

BLUEFIN



MADIFUSHI  
PRIVATE ISLAND  
MALDIVES





BLUEFIN  
A LA CARTE MENU



**STARTER / APPETIZER** (Available from 12:00 pm - 11:00 pm)

**SALAD**

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**GREENS & CUTS** 

Hass avocado, hydroponic greens, plum tomato, sugar mango, and sesame balsamic

**SOFT BURRATA AND PLUM TOMATOES** 

Arugula, avocado, fried crispy saffron arancini, and basil salsa

**MADI'S "LEK"**

King prawns, seared Hamachi, pastrami, organic greens, and gruyere

**BABY COS & GARLIC**

Baby cos, Parmigiano Reggiano and garlic herb bread crisps

With choices of wild smoked salmon or sea prawns

**SOUP**

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**VELOUTÉ DE BUTTERNUT**

Butternut pumpkin scent ginger cream freshly prepared with morsels prawn parcel

**MIX FUNGI LIGHT CRÈME** 

Combination of shiitake, button, porcini, and portobello

**CLASSIC BEEF CONSOMMÉ**

Royal beef consommé with tender wagyu slices

**WESTERN SELECTIONS**

**SANDWICH**

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**THE BASIC CLUB**  

Smoked ham, organic egg, aged cheddar in hearty whole wheat bread

**FISH O HOOK** 

Fried catch of the day, gerkin relish, baby cos, smoked cheddar, and our signature cornichon relish spread

**QUARTER POUNDER WAGYU** 

70/30% patty or free-range chicken patty, onion, and cornichon relish, crispy greens, and aged cheddar

**NEXT LEVEL STEAK & BREAD**  

Seared wagyu, smoked peppers, onion relish, generous smoked cheddar, and dash of béarnaise



## PIZZA

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### MARGHERITA

Smoked vine ripe tomatoes and fresh basil with tomato sauce

### SPICY PEPPERONI

Tomato concasse with spicy pepperoni and mozzarella

#### Create your own pizza with the choice of:

Wild smoked salmon	Olives
Smoked chicken	Mushrooms
Sea prawns	Pimentos
Pepperoni	Pineapple
Ham	Arugula

## PASTA

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### SPAGHETTINI AGLIO

Just spaghetti, generous of garlic, smoked dry chili flakes, and cold press olive oil

### PAPPARDELLE BEEF SHIN RAGU

Chargrilled asparagus and fungi

### LOBSTER & TARTUFO

In light Pinot Grigio crème, sprinkle of sprouts

### HANDMADE SQUID INK PASTA

Grilled scallops, sea prawns in light lobster tomato bisque

## MAIN COURSE

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- Maldivian Live Lobster 100g
- Berkshire Kurobuta Pork 
- Free Range Chicken
- Maldivian Reef fish
- Wild Atlantic Salmon
- Marble 5/6 Wagyu Beef
- Rack of Lamb
- Jumbo Prawns

\*All meat will be char-broiled to lockdown its flavor. Tell us how you would like it to be done.



## SPECIALTY CORNER

### MALDIVIANS

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#### MALDIVIAN GRILLED COCONUT LOBSTER 100g

Grilled lobster with rihaakuru butter, lemon, and Maldivian chili, grated coconut, and thelhuli faiy

#### MAS HUNI (Shredded Smoked Tuna)

Shredded smoked tuna, grated coconut, lemon, and onion, eaten with flatbread roshi

#### MALDIVIAN TRADITIONAL PLATTER

MASBAIY – traditional yellow rice with smoked tuna

MAS HUNI - shredded smoked tuna served with grated coconut, lemon and onions is a must-try.

GARUDHIYA - fragrant fish soup, lime, chili, and onions. A must try...

KUKULHU RIHA - delicately spiced with curry leaves and cardamon

### JAPANESE CORNER

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#### TERIYAKI TOFU ROLLS

#### PRAWN TEMPURA

#### CALIFORNIA ROLLS

#### SALMON TEMAKI

#### SUSHI COMBINATION

#### SASHIMI COMBINATION

Accompanied with lime, wasabi, soya sauce, pickled ginger



Vegetarian



Contains  
Alcohol



Spicy



Very  
Spicy



Contains  
Pork



Contains  
Nuts



Contains  
Gluten

## TRADITIONAL ASIAN CUISINES

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### PEEK GAI THOD

Fried chicken wings marinated with garlic fragrant herbs and sweet chili sauce

### TOM YUM GOONG

Sour and spicy tiger prawns' soup with fresh straw mushrooms and lemongrass, fresh chili and lime juice, and jasmine rice

### CLEARED KING CRAB WONTON SOUP

King crab's wonton in Chinese style cleared broth soup

### SATAY MOO RUE GAI

Marinated turmeric pork or chicken skewers with mild creamy peanut sauce

### NASI LEMAK

Fragrant rice cooked in coconut milk topped with spicy sambal, anchovies, boiled egg

### NASI GORENG

Spicy Indonesian fried rice accompanied with chicken satay, fried egg, and prawn crackers

### POO PHAD PONG KAREE

Stir-fried crab with curry powder, onions, and red chili

### GAENG MASSAMAN NUA

Traditional Thai rich beef curry with potatoes, roasted peanuts, palm sugar, and coconut milk

### BUTTER CHICKEN

A mild curry combined with onions, butter, and cream in a velvety smooth tomato sauce with chicken chunks, and a choice of paratha or basmati rice

### AUTHENTIC INDIAN PRAWN MASALA

Seasoned prawns with Indian spices served with your favorite choice of paratha or chapati or basmati rice

### LAMB BIRYANI WITH BASMATI RICE MELANGE

Layering marinated lamb, rice, exotic spices, saffron infused milk, and ghee served with raita and eggplant curry

### PHAD THAI GOONG

Stir-fried flat rice noodles, tiger prawns with intense tamarind reduction

### PEKING DUCK

Thinly and crispy sliced duck skin served with pancakes and sweet bean sauce



## SWEET FINALE

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### NAMELAKA VERRINE

Biscuit madeleine lemon, Crèmeux exotique, fresh mango, fresh pineapple, crunchy almond, passion fruit, and meringue banana

### MANGO AND STICKY RICE WITH COCONUT CREAM

Fresh yellow mango, coconut cream sticky rice, and roasted white sesame

### OPERA

Biscuit joconde olive oil, coffee syrup, ganache chocolate, almond liqueur, and chocolate glaze

### TIRAMISU

Biscuit lady finger, mascarpone cream, coffee syrup, amaretto liqueur, egg yolks, and cacao powder

### LE MADIFUSHI IMPERIAL

Lime biscuit, strawberry confit, imperial lychee, jelly lychee raspberry, crunchy hazelnut, lychee sorbet, and mirror lychee

### PAVLOVA RASPBERRY

Biscuit trocadero passion, meringue raspberry, compote raspberry citrus, ganache montee strawberry, orange liqueur, fresh raspberry, yuzu sauce and vanilla ice cream

### DAILY THAI DESSERTS

Traditional daily Thai desserts prepared by our specialty desserts chef

### HARVEST FROM GARDEN TO TABLE

Sliced seasonal fresh exotic fruits with salt and chili flakes

