

History of Maldivian Fishing

Traditionally fishery is the main occupation and major livelihood of the Maldivian. It is also the second largest industry in the Maldives. The main methods of fishing are pole and line for Skipjack tuna. The second most important fish caught is the yellow fin tuna. The main fish products exported are; frozen fish, canned fish, dried fish and salted dry fish. The traditional fishing vessel, a sailing 'Dhoni', is less than 15 feet long. Thatch sails were used in the early days of fishing, which have been replaced by sail-cloths and rowing. The Maldivian fishery is famous in the world for its dolphin friendliness.

The modern fishing vessel revolutionized the Maldivian fishing industry, enabling the fisherman to sail further distances. It meant that the direction and speed of the wind were no longer determinants of the distances traveled by fishermen in search of fish. Establishment of cold storage facilities was another important landmark in the development of the fisheries industry.

In the past, the Maldives exported tuna primarily in the dried and smoked form called 'Hiki Kandumas' or 'Maldivian Fish' to Sri Lanka. Maldives also exported other forms of fish products to Japan and Thailand.

Aperitif

*Start your extravagant evening with an aperitif to
pave the way to a unique dining.*

US\$ 25

Kir Royal

Champagne and Crème de Cassis

Bellini

Champagne and Peach Schnapps

Funa Fizz

Champagne, Apple Juice, Grenadine & Soda


Appetizers

- Waldorf Salad**  **18**
 Green and Red Apple Salad, Celery, Walnut, Goat Cheese
 Lemon Dressing
- Caesar Salad** **21**
 Traditional Caesar's Salad, Grilled Tiger Prawn, Garlic Crouton
- Lobster Spring Roll** **28**
 Crispy Spring Rolls, Sweet Lobster Meat, Mango Couli, Mesclun Salad
- Marinated Tuna Tartar**  **22**
 Marinated Fresh Tuna, Avocado, Plum Tomato, Sour Cream, Salmon Roe
- Pan Seared Bay Scallop** **25**
 Shallow Fried Scallops, Warm Potato, Tomato Confit
 Red Capsicum Coulis, Mango Salsa
- Assorted Seafood Salad** **26**
 Poached Assorted Seafood, Cucumber, Tomato, Onion
 Thai Chili-Lime Dressing

Soups

- White Asparagus Cream Soup**  **12**
- Tom Yum Goong** **16**
 Hot and Sour Soup, Prawns, Lemongrass, Kaffir Lime
 Mushroom and Tomato


Pastas

Spaghetti Marinara	24
Spaghetti Pasta, Assorted Seafood, Tomato-Basil Sauce Parmesan Cheese	
Penne Prawn	26
Penne Pasta, Prawns, Garlic, Asparagus, Mushroom Tomato, Basil, Olive Oil	
Linguine Mushroom 	22
Linguine Pasta, Mushroom Cream Sauce, Italian Parsley	

Meats

Roasted Spring Chicken	26
Corn Fed Chicken Thigh, Warm Mango Chutney Homemade Potato Fries and Green Salad	
Lamb Chop	45
Grilled Lamb Chops, Garlic-Rosemary Sauce, Mediterranean Vegetable, Truffle Mashed Potato	
Grilled Australian Beef Tenderloin	40
Prime Beef Tenderloin, Red Wine Reduction, Braised Red Cabbage Lyonnais Potato	

Seafoods

Lobster Curry 	92
Maldivian Lobster	
Extra Large	115
Large	95
Medium	75

The culinary team, in keeping with tradition at Funa, has put together a selection of local and international seafood dishes. Our aim is to prepare the selection of these seafood to your liking (Grilled, Pan-fried, or Deep-fried)

Whole Reef Fish	26
Rainbow Runner Steak	26
Sea Bass Fillet	26
Tuna Fillet	26
Salmon Fillet	40
Squid Kebab	30
Tiger Prawn	45
Seafood Combination (for two):	100
Reef Fish, Mussel, Prawn, Squid Kebab	
Seafood Combination with Lobster (for two):	140
Reef Fish, Mussel, Prawn, Squid Kebab, Half Lobster	

All the above Seafood Dishes are Served with Seasonal Vegetables.
Please select sauce and side dish as you like


Selection of Sauces

Herb Butter, BBQ Sauce, X.O Sauce, Black Pepper Sauce,
 Sweet & Sour Sauce or Curry Sauce

Selection of Side Dishes

Mashed Potato, French Fries or Steamed Rice

Desserts

Baked Cheese Cake, Berry Compote 	18
Vanilla Crème Brûlée, Praline Ice Cream	16
Chocolate Flourless Cake, Vanilla Ice Cream	14
Cheese Platter, Fresh Fruits, Nuts	21
Fresh Fruit Platter	15

After Dinner

Digestive

Remy Martin XO Special	35
Hennessy XO	34
Remy Martin VSOP	14
Armagnac, Chabot	18
Calvados, Couer de lion	18
Poire Williams	14

Hot

Espresso	4
Cappuccino	6
Café latte	6
Chocolate	6
Exotic Tea, please ask your host for our variety of Ceylon tea's	6
Caribbean Milk	14
<i>Dark Rum, Kahlua, Milk, Fresh Cream, Cinnamon</i>	
Irish Coffee	12
<i>Jameson Whisky, Espresso, Fresh Cream</i>	
Venetian Coffee	12
<i>Amaretto, Espresso</i>	