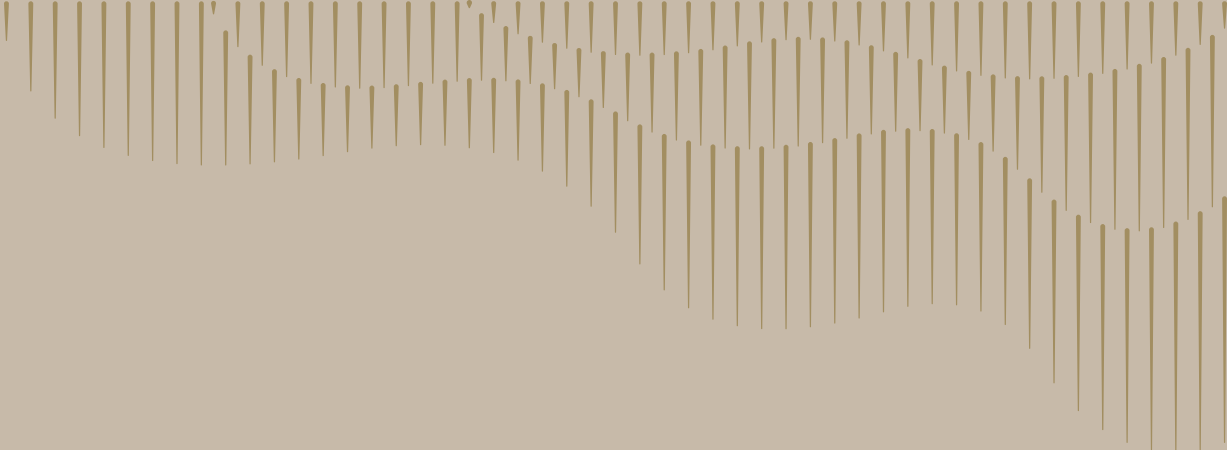


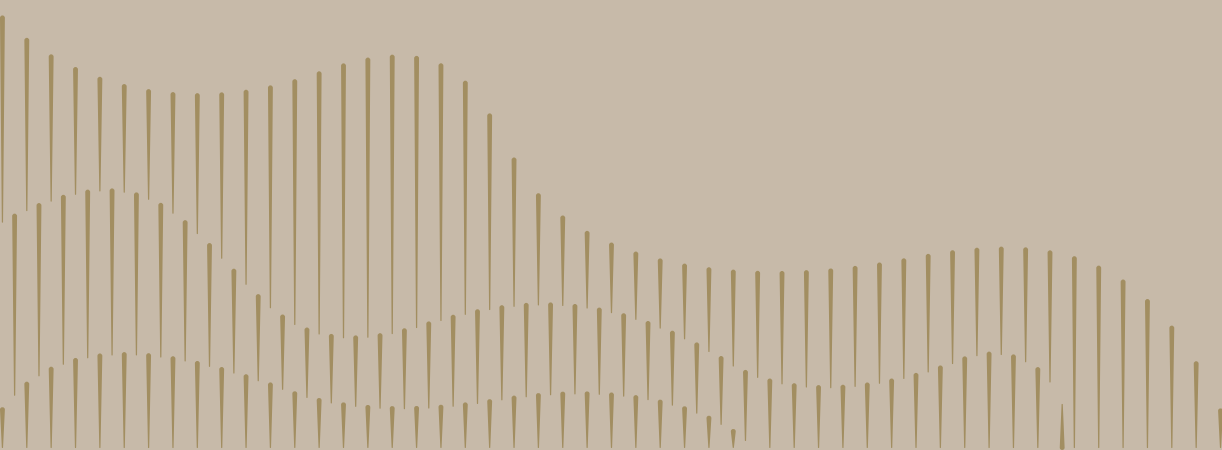


PARK HYATT MALDIVES™

HADAHAA

Our Living Island

THE DINING ROOM
LUNCH 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

TROPICAL POKE BOWL 🐟🥥🌿 30

Quinoa, pineapple, edamame, tuna, cucumber, garden leaves, sesame teriyaki sauce.

SHRIMP CEVICHE 🍤🌿🍷 30

Poached shrimp marinated in lime and Maldivian chili-coconut dressing, crispy tostada, onion-tomato salsa.

SALAD

CLASSIC CAESAR 🥗🍷🥓🌿🍷 40

Romaine lettuce, anchovies, baguette crisps, parmesan shavings, bacon, egg with your choice of chicken or prawns.

