HUVAFEN FUSHI
MALDIVES

FESTIVE SEASON

2026 - 2027

A different kind of festive season

Huvafen has always gone against the grain. Since we opened in 2004, our goal has been to create something that simply couldn't exist anywhere else. The underwater spa. The subterranean wine cellar. The single dining table nine metres beneath the ocean. The feeling, every evening, that something unexpected might be just around the corner.

This festive season, that spirit is very much alive. Whether you're here for the gala dinners, the lobster on the beach, the vintage champagne on the deck at Raw or simply the wonderful hush that settles over this island after dark, we've created experiences around the things that could only happen at Huvafen.

My team and I are delighted to have you here. If there is anything that would make your stay better, we want to know about it. That's not a formality, it's how we work.

Here's to a festive season worth remembering and a new year full of whatever you're most looking forward to.

Warmest regards

Noel Cameron
General Manager



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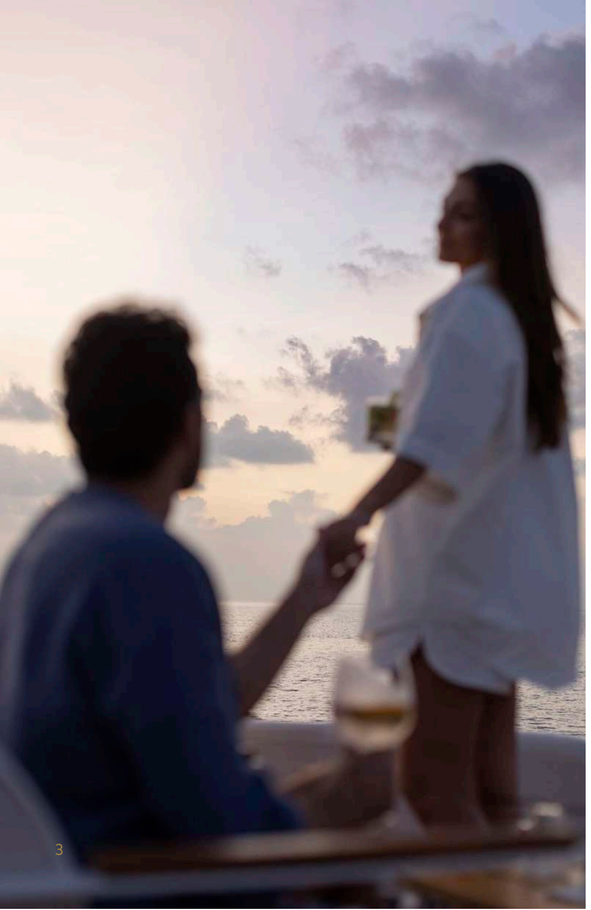



from
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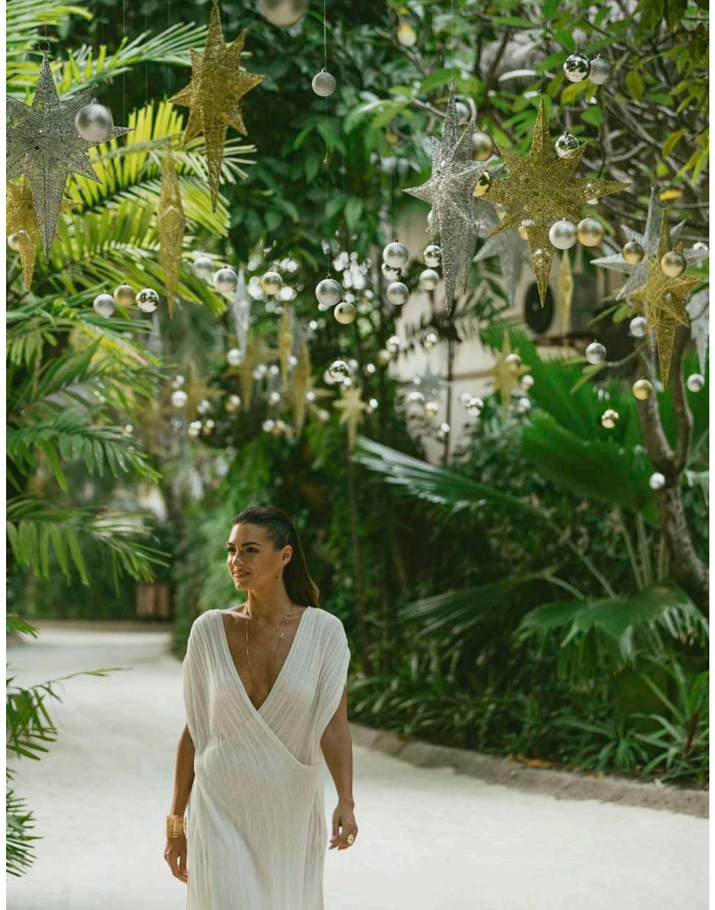
06 JAN 2027



