



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
WITHOUT BREAKFAST
INCLUDED**

STAYS PACKAGES 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

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'

- Orange Mimosa
- Grapefruit Mimosa
- Pineapple Mimosa

24

CHAMPAGNE BREAKFAST

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

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*)

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

ICED TEA

10

- Lemon | Mint | Green | Mango
- Passionfruit | Coconut

FRENCH PRESS COFFEE

12

LOCAL INSPIRATION

12

- Cold brew drip coffee
- Coconut foam

WELLBEING FRESH JUICES

10

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

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

CONGEET  **20**

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

CANTONESE “ZANGZHOU”  **20**
WOK FRIED RICE 

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

CHINESE “CHOW MEIN”  **20**
EGG NOODLES 

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.

TUNA BENEDICT  **24**

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

HADAHAA OMELETTE  **20**

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

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.

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.

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	25
BASIL	25

Silky tomato soup with garden basil and garlic bread.

WONTON SHRIMP SOUP	35
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Egg noodles, Asian greens, green chili, lime, sesame oil.

PIZZA

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

MARGHERITA	30
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Tomato sauce, mozzarella, basil, olive oil.

FOUR CHEESE	40
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White sauce, mozzarella, gorgonzola, parmiggiano, asiago, honey-glazed figs.

CHICKEN TIKKA	35
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Tomato sauce, mozzarella, tikka chicken, red onion, coriander, yogurt drizzle.

PEPPERONI	35
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Tomato sauce, mozzarella, beef pepperoni, chili oil.

MALDIVIAN TUNA	35
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Tomato sauce, mozzarella, tuna, red onion, moringa leaves.

HADAHAA GARDEN	30
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Pesto sauce, mozzarella, garden leaves, grilled zucchini and capsicum.

WESTERN FLAVORS

BOLOGNESE GNOCCHI	35
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Beef ragù with tomato, basil, and parmesan cheese.

CHICKEN SOUS VIDE	40
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WITH VEGETABLES

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

CATCH OF THE DAY	30
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Grilled fish with cauliflower, Babaganoush, lemon butter sauce, and garden herb oil.

SEAFOOD RISOTTO	45
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Scallops, prawns, cherry tomato, creamy parmesan, seafood oil.

ITALIAN ARRABBIATA	35
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Dried chili flakes, tomato sugo, penne pasta, torn basil, freshly grated parmesan with your choice of chicken or prawns.

EGGPLANT	35
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PARMIGIANA

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

NORMA RIGATONI	30
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Rigatoni, eggplant, salted ricotta, tomato sauce, 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 crémeux, 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

25

BASIL



Silky tomato soup with garden basil and garlic bread.

WESTERN FLAVORS

BOLOGNESE GNOCCHI



35

Beef ragù with tomato, basil, and parmesan cheese.

ITALIAN ARRABBIATA



35

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

CHICKEN SOUS VIDE

WITH VEGETABLES



40

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

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.

LIVING CHOCOLATE TEXTURES

25

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

FRESH FRUIT SELECTION

25

Homemade honey mint yogurt with garden mint and fresh lime.



**North Huvadhu (Gaafu Alifu Atoll)
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