



The Island Grill, our signature restaurant, provides guests with a regionally inspired dining experience.

The Island Grill takes you on a culinary journey with a fusion of dishes derived of ingredients thoughtfully sourced from the local islands. A traditional grill combined with a wood burning oven is central to the kitchen's open décor where guests can watch our chefs at work. Appetizers are designed with a variety of flavors and spices native to the region, with main dishes focusing on a selection of fresh seafood and grilled meats.

Tables and swing chairs are set on a blanket of fine white sand so barefoot couture is naturally encouraged. Slip your feet out of your sandals and into the sand while you prepare for a heartwarming dining experience. Nestled into the native flora of the island, guests are offered a thoroughly indigenous and unique experience in a relaxed open setting cooled by ocean breezes. Open only for dinner, The Island Grill is the ideal romantic dining venue where you can savor the touches of the Maldives whilst sampling a selection of fine wines on offer.

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

 Chili

PP Pork product

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-Classic All-Inclusive dining package offers are entitled to a US\$75 credit per person per meal.

Hadahaa Specials are excluded from all dining package offers. Hadahaa Specials are entitled to a special 50% discount off the menu price. Additional orders will be charged accordingly.

Dinner 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

THE ISLAND GRILL MENU

Available in The Island Grill from 7:00 pm – 10:30 pm

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

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

APPETIZERS AND SALADS

Organic Vegetables and Garden Leaves Artichokes, Kenya green beans and citrus dressing	20
Buffalo Mozzarella Cheese with Asparagus, Tomato Confit Maldivian pine nuts and olive tapenade bruschetta	26
Yellow Fin Tuna Tartare Avocado, mango chutney, tamarind dressing	26
🌿 Maldivian Fresh Papaya Salad Poached prawns, coriander, Thai chili dressing	26
Grass Fed Mulwara Beef Tartare Caper berries, white truffle oil	28
Seared Scallops Shaved fresh fennel, asparagus tips, orange dressing, salmon roe	28
Cajun Steak Salad Mix greens, tomatoes, aged balsamic	28

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🌿 **Roasted Maldivian Octopus, Artichokes, Fava Beans** 28
 Celeriac puree, cherry tomatoes, raspberry mayo

SOUPS

🌿 **Tuna Garudhiya** 20
 Dried coconut, Maldivian chili and chapati bread

Forest Mushroom Cream Soup 22
 Sautéed mushrooms, sour cream

Cioppino 28
 Mixed seafood, tomato broth, garlic bread

OUR SPECIALS

Charcoal Grilled Chicken Skewers 32
 Fried rice, tomato onion salad, tamarind sauce, coriander, turmeric, cumin

Roasted Oven Job Fish Fillet (200 grams) 40
 King brown mushrooms, asparagus, green peas, lemon butter sauce

Roasted Tiger Prawns (400 grams) 50
 Red onions, garlic, tomato concasse sauce, fried fennel

Duck Breast, Creamy Polenta 55
 Caramelized onions, roasted butternut pumpkin, berries ginger jus

Pan Roasted Salmon Fillet 55
 Lobster & capers saffron sauce, asparagus

Salt Bush Lamb Chops (300 grams) 65
 Couscous, fire roasted vegetables, red wine jus

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FROM THE GRILL

Grass Fed Mulwara Sirloin (250 grams)	45
🌿 Local Fisherman's Catch of the Day Maldivian pine nuts, chili, citrus sauce	60
US Black Angus Beef Tenderloin (250 grams)	65

HADAHAA SPECIALS

Surf and Turf (Sharing for two) Angus beef tenderloin, Australian lamb chops, Sri Lankan tiger prawns, Maldivian yellow fin tuna, corn fed chicken breast	110
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HADAHAA SPECIALS

Grilled Black Angus Tomahawk Mustard tasting	18USD per 100 grams
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HADAHAA SPECIALS

🌿 Maldivian Whole Lobster Thermidor, grilled or herb lemon butter	10USD per 100 grams
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Accompanied with your choice of two side dishes and sauces.

SELECTION OF SAUCES

Red wine jus	Roquefort
Mustard seeds	Forest mushroom
Herbs gravy	Spicy tomato

SELECTION OF SIDES

Garden salad	Creamy mashed potatoes	9
Grilled vegetables	Sautéed mixed mushrooms	
Steak fries	Coconut rice	
Buttered green asparagus 15		

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DESSERTS

Seasonal Fruit Platter	15
A mélange of seasonally available fruits	
🌿 Thai Mango Cheese Cake	16
Organic honey, graham cracker, kurumba (coconut) sherbet, green tea crisps	
🌿 Island Tropical Fruit Charlott	16
Exotic fruit cremeux, daquise, tamarind, guava marmalade, nougatine, lime mousse, mango, cilantro crue, tropical glacage, organic garden lemongrass sorbet	
Yoghurt and Raspberry Parfait	16
Passion fruit curd, yuzu granite, citrus textures	
White, Dark and Milk Chocolate Sphere	16
White chocolate and mint, Manjari chocolate truffle, milk chocolate sable, flourless chocolate cake, tonka bean ice cream, hot cocoa	

Selection of Homemade Ice Cream and Sorbet (per scoop) 4

Ice cream	Sorbet
Island Coconut	Lychee
Vanilla	Lemon & Basil
Dark Chocolate	Passion Fruit
Strawberry	Raspberry
White Chocolate and Mint	Mango
Hazelnut Nougatine	Screw Pine
Cherry Garcia	Apple
Cappuccino	Chocolate
Pistachio	Pandan Leaf
Green Tea	Pineapple

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