

The Dining Room

PARK HYATT MALDIVES™

HADAHAA

Our Living Island

BREAKFAST MENU

Served daily from
7:30 until 10:30 am















We commit that our Food & Beverages 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 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 Shellfish
-  Contains Fish
-  Contains Pork
-  Contains Egg
-  Contains Nuts
-  Contains Soybean
-  Contains Cereal
-  Contains Gluten
-  Contains Dairy
-  Contains Alcohol
-  Contains Meat

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

BUBBLES

Start your day with a 'Cheers' | 24

Orange Mimosa / Grapefruit Mimosa / Pineapple Mimosa

Champagne Breakfast

Taittinger, Brut Réserve, NY | 36

Ernest Rapeneau, Brut, Champagne | 30

Veuve Angely, Brut, Cuvee Speciale, Champagne, NV | 22

Notes: *Not included with any packages and promotions



TEA, COFFEE & JUICE

Tea

English breakfast | Earl Grey | Green Tea Jasmine | Chamomile | Moroccan Mint
Sencha Green Tea | Darjeeling | Vanilla Bourbon | Lemon Ginger Heater (lemon, ginger, honey)

Iced Tea

Lemon Ice tea | Mint Ice Tea | Ice Green Tea | Ice Tea | Mango Ice Tea
Passionfruit Ice Tea | Coconut Ice Tea

Coffee

Espresso | Double Espresso | Espresso Macchiato
Decaffeinated Espresso | Americano | Cappuccino | Cafe Latte

Iced Coffee

Iced Americano | Iced Cappuccino | Iced Café Latte | Iced Coffee Frappe | Shakerato

Local Inspiration

Cold brew drip coffee | Coconut foam

French Press Coffee

Wellbeing Fresh Juices

Orange | Watermelon | Grapefruit | Carrot
Beetroot | Pineapple | Apple



HEALTHY

Watermelon Honey Oatmeal Porridge

Fresh Milk / Watermelon Reduction / Roasted Banana / Roasted Flaxseed



Cinnamon Apple Buckwheat Kasha

Butter / Fresh Milk / Maple Syrup / Poached Apple / Hazelnut



Fruit Smoothie Bowl

Banana / Mango / Low Fat Yoghurt / Toasted Muesli / Diced Fruits / Coconut Crumble



Chai – Spiced Chia Pudding

Peanut Butter / Oat Milk / Coconut Whipped Cream / Crushed Pistachio



Homemade Oats Granola

Homemade Toasted Granola / Mango Coulis / Coconut Mascarpone



Moong Dal Crepe

Moong Beans / Coconut Chutney / Tomato Chutney / Onion

Mushroom Toast

Multigrain Toast / Mascarpone / Sauté Mix Mushroom / Toasted Pumpkin seeds

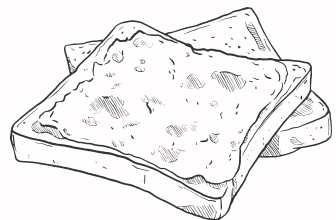


Notes: All Options can be prepared Vegan Upon request.

Sustainable Choice Of the Day:

Moong Dal Crepe (250-350 kcal)

A high-protein alternative to traditional crepes, this dish is made with naturally gluten-free moong beans, rich in plant-based protein and fiber. Served with homemade coconut chutney and caramelized onions, it's a light yet nourishing choice inspired by traditional Indian cuisine.



WESTERN

Benedict on Muffin

English Muffin / Soft Poached Egg / Smoked Salmon or Honey Ham / Hollandaise / Paprika



Belgian Waffles

Maple Syrup / Berries Compote / Nutella / Coconut Mascarpone / Mango Coulis / Caramelized Banana



Taco Pancake

Mix Berry Compote / Maple Syrup / Stewed Pineapple & Mango / Whipped Cream



Green Omelet

Spinach / Sourdough / Edamame Salsa



Chipotle Smashed Avocado

Brown Loaf / Avocado / Feta / Chipotle Tomato / Poached Egg



Breakfast Steak

Beef Mini Steak / Brioche Loaf / Truffle Potato / Fried Egg / Jus



Shakshuka

Tomatoes / Poached Eggs / Paprika / Coriander / Pita Bread



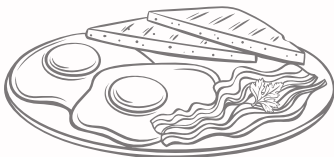
EGGS

Two Egg

Choice of Preparation:

Omelet / Scramble Eggs / Fried Eggs / Poached Eggs / Boiled Eggs

Baked Sourdough / Oven Roasted Garlic Tomato / Hash Brown



ASIAN

Congee

Poached Chicken or Prawns / Green Onion / Pickled Vegetables / Dash of Sesame Oil



Cantonese "Zangzhou" Wok Fried Rice

Crisp Garden Vegetables / Green Onion / Fresh Ginger / Sambal / Medium Boiled Egg

Your choice of: Vegetables / Chicken or Beef / Prawns



Chinese "Chow Mein" Egg Noodles

Crisp Garden Vegetables / Green Onion / Fresh Ginger / Chili / Medium Boiled Egg

Your choice of: Vegetables / Chicken or Beef / Prawns



Asian Noodle Soup

Rice Noodles / Rich Beef Broth / Boiled Egg / Chili Oil / Lime

Your choice of: Chicken / Beef / Prawns



Thai Wok Omelette

Wild Caught Crab Meat / Steamed Jasmine Rice / Wok Fried Garden Greens / Fish Sauce / Chili



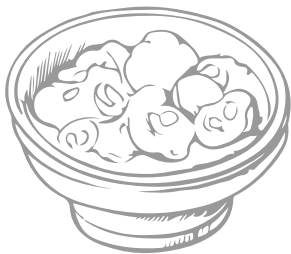
Stir Fried Beef & Broccoli

Tenderloin Strips / Broccoli / Garlic / Soy Sauce / Chili



Tomato Scrambled Egg

Tomato / Soya Sauce / Green Onion



ISLAND ESSENCE

Mashuni Omelette

Skipjack Tuna / Chopped onion / Maldivian Chili / Coconut Oil



Tuna Benedict

English Muffin / Soft Poached Egg / Maldivian Tuna / Curry Sauce / Paprika



Hadahaa Omelette

Grated Coconut / Moringa Leaves / Garden Leaves / Onion / Chili / Coconut Oil



Boashi On Toast

White Toast / Banana Blossom / Skipjack Tuna / Tomato Paste / Fried Moringa Leaves



Choose two of the below:

SIDES

GRILLED HONEY HAM 🍖
FETA CHEESE 🧀
SAUTÉED WILD HERB MUSHROOMS
HASH BROWN
SAUTÉED SPINACH
CHICKEN SAUSAGE 🍗
PORK SAUSAGE 🍖
CRISPY BACON 🍖
SMOKED SALMON 🐟

SELECTION OF BAKERY BASKET

SOUR DOUGH BREAD 🍞
BAGUETTE 🍞
DANISH 🥯🥯🥯
CROISSANT 🥯🥯🥯
MUFFIN 🥞🥞🥞
SOFT ROLL 🥞🥞🥞
MULTI GRAIN TOAST 🍞🍞🍞
WHITE TOAST 🍞🍞🍞
BROWN TOAST 🍞🍞🍞

