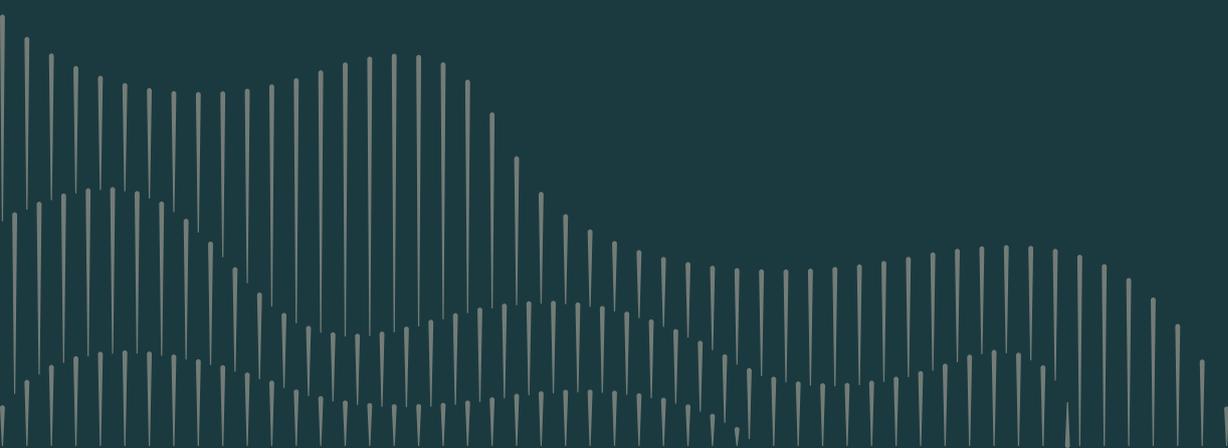


PARK HYATT MALDIVES™

HADAHAA

Our Living Island

THE DINING ROOM
DINNER MENU



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 Seafood
-  Contains Crustaceans
-  Contains Fish
-  Contains Nuts
-  Contains Tree Nuts
-  Contains Peanuts
-  Contains Dairy
-  Contains Eggs
-  Contains Mustard
-  Contains Gluten
-  Contains Sesame
-  Contains Soy
-  Contains Sulphites
-  Contains Pork
-  Spicy
-  Vegetarians

All prices are in US Dollars and subject to 10% service charge and 17% GST.

APPETIZER

| | | | |
|---|----|---|----|
| CAPRESE 🍷🥗🌱🍴 | 30 | POACHED PEAR 🍷🥗🌱🍴 | 25 |
| <i>Heirloom tomatoes, mozzarella, crushed pepper, balsamic glaze, homemade pesto, crystal salt.</i> | | <i>Roasted walnuts, maple balsamic syrup, garden leaves, Danish blue cheese, pomegranate seeds.</i> | |
| MALDIVIAN TUNA TARTARE 🍷🥗🌱🍴 | 30 | RICOTTA & ROASTED PUMPKIN 🍷🍴 | 25 |
| <i>Crystal salt, orange zest, smashed avocado, sour cream, tomato sorbet.</i> | | <i>Homemade ricotta, roasted pumpkin, pumpkin seeds, rocket leaves, citrus orange dressing.</i> | |

SALAD

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|--|----|--|----|
| HEALTHY TOFU SALAD 🍷🥗🌱🍴 | 25 | CLASSIC CAESAR 🍷🥗🌱🍴🍷🍴 | 40 |
| <i>Silken tofu, cherry tomatoes, soaked wakame, cucumber, edamame, ginger dressing, toasted pumpkin seeds.</i> | | <i>Romaine lettuce, white anchovies, baguette crisps, parmesan shavings, bacon, egg with your choice of chicken or prawns.</i> | |
| QUINOA SALAD 🍷🥗🌱🍴 | 30 | | |
| <i>Garden tomatoes, phyllo basket, feta, red kidney beans, toasted sea almond, garlic red wine dressing.</i> | | | |

SOUP

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|--|----|--|----|
| WONTON SHRIMP SOUP 🍷🥗🌱🍴 | 35 | ONION SOUP 🍷🍴 | 30 |
| <i>Egg noodles, Asian greens, green chili, lime, sesame oil.</i> | | <i>Onion, beef broth, crouton, Gruyère cheese.</i> | |

