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

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All prices are in US Dollars and subject to 10% service charge and 12% GST. Full Board and All Inclusive guests are entitled to two courses from this menu. Chef's specials are excluded from package dining offers (Full Board-All Inclusive) and can be ordered at a special 50% discount off the menu price. Additional orders will be charged accordingly. Lunch menus may be subject to change.

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### THE DINING ROOM

**LUNCH** Available in The Dining Room from 12:00 pm – 3:30 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

### SALADS AND APPETIZERS

Dining Room Salad Garden leaves, seasonal vegetable shavings, quinoa, avocado, citrus emulsion and toasted hazelnuts	20
Caesar	
Romaine lettuce, anchovy, parmesan & garlic croutons	
Choice of	
Classic	18
Chicken	22
Prawn, smoked salmon or tuna	24
Niçoise Grilled tuna, French beans, artichoke, egg, potatoes and kalamata olives	24
Chef's Sushi Selection	24
Selection of fish from local fishermen	2.
<ul> <li>V Greek Salad</li> <li>Tomatoes, cucumbers, peppers, red onions, kalamata olives,</li> <li>Feta cheese, lemon and olive oil</li> </ul>	25

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Grilled Halloumi Cheese Tomatoes, sweet corn, cucumbers, onions, green leaves salad, sumac	
Salad dressing selection: Citrus, balsamic, thousand island, Caesar, yogurt mint	
CHEF'S SPECIALS Sushi & Sashimi Platter Selection of fish from local fishermen	28
SOUPS	
<ul> <li>✔ Chilled Traditional Gazpacho</li> <li>With tomato sorbet</li> </ul>	18
Chicken & Vegetables Broth	20
Wonton Noodle Soup Green vegetable and prawn dumplings, sesame oil	22
v French Onion Garlic croutons, cheddar, smoked paprika	24
CHEF'S SPECIALS Seafood Tomato Garlic parmesan crouton	26
SANDWICHES AND BURGERS	
Chicken Tikka Wrap Mint and yoghurt raita	20
Grilled Vegetables & Mozzarella Cheese Ciabatta bread, guacamole and coleslaw	20
PP Club Sandwich Roasted chicken breast, fried egg and crispy bacon	25

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Philadelphia Beef Steak Wrap Cheddar cheese, tomatoes, onions, peppers, guacamole	25
PP Choice of Gourmet Chicken breast or beef patties, tomatoes, lettuce, cheddar fried egg, bacon (pork or veal)	29
Create Your Own Panini Let us know how you would like to have your sandwich made	29
All sandwiches and burgers are served with green salad and French fries	
MAIN COURSES	
RISOTTO & PASTA	
Create Your Own Pasta Pasta selection: Penne, linguini or fettucine Sauces: Tomato, Bolognese, pesto, arrabbiata, carbonara, creamy mushrooms or vegetables	30
v Tomato Risotto Bocconcini cheese, basil scent	32
Shrimp Risotto Green peas, lemon zest, parmesan chips	32
FISH & MEATS	
Baramundi 'A la Plancha' Sautéed spinach, fava beans, red pepper sauce	35
Grilled Yellow Fin Tuna Steak Green beans, tomato and pineapple salsa, balsamic reduction	35
Chicken Breast Sardinian fregola, roasted vegetables, lemon turmeric sauce	35

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54
58
60

SAUCES: Peppercorn sauce, Tomato and chili sauce, Basil pesto SIDES: Boiled potatoes, Grilled vegetables, Mixed leaf salad, faro, lemon, Sautéed mushrooms, garlic, parsley, Steamed jasmine rice

## ASIAN

Maldivian Reef Fish Curry Steamed rice, roshi bread	28
<b>PP</b> Singaporean Fried Noodles Shrimp, chicken, pork, tofu and mixed vegetables, sesame oil	32
Wok Fried Egg Noodles Spring onion and chili, choice of chicken, beef or vegetables, sesame oil	32
S Nasi Goreng Fried rice topped with fried egg served with chicken satay with peanut sauce prawn crackers, sesame oil	34
Chicken Thai Yellow Curry Basil, chili, steamed rice	34
Kung Pao Chicken or Prawns Peanuts and dried chilies, sesame oil, steamed rice	36
CHEF'S SPECIALS PP Zha Jiang Noodles Homemade noodles, braised pork belly	32

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# DESSERTS

Deconstructed Pavlova Baked meringue, passio	16	
Coconut and Rice S Kaffir lime infused pap		16
Chocolate and Chili M Orange ice cream and p		20
Lemon Curd Pie Mixed berry compote,	20	
Seasonal Sliced Fruit Platter		15
Selection of Home Made Ice Cream and Sorbet (Per Scoop)		4
Ice cream Coconut	Sorbet Lychee and lime sorbet	
Vanilla	Frozen yoghurt and ginger	
Chocolate	Dark chocolate and passion fruit	
Liquorice	Raspberry	
Mixed berry	Mango Green tea	
Homemade cherry Gar	cia	

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