



KUDAFUSHI  
MALDIVES

*Honey Moon  
Dinner Menu*

# *Han Seafood Menu*

## AMUSE BOUCHE

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### STARTER

#### SEAFOOD CAKE

Mix seafood mince, green baby lettuce and marinated fennel with "Nam Cham" sauce

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### SOUP

#### SEA FOOD SOUP

Prawns, mussels, calamari with saffron broth

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### MAIN COURSE

#### SEAFOOD PLATTER

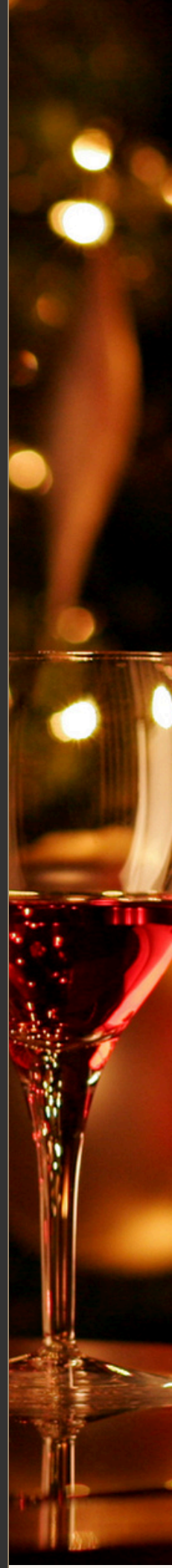
Tiger prawns, calamari and reef fish

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### DESSERT

#### CRUNCHY MOUSSE

With chocolate and strawberry comport



# Ham Meat Menu

## AMUSE BOUCHE

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## STARTER

### PARMA BRUSCHETTA (P)

Parma ham, parmesan cheese, rocket leaf, balsamic reduction

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## SOUP

### CHICKEN TORTELLINI

Consomme, Julienne vegetables, tortellini with garlic Bread

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## MAIN COURSE

### GRILLED BEEF TENDERLOIN

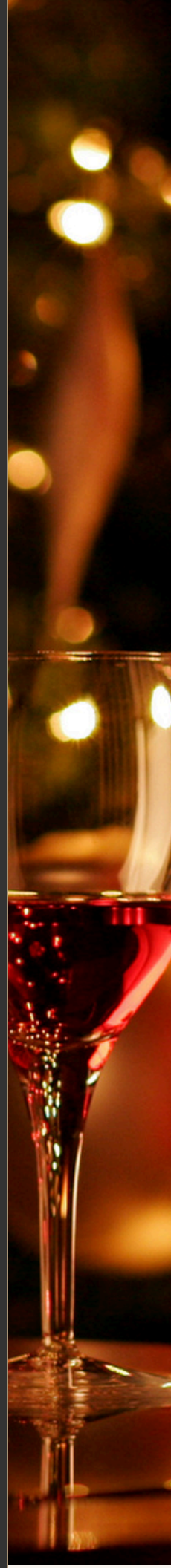
Crusted potato, porcini mushroom jus, mix vegetables

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## DESSERT

### COMBINED IN DELECTABLE MOUSSE

Dark and white crème with raspberry gelee



# Hot Mix Menu

## AMUSE BOUCHE

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## STARTER

### TRIO OF YELLOW FIN TUNA

Combination of tuna tartar and a sliced tuna Served with a citrus and teriyaki marinated tuna

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## SOUP

### CREAM OF BUTTERNUT SOUP

Cream of summer squash, butter, heavy cream, nutmeg, vegetable stock, onion and garlic

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## MAIN COURSE

### BONELESS CHICKEN THIGH

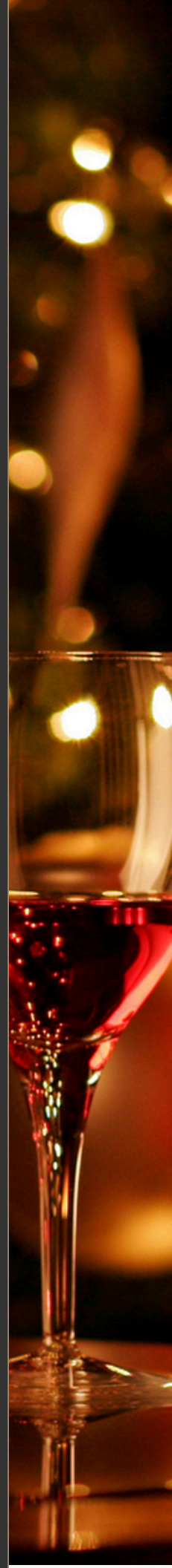
Vegetables, steamed rice and green curry reduction

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## DESSERT

### BLONDES CAKE

With caramel sauce and vanilla ice cream



# Hom Vegetarian Menu

## AMUSE BOUCHE

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### STARTER

#### HEALTHY VEGETABLES CUTLET WITH MINT YOGHURT

White beans, red kidney beans, chick peas,  
green peas, potato, onion, garlic

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### SOUP

#### CREAM OF ASPARAGUS SOUP

Asparagus, vegetables broth, onion, garlic, cream

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### MAIN COURSE

#### VEGETABLE CANNELLONI WITH BASIL CRUMB

Spinach, potato, tomato sauce, onion, garlic

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### DESSERT

#### PEANUT BUTTER BROWNIE

Peanut butter, mix nuts, raisin