THE MOST WONDERFUL TIME OF YEAR, HUVAFEN-STYLE

Forget the ordinary. From Tuesday 22 December to Wednesday 6 January, Huvafen Fushi is doing the festive season the only way it knows how – with lobster on the beach, vintage champagne at sunset, a Gala dinner under the stars and a New Year's Eve that goes until the Indian Ocean says stop.

Here's what's waiting for you.



LOBSTER AND CHAMPAGNE BY THE POOL

Poolside | 7:30 pm

22 DECEMBER 2026

THE ONLY WAY TO OPEN A SEASON
FOGLIANI'S BEACH | 12:30 PM-4 PM
Lobster on the beach. Unhurried, informal, sublime.

DOM ON THE DECK
RAW DECK | FROM 5:30 PM
Dom Pérignon and world vintage champagnes poured as the evening gains pace.

WATCH THE ISLAND LIGHT UP
6:30 PM-7 PM
From the serenity of sunset to the first sparkle of the season, gather altogether as the tree comes alive.

THE BAND THAT SETS THE TONE
6:30 PM ONWARDS
Defnote is here. Settle in – the evening's about to find its rhythm.

THE QUIET ALTERNATIVE
SALT | 7 PM-10 PM
Not every evening needs to be a statement. A ramen set menu that's considered, warming and quietly brilliant.

LOBSTER AND CHAMPAGNE BY THE POOL
POOLSIDE | 7:30 PM
Cold champagne. Fresh lobster. The Indian Ocean showing off in the background. Join us poolside for one of our favourite evenings of the week.

For bookings and further information, please contact your thakuru.

23 DECEMBER 2026

WHOLE FISH OVER FIRE
CELSIUS | 12:30 PM-4 PM

A whole provincial fish, grilled low and slow over wood fire. Simple, smoky and exactly right.

AN EVENING OF THAI FLAVOURS
CELSIUS | 7 PM

Fragrant, vibrant and entirely worth lingering over. Join us this evening for a Thai menu full of bold flavours and slow dinners.

DOM ON THE DECK
RAW DECK | FROM 5:30 PM

Champagne, sea views and nowhere else to be. Dom Pérignon and other vintage pours, served as the sun slips away.

For bookings and further information, please contact your thakuru.



DOM ON THE DECK

Raw Deck | From 5:30 pm

24 DECEMBER 2026

WOOD-FIRED PAELLA LUNCH
CELSIUS | 12:30 PM-4 PM
Slow-cooked over fire and made for long, lazy lunches. Spanish comfort food, Huvafen style.

SAXOPHONE SESSIONS
UMBAR | 7 PM ONWARDS
A saxophonist takes his place at Umbar as the light softens. This is where Christmas Eve begins.

CHRISTMAS COCKTAILS
7:30 PM-8 PM
Thirty golden minutes of festive cocktails, easy conversation and that unmistakable Christmas Eve feeling.

DEFNOTE LIVE ON THE BEACH
7:30 PM ONWARDS
The stars are out, the band is on and the night is finding its festive rhythm.

CHRISTMAS EVE DINNER, HUVAFEN STYLE
FOGLIANI'S | 8 PM
A festive feast shaped by tradition, elevated with the flavours of the Maldives. Expect generous plates, warm atmosphere and a little Christmas magic.

For bookings and further information, please contact your thakuru.



CHRISTMAS EVE DINNER, HUVAFEN STYLE

Fogliani's | 8 pm



A SLOWER START TO CHRISTMAS DAY

Celsius | 8:30 am

25 DECEMBER 2026 - CHRISTMAS DAY

A SLOWER START TO CHRISTMAS DAY
CELSIUS | 8:30 AM-10:30 AM
Live saxophone, ocean views and the kind of morning that unfolds at its own pace.

