

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.

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 Q Service for In Bungalow service or extension 263.

NOTE:

25% discount on food applies on In Bungalow Dining for:

Full Board package between 11:00 – 23:00 hours and Half Board package between 19:00 – 23:00 hours



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BREAKFAST

Huvafen Breakfast

25

Enjoy the contemporary flavours of breakfast at Huvafen in your own time and space

- 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

Aquum Spa Breakfast

25

A great way to start your day, this spa cuisine breakfast is perfect before enjoying your spa indulgence

- 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

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

Should you have any specific dietary requirements or food preferences we will be more than happy to oblige.
Simply speak to a member of the team for assistance creating your bespoke culinary experience.

Prices are quoted in US Dollars and subject to 10% service charge and government taxes



HUVAFEN FUSHI MALDIVES

IN BUNGALOW DINING

Appetizers and Soups

Tom yam a Thai classic, prawn soup, lemongrass chilli broth, straw mushroom, coriander	18
Batter fried asparagus (v) truffle infused mushroom foam	14
Mixed green salad (v) mix lettuce, tomato, avocado with continental cucumber with aged balsamic and extra virgin olive oil	16
Caesar chicken (p) cos lettuce in a light Caesar dressing Huvafen style, poached chicken, prosciutto crisp, pesto croute	22
Caesar prawn (p) cos lettuce in a light Caesar dressing Huvafen style, grilled prawn, prosciutto crisp, pesto croute	30
Sushi and sashimi a combination of California & maki rolls, nigiri, local line caught yellow fin tuna sashimi, wasabi, soy and ginger pickle	26
Seared tuna rocket, avocado, Roma tomato, soy lemon oil dressing, toasted sesame seeds	15

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Sandwiches

Tandoori chicken melt originating from the Punjab region of India, chicken marinated in yoghurt, seasoned with tandoori masala, accompanied by tamarind onions, yoghurt dip and potato wedges	22
Club sandwich (p) toasted bread, grilled chicken, tomato, avocado, baby romaine, fried egg, bacon, mayo, French fries and mix greens	25
Burger (p) Angus beef or corn-fed chicken patty in a hot toasted sesame bun, crispy bacon, beetroot salsa, fried egg, mixed salad, finger chips on the side	25

Noodles & Rice

Nasi goreng (v) beef & chicken satay, vegetable pickle, prawn crackers, fried egg	28
Ramen noodle (v) chicken broth, poached sliced chicken, sesame oil, crunchy spring onions	28
Spaghetti tomato scented meat balls, Italian parsley	25
Penne creamy chicken, sundried tomato, baby spinach, parmesan	26

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Curries

Male fish curry (Don Riha) steamed rice, chappatti, mango chutney, kullafilla salad	34
Butter chicken tawa paratha, rice, kachumba, cucumber raita	30
Thai green curry jasmine rice, stir fried long beans, green papaya salad	24

From the Grill

Lemon chicken sautéed spinach, corn, cajun potato	28
Reef fish baked tomato, sautéed spinach, sautéed prawn mash	28
Char grilled prawns Asian herb salad, garlic prawn oil	38
Beef tenderloin baked stuffed potato, broccolini, red wine jus	45
Rack of lamb confit shank, goat cheese potato puree, buttered beans	46

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The Pizzas

Why not tempt yourself to our selection of pizza's. Available from 12.00 to 23.00 hours

Pizza Margherita (v) tomato, basil and mozzarella	21
Roasted vegetable pizza (v) grilled pepper, zucchini, asparagus, eggplant, garlic, tomato, mozzarella, pesto and rocket leaves	25
Pizza chicken avocado purée, roasted pepper and Mexican style chicken	27
Pizza Hawaiian grilled pineapple, ham and mozzarella	27
Pizza gamberi rucola pan-fried shrimps, rocket leaves, tomato and mozzarella	28
Additional toppings ham, crispy bacon, sausages, mushroom, roasted pepper, anchovy, avocado, mix seafood, boiled eggs, tandoori chicken	per topping 5

Sweet Things

Vanilla bean panna cotta with strawberries, balsamic and biscotti	16
Tiramisu (a) coffee soaked sponge, chocolate jelly and mascarpone cream	14
Tropical fruit platter	14
Mango yoghurt panna cotta with papaya carpaccio and lime granite	16
Passion fruit brûlée with chocolate biscotti and mandarin ice cream	16
Assorted cheese plate of 3 cheeses, fruit and lavosh dried fruits, crackers	22

