

THE DRIFT

A dining experience redefined

FLAVORS OF ITALY

(Sunday and Wednesday)

Italian cuisine is known for its regional variety, especially between the north and the south. Italian dishes offer rich flavors and has become one of the most popular cuisines in the world.

The cuisine is characterized by its minimalism, with many dishes having only four to eight ingredients and relies mainly on the quality of the ingredients rather than elaborate preparations.

WELCOME DRINK & AMUSE BOUCHE

STARTER

Vitello Tonnato alla Maniera Antica
Slow roasted veal tenderloin, Yellow Fin tuna sauce,
tempura capers, Taggiasca olives

Or

Typical Panzanella Salad
Ricotta cheese, tomatoes, cucumber,
multigrain bread, vinegar, olive oil

PASTA & RISOTTO

Linguine Zuppa di Pesce
Maldivian lobster tail, green lip mussels, New Zealand clams,
Sri Lankan Tiger prawns, frà diavolo sauce

Or

Risotto ai Tartufi Neri
Arborio rice, black truffles, delicata squash,
aged Modena balsamic vinegar, basil pesto

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 package dining offers are entitled to a US\$75 credit per person per meal.
Dinner menu is subject to change.

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

MEAT COURSE

Braciole

Mulwara beef roulade, parmigiano reggiano, parsley, pine nuts,
slow cooked in pomodorini sauce

Or

Pollo alla Valdostana

Chicken medallions, mozzarella, semidried tomato, parma ham
& alba truffle scent

DESSERT

Tiramisu di Stagione

Lady finger cookies, Tia Maria liqueur, espresso,
mascarpone, seasonal fruit & berries

Or

Cassata Siciliana

Ricotta cheese & trio of homemade ice-cream tower

CUISINE OF MUEANG THAI

(Monday and Thursday)

Thai cuisine is influenced by the four main regions of the country, Central, Northeastern,
North and South, and emphasizes on strong aromatic components and a spicy edge.
Thai flavors comprises of at least three and up to five fundamental tastes - sour, sweet, salty, bitter,
and spicy to create a well-balanced dish.

WELCOME DRINK & AMUSE BOUCHE

SALADS

Som Tam - Green Papaya Salad

Yam Neua - Thai Beef Salad

Yum Woon Sen - Glass Noodle & Seafood Salad

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SOUP

Tom Yum Goong - Tom Yum Soup with Shrimp

MAIN COURSE

Panang Gai - Thai Chicken Curry

Gaeng Ped Pla - Thai Fish Red Curry

Kaeng Khua Saparot- Tiger Prawns in Pineapple Curry

Khua Kling- Minced Pork Red Curry

Khaeng Keaw Wan - Green Curry with Vegetables

All curries are served with Thai white jasmine rice

DESSERTS

Khao Niao Mamuang - Sticky Rice & Mango

Itim Gati - Thai Coconut Ice Cream

CHINESE HOT POT

(Tuesday and Friday)

The origins of Chinese hot pot dates back to more than 1,000 years and have roots from Mongolia and the Jin Dynasty. Traditional ingredients used were usually beef, mutton or horse but over time, regional variations developed to include ingredients such as seafood. Today, particularly in larger cities, the traditional coal or wood-heated hot pot has been replaced by other fuel sources like electricity, propane, butane gas, or induction cooker versions.

WELCOME DRINK & AMUSE BOUCHE

HOT POT ITEMS

Sliced Mulwara beef tenderloin

Sliced organic chicken breast

Sri Lankan prawns

Thai scallops

Chinese fish balls

Dumplings - seafood, chicken & pork

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HOT POT ITEMS

Sliced reef fish
Squid
Bok choy
Sugar snap peas
Napa cabbage
Lettuce
Corn on the cob
Sliced carrots
Sliced white radish
Shimeji mushrooms
Tofu
Egg noodles

Sauces & condiments:

Chili paste
Soy sauce
Sesame & chili sauce
Sliced green chilies
Chopped green onions
Chopped coriander
Chopped ginger

DESSERT

Fried bananas
Assortment of house made cakes & pastries

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