

History of Maldivian Fishing

Traditionally fishery is the main occupation and major livelihood of the Maldivians. 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 (*Thunus albacaraes*). 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 Thatch sails were used in the early days of fishing, which have been replaced by clothe sails and rowing.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 Maldives exported tuna primarily in the dried and smoked form called 'Hiki Kandumas' or 'Maldivine Fish' to Sri Lanka. Maldives also exported other forms of fish products to Japan and Thailand.

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Aperitif

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

US\$ 18

Kir Royal

Champagne and crème de cassis

Bellini

Champagne and peach schnapps

Funa Fizz

Champagne, apple juice, grenadine & perrier

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Entrées / Appetizers

Ceviche de thon frais au lait de coco	22
Fresh tuna ceviche with coconut milk	
 Salade de cœur d'artichaut et champignons, galette de pomme de terre	18
Artichoke and mushroom salad, potato rösti	
Carpaccio de bœuf, copeaux de parmesan et câpres	22
Beef carpaccio, topped with parmesan shavings and capers	
 Vindaye de fruits de mer aux noix de saint Jacques, ourite, crevettes et calamars	26
Seafood vindaloo with scallop, octopus, shrimps and calamari	
Salade de camarons poêlés à la coriandre	30
Rosenbergi salad with coriander served with two grilled prawns	
 Salade de chèvre chaud en éventail de kadaïf croustillant au miel	24
Goat cheese salad, served with a crispy kadaïf sprinkled with honey	
Foie gras de canard poêlé, mesclun, croûtons de pain d'épices et sauce aux raisins vert	26
Pan-seared duck liver, on a bed of mesclun salad with spiced bread croûtons sprinkled with a green grape sauce	
 Tarte tatin de pommes d'amour, sorbet tomates et basilic	20
Plum tomato tart with a tomato basil sherbet	



Plat végétarien / Vegetarian dish

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Poissons/ Fishes

**Filet de Vivaneau laqué au Ponzu et bok choy braisé,
mousseline de fruit à pain, reduction de betterave** 28

Red snapper fillet glazed with Ponzu accompanied with,
braised bok-choy, breadfruit and beetroot

Pavé de thon poêlé au Chermoula, sauté d'haricots verts extra fins 32

Pan-fried tuna steak with Chermoula and sautéed French beans

Gambas grillée, caponatta et taboulé de coco, beurre d'ail 45

Grilled tiger prawns, caponatta and coconut
tabbouleh, with garlic butter sauce

Curry de langouste au lait de coco, chatini 65

de pommes d'amour et riz sauvage

Lobster curry with coconut milk, tomato chutney and rice

Viandes/ Meats

Suprême de volaille enrobé de parmesan, farci de

26

chatini de cajou, étouffée de brèdes, beurre madras

Chicken supreme coated with Parmesan and stuffed
with cashew chutney, stewed greens and Madras infused butter

Carré d'agneau en croûte d'épices khalia, jus au 38

romarin et légumes aux agrumes rôtis

Rack of lamb encrusted with Khalia spices, rosemary juice,
vegetables topped with roasted citrus fruits

Filet de boeuf au poivre de Sechuan, gratin dauphinois, jus corse. 42

Beef tenderloin with Sechuan pepper, 'Dauphinois' gratin

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and enriched gravy

Pâtes / Pastas

-  **Tagliatelle aux tomates et aubergines** 16
Tagliatelle with tomato and eggplant

-  **Risotto de légumes grillés et croustillant de parmesan** 16
Grilled vegetable risotto with Parmesan crisps

-  **Penne, tomate basilic** 16
Penne pasta, served with a tomato basil sauce

- Spaghetti aux crevettes, crème de corail d'oursins** 22
Spaghetti pasta with shrimps, sea urchin cream sauce

Pizzas / Pizzas

- Reine** 20

- Sauce tomate, jambon, champignons, mozzarella, olives**
Tomato sauce, ham, mushrooms, mozzarella cheese, black olives

-  **Végétarienne** 20
Sauce tomate, champignons, poivrons, légumes grillés, mozzarella, olives
Tomato sauce, mushrooms, bell peppers, grilled vegetables,
mozzarella cheese, black olives

- Campagnarde** 24

- Crème fraîche, champignons, mozzarella, pancetta, salade verte**
Fresh cream, mushrooms, mozzarella cheese, pancetta, green salad

- Italienne** 24

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Sauce tomate, jambon de parme, mozzarella

Tomato sauce , parma ham and mozzarella cheese



Plat végétarien / Vegetarian dish

Desserts / Desserts

Panacotta parfumé au combava, compote de pommes au gingembre

Panacotta scented with combava, stewed apple and ginger

12



Trois boules de glaces ou sorbets au choix

Your choice of three scoops of ice cream or sherbet

12



Mousse de passion, sorbet fraise et coulis de kiwi

Passion fruit mousse delight, strawberry sherbet and kiwi fruit coulis

12



Banana caramel rafraîchit à la glace vanille

Caramelized banana with vanilla ice cream

12



Palette de fruits de saison

Seasonal fruit platter

14



Tarte fine aux pommes rafraîchie à la glace vanille

Thin-crusted apple pie refreshed with vanilla ice cream

16

