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PARK HYATT MALDIVES™


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HADAHAA

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 in creating  
your bespoke culinary experience.

 Flavors of Maldives

 Regionally sourced and inspired cuisine

 Chef's special

**PP** Pork product

 Chili

**GF** Gluten Free

**v** Vegetarian

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.

All prices are in US Dollars & subject to 10% service charge and 12% G.S.T.  
Half Board, Full Board and All Inclusive guests are entitled to select two courses from this menu.  
Additional orders will be charged accordingly.  
Breakfast menu is subject to change.

North Huvadho, Gaafu Alifu Atoll, Republic of Maldives,  
Tel: +960 682 1234 Fax: +960 682 1235 Email: maldives.parkhadahaa@hyatt.com

## **BREAKFAST**

Available in The Dining Room from 7:00 am – 10:45 am

Selected dishes are available at the buffet station.

<b>Full Breakfast</b>	40
Buffet, 2 dishes from a la carte, selection of juices Selection of tea and coffee	
<b>Fruit and Vegetable Juices</b>	8
Orange, grapefruit, watermelon, apple, pineapple, carrot, beetroot, chilled tomato	
<b>Coffee</b>	7
Ristretto, espresso, cappuccino, caffè latte, macchiato, Americano, mocha, hot chocolate	
<b>Tea</b>	7
English breakfast, earl grey, chamomile, grand jasmine, moonfruit black, oolong prestige, royal darjeeling, sencha, vanilla bourbon, Moroccan mint	
<b>Iced Tea</b>	7
Lemon, mango, passion fruit, coconut	
<b>Iced Coffee</b>	7
Americano, cappuccino, mocha, chocolate	

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**A LA CARTE BREAKFAST – Your Choice of any two items**

<b>Oatmeal Porridge</b>	12
Oatmeal cooked with milk or water, raisin and honey comb	
<b>Coconut and Quinoa Porridge</b>	12
Maldivian pine nuts, passion fruit and caramelized banana	
<b>French Toast</b>	14
Cinnamon glazed apples, toasted walnut and caramel sauce	
<b>Golden Brown Waffle</b>	14
Poached fruits, berries, maple syrup and mascarpone whip	
<b>Plain Pancakes</b>	14
Berry compote, glazed bananas, green tea cream	
<b>Crêpes à la Russe</b>	16
Ricotta, berry coulis, apples and raisins	
<b>Hadahaa's Chili Egg</b>	18
Poached egg, guacamole, chili tomato relish, grilled multigrain toast	
<b>PP Eggs Benedict</b>	20
Poached eggs on English muffin with pork ham and sauce hollandaise	
<b>The Detox Egg Meal</b>	20
Poached egg, spinach, smoked salmon, apple cider dressing	
<b>Eggs Florentine</b>	20
Poached eggs on English muffin, spinach, hollandaise, tomato salsa	
<b>Huevos Rancheros</b>	20
Fried eggs sunny side up, spicy tomato salsa, grilled tortilla	
<b>PP Chorizo and Vegetable Frittata</b>	20
Spanish chorizo, tomatoes, onions, peppers, herbs	

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<b>Fresh Farm Eggs - Your choice of one side and bread</b>	22
Omelette, poached, fried, scrambled, boiled Served with hash brown potato, herb roasted tomato	
<b>Sides</b>	
Sautéed mushrooms, baked beans, seasonal greens, chicken sausage, veal bacon <b>PP</b> Pork sausage, pork bacon	
<b>Breads</b>	
White toast, brown toast, French baguette, rye bread, multigrain bread, sultana raisin brioche	
<b>ASIAN</b>	
<b>Wok Fried Egg Noodles</b>	14
Marinated chicken, spring onions and seasonal vegetables	
<b>PP Pan Fried Pork and Kimchi Dumplings</b>	14
Ginger and chili soy	
<b>PP Steamed Chicken Sui Mai and Assorted Dumplings</b>	14
<b>Tuna Mashuni</b>	14
Roshi, coconut, chili	
<b>Slow Cooked Congee</b>	16
With chicken, seafood or beef and pickled vegetables	
<b>Dosa</b>	16
Choice of masala or plain Rice and gram crepe, potato masala, coconut and tomato chutney	
<b>Vietnamese Rice Noodle Soup</b>	18
Sliced beef, flat rice noodle, bean sprouts, spring onions, coriander and lime	
<b>Miso Soup</b>	18
Served with white rice and pickles	
<b>Maldivian Tuna Curry</b>	20
Jasmine rice and roshi bread	

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