



PARK HYATT MALDIVES™

HADAHAA

Our Living Island

Treehouse

Available daily from 7:00 pm to 10:00 pm
Closed on Tuesdays and Saturdays

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.

TREEHOUSE SIX-COURSE TASTING MENU

USD 225++ PER PERSON



First Course

AMUSE BOUCHE

A small bite to start, the chef's daily surprise from our garden.

Second Course

CORN 🌽

Chilled sweet corn, burnt leeks, popcorn, smoked paprika, and a crispy corn wafer.

OR

CHICKEN 🐔🌿

Indonesian Soto Ayam, chicken consommé, yellow paste, glass noodles, and chives.

Third Course

PUMPKIN 🎃🌿🍷

Roasted pumpkin husk, cumin-pepper romesco sauce, smoked cheese ball, and garden lime.

OR

TUNA 🐟

Local Yellowfin Tuna carpaccio, Maldivian chili-lime dressing, garden leaf, sundried tomato, lemon pearls, and puffed quinoa.

Fourth Course

TOFU 🌿🍷

Pan-seared tofu with garden chili, crispy garlic and onion, mint, and lemon.

OR

SHRIMPS 🍤🌿🍷

Indian Ocean shrimps, devil sauce, coconut sambal, and shrimp crackers.

Fifth Course

BARLEY 🌾🍷🌿

Barley risotto with edamame beans, asparagus, garden mint and basil, parmesan crisp, and herb oil.

OR

VENISON 🍷🌿🍷

Sous vide venison loin, celeriac purée, seared root vegetables, cranberry jus, and corn foam.

Sixth Course

CHOCOLATE 🍫🌿🍷

Dark chocolate bark, amaretto cherry confit, and almond chocolate crumble.

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