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BUNGALOW WINE SELECTION

	Type	Country	Vintage	US\$
Champagne				
Gosset "Bruit Gran Reserve"		France	NV	145
Billecart Salmon Brut Reserve		France	NV	220
Gosset	Rosé	France	NV	250
Pol Roger, «Cuvee De Reserve		France	1996	370
Coeur Du Cuvee, Vilmart		France	1998	550
Taittinger Comtes de Rose	Rosé	France	1999	1050
Bollinger Grande Annee	Rosé	France	1999	1300
White Wines				
Ata Rangī	Sauvignon Blanc	New Zealand	2010	69
Alois Lagedar, Alto A Dige	Pinot Gris	Italy	2011	87
Chablis 1er Cru "Monte De tonnerre. Jean Paaul	Chardonnay	France	2010	165
Leeuwin Estate Art Series	Chardonnay	Australia	2003	195
Puligny Montrachet Dom Philippe Chavey Narvaux Meursault		France	2008	199
Hermitage Blanc, J.L Chave	Marshan Blend	France	2004	495
Rosé Wines				
La Strada William Thomas	Rosé	New Zealand	2009	75
Pezat, Teyssier Rose	Rosé	France	2006	159
Red Wines				
Riff Rosso	Merlot Cabernet	Italy	2007	39
Marques De Casa Concha Y Toro	Cabernet Sauvignon	Chile	2008	71
Stella Bella	Tempranillo	Australia	2005	101
Crozes Hermitage "Les Jalets" Jaboulet	Shiraz	France	2006	100

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Reignac	Bordeaux Superieur	France	2005	175
Rocca Sveva Amarone Valpolicella	Corovini Blend	Italy	2004	226

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HUVAFEN FUSHI MALDIVES

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...

Starlight Chill

240 per person

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 a glass of champagne. Out on the edge of the ocean reef, surrounded by flames, this is Huvafen Fushi's must-have.

Infinity Seafood Sensation

240 per person

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

350 per person

Sail on board our 65ft luxury Dhoni 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!

Gourmélicious

Lunch

70 per person

Dinner

150 per person

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.

25% discount on food for Half Board and Full Board Package

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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. HuvaFen bungalow dining is a unique and delicious experience.

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

Our brigade of international Chefs thrives on cooking their specialties for our guests. If you would like to know more about the cuisine we specialise in, please contact your Thakuru.

If you would like to customize a menu, please do not hesitate to contact your Thakuru.

Seafood grill	195 per person
The meat and poultry grill	160 per person
The Chef's grill	240 per person

*Served with selected salads, condiments and dessert platter

Minimum of 2 persons • Reservation is essential and subject to availability at the time of booking
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LATE NIGHT MENU available from 23.00 to 7.00 hours

Small Bites

Caesar chicken	
cos lettuce in a light Caesar dressing Huvafen style, poached chicken, prosciutto crisp, pesto croute or vegetarian	22 18
Sushi or Sashimi	26
a combination of California & maki rolls, nigiri, local line caught yellow fin tuna sashimi, wasabi, soy and ginger pickle	

Bites

Salmon on Rye	18
Smoked salmon with goats curd, rocket, tomato, cucumber and mustard pickle on fresh rye bread	
Croque Monsieur	18
Smoked leg ham and gruyere between fresh white bread, toasted served with salted potato crisps	
Grilled vegetable Panini (v)	18
Mediterranean vegetables pressed and toasted in a focaccia roll with pesto, rocket leaves, fresh vine, ripe tomatoes and beetroot crisps	
Nasi goreng	28
Indonesian style fried rice with chicken and prawn, chilli sambal with prawn crackers and chicken satay on the side	

Sweets

Rich chocolate tart with caramel sauce and vanilla ice cream	16
Fresh local watermelon with rose syrup and mint	14

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LATE NIGHT BUNGALOW DRINKS
available from 23.00 to 7.00 hours

Juice

Fresh Orange Juice 9

Water

Voss (Still) 14

Perrier (Sparkling) 8

Beer (bottled)

Corona 6.5

Asahi 10.5

Extensive choice of drinks is available in your Deli In.
A wider selection could be available, please let us know in advance.

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