



PARK HYATT MALDIVES™

HADAHAA

Our Living Island












IN-VILLA DINING 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 Cereals
-  Contains Sulphites
-  Contains Pork
-  Contains Meat
-  Contains Alcohol
-  Spicy
-  Vegetarian

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

ALL BREAKFAST MENU

AVAILABLE 7:30 AM - 10:30 AM

BREAKFAST

FLOATING BREAKFAST FOR TWO

Available from 7:30 am - 10.30 am

Orders must be taken latest by 9:00 pm the night before.

STAYS PACKAGES 99
WITHOUT BREAKFAST
INCLUDED

STAYS PACKAGES 50
WITH BREAKFAST INCLUDED

Your floating breakfast includes:

- Choice of one juice per person
- Choice of one coffee or tea per person
- Choice of one yoghurt per person
- Choice of one hot dish per person
- Bakery basket of multi-grain, rye, white and brown bread, danishes, croissant and muffin

AMERICAN BREAKFAST 50

Available 24 hours

Two fresh farm eggs of your choice

Thick cut home-baked white toast, all grain toast or sourdough bread, 2 eggs any style you wish, tomato and basil marmalade, chicken sausage, pork or turkey bacon, grilled herb mushrooms or sautéed spinach.

Bakery basket

Multi-grain, rye, white and brown bread, danishes, croissant and muffin.

Choice of cereal

Corn flakes, muesli, rice krispies, coco pops, raisin bran or granola.

Coffee or tea

Orange or grapefruit juice

BUBBLES

START YOUR DAY WITH A 'CHEERS' 24

Orange Mimosa
Grapefruit Mimosa
Pineapple Mimosa

CHAMPAGNE BREAKFAST

Taittinger, Brut Réserve, NV 36
Ernest Rapeneau, Brut, Champagne 30
Veuve Angely, Brut, Cuvée Speciale, 22
Champagne, NV

Notes: Not included with any packages and promotions

TEA, COFFEE & JUICE

TEA 10

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

ICED TEA 10

Lemon | Mint | Green | Mango
Passionfruit | Coconut

FRENCH PRESS COFFEE 12

WELLBEING FRESH JUICES 10

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

COFFEE 10

Espresso
Double Espresso
Espresso Macchiato
Decaffeinated Espresso
Americano
Cappuccino
Café Latte

ICED COFFEE 10

Iced Americano
Iced Cappuccino
Iced Café Latte
Iced Coffee Frappe
Shakerato

LOCAL INSPIRATION 12

Cold brew drip coffee
Coconut foam

HEALTHY

WATERMELON HONEY OATMEAL PORRIDGE 18



Fresh milk, watermelon reduction, roasted banana, roasted flaxseed.

CINNAMON APPLE BUCKWHEAT KASHA 20



Butter, fresh milk, maple syrup, poached apple, hazelnut.

FRUIT SMOOTHIE BOWL 20



Banana, mango, low fat yoghurt, toasted muesli, diced fruits, coconut crumble.

CHAI-SPICED CHIA PUDDING 22



Peanut butter, oat milk, coconut whipped cream, crushed pistachio.

HOMEMADE OATS GRANOLA 18



Homemade toasted granola, mango coulis, coconut mascarpone.

MOONG DAL CREPE 18



Moong beans, coconut chutney, tomato chutney, onion.

MUSHROOM TOAST 18



Multigrain toast, mascarpone, sautéed mixed mushroom, toasted pumpkin seeds.

WESTERN

BENEDICT ON MUFFIN 26



Soft poached egg, smoked salmon or honey ham, hollandaise, paprika.

BELGIAN WAFFLES 24



Maple syrup, berries compote, Nutella, coconut mascarpone, mango coulis, caramelized banana.

TACO PANCAKE 24



Mixed berry compote, maple syrup, stewed pineapple & mango, whipped cream.

GREEN OMELET 22



Spinach, sourdough, edamame salsa.

CHIPOTLE SMASHED AVOCADO 24



Brown loaf, avocado, feta, chipotle tomato, poached egg.

