached chicken		24
with grilled tiger prawn		28
Foggies antipasto – pesto, marinated eggplant and peppers, salami, prosciutto,	for one: 18 / for two	: 34
grilled artichokes, baby peppers, slow roast tomato, olives, grissini sticks		





Sandwich & Burger

Panini with grilled Mediterranean vegetables, buffalo mozzarella & pesto	V	15
Baguette with smoked salmon, grilled peppers, bitter greens and preserved lemon & avocado salsa		17
Chicken breast burger- free range chicken breast in a toasted ciabatta bun with prosciutto,		24
smoky tomato relish, avocado, rocket salad, French fries on the sid		
Huvafen Classic Angus Beef Burger - Angus beef patty in a hot toasted sesame bun,		28
crispy bacon, beetroot salsa, fried egg, mixed salad, finger chips on the side		
Tandoor chicken roti - tender chicken marinated in tandoor spices rolled in romali roti with		20
masala onions, tomato & mint chutney served with raita, kachumber salad & fries		
Pizza		
Margherita - roma tomato, buffalo milk mozzarella, Parmigiano and basil	Y	18
Roasted vegetable pizza grilled pepper, zucchini, asparagus, eggplant, garlic, tomato,	Y	24
mozzarella pesto & rocket leaves		
Roast pumpkin - zucchini, sweet and sour onion, gorgonzola & pine nuts	Y	24
Napoletana – tomato, buffalo milk mozzarella, anchovies, olives & capers		22
Prawns - roasted pepper, tomato, mozzarella, chilli flakes & basil		26
Seafood - zucchini, peppers, mozzarella lemon and dressed rocket		27
Prosciutto - Parma ham, tomato, oregano, Parmigiano & balsamic		26
Salami- Milano salami, mozzarella, tomato & chilli		22







GF Gluten free

Any additional topping is subject to 4US\$ surcharge / Wheat free pizza dough available.

From the Kitchen

Eggplant Parmigiana – eggplant roasted with tomato, mozzarella, pecorino, basil & lemon dressing	V	28
Ohon Riha - Maldivian yellow coconut reef fish curry with steamed rice		32
Beer batter snapper with hand cut chips, apple & celery slaw & coriander & chipotle mayonnaise		24
Grilled reef fish with panzanella salad & salsa verde		28
Murgh Makani – organic butter chicken with paratha, tandoor papads & saffron pilou		28
Angus sirloin steak with warm crushed pea salad, soft boiled egg & tarragon mustard		40
Pasta, Noodles & Rice Fettuccine alla napoletana - tomato sauce with fresh basil, Parmigiano & extra virgin olive oil Linguine alla vongole - clams, white wine, garlic, chilli, parsley & lemon	~	20 26
Spaghetti alla puttanesca - fresh tuna tossed with olives, capers, anchovies, fresh tomato, parsley & lemon		24
Penne alla bolognese - ragu of mince beef with fresh oregano & pecorino	· ·	26
Nee Goreng - fried egg noodles with prawn, chicken, tofu & egg	•	24
Nasi goreng - Indonesian fried rice with chicken satay & fried egg		22





GF Gluten free

Dessert

Chocolate mousse, coconut & passion fruit dessert cake with coconut sorbet	14
Aango and yoghurt parfait with pineapple salad, palm sugar caramel & crisp meringue	14
emon curd tart with star anise meringue, poached pear & star anise ice cream	14
Firamisu – coffee soaked sponge, chocolate jelly and mascarpone cream	14
Tropical cut fruit selection with papaya sorbet	14
Huvafen house made ice cream and sorbet selection	12

Ice Cream vanilla, chocolate, strawberry, chocolate chips, coconut, caramel,

coffee, almond, chocolate and hazelnut

Sorbet lime, mango, passion, coconut, raspberry, orange, pineapple