DOM ON THE DECK
RAW DECK | FROM 5:30 PM
A Christmas toast, elevated. Dom Pérignon, rare vintages and a front-row seat to the horizon.

CHRISTMAS LUNCH OVER WOOD FIRE
FOGLIANI'S | 12.30 PM-4 PM
A whole local fish, grilled low and slow over flame. Simple, smoky and made for long Christmas lunches.

CHRISTMAS OMAKASE AT SALT
SALT | 7 PM
A chef-led tasting menu shaped by precision, seasonality and the quiet theatre of omakase. Christmas dinner, reimagined.

For bookings and further information, please contact your thakuru.

26 DECEMBER 2026 - BOXING DAY

LOBSTER ON THE GRILL
FOGLIANI'S | 12:30 PM-4 PM

Boxing Day calls for something excellent cooked over fire. Fresh lobster, sea air and a long lunch at Fogliani's Beach.

DOM ON THE DECK
RAW DECK | FROM 5:30 PM

Vintage champagne, open sky and nowhere pressing to be. Boxing Day finishes here.

TRIO BY MAISHA
UMBAR | 7 PM ONWARDS

As evening settles over Umbar, Maisha brings the soundtrack – laid-back, atmospheric and exactly right for the night after Christmas.

CELSIUS HEADS TO ITALY
CELSIUS | 7:30 PM-10 PM

Dinner, somewhere between Milan and the Maldives. A curated set menu of generous flavours and good pacing, worth settling into properly.

A RARE POUR AT VINUM
VINUM | RESERVATIONS REQUIRED

1978 Château Latour Premier Cru Classé Pauillac, served with the reverence it deserves. A tasting for those who appreciate extraordinary bottles and the stories they carry.

For bookings and further information, please contact your thakuru.



A RARE POUR AT VINUM

Vinum | Reservations required



DEFNOTE BY THE BEACH

Fogliani's Beach | 7:30 pm onwards

27 DECEMBER 2026

PAELLA, WOOD-FIRED
FOGLIANI'S | 12:30 PM-4 PM
Saffron rice, open flame – a leisurely lunch that sets the tone for the rest of the afternoon.

LOBSTER AND CHAMPAGNE BY THE POOL
POOLSIDE | 7:30 PM
Lobster, champagne and the Indian Ocean doing what it does best. A long, elegant dinner served under an ever-darkening sky.

DOM ON THE DECK
RAW DECK | FROM 5:30 PM
Dom Pérignon and vintage champagnes poured as the evening gains pace.

RAMEN NIGHT AT SALT
SALT | 7 PM-10 PM
A curated ramen menu built around deep broths, sharp flavours and serious comfort done beautifully.

DEFNOTE BY THE BEACH
BEACHSIDE | 7:30 PM ONWARDS
The stars are out, the band is on and the evening has found its rhythm.

For bookings and further information, please contact your thakuru.



FROM THE SEA, TO THE TABLE

Celsius | 7 pm-10 pm

28 DECEMBER 2026

LOBSTER ON THE GRILL
FOGLIANI'S | 12:30 PM-4 PM
Fresh lobster, fire and a beachside lunch that stretches pleasantly beyond schedule.

DOM ON THE DECK
RAW DECK | FROM 5:30 PM
Open sky. Cold champagne. What more do you need?

FROM THE SEA, TO THE TABLE
CELSIUS | 7 PM-10 PM
Celsius serves a seafood set menu shaped around pristine ingredients, clean flavours and the pleasures of taking your time.

For bookings and further information, please contact your thakuru.

29 DECEMBER 2026

THE LONG LUNCH OPTION
FOGLIANI'S | 12:30 PM-4 PM
Whole provincial fish from the wood-fired oven, cooked low and served for lingering afternoons.

DOM ON THE DECK
RAW DECK | FROM 5:30 PM
Champagne tastes particularly good under a Maldivian night sky.

TRUST THE CHEF
SALT | 7 PM-10 PM
A refined omakase menu that unfolds one exceptional course at a time.

AN EVENING IN THE TANDOOR
KOI GARDEN | 7:30 PM-10 PM
Koi Garden turns to fire, spice and beautifully layered Indian flavours for one fragrant evening outdoors.
Limited seating | Reservations required

For bookings and further information, please contact your thakuru.



