

We commit that our Food & Beverages venues are ISO 22000 certified, and internationally recognised as the highest food safety management system.

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.

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.

Look out for these symbols to assist with your menu choice:

- Contain Chicken
- Contains Fish
- Contains Shellfish
- S Contains Seafood
- Contains Pork
- Contains Egg
- N Contains Nut
- Contains Soya Bean
- Contains Cereal
- **G** Contains Gluten
- Contains Dairy
- A Contains Alcohol
- Contains Meat

Dishes marked (***) are excluded from the HB+, FB+, All Inclusive and Hadahaa Embracing meal plans

Our signature restaurant, where our chefs thrive on innovation, heartwarming dishes, Instagram-worthy presentations, celebrating Hadahaa's island cuisine of cooking with fire. We have sourced the finest beech wood best known for its savoury, hearty and mild smoky flavour to add to the tantalising aroma and taste. Sit back, relax and slip your feet into the soft powdery sands for the ideal barefoot island-style dining experience.

APPETIZERS

Heirloom Baby Carrots 🕝 🕒	42
Coal roasted, smoked feta crumble, green apple confit	
Atlantic Scallops 💖 🔾 🌀 🕞 🥙	46
Celeriac puree, shrimp wonton, Ikura, lobster oil, crystal salt	
***Escargots 🖪 😲 🕒	48
Roasted garlic cream, burnt parmesan, phyllo basket, brioche crumble	
	48
Neua Dad Deaw 🕓 G 🕒 🥙 🐷	40
Fried beef strips, pineapple Nam Jim Jaew, Thai inspired, dried chili, crystal salt	
	48
Wagyu Toast 🖪 G 🕒 🧭	
Wood-fired Wagyu sirloin, pommery mustard mayo, pickled cucumber, tomato jar	n
***D: (C O	56
***Pacific Oysters 💯	30
Five freshly shucked, apple and Tabasco granita, lime pearls, pickled shallots	
***Baked Oysters (A A	56
Confit garlic, seafood velouté, parmesan vodka cream, sautéed spinach	
SALADS	
Barley and Feta Salad 🔳 🕝 🙆 🧭	38
Smoked feta, pickled onion, grilled trio pepper, confit tomato, barley,	
local pine nuts, garlic lemon, vinaigrette	
Grilled Halloumi ENG 🖟 🧭	40
Confit tomato, olive soil, green apple, grilled pesto ciabatta,	
toasted hazelnuts, pomegranate seeds	
tousted nazemats, pornegranate seeds	
***Squid 🚇 🕝	42
Herb marinated, burnt onion puree, garden greens, crushed tomatoes,	
crispy squid ink sponge, lime juice	
SOUP	

46

Seafood Chowder SSWG (A)

sustainable seafood

Saffron broth, Pernod liqueur, garden squash, cilantro, lime zest,

The very best of South Africa, where the meat is tender and juicy. We work with renowned suppliers who are mindful of the best practices in rearing calves that are fed with essential nutrients and methods that eliminate stress including