

The Dining Room

DINNER MENU

Served daily from
7:00 PM - 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 17% GST.

APPETIZER, SALAD & SOUP

APPETIZER

Caprese

Heirloom tomatoes, mozzarella, oven dried tomato puree, crushed pepper, balsamic pearls, homemade pesto, crystal salt

30

Poached Pear

Roasted walnuts, maple balsamic syrup, garden leaves, Danish blue cheese, pomegranate seeds

25

Maldivian Tuna Tartare

Crystal salt, orange zest, smashed avocado, red vine sorrel, tomato sorbet

30

Grilled Artichoke & Beef

Marinated beef, mixed leaves, green pea, dehydrated sponge, pomegranate seeds, pine nuts, honey mustard dressing

35

SALAD

Quinoa Salad

Garden tomatoes, phyllo basket, feta, red kidney beans, toasted pine nuts, garlic red wine dressing

30

Healthy Tofu Salad

Tender tofu, cherry tomatoes, soaked wakame, cucumber, edmame, ginger dressing, toasted pumpkin seeds

25

Classic Caesar

Romaine lettuce, white anchovies, baguette wafers, parmesan shavings, bacon, egg
• Organic chicken
• Prawn

30

10

15

SOUP

Poached Jerusalem Artichokes

Full cream milk, ocean salt, white pepper, oak smoked extra virgin olive oil, garlic bread, white onion

25

Wonton Shrimp


















Soup, egg noodles, Asian greens, sprouts, green chili, lime, sesame oil

30

WESTERN

Italian Arrabbiata   	30
Dried chili flakes, tomato sugo, penne pasta, torn basil, freshly grated parmesan	
• Organic chicken	10
• Prawn	15
Gnocchi Bake    	30
Sun-dried tomato, béchamel sauce, gratinated parmesan, basil pesto, toasted sourdough	
• Organic chicken	10
• Prawn	15
Mixed Mushroom Penne  	30
Penne, trio of mushrooms, chili flakes, infused parsley oil, burnt garlic, mascarpone, lemon zest	
Reef Fish Sicilian  	45
Grilled reef fish, tomato sauce, capers, anchovies, olives, chopped herbs	
Organic Chicken Breast   	40
Goat's cheese truffle croquette, forest mushrooms, beetroot-marbled mashed potato, mushroom sauce, turmeric coral, pomegranate seeds	
Seafood Risotto   	45
Creamy parmesan, black garlic, garden peas, seafood oil	
Lamb Shank   	45
Mint and pea puree, sauteed edamame beans, smashed pumpkin, Huntsman jus	
Charred Beef Tenderloin   	50
Roasted cauliflower puree, black garlic, root vegetables, beef jus, ocean salt	

SIDES

Garden Salad  	15
Grilled Vegetables   	15
Basil pesto, extra virgin olive oil	
Rustic Cut Fries  	15
Truffle oil, parmesan cheese, garden herbs	
French Fries  	15
Fresh Asparagus   	15
Garlic oil, Maldon salt	
Roasted Mixed Mushrooms   	15
Garlic, herbs	
Truffle Mashed Potato  	15
Parsley, fresh cream	

TASTE OF ASIA

Five Spiced Duck Leg

Spice marinated leg, garlic, cucumber batons, five spice glaze, crushed peanuts, crispy rice noodles

45

Sweet and Sour Mango Fish

Reef fish, stir-fried onion, mango sauce, coriander, steamed Jasmine rice

40

Butter Chicken Masala

As cooked back in India, rich tomato gravy, paratha, ghee rice

40

Stir-fried Chicken and Cashew

Boneless chicken, dry red chili, leeks, black vinegar, dark soya, cashew nut, steamed Jasmine rice

45

Black Pepper Lamb

Spices roasted lamb, black pepper, sesame oil, onion, steamed Jasmine rice

50

Beef Rendang

Turmeric, galangal, Kaffir lime leaves, coconut milk, braised beef topside, steamed Jasmine rice

45

AUTHENTIC MALDIVIAN

Boashi

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

30

Maldivian Tuna Curry

Spices marinated tuna, skipjack tuna, banana blossoms, chili, lime, red onion

35


















Kukulhu Riha

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

35

SWEETS



Homemade Ice Cream or Sorbet (3 scoops per serving)  	20
(please enquire with our service ambassado for the flavor of the day)	
Fresh Fruit Selection   	25
Homemade honey mint yogurt, garden mint, fresh lime	
Hadahaa Apple Crumble    	25
Green soil, filo pastry, stewed apple, caramel mascarpone	
Semi Freddo   	25
Devil sponge, Ethiopian vanilla chantilly, coconut ice cream, chocolate soil, orange fluid gel	
Raspberry Vanilla Terrine   	25
Mascarpone cream, vanilla crumble, mango sorbet, chocolate gel, raspberry coulis	
A Sweet Mess  	25
Mango Panacotta, passion fruit coulis, broken coconut meringue, garden mint, almond tuiles	

A wide-angle photograph of a resort at dusk. On the left, a long, modern building with large glass windows is illuminated from within, showing a warm interior. In front of the building is a pool deck with lounge chairs and large umbrellas. To the right, a swimming pool reflects the sky and the building. In the background, several palm trees stand against a blue sky with scattered white clouds. On the far right, a covered outdoor seating area with pillars is visible.

PARK HYATT MALDIVES™

HADAHAA

Our Living Island

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