
PARK HYATT MALDIVES™

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 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 and subject to 10% service charge and 12% GST.

Chef's Specials are excluded from Half Board-Full Board-Classic All Inclusive meal plan packages. Hadahaa Specials are excluded from all meal plan packages. Chef's Specials and Hadahaa Specials can be ordered at a special discount of 50% on the menu price. Guests on meal plan packages are entitled to select three courses from this menu. Additional orders will be charged accordingly. Dinner menus may be subject to change.

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

THE DINING ROOM

DINNER

Available in The Dining Room from 7:00 pm – 10:30 pm

Hadahaa Water, Sparkling & Still (500 ml Bottle)	4
Hadahaa Water, Sparkling & Still (1000 ml Bottle)	6

In line with our endeavor to be eco-friendly, our water is a product of the classic crystal purification system. Our reusable bottles save Park Hyatt Maldives Hadahaa from disposing of about 100,000 plastic bottles every year

COLD APPETIZERS

Dining Room Salad	20
Mixed leaves, seasonal shaved vegetables, avocado, lemon dressing, pumpkin seeds	
Caesar	
Romaine lettuce, anchovy, parmesan & garlic croutons	
Choice of	
Classic	18
Chicken	22
Prawn, smoked salmon or tuna	24
✓ Spelt Farro Salad	22
Beetroot, pumpkin, roasted walnuts, lemon oregano dressing	
Chef's Sushi Selection	24
Selection of fish from local fishermen	
Peruvian Reef Fish Ceviche	24
Marinated with lime juice, red onions, coriander, chili	
Niçoise	24
Grilled tuna, French beans, artichoke, egg, potatoes and kalamata olives	

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Cajun Pan Seared Tuna 26
 Quinoa, roasted vegetables, citrus dressing

CHEF'S SPECIALS

Sushi & Sashimi Platter 28
 Selection of fish from local fishermen

HOT APPETIZERS

Tandoori Marinated Grilled Chicken 24
 Hummus, chickpeas and mint yogurt sauce

Agedashi Tofu 24
 Miso-orange glaze, pickled ginger and herbs

PP Homemade Pork Dumplings 24
 Chili oil, chili paste, garlic vinegar

Bread Crumble Prawns 26
 Sweetcorn tomato salsa and avocado sorbet

PP Roasted Scallop 28
 Wrapped with pork bacon, sautéed spring onion, honey mustard sauce

SOUPS

V GF Carrot & Ginger Soup 22
 Sour cream, pumpkin seeds

V GF Rustic Pomodoro & Basil 22
 Tofu, basil scent

V French Onion 24
 Garlic croutons, cheddar, smoked paprika

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 Tom Yum 25
Seafood, chicken or vegetable

 Hot and Sour 25
Seafood, chicken or vegetable

MAIN COURSES

RISOTTO & PASTA

V GF Brown Rice Pasta 24
Cherry tomatoes, garlic, chili, olive oil, parsley

V Eggplant Parmigiana 28
Tomato sauce, parmesan cheese, basil

Create Your Own Pasta 30
Pasta Selection: Penne, spaghetti or fettucine
Sauces: Tomato, Bolognese, pesto, carbonara, arrabbiata, creamy mushrooms or vegetables

PP Pumpkin Risotto 32
Pumpkin, goat cheese, braised pork

Maccheroni with Duck Ragout 34

CHEF'S SPECIALS

Seafood Risotto 36
Lobster, prawns, mussels, clams, scallops

Whole Maldivian Lobster with Linguini 75
With garlic, fresh tomatoes, chili

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FISH & MEATS

Local Fishermen's Catch of the Day Steamed / Grilled or Pan Fried With your choice of spices - Addu Huvadho / Lonumirus / Ponzu sauce	32
Breadcrumbs Chicken Breast Parmesan basket, mixed leaves seasonal salad	35
Yellow Fin Tuna Steak Sesame seeds, lemon creamy capers sauce, basil mash potato	36
Freshly Roasted Half Chicken (30 minutes preparation time) With green salad, steak fries	42
Lamb Chops Green peas puree, ratatouille, mint gravy sauce	46
Beef Tenderloin Herbs crust, sautéed spinach, julienne radicchio, truffle gravy	46

CHEF'S SPECIALS

Salmon Teriyaki Sautéed bok choy, sesame seeds	40
Black Cod Fish Fillet With vegetables	48

ASIAN

Mapo Tofu Minced beef, spring onions, sesame oil	34
Yangzhou Style Seafood Fried Rice Traditional pickles, sesame oil	34

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Kung Pao Chicken or Prawns Fried peanuts and mix vegetables, sesame oil	34
Chinese Style Wok Fried Chicken and Prawns Mixed vegetable, roasted cashew nuts	34
Nasi Goreng Fried rice topped with fried egg served with chicken satay with peanut sauce, prawn crackers	34
Seared Scallops, Wok Fried Squid with XO Sauce With broccoli	34
PP Shanghai Style Pork Belly Sautéed greens and leeks, sundried tomato	38

*All Asian main courses accompanied with steamed rice

MALDIVIAN & INDIAN

🌿 Maldivian Kukulhu Chicken Curry Steamed rice, roshi bread	34
🌿 Traditional Indian Thali Choice of vegetarian or non-vegetarian curries	38
🌿 Chicken or Paneer Butter Masala	34
🌿 Coconut Tempered Prawn Curry	36
🌿 Lamb Rogan Josh	38

*All Indian main courses are served with tomato and cashew nut gravy, pulao rice, chapatti, papadam, cucumber raita

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HADAHAA SPECIALS

Dining Room Seafood Platter For 2 Person 299
 Maldivian lobster, scallops, tiger prawn, tuna steak, reef fish fillet, calamari, green lipped mussels

Seafood Platter comes with your choice of 2 side dishes and 2 sauces

Sides

Buttered Asparagus
 Roasted Vegetables
 Sautéed Mushroom
 Hand Cut Chips
 Creamy Mash Potatoes
 Mix Green Salad

Sauces

Basil Pesto
 Hollandaise
 Chili Tomato
 Red Wine Jus
 Mushroom Cream
 Peppercorn

DESSERTS

Lemon Curd Pie 18
 Mixed berry compote, pine nut crumble

🌿 Coconut and Rice Set 18
 Kaffir lime infused papaya salad

Traditional Tiramisu 18
 Espresso syrup, almond biscotti

Classic Profiteroles 18
 Dulce de leche, vanilla ice cream

Raspberry Vacherin 20
 Chocolate mousse, figs, chocolate and hazelnut ice cream

Valrhona Chocolate Delice 20
 Pistachio macaroon, coffee ice cream

Operetta 20
 Green tea joconde, milk and white chocolate cremeux, rose-ginger ice-cream

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🍌 Seasonal Sliced Fruit Platter	15
Selection of Home Made Ice Cream & Sorbet (Per Scoop)	4
Ice cream	Sorbet
Coconut	Lychee and lime sorbet
Vanilla	Frozen yoghurt and ginger
Chocolate	Dark chocolate and passion fruit
Liquorice	Raspberry
Mixed berry	Mango
Green tea	
Homemade cherry Garcia	
CHEF'S SPECIALS	
Mango Surprise	20
Praline crusted crepes, vanilla cream and kiwi coulis	

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