



















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.



## COMFORT DISHES

### REEF FISH SATAY 🍴🍴

25

Grilled local reef fish with lemongrass, kaffir lime, peanut sauce, and pickled cucumber

### PANEER SHASHLIK 🍴🍴🍴

25

Cottage cheese skewers marinated in kaffir lime sauce with mixed bell peppers, served with peanut sauce

### ISLAND CAESAR ROMANE 🍴🍴🍴🍴

25

Romaine lettuce with dehydrated egg yolk, Parmesan, and creamy green goddess dressing

### MORINGA REEF FISH 🍴🍴🍴

30

Crispy fried reef fish with garlic, moringa leaf, masmirus, and dried chili

### CHICKEN KARAAGE 🍴🍴🍴🍴

25

Chicken thigh marinated in mirin, sake, ginger, and garlic, coated in potato starch and served with kewpie mayo

### SALT & PEPPER SHRIMP 🍴🍴🍴

30

Fried shrimp with trio capsicum, spring onion, and homemade chili paste

### BIRRIA FLAUTAS 🍴🍴

30

Slow-cooked beef brisket in crispy corn tortillas with chipotle salsa, sour cream, romaine lettuce, pickled onion, and Halloumi cheese

### SOY CHUNKS FLAUTAS 🍴🍴🍴🍴

25

Sautéed soy chunks in crispy corn tortillas with chipotle salsa, sour cream, romaine lettuce, pickled onion, and Halloumi cheese

### HADAHAA

30

### CLUB SANDWICH 🍴🍴🍴🍴🍴

White toast stacked with roasted chicken, smoked bacon, honey ham, cheddar, tomato, fried egg, romaine lettuce, and garlic mayo. Served with French fries

### SWEET AND SOUR

30

### PORK BAO 🍴🍴🍴🍴🍴

Stir-fried pork with sweet and sour sauce, kimchi, cucumber, served in steamed bao with sesame seeds

### GOCHUJANG MOCK

30

### DUCK BAO 🍴🍴🍴🍴🍴

Stir-fried mock duck with gochujang sauce, kimchi, cucumber, served in steamed bao with sesame seeds

### KULHIMAS TUNA

30

### BURGER 🍴🍴🍴🍴

Seared tuna with Maldivian spice marinade, romaine lettuce, fried moringa leaf, coconut mayo. Served with sweet potato fries and tuna curry

### HADAHAA

35

### SMASH BURGER 🍴🍴🍴🍴

Double beef patties with caramelized onion, cheddar, and truffle mayo



## PIADINA

### GRILLED CHICKEN & LABNEH 🍴🍴🍴

30

Labneh base topped with grilled chicken, za'atar spice, roasted peppers, and fresh mint

### PESTO & MOZZARELLA 🍴🍴🍴🍴🍴

30

Basil pesto with cherry tomatoes, mozzarella, Kalamata olives, and oregano



## PIZZA

### MARGHERITA 🍕🍷🍷

30

Tomato sauce, mozzarella, basil, olive oil.

### CHICKEN TIKKA 🍗🍷

35

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

### MALDIVIAN TUNA 🐟🍷🍷

35

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

### FOUR CHEESE 🍕🍷🍷🍷

40

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

### PEPPERONI 🍕🍷

35

Tomato sauce, mozzarella, beef pepperoni, chili oil.

### HADAHAA GARDEN 🍕🍷🍷

30

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



## NIBBLES

### FURIKAKE FOXNUT 🍪🍷🍷

15

Salted foxnut with furikake

### TUNA CROQUETTE 🍷🐟🍷🍷

20

Smoked dry tuna with Maldivian spices and béchamel, coated in breadcrumbs. Served with tartar sauce

### HUMMUS 🍷🍷🍷

10

Chickpeas, tahini, lemon juice, garlic. Served with fried pita bread

### BABA GHANOUSH 🍷🍷🍷🍷

10

Roasted eggplant with tahini, lemon juice, pomegranate, yogurt, olive oil. Served with fried pita bread

### MUHAMMARA 🍷🍷🍷

10

Roasted red peppers with walnuts, pomegranate molasses, garlic. Served with fried pita bread

### PARMESAN TRUFFLE FRENCH FRIES 🍷🍷

20

French fries with truffle oil, truffle paste, and grated Parmesan cheese



## DESSERTS

### CHOCOLATE LAVA CAKE 🍷🍷🍷🍷

15

Warm dark chocolate flan with molten center. Served with vanilla ice cream.

### FRUIT TART 🍷🍷🍷🍷

20

Sweet pastry shell with vanilla custard, seasonal fruits, raspberry gel, and coconut ice cream

### HOMEMADE ICE CREAM 🍷🍷🍷

20

Daily selection of freshly churned flavors

### SEASONAL FRUIT PLATTER 🍷

25

Fresh local and tropical fruits

