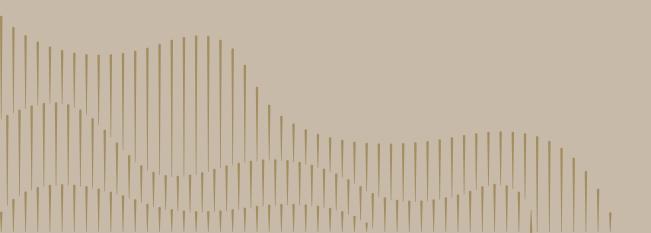


PARK HYATT MALDIVES™

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

b 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 SHRIMP CEVICHE 30 Quinoa, pineapple, edamame, tuna, cucumber, garden leaves, sesame teriyaki sauce. Poached shrimp marinated in lime and Maldivian chili-coconut dressing, crispy tostada, onion-tomato salsa.

SALAD

SOUP			
TOMATO HADAHAA BASIL 66 Silky tomato soup with garden basil and garlic bread.	25	SEAFOOD LAKSA © 🚭 🚱 🔊 Rice noodles with fish balls, prawns, soft-boiled egg, Asian greens, and garlic oil.	35
PIZZA Available daily from 12:00 PM - 6:30 PM.			

MARGHERITA 🚱 🗟 🛇 Tomato sauce, mozzarella, basil, olive oil.	30	FOUR CHEESE	40
CHICKEN TIKKA 🕖 🐧 Tomato sauce, mozzarella, tikka chicken, red onion, coriander, yogurt drizzle.	35	PEPPERONI 🚱 🐧 Tomato sauce, mozzarella, beef pepperoni, chili oil.	35
MALDIVIAN TUNA 🍪 😉 Tomato sauce, mozzarella, tuna, red onion, moringa leaves.	35	HADAHAA GARDEN 🚱 🗟 💿 Pesto sauce, mozzarella, garden leaves, grilled zucchini and capsicum.	30

WESTERN FLAVORS			
BOLOGNESE GNOCCHI	35	CAJUN CAULIFLOWER STEAK 💇	25
Beef ragù with tomato, basil, and parmesan cheese.		Cauliflower steak marinated in Cajun spices,	
MUSHROOM FETTUCCINE 🚱 🗈	35	served with mole sauce.	
Mushroom reduction with parmesan fondue and sautéed mushrooms.		CATCH OF THE DAY 600	30
		Grilled fish with cauliflower, Babaganoush, lemon butter sauce, and garden herb oil.	
AGLIO E OLIO SEAFOOD LINGUINE 🕫 🖤 🗗 🚱	35	BEEF GOULASH 🚱 🗿	35
Prawns, mussels, scallops, garlic, olive oil, chili flak	es.	Slow-braised beef in paprika sauce with root vegetables and rustic polenta.	
FLAVORS OF THE EAS	ST		
BUTTER CHICKEN 000	40	THAI BASIL FRIED RICE 🚱 😭 🕖	30
Chicken simmered in tomato and cashew nut sauce with Indian spices, served with steamed rice and paratha.		Jasmine rice with Thai basil, chili, garlic, kaffir lime, and your choice of chicken, prawns, or tofu.	
SWEET & SOUR MANGO FISH ❷❸	35	VEGETABLE DIM SUM ❷❷♥	30
Reef fish with mango sauce, vinegar, onion, bell pe	pper.	Homemade seasonal vegetable dumplings with chili oil, soy sauce, and scallion sauce.	
MIE GORENG JAVA 🚱 🙃	30	THAI RED CURRY 🕫 🗗	35
Indonesian-style egg noodles with your choice of chicken or prawns.		Crispy chicken with vegetables in red curry and coconut milk, served with jasmine rice.	
SIDES			
GARDEN SALAD ♥	15	ROASTED MIXED	15
GRILLED VEGETABLES 000	15	MUSHROOMS 00	
FRENCH FRIES ©	15	TRUFFLE MASHED POTATO 🗟 💇	15
SWEET POTATO FRIES 🔮	15	STIR-FRIED VEGETABLES	15
CEAR ED DROGGOIA ACA	4 =		- 0

15

SEARED BROCCOLI



BASHI MAS RIHA 🚭

30

MALDIVIAN TUNA
CURRY 👓 🕫

30

Eggplant curry cooked with smoked dried tuna and Maldivian spices.

KULHIMAS 😏 🚱 35

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

DESSERTS

Maldivian-style spiced tuna curry.

HOMEMADE ICE CREAM
OR SORBETS (3 Scoops)

HAZELNUT PHYLLO
MILLEFOGLIE

25

25

Please enquire for the flavor of the day.

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

EXOTIC PAVLOVA 000

FRESH FRUIT SELECTION 6 25

Hamonada haman magurt with garden wint

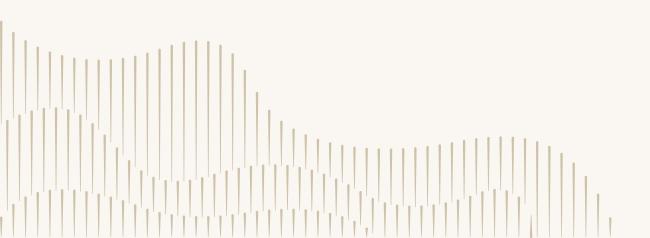
Homemade honey yogurt with garden mint and fresh lime.

TIRAMISU 66

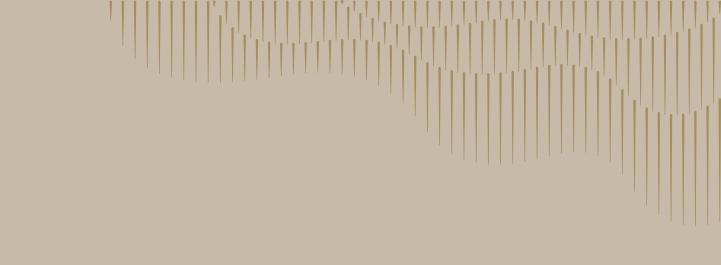
25

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

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



30



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