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.

Regionally sourced and inspired cuisine

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 guests are entitled to three courses for dinner from this menu. Full Board and All Inclusive guests are entitled to two courses for lunch and three courses for dinner from this menu. Chef's specials are excluded from package dining offers (Half Board-Full Board-All Inclusive) and can be ordered at a special 50% discount off the menu price. Additional orders will be charged accordingly. Vegetarian menu is subject to change.

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# SALADS & APPETIZERS

Caesar	
Romaine lettuce, parmesan and garlic croutons	18
Dining Poom Salad	20
Dining Room Salad	20
Garden leaves, seasonal vegetable shavings	
Organic quinoa, avocado, citrus emulsion and pumpkin seeds	
Cherry Tomato and Bocconcini	24
Basil pesto and aged balsamic	- ·
Dush pesto una agea outsume	
Parisian Gnocchi with Black Truffle	24
Wild mushroom, beurre noisette parmigiano	
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Pumpkin Risotto	24
With goat cheese	
······ 8-··· ·····	
SOUPS	
Chilled Traditional Gazpacho	18
With tomato sorbet	10
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Carrot & Ginger Soup	22
Sour cream, pumpkin seeds	
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Roasted Tomato	22
Tofu and basil	

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### **SANDWICHES**

Grilled Vegetables & Mozzarella Cheese Ciabatta bread, guacamole and coleslaw	20
S Vegetable Tikka Wrap Mint and yoghurt raita	22
<b>Tomato Bruschetta</b> Basil pesto	22

#### All sandwiches are served with green salad and French fries

### MAIN COURSE

Maldivian Pumpkin Curry Steamed rice, roshi bread	28
Spicy Wok Fried Vegetables With steamed rice	30
S Kung Pao Vegetable Peanuts, dried chili, steamed rice	34
Singaporean Fried Noodles With vegetables	32
Wok Fried Egg Noodles Vegetables, spring onion and chili	32
<b>Truffle Scented Mushroom Risotto</b> Parmesan chips	32

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PASTA		32
<b>Create Your Own Pasta</b> Pasta: Penne, linguini or fettucine Sauces: Arrabbiata, pesto, tomato, musl	hroom cream, vegetables	
DESSERTS		
Seasonal Sliced Fruit Platter		15
<b>Deconstructed Pavlova</b> Baked meringue, passion fruit curd, seasonal fruit		16
Red Bean and Vanilla Panna Cotta Sour cherry compote, almond cream and crisp		16
Coconut & Rice Set Kaffir lime infused papaya salad		
Chocolate and Chilli Mousse Orange ice cream and pistachio crumble		20
Lemon Curd Tart Mixed berry compote, pine nut crumble		20
Selection of Home Made Ice Cream &	& Sorbet (Per Scoop)	4
Sorbet	Ice cream	
Lychee & lime sorbet Frozen yoghurt & ginger Dark chocolate & passion fruit Raspberry Mango	Coconut Vanilla Chocolate Liquorice Mixed berry	
	Green tea Cherry Garcia	

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