

the island grill 

Should you have any specific dietary requirements or food preferences we will be more than happy to oblige. Simply speak to a member of the team for assistance creating your bespoke culinary experience.

Our dishes are freshly prepared in kitchens that handle gluten, seafood, nuts, eggs, and other food products. Should you have any specific allergies, dietary requirements or concerns, we will be more than happy to assist.

All prices are in US Dollars and subject to 10% service charge and 12% GST.



APPETIZERS

GRILLED SCALLOPS 42  



U-10 | granny smith | sake | balsamic | yuzu béchamel | mesclun

TUNA TARTAR 36  

yuzu-coconut | daikon | caper berries | gherkins | green herb oil | ponzu caramel | pomegranate

OCTOPUS 38  

grilled | romesco | vine tomato | bell pepper | black garlic-squid ink

HAMACHI 42  

ceviche style | Tom Kha Kai | crispy chicken skin | cucumber structures | potato-garlic bits
yuzu-coconut | crunchy mushroom

ALASKAN KING CRAB 56  

avocado | green apple | curry mayo | Pink pepper | infused cucumber | 24-carat gold

HEIRLOOM TOMATO & BUFFALO MOZZARELLA 32  

organic cherry tomato | tomato structures | buffalo mozzarella
balsamic | fresh Italian basil | tomato sorbet

SALADS

GRILLED ROMAINE 'CEASAR' 32  

traditional dressing | garlic-herb croutons | bacon | Parmesan curls | poached egg
add grilled chicken breast 16
add grilled shrimp 16



CRISPY BABY VEGETABLES 28   

grilled & organic | zucchini | carrot | bell pepper | arbequina olive oil | lime | crunchy garlic

CHEF'S SIGNATURE COLD

Single 188




To Share 298

FRUITS DE MER 'PLATEAU'  



chilled Maldivian lobster | New Zealand mussels | Alaska king crab | prawn | tuna sashimi | rock oysters

DIPS & CONDIMENTS

nam chim "Gee"

red wine vinegar-shallots   

wasabi  

lime aioli  

lemon

chili

(Kindly allow 45 minutes for preparation time)

Subject to availability.

MAIN

MUSHROOM TORTELLINI 48

wild forest | mushroom duxelles | charcoal leek | grilled green asparagus | potato-leek | creamy sauce

CHARCOAL GRILLED

JOB FISH 46

grilled fillet | lemon oil-herbs | red cabbage | lime béchamel | smoked potato | pink pepper

JUMBO PRAWN 58

grilled | garlic | chili | zucchini | squid linguini | crustacean sauce | crustacean oil

TUNA STEAK 46

grilled loin | green asparagus | soy-sesame dressing | grilled vegetable julienne | chilli | garlic chips

WHOLE REEF FISH 16/100 gr

for 2

open flame-grilled | salt crust | fresh herbs | lime

your choice of 3 sides

(subject to availability and kindly allow 45 minutes preparation time)

AUSTRALIAN PRIME BEEF TENDERLOIN 250 gr 64

grilled | green asparagus | chanterelles mushrooms | wild mushroom duxelles | red port-veal jus

AUSTALIAN STRIPLOIN 300 gr 60

grilled | grilled baby zucchini | red onion-spices compote | green pepper corn sauce

AUSTALIAN LAMB RACK 78



grilled chops | eggplant | smoked garlic jus | red onion-spices compote

ORGANIC BABY CHICKEN 50







whole free range | Provincial herbs | smoked bell pepper | garlic | lime

SIDES






STARCHES

- Maldivian fried rice 9
- duck fat fried potato fries 14 
- smoked potato mousse 12 
- truffle churros parmesan drizzle 14

ORGANIC GREENS

- crisp salad & fresh herbs 12 
- grilled asparagus almond shavings 14  
- garlic-brandy mushrooms 14  
- grilled organic baby vegetables 14 

SAUCES 8

- béarnaise mousse 
- red port  
- green peppercorn 
- herb-garlic-anchovy butter "Hadahaa style" 

CHEF'S SIGNATURES HOT


MALDIVIAN LOBSTER TAIL 120



yuzu butter-poached - fire-grilled tail | béarnaise mousse | parsley coated duck fat fried potato fries | apple-celery salad | grilled green asparagus


WAGYU RIB-EYE 300 gr 120


grilled to perfection | smoked garlic-herb rub | grilled ratatouille vegetables | parsley coated duck fat fried fries

Your choice of

béarnaise mousse 

red port  

green peppercorn 

herb-garlic-anchovy butter "Hadahaa style" 

SURF & TURF 105

grilled tenderloin | grilled lobster tail | grilled greens | smoked potato | red port-veal jus

DESSERTS

COFFEE & TONKA BEAN 22 **A**

panna cotta | Tonka bean ice cream | Kahlua jelly | Tia Maria gel | Oreo | chocolate-caramel pearls

BANANA NUTELLA 22 **N**

banana mousse | white chocolate | cocoa sponge | Nutella ganache | almond crumble |
banana-Nutella sorbet | almond nougatine

SEASONAL FRUITS & VANILLA 16 **V GF**

compressed | mint-yogurt dip | tuile | vanilla tones

ICE CREAMS & SORBETS 6/scoop

SORBETS

strawberry
mango
lime

ICE CREAMS

dark chocolate
Bourbon vanilla **A**
coconut

BEVERAGE LIST

HADAHAA SIGNATURE COCKTAILS

20

BRAVE MALDIVIANS

spiced rum | banana liqueur | Maldivian chilli homemade syrup | pineapple juice fresh lime juice | angostura bitters

ISLAND BREEZE

vodka | Cointreau | mint leaf | homemade cinnamon syrup | fresh orange juice | fresh lime juice | aquafaba

SUNSET ROSE

dry gin | rose wine | peach liqueur | rose syrup | fresh lime juice | muddled lemongrass | grapefruit peel

Hadahaa Signature cold dish "FRUITS DE MER" pairing

Our recommendation

| | |
|---|-----|
| Billecart-Salmon, Grand Cru, Blanc de Blancs, NV | 320 |
| Veuve Cliquot Brut, NV | 184 |
| Louis Roederer, Brut Premier, NV | 214 |
| Petit Chablis, Domaine Du Colombier , Burgundy, France, 2018 | 70 |
| Rosato "A" Aldobrandesca, Marchese Antinori , Toscana, IGT, Italy, 2016 | 120 |

AFTER DINNER COCKTAILS

18

PORT COFFEE MARTINI

Port Corkburn's special reserve | Bailey's Irish cream | espresso | vanilla syrup

HADAHAA GENTLEMAN

Jack Daniel's | Tia Maria | popcorn syrup | cream

TOBLERONE

vodka | Bailey's Irish cream | Kahlua | Amaretto | cream | hazelnut syrup