



PRIVATE DINNER

Enjoy intimate moments with your loved ones at a private dinner with beautiful decorations and delectable food in a romantic setting.

Choose two options for each course from the menu

WELCOME DRINK

A glass of champagne each

APPETIZER

Scallops crudo, celery, pomegranate, passion fruit dressing
Maldivian yellow fin tuna, watermelon salad, soy sesame sauce
Homemade cured Scottish salmon, potatoes rosti, crème fraiche, salmon roe
Seared beef carpaccio, crisp greens, truffle scent, roasted nuts

FIRST COURSE

Chilled honey melon soup, poached prawn, Parma ham
Seared scallops and chorizo, butternut squash caponata
Italian lemon risotto, tuna tartare, crushed fresh pink pepper
Saffron infused seafood soup, rouille sauce

MAIN COURSE

Braised Angus short rib, sweet corn puree, gremolada
Crispy skin Barramundi filet, fava beans, tomato confit, Taggiasche olives
Australian lamb loin, forest mushrooms sautéed, Porto jus
Indian ocean Lobster tail, Arborio squid ink risotto, saffron creamy sauce

DESSERT

Hadahaa coconut trilogy, coconut mouse, biscuit and ice cream
Mango panna cotta, citrus texture, berries coulis
Blueberry cold cheesecake, blue berry compote, crumble, sour cream ice cream
Dark chocolate delice, hazelnut sponge, orange Grand Marnier sauce

USD 365++ PER COUPLE

PARK HYATT MALDIVES™

HADAHAA