

Our Living Island

Asian & Middle Eastern Street Food BBQ

STARTERS

Beetroot Hummus with Toasted Pita

*Smooth beetroot and chickpea hummus, drizzled with olive oil.
Served with warm toasted pita bread. (G, V, VG)*

Chicken Gyozas with Mint & Tahini Yogurt Sauce

*Pan-steamed dumplings filled with aromatic spiced chicken,
paired with a creamy mint and tahini yogurt sauce. (G, D)*

Green Papaya Salad (Som Tam)

*Crisp shredded green papaya tossed with chili, lime, fish
sauce, palm sugar, and roasted peanuts.
(N, S, GF, VG option)*

Vietnamese Shrimp Summer Rolls

*Fresh rice paper rolls with shrimp, rice noodles, lettuce, and
herbs. Served with a hoisin-peanut dipping sauce.
(S, N, GF)*

SALADS

Crisp Pita Salad with Pomegranate & Herbs

*Mixed greens, tomato, cucumber, radish, fresh herbs, and
toasted pita crisps. Finished with lemon and olive oil.
(G, VG)*

Asian Glass Noodle Salad with Sesame & Tofu

*Glass noodles, grilled tofu, julienned vegetables, and sesame-
ginger dressing with crushed peanuts.
(N, VG, GF)*



- (G) Gluten • (D) Dairy • (N) Nuts
- (S) Shellfish (V) Vegetarian • (VG) Vegan
- (GF) Gluten-Free

PARK HYATT MALDIVES™

HADAHAA

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MAIN COURSES

Thai Red Curry with Shrimp & Coconut Milk

Creamy coconut curry with shrimp and seasonal vegetables.

Served with steamed jasmine rice.

(S, GF)

Charcoal-Grilled Chicken Shawarma

Grilled chicken marinated in Middle Eastern spices

(N, D, GF)

LIVE GRILL STATION

Freshly grilled to order, served with a selection of dipping

saucers

Beef Tenderloin Medallions (GF)

Lamb Chops with Spiced Marinade (GF)

Whole Lobster Halves (S, GF)

Grilled Shrimp Skewers (S, GF)

Fresh Mussels with Garlic Butter (S, D, GF)

Chargrilled Calamari (S, GF)



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DESSERTS

Mango-Passion Éclair

Delicate choux pastry filled with mango-passion fruit cream and topped with a tropical glaze.

(G, D, V)

Sago Pudding with Coconut & Palm Sugar

Tapioca pearls simmered in creamy coconut milk and sweetened with palm sugar. Served chilled.

(VG, GF)

Matcha Tres Leches Cake

Green tea-infused sponge cake soaked in three types of milk. Topped with whipped cream and dusted with matcha.

(G, D, V)



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