AN EVENING IN THE TANDOOR

Koi Garden | 7:30 pm-10 pm

30 DECEMBER 2026

LOBSTER LUNCH BY THE SEA
FOGLIANI'S | 12:30 PM-4 PM
A beachside lobster barbecue built for slow afternoons and second glasses.

SUNSET SOUNDTRACK
SUNSET DECK | 5:30 PM ONWARDS
A DJ takes over the deck as daylight slips into evening. Arrive for one drink. Stay longer than intended.

DOM ON THE DECK
RAW DECK | FROM 5:30 PM
Vintage pours. Soft light. The sun dipping below the horizon. Pure bliss.

PROVINCIAL, BY CELSIUS
CELSIUS | 7 PM
A set menu inspired by rustic flavours, generous cooking and the pleasure of a well-paced dinner.

For bookings and further information, please contact your thakuru.



LOBSTER LUNCH BY THE SEA

Fogliani's | 12:30 pm-4 pm



NEW YEAR'S EVE COCKTAIL HOUR

Umbar | 7:30 pm-8 pm

31 DECEMBER 2026 - NEW YEAR'S EVE

LUNCH OVER WOOD FIRE
CELSIUS | 12:30 PM-3:30 PM
Whole grilled fish from the wood-fired oven, made for the final slow afternoon of the year.

THE NIGHT BEGINS HERE
FROM 7 PM ONWARDS
DJ sets, live saxophone and Defnote taking Dream Island steadily towards midnight.

NEW YEAR'S EVE COCKTAIL HOUR
7:30 PM-8 PM
Golden light, excellent company and a glass raised to everything the year has been – and what comes next.

NEW YEAR'S EVE GALA DINNER
8 PM-10:30 PM
A celebratory dinner shaped around exceptional flavours, generous pours and the unmistakable electricity of New Year's Eve.

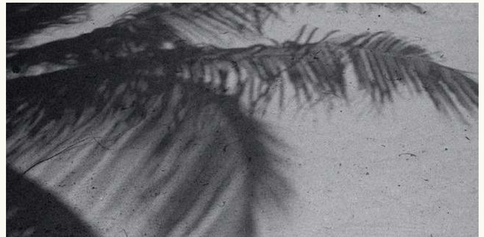
AFTER MIDNIGHT
UMBAR | FROM 12 AM
The countdown ends. The music turns up. The night is just getting started.

For bookings and further information, please contact your thakuru.





2027





HAPPY NEW YEAR

1JANUARY 2027

A GENTLE START TO THE YEAR
CELSIUS | 9 AM-12 PM

Live saxophone, morning light and a slower way to begin January.

WOOD-FIRED PAELLA LUNCH
FOGLIANI'S | 12:30 PM-4 PM

Saffron, smoke and exactly the right amount of indulgence for New Year's Day lunch.

DOM ON THE DECK
RAW DECK | FROM 5:30 PM

The first sunset of the year deserves champagne.

THAI, BY CELSIUS
CELSIUS | 7:30-10 PM

An evening menu of bright aromatics, layered spice and flavours worth lingering over.



DOM ON THE DECK

Raw Deck | From 5:30 pm

2 JANUARY 2027

WOOD-FIRE PROVINCIAL FISH LUNCH
FOGLIANI'S | 12:30 PM-4 PM
Whole provincial fish from the wood-fired oven, served exactly as long weekends require.

DOM ON THE DECK
RAW DECK | FROM 5:30 PM
Vintage champagne, warm evening air – this is what dreams are made of.

RAMEN AFTER DARK
SALT | 7 PM-10 PM
Salt's ramen special returns: warming broths, precise flavours and deeply satisfying bowls.

For bookings and further information, please contact your thakuru.

3 JANUARY 2027

A SLOWER START TO THE DAY
CELSIUS | 9 AM-11 AM
Live saxophone, ocean views and the kind of morning that unfolds at its own pace.

BEACHSIDE LOBSTER BARBECUE
FOGLIANI'S | 12:30 PM-4 PM
Fresh lobster from the grill, sea breeze included.

DOM ON THE DECK
RAW DECK | FROM 5:30 PM
Dom Pérignon and vintage champagnes poured as the evening gains pace.

