

the bar

LUNCH & DINNER MENU

Served daily from
12:00 pm until 3:00 pm
















We commit that our Food & Beverages venues are ISO 22000 certified, and internationally recognized as the highest food safety management system.

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.



Look out for these symbols to assist with your menu choice:

-  Contains Chicken
-  Contains Pork
-  Contains Meat
-  Contains Fish
-  Contains Seafood
-  Vegetarian
-  Contains Dairy
-  Contains Gluten
-  Contains Nut
-  Contains Alcohol
-  Nut-Free
-  Gluten- Free
-  Spicy






All prices are in US Dollars and subject to 10% service charge and 16% GST.

APPETIZER

Spicy Potatoes   	22
Chilli mayonnaise, smoked paprika, cocktail sauce	
Marinated Manchengo  	26
Toasted sourdough, cucumber batons, olives	
Salt & Pepper Squid   	30
Roasted capsicum aioli, red chilli, lime wedges	
Tuna Poke Bowl 	34
Island grown papaya, cucumber, cherry tomato, sesame teriyaki, garden lettuce	

Tempura Crab  	36
Crispy soft shell crab, mango salad, green apple, lime dressing, cilantro, rolled cucumber	









PIZZA

Oh Margerita 	32
Tomato sugo, mozzarella, extra virgin olive oil, young garden basil, sliced cherry tomato	
Chicken Tikka 	42
Red onion, garden mint, yoghurt, authentic Indian masala spices	
Parma Ham 	46
Shaved parmesan, chef's garden greens, lemon oil, sea salt, oven dried cherry tomatoes	
Mare  	46
Calamari, tuna flakes, anchovy, garlic, red onions, mozzarella	


















CURRIES

Duo of Thai Curries 	46
Green and red curry sauces, kaffir lime leaves, chilli, coconut milk	
• Organic chicken	16
• Prawn	18
• Organic chicken and prawn	20
Maldivian Tuna Curry 	48
Mas riha sauce, coconut milk, local spices, Jasmine rice	
Kukulhu Riha  	48
Chicken thighs, Maldivian onions, chilli, curry leaves, roasted garlic	

SALAD

Roasted Beetroot   	26
Pumpkin, Greek feta, sunflower seeds, garden greens, toasted pecan nuts, pomegranate molasses	
• Organic chicken	16
• Prawn	18
Classic Caesar     	32
Romaine lettuce, white anchovies, quail egg, baguette wafers, parmesan shavings, crispy bacon	
• Organic chicken	16
• Prawn	18

COMFORT

French Fries  	16
Crystal salt, ketchup	
The Maldivian   	32
Bajiyaa, biskeemiyaa, gulha, pickled cabbage, mint yoghurt	
Reef Fish Popcorn   	36
Crisp batter, lemon pickle, tartare sauce	
Philly Steak Roll   	42
Prime cut beef strips, roasted capsicums, taleggio cheese,	
Open Beef Burger   	44
Prime beef patty, camembert cheese, roasted tomato, onion marmalade, mushroom	
Crab Sliders   	46
Guacamole, hints of tabasco, lime, toasted brioche, shallots, lime, French fries	

SWEETS

Homemade Ice Cream 	9
Sorbet  	9
Fruit Selection	21
Homemade honey yogurt, garden mint, fresh lime	
Lemongrass Crème Brûlée  	24
Brandy snap, sugar crust, raspberry compote	

HADAHAA SPECIALS

50% applicable for HB+, FB+, All Inclusive and All Embracing	129
A dozen shucked Pacific oysters served with a trio of sauces.	

PARK HYATT MALDIVES™

HADAHAA

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