SIDES

| | | | |
|-------------------------|----|-------------------------------|----|
| GARDEN SALAD 🍷 | 15 | ROASTED MIXED MUSHROOMS 🍷 | 15 |
| GRILLED VEGETABLES 🍷🥗🌱🍴 | 15 | PARMESAN MASHED POTATO 🍷🍴 | 15 |
| FRENCH FRIES 🍷 | 15 | STIR-FRIED VEGETABLES 🍷🥗🌱🍴 | 15 |
| SWEET POTATO FRIES 🍷 | 15 | | |
| SEARED BROCCOLI 🍷🥗🌱🍴 | 15 | | |

WESTERN FLAVORS

ITALIAN ARRABBIATA 🌶️🍷🍴 35

Dried chili flakes, tomato sugo, penne pasta, torn basil, freshly grated parmesan with your choice of chicken or prawns.

CACIO E PEPE SPAGHETTI 🍷🌿🍴 35

Spaghetti, pecorino cheese, black pepper.

NORMA RIGATONI 🍷🌿🍴 30

Rigatoni, eggplant, salted ricotta, tomato sauce, basil.

CHICKEN SOUS VIDE WITH VEGETABLES 🍷🍴 40

Slow-cooked chicken breast, sautéed seasonal vegetables, herbs, romesco sauce, chicken jus.

SEAFOOD RISOTTO 🍷🌿🍴 45

Scallops, prawns, cherry tomato, creamy parmesan, seafood oil.

EGGPLANT PARMIGIANA 🍷🌿🍴 35

Crispy eggplant layered with tomato sauce, mozzarella cheese, and basil.

CATCH OF THE DAY 🍷🌿🍴 30

Grilled fish with cauliflower, Babaganoush, lemon butter sauce, and garden herb oil.

FLAVORS OF THE EAST

FIVE-SPICED DUCK LEG 🌿🍴🍷 45

Spice-marinated duck leg with garlic, cucumber batons, five-spice glaze, crushed peanuts, and crispy rice noodles.

PALAK PANEER 🍷🌿🍴 35

Spinach purée with paneer, paratha, steam rice and Indian spices.

PAD THAI 🌿🍴🍷 35

Rice noodles with garlic, spring onion, tofu, peanuts, tamarind, and chili flakes with your choice of chicken or prawns.

STIR-FRIED CHICKEN AND CASHEW 🌿🍴🍷 40

Boneless chicken with dry red chili, black vinegar, dark soy, cashew nuts, and steamed jasmine rice.

BLACK PEPPER LAMB 🍷🌿🍴 40

Spice-roasted lamb with black pepper, sesame oil, onion, bell peppers, and steamed jasmine rice.

BEEF RENDANG 🍷 45

Braised beef topside with turmeric, galangal, kaffir lime leaves, coconut milk, and steamed jasmine rice.

AUTHENTIC MALDIVIAN

BOASHI 🐟🌿🌿

30

Skipjack tuna with banana blossoms, chili, lime, and red onion.

KUKULHU RIHA 🌿🌿

35

Chicken thigh curry with Maldivian spices, tomato, onion, chili, and curry leaves.

DHON RIHA 🐟🌿🌿

25

Dried tuna curry with fresh tuna, roshi, potato, and coconut curry.

DESSERTS

HOMEMADE ICE CREAM OR SORBETS (3 Scoops) 🍦🌿

20

Please enquire for the flavor of the day.

FRESH FRUIT SELECTION 🍌🌿

25

Homemade honey mint yogurt with garden mint and fresh lime.

PAPAYA RICE PUDDING 🍌🌿🌿

25

Rice pudding with papaya, saffron milk-soaked vanilla sponge, papaya sauce, and whipped cream.

A SWEET MESS 🍌🍦🌿🌿

25

Mango panna cotta with passion fruit coulis, broken coconut meringue, garden mint, and almond tuiles.

LIVING CHOCOLATE TEXTURES 🍫🌿🌿

25

Milk chocolate with almond crumble, dark chocolate chili crèmeux, white chocolate coconut ice cream, and cocoa tuile.

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