AN ITALIAN DETOUR
CELSIUS | 7 PM-10PM
Celsius heads to Italy for the evening – a set menu of fresh flavours and dishes that know exactly what they're doing.

LOBSTER AND CHAMPAGNE BY THE POOL
POOLSIDE | 7:30 PM
One of our favourite combinations, served beside still water and an endless horizon.

DEFNOTE ON THE BEACH
7:30 PM ONWARDS
The stars are out, the band is on and the evening has found its rhythm.

For bookings and further information, please contact your thakuru.



BEACHSIDE LOBSTER BARBECUE

Fogliani's | 12:30 pm-4 pm



OMAKASE EVENING

Salt | 7 pm-10 pm

4 JANUARY 2027

WOOD-FIRED PAELLA
FOGLIANI'S | 12:30 PM-4 PM
A delicious slow-cooked lunch that quietly takes over your day.

DOM ON THE DECK
RAW DECK | FROM 5:30 PM
One last excellent excuse to open something vintage.

OMAKASE EVENING
SALT | 7 PM-10 PM
A menu shaped by instinct, seasonality and the joy of leaving the decisions to someone else.

For bookings and further information, please contact your thakuru.

5 JANUARY 2027

LOBSTER ON THE GRILL
FOGLIANI'S | 12:30 PM-4 PM
Beachside lobster barbecue, best enjoyed slowly.

DOM ON THE DECK
RAW DECK | FROM 5:30 PM
Sunset, horizon, champagne. The essentials covered.

SEAFOOD AT CELSIUS
CELSIUS | 7 PM-10 PM
A dinner devoted to the sea – elegant, ingredient-led and quietly indulgent.

PREMIUM CHAMPAGNE DINNER
VINUM | 7 PM-10 PM
An evening of exceptional bottles, thoughtful pairings and conversations that tend to run late.

For bookings and further information, please contact your thakuru.



PREMIUM CHAMPAGNE DINNER

Vinum | 7 pm-10 pm



RAMEN SPECIAL

Salt | 7 pm-10 pm

6 JANUARY 2027

FROM THE WOOD-FIRED OVEN

FOGLIANI'S | 12:30 PM-4 PM

Whole provincial fish, expertly grilled and served for one final unhurried lunch.

DOM ON THE DECK

RAW DECK | FROM 5:30 PM

Because some traditions deserve extending a little longer.

RAMEN SPECIAL

SALT | 7 PM-10 PM

Comfort food, Salt style. Refined, flavourful and entirely worth staying out for.

For bookings and further information, please contact your thakuru.

ENCHANTING FEASTS

ROCK DINNER

Wander out to your own rock island and dine at a table set for two. Enjoy a truly bespoke menu, paired with the perfect wines.

LOBSTER AND CHAMPAGNE DINNER, BY THE INFINITY POOL

EVERY SUNDAY

Maldivian lobsters, grilled at the edge of the Indian Ocean, paired with champagne as the evening light fades. Live entertainment keeps the energy where it belongs. Indulgent, unhurried and only at Huvafen.

VINUM – THE UNDERGROUND WINE CELLAR

The Maldives' first underground wine cellar sits beneath the resort – a subterranean world of suspended art installations, rare bottles and serious wine knowledge worn lightly. Daily wine and cheese tastings are a good place to start. A six-course degustation menu is even better. Reservations required.

LATITUDE 4° – AN UNDERWATER DINNER

The world's only private underwater dining venue: one table, nine metres below the ocean. A bespoke menu, a front-row view of the reef and a moment that stays with you for the rest of your life. Reservations are essential – and worth making the moment you arrive.

For bookings and further information, please contact your thakuru.









ELSEWHERE ON THE ISLAND...

CHAMPAGNE AND SASHIMI

A pairing experience where the clean precision of sashimi meets the depth of great champagne, each one making the other even better..