SHAKSHUKA 28



Tomatoes, poached eggs, paprika, coriander, pita bread.

EGGS

TWO EGG

22

Choice of preparation:

omelet / scrambled / fried / poached / boiled

Served with baked sourdough, oven-roasted garlic tomato, and hash brown.

ASIAN

CONGEE

20

Poached chicken or prawns, green onion, pickled vegetables, dash of sesame oil.

CANTONESE “ZANGZHOU” WOK FRIED RICE

20

Crisp garden vegetables, green onion, fresh ginger, sambal, medium-boiled egg with your choice of chicken or prawns.

CHINESE “CHOW MEIN” EGG NOODLES

20

Crisp garden vegetables, green onion, fresh ginger, sambal, medium-boiled egg with your choice of vegetables, chicken or prawns.

ASIAN NOODLE SOUP

20

Rice noodles, rich chicken broth, boiled egg, chili oil, lime with your choice of chicken or prawns.

THAI WOK

24

OMELETTE

Wild-caught crab meat, steamed jasmine rice, wok-fried garden greens, fish sauce, chili.

STIR FRIED

24

CHICKEN & BROCCOLI

Chicken strips, broccoli, garlic, soy sauce, chilis.

TOMATO

20

SCRAMBLED EGG

Tomato, soy sauce, green onion.

ISLAND ESSENCE

MASHUNI OMELETTE

20

Skipjack tuna, chopped onion, Maldivian chili, coconut oil.

HADAHAA OMELETTE

20

Grated coconut, moringa leaves, garden leaves, onion, chili, coconut oil.

TUNA BENEDICT

24

English muffin, soft poached egg, Maldivian tuna, curry sauce, paprika.

BOASHI ON TOAST

22

White toast, banana blossom, skipjack tuna, tomato paste, fried moringa leaves.

SIDES

GRILLED HONEY HAM 🍷	8	SAUTÉED SPINACH 🥬	8
FETA CHEESE 🧀🥬	8	CHICKEN SAUSAGE 🍗	8
SAUTÉED WILD HERB MUSHROOMS 🍄	8	PORK SAUSAGE 🍖	8
HASH BROWN 🍟	8	CRISPY BACON 🥓	8
		SMOKED SALMON 🐟	8

SELECTION OF BAKERY BASKET

SOURDOUGH BREAD 🍞🥬	8	SOFT ROLL 🍞🍷🥬🥬	8
BAGUETTE 🍞🥬	8	MULTIGRAIN TOAST 🍞🍷🥬🥬🥬	8
DANISH 🍞🍷🥬🥬🥬	8	WHITE TOAST 🍞🍷🥬🥬	8
CROISSANT 🍞🍷🥬🥬🥬🥬	8	BROWN TOAST 🍞🍷🥬🥬🥬🥬	8
MUFFIN 🍞🍷🥬🥬🥬	8		

ALL-DAY MENU

AVAILABLE 10:30 AM - 10:30 PM

APPETIZER

SHRIMP CEVICHE 🌱🌿🍷

30

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

POACHED PEAR 🍷🌱🌿🍷

25

Roasted walnuts, maple balsamic syrup, garden leaves, Danish blue cheese, pomegranate seeds.

CAPRESE 🍷🌱🌿🍷

30

Heirloom tomatoes, mozzarella, crushed pepper, balsamic glaze, homemade pesto, crystal salt.

RICOTTA & ROASTED PUMPKIN 🍷🍷

25

Homemade ricotta, roasted pumpkin, pumpkin seeds, rocket leaves, citrus orange dressing.

SALAD

CLASSIC CAESAR 🍷🍷🌱🌿🍷🍷

40

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

QUINOA SALAD 🍷🌱🌿🍷

30

Garden tomatoes, phyllo basket, feta, red kidney beans, toasted sea almond, garlic red wine dressing.

HEALTHY TOFU SALAD 🍷🌱🌿

25

Silken tofu, cherry tomatoes, soaked wakame, cucumber, edamame, ginger dressing, toasted pumpkin seeds.