CHICKEN TIKKA SALAD 🍗🍷🥗 30

Char-grilled chicken in Indian spices, garden lettuce, mango, tandoori mayo, fresh herbs, chaat masala.

SOUP

TOMATO HADAHAA BASIL 🍅🌿🍷 25

Silky tomato soup with garden basil and garlic bread.

SEAFOOD LAKSA 🍲🐟🥗🌿🍷 35

Rice noodles with fish balls, prawns, soft-boiled egg, Asian greens, and garlic oil.

PIZZA

Available daily from 12:00 PM - 6:30 PM.

MARGHERITA 🍷🍅🍷 30

Tomato sauce, mozzarella, basil, olive oil.

FOUR CHEESE 🍷🍅🍷🍷 40

White sauce, mozzarella, gorgonzola, parmiggiano, asiago, honey-glazed figs.

CHICKEN TIKKA 🍗🍷 35

Tomato sauce, mozzarella, tikka chicken, red onion, coriander, yogurt drizzle.

PEPPERONI 🍷🍷 35

Tomato sauce, mozzarella, beef pepperoni, chili oil.

MALDIVIAN TUNA 🐟🌿🍷 35

Tomato sauce, mozzarella, tuna, red onion, moringa leaves.

HADAHAA GARDEN 🌿🍷🍷 30

Pesto sauce, mozzarella, garden leaves, grilled zucchini and capsicum.

WESTERN FLAVORS

BOLOGNESE GNOCCHI 🍄🍷🍷 35

Beef ragù with tomato, basil, and parmesan cheese.

MUSHROOM FETTUCCINE 🍄🍷 35

Mushroom reduction with parmesan fondue and sautéed mushrooms.

AGLIO E OLIO SEAFOOD LINGUINE 🍷🍷🍷🍷 35

Prawns, mussels, scallops, garlic, olive oil, chili flakes.

CAJUN CAULIFLOWER STEAK 🍷🍷 25

Cauliflower steak marinated in Cajun spices, served with mole sauce.

CATCH OF THE DAY 🍷🍷🍷 30

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

BEEF GOULASH 🍷🍷 35

Slow-braised beef in paprika sauce with root vegetables and rustic polenta.

FLAVORS OF THE EAST

BUTTER CHICKEN 🍷🍷🍷 40

Chicken simmered in tomato and cashew nut sauce with Indian spices, served with steamed rice and paratha.

SWEET & SOUR MANGO FISH 🍷🍷 35

Reef fish with mango sauce, vinegar, onion, bell pepper.

MIE GORENG JAVA 🍷🍷🍷 30

Indonesian-style egg noodles with your choice of chicken or prawns.

THAI BASIL FRIED RICE 🍷🍷🍷🍷 30

Jasmine rice with Thai basil, chili, garlic, kaffir lime, and your choice of chicken, prawns, or tofu.

VEGETABLE DIM SUM 🍷🍷🍷 30

Homemade seasonal vegetable dumplings with chili oil, soy sauce, and scallion sauce.

THAI RED CURRY 🍷🍷🍷 35

Crispy chicken with vegetables in red curry and coconut milk, served with jasmine rice.

SIDES

GARDEN SALAD 🍷 15

GRILLED VEGETABLES 🍷🍷🍷 15

FRENCH FRIES 🍷 15

SWEET POTATO FRIES 🍷 15

SEARED BROCCOLI 🍷🍷🍷 15

ROASTED MIXED MUSHROOMS 🍷🍷 15

TRUFFLE MASHED POTATO 🍷🍷 15

STIR-FRIED VEGETABLES 🍷🍷🍷 15

AUTHENTIC MALDIVIAN

BASHI MAS RIHA 30

Eggplant curry cooked with smoked dried tuna and Maldivian spices.

KULHIMAS 35

Maldivian-style spiced tuna curry.

MALDIVIAN TUNA CURRY 30

Spiced marinated tuna with mas riha, coconut milk, local spices, and rice.

DESSERTS

HOMEMADE ICE CREAM OR SORBETS (3 Scoops) 20

Please enquire for the flavor of the day.

FRESH FRUIT SELECTION 25

Homemade honey yogurt with garden mint and fresh lime.

TIRAMISU 25

Mascarpone whipped cream, espresso-soaked ladyfingers, cocoa powder.

HAZELNUT PHYLLO MILLEFOGLIE 25

Phyllo pastry with hazelnut cream, caramel ganache, and Tonka ice cream.

EXOTIC PAVLOVA 25

Meringue with passion fruit curd, coconut ganache, and exotic fruit coulis.

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