

# The Dining Room

## DINNER MENU

Served daily from  
7:00 pm until 10:30 pm
















We commit that our Food & Beverage venues are ISO 22000 certified, and internationally recognised 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 Kitchen that handles 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 Nut
-  Contains Alcohol
-  Contains Gluten
-  Contains Dairy
-  Gluten- Free
-  Nut-Free
-  Spicy













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

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## APPETIZER, SALAD & SOUP

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### APPETIZER

- Caprese**    28  
Heirloom tomatoes, mozzarella, oven dried tomato puree, crushed pepper, balsamic pearls, Homemade pesto, crystal salt
- Maldivian Tuna Tartare**   32  
Crystal salt, orange zest, smashed avocado, red vine sorrel, tomato sorbet
- Seafood Roulade**     38  
Crab meat, reef fish, white prawns, garlic, burnt cucumber, jalapeño chilli
- Beef Carpaccio**    38  
Tomato confit, goat's cheese croquette, honey and Pommery mustard, caper berries

### SALAD

- Three Bean Salad**   28  
Kidney, garbanzo and green beans, bell peppers, cucumber, burnt baby corn, charcoal tuile
- Hadahaa Salad**   28  
Crisp garden greens, red cabbage, cucumber rolls, feta cheese, honey mustard dressing, shaved parmesan, cherry tomatoes, boiled egg, carrots
- Organic chicken 16
  - Prawn 18
  - Organic chicken and prawn 20
- Classic Caesar**      32  
Romaine lettuce, white anchovies, quail egg, baguette wafers, parmesan shavings
- Organic chicken 16
  - Prawn 18
  - Organic chicken and prawn 20
- Poached Pear**    32  
Roasted walnuts, maple balsamic syrup, garden leaves, Danish blue cheese, pomegranate seeds

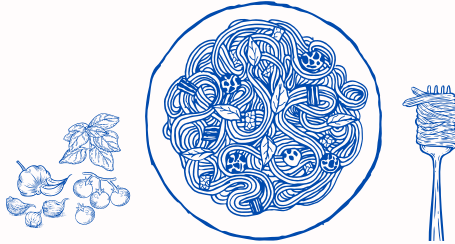
### SOUP

- French Onion**     24  
Rich classic French onion broth, Swiss cheese brioche crouton
- Wonton Shrimp**   28  
Soup, egg noodles, Asian greens, sprouts, green chilli, lime, sesame oil

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# PASTA

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## Aubergine Parmigiana

Toasted pumpkin seeds, chunky Pomodoro sauce, fresh garden basil, parmesan crust

36

## Gnocchi Bake

Sun dried tomato, béchamel sauce, gratinated parmesan, basil pesto, toasted sourdough

- Organic chicken

36

16

## Italian Arrabiatta

Dried chili flakes, tomato sugo, penne pasta, torn basil, freshly grated parmesan

- Organic chicken
- Prawn
- Organic chicken and prawn

36

16

18

20

## Mushroom Tian

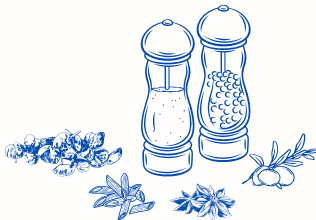
Roasted Portobello mushrooms, sautéed spinach, blanched wonton sheets, burnt parmesan, hint of truffle

42









## Seafood Risotto

Saffron, creamy parmesan, black garlic, garden peas, charcoal tuile


















54



## WESTERN

- Pan Seared Reef Fish**   48  
Coconut broth, handpicked forest mushrooms, crispy noodles, basil pesto, kaffir lime leaves, galangal
- Organic Chicken Breast**    54  
Goat's cheese croquette, forest mushrooms, beetroot marbled mashed potato, mushroom sauce, Turmeric coral, pomegranate seeds
- Lamb Shank**  56  
Mint and pea puree, sautéed edamame beans, smashed pumpkin, huntsman jus
- Charred Beef Tenderloin**   58  
Roasted cauliflower puree, burnt corn, black garlic, root vegetables, beef jus

## SIDES

- Garden Salad**   14
- Rustic Cut Fries**   16  
Truffle oil, parmesan cheese, garden herbs
- French Fries**   16
- Truffle Mashed Potato**   16  
Parsley, fresh cream
- Grilled Vegetables**    16  
Basil pesto, EVOO
- Fresh Asparagus**    18  
Garlic, shallots
- Roasted Mixed Mushrooms**    18  
Garlic, herbs

## TASTE OF ASIA

### Pla Sam Rod



Reef fish, deep shallow, sweet, sour, salty and spicy sauce, chilli, lime

48

### Butter Chicken Masala



As cooked back in India, rich tomato gravy, chapatti, basmati rice

54

### Cashew Nut Chicken



Stir-fried, bell peppers, soya sauce, spring onion, spring roll pocket

54

### Mongolian Lamb



Stir fry, steamed jasmine rice, sesame seeds, oyster sauce, onsen egg, lamb leg

54

### Confit Duck Leg



On a bed of Thai pomelo salad, palm sugar dressing, fresh chillies, tamarind syrup

56

### Beef Rendang



Turmeric, galangal, shallots, kaffir lime leaves, coconut milk, steamed jasmine rice

56

## AUTHENTIC MALDIVIAN

### Boashi



Maldivian classic, skipjack tuna, banana blossoms, chilli, lime, red onion

32

### Maldivian Tuna Curry



Mas riha sauce, coconut milk, local spices, banana leaf wrapped jasmine rice

48

### Kukulhu Riha




















Chicken thighs, Maldivian onions, chilli, curry leaves, roasted garlic

48

## SWEETS



Homemade Ice Cream	 or Sorbet	 	9
Fresh Fruit Selection	 		21
Homemade honey yogurt, garden mint, fresh lime			
Hadahaa Apple Crumble	   		24
Green soil, filo pastry, stewed apple, caramel mascarpone			
<i>*Non-alcohol is available upon request</i>			
A Sweet Mess	  		24
Strawberry coulis, raspberry compote, broken meringue, coconut Panna cotta			
Sinful Chocolate Trio	  		26
Milk chocolate mousse, dark chocolate ice cream, mud pie, brownie crumble			
Dulce De Leche	  		26
Caramel sauce, chocolate feathers, raspberry crispy sponge, caramel biscuit			

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## HADAHAA SPECIALS

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50% applicable for HB+, FB+, All Inclusive and All Embracing

Lobster Fettuccini

195

Indian Feast | Ideal for Two

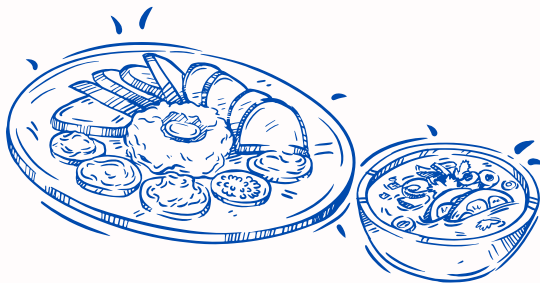
249

A selection of curries, rice, condiments

Arabic Tower | Ideal for Two

249

A selection of grilled meats, Arabic mezze and desserts





A photograph of the Park Hyatt Maldives HADAHAA resort at dusk. The image shows a long, modern building with large glass windows and doors, illuminated from within. In the foreground, there is a swimming pool with a tiled floor, reflecting the sky and the building. To the left of the pool, there are lounge chairs and large umbrellas. In the background, there are palm trees and a covered outdoor seating area with lights.

# PARK HYATT MALDIVES™

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