SOUP

TOMATO HADAHAA BASIL 25

Silky tomato soup with garden basil and garlic bread.

WONTON SHRIMP SOUP 35

Egg noodles, Asian greens, green chili, lime, sesame oil.

PIZZA

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

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.

WESTERN FLAVORS

BOLOGNESE GNOCCHI 35

Beef ragù with tomato, basil, and parmesan cheese.

CATCH OF THE DAY 30

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

ITALIAN ARRABBIATA 35

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

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.

FLAVORS OF THE EAST

BUTTER CHICKEN 🍛🍛🍛 40

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

THAI BASIL FRIED RICE 🍃🍃🍃🍃 30

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

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.

BEEF RENDANG 🍃 45

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

COMFORT DISHES

BIRRIA FLAUTAS 🍃🍃 30

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

HADAHAA SMASH BURGER 🍃🍃🍃 35

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

HADAHAA CLUB SANDWICH 🍃🍃🍃🍃🍃 30

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

SIDES

GRILLED VEGETABLES 🍃🍃🍃 15

FRENCH FRIES 🍃 15

SEARED BROCCOLI 🍃🍃🍃 15

STIR-FRIED VEGETABLES 🍃🍃🍃 15

ROASTED MIXED MUSHROOMS 🍃 15

PARMESAN MASHED POTATO 🍃🍃 15

NIBBLES

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.

HUMMUS 🌱🌱🌱

10

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

AUTHENTIC MALDIVIAN

MALDIVIAN TUNA CURRY 🐟🌱🌱

30

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

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.

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.

EXOTIC PAVLOVA 🍰🍰🍰

25

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

LIVING CHOCOLATE TEXTURES 🍫🍰🌱🌱

25

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

ALL-NIGHT MENU

AVAILABLE 10:30 PM - 7:30 AM

APPETIZER

CAPRESE 🌱🌱🌱🌱

30

Heirloom tomatoes, mozzarella, crushed pepper, balsamic glaze, homemade pesto, crystal salt.

POACHED PEAR 🌱🌱🌱🌱

25

Roasted walnuts, maple balsamic syrup, garden leaves, Danish blue cheese, pomegranate seeds.

SALAD

CLASSIC CAESAR 🌱🌱🌱🌱🌱🌱

40

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

HEALTHY TOFU SALAD 🌱🌱🌱🌱

25

Silken tofu, cherry tomatoes, soaked wakame, cucumber, edamame, ginger dressing, toasted pumpkin seeds.

SOUP

TOMATO HADAHAA BASIL 🌱🌱🌱

25

Silky tomato soup with garden basil and garlic bread.

WESTERN FLAVORS

BOLOGNESE GNOCCHI 🌱🌱🌱

35

Beef ragù with tomato, basil, and parmesan cheese.

CHICKEN SOUS VIDE WITH VEGETABLES 🌱🌱

40

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

ITALIAN ARRABBIATA 🌱🌱🌱

35

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

FLAVORS OF THE EAST

THAI BASIL FRIED RICE 🌿🍴🍴🍴 30

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

BEEF RENDANG 🍴 45

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

STIR-FRIED CHICKEN AND CASHEW 🌿🍴🍴🍴🍴 40

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

COMFORT DISHES

HADAHAA SMASH BURGER 🌿🍴🍴🍴 35

Double beef patties with caramelized onion,

HADAHAA CLUB SANDWICH 🌿🍴🍴🍴🍴 30

White toast stacked with roasted chicken, smoked bacon,

AUTHENTIC MALDIVIAN

MALDIVIAN TUNA CURRY 🍴🍴🍴 30

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

KUKULHU RIHA 🌿🍴 35

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

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.

LIVING CHOCOLATE TEXTURES 🍴🍴🍴🍴 25

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

North Huvadhu (Gaafu Alifu Atoll)
Republic of Maldives

Tel: +960 682 1234

Email: maldives.parkhadahaa@hyatt.com

Website: www.parkhyattmaldives.com