DOM ON THE DECK

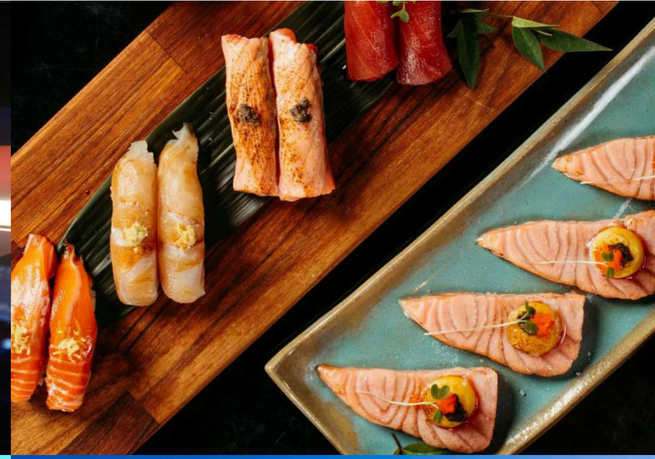
Raw Deck at sunset. Dom Pérignon and a selection of vintage champagnes poured without ceremony or fuss. This is the one to come back to, night after night.

DAILY DJ

The soundtrack to your escape – from the late afternoon, drift into evening through to whenever the night decides to end. Always the right tempo. Always Huvafen.

For bookings and further information, please contact your thakuru.



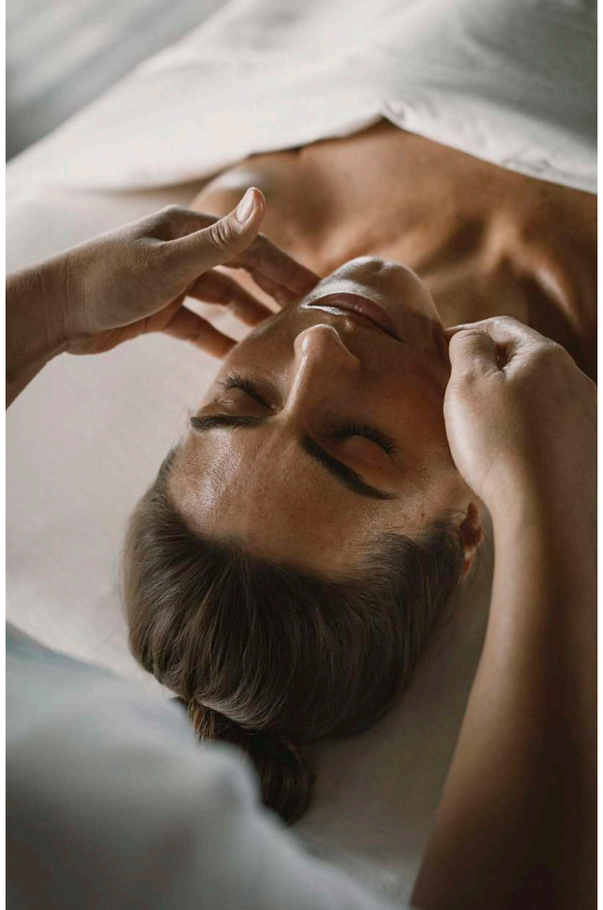






INSPIRATIONAL WELLBEING

The festive season is full-on by design. Which is exactly why Huvafen Spa exists.

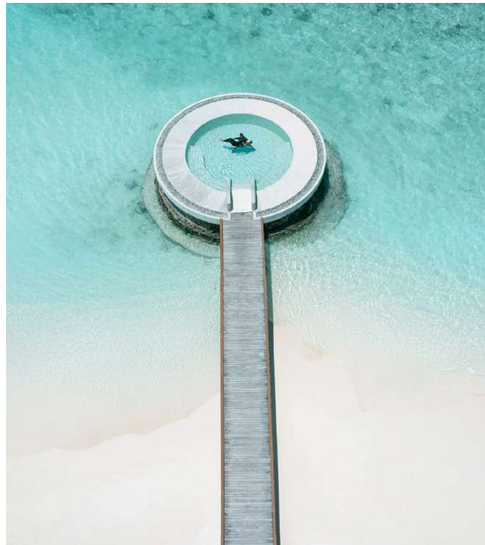






Descend into the world's first underwater spa treatment rooms and let the ocean do what it does best – calm, reset, restore. Whether you're after a deeply therapeutic massage, a skin treatment or simply a few hours of genuine silence, the spa team will design something around what you actually need.













WATER ADVENTURES

The Indian Ocean is right there. It would be a shame not to use it. From diving the house reef to jet skiing and everything in between, the watersports team at Huvafen can take you from a gentle snorkel to a full adrenaline day on the water. The sea here is warm, clear and remarkably forgiving – whatever your level, there's something worth doing in it.



