



the bar

11:00 AM – 7:00 PM

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.

SNACKS

GOLDEN BROWN ARANCINI Fried rice balls, grana padano, black pepper, tomato relish	16
CHICKPEAS HUMMUS GF Selection of crudité	16
GARDEN GREENS PAKORA Spiced vegetable fritter, pineapple chutney	18
CRISPY CHICKEN WING GF Celery sticks, blue cheese dip	22
RICE PAPER ROLLS S GF Tiger prawns, cucumber, coriander, mango sweet chili sauce, rice vermicelli	24
LIGHTLY BATTERED PRAWNS S N Garden salad, sesame seeds, sriracha mayo	26
COCONUT LIME CEVICHE GF Red snapper, lime, coconut milk, chili, coriander	28

COMFORT






HADAHAA SALAD  	26
Garden greens, corn, carrot, tomato, cucumber	
LAAB KAI  	28
Thai spicy chicken salad, mint, red onion, crunchy rice, chili	
VEGAN BURGER 	30
100% plant based, pickles, charcoal bun, heirloom tomato, chipotle mayo	
TUNA MELT SANDWICH	30
Dark rye toast, tomato, tuna loin, red onion, cheddar	
HADAHAA CLUB SANDWICH 	32
Dark rye toast, egg, grilled chicken, crisp bacon, guacamole	
SPAGHETTI	32
Bolognese, tomato, Italian herbs, parmesan cheese	

ICE CREAM SUNDAES





- BANANA SPLIT** **N** **GF** 24
 Banana, banana chocolate sorbet, chocolate sauce, chantilly, toasted nuts
- PECHE MELBA** **N** **GF** 24
 Poached peach, raspberry compote, vanilla scoop, chantilly, sesame tuile
- COUPE DANEMARK** **GF** 24
 Vanilla ice cream, warm chocolate sauce, chantilly, crunchy chocolate pearls
- COUPE ROMANOFF** **A** **GF** 26
 Vanilla ice cream, macerated strawberry compote, orange zest, grand marnier
- HADAHAA SUNDAE** **A** **N** **GF** 26
 Coconut ice cream, bailey's, whipped cream, almond nougatine



URAMAKI

ASPARAGUS CREAM CHEESE 	24
Green asparagus, cucumber, cream cheese	
SPICY TUNA ROLL 	34
Chopped tuna, green onion, aji rocoto, togarashi, black sesame seed	
SALMON CREAM CHEESE 	38
Salmon, cream cheese, sesame seed	
UNAGI GUACAMOLE 	42
Grilled fresh water eel, guacamole, sansho teriyaki	
CLASSIC CALIFORNIA 	50
Alaskan crab, poached shrimp, cucumber, avocado puree, tobiko	

TRADITIONAL MAKI

SHITAKE 	24
Shitake, cucumber, teriyaki	
OSHINKO 	24
Pickled radish, cucumber	
VEG FUTOMAKI (5PCS) 	30
Asparagus, cucumber, shitake, takuwan, sesame	
SALMON 	34
Scottish salmon, wasabi	



NIGIRI SUSHI (2 PCS PER PORTION)

SALMON S Scottish salmon	24
ZUKE MAGURO S Cured yellow fin tuna, mirin, sake, soya	24
TOBIKO GUNKAN S Flying fish roe	24
SWEET SHITAKE GUNKAN V Shitake mushroom, teriyaki glaze, sansho peppers	24
ABURI SALMON S Torchred salmon, yuzu mayo, green onion	30

TEMPURA

VEGETABLES V Root vegetables, asparagus, garden greens, matcha salt, oroshi, tentsuyu	20
PRAWNS S Prawn, asparagus, matcha salt, oroshi, tentsuyu	24
MORIAWASE S Prawns, salmon, crabstick, garden greens, maccha salt, oroshi, tentsuyu	30

SOUP

MISO SOUP V Fermented soyabean, wakame, tofu, green onion	21
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SAKE COLLECTION

JUNMAI GINJO Shotoku Shuzo Medeta Fushimi, Kyoto, Japan, btl 240 ml Dry & semi light	65
KIKU-MASAMUNE Nada, Japan, btl 720 ml Semi dry & light	125
DAIGINJO Ozeki Osakaya Chobei Hyogo, Japan, btl 720 ml Medium dry & light	155
JUNMAI DAIGINJO Kamoshibata Kuheiji Eau Du Desir Aichi, Japan, btl 720 ml Dry and semi heavy	220
AWANIGORI SAKE (CLOUDY SPARKLING) Shirakawa Go Tansan Junmai Chubu, Japan, 500 ml Glass, 125 ml Sweet & semi rich	112 28
JUNMAI SAKE Zuiyo Honjun Kumamoto, Japan, btl 720 ml Ochoko, 30 ml Tokkuri, 180 ml Dry & full body	128 6 32
UMESHU (PLUM WINE) Hyakunen Umeshu Plum Wine, btl 720 ml Ibaraki, Japan, Glass, 140 ml Sweet & semi rich	160 34
HONJOZO SAKE Kiku-Masamune, Kimoto Method Nada, Japan, btl 1800 ml Ochoko. 30 ml Tokkuri, 180 ml Dry & semi light	180 4 20

 Pork Product  Gluten Free  Vegetarian  Contain Nuts
 Seafood  Contain Alcohol  Spicy



PARK HYATT MALDIVES™

HADAHAA

LUXURY is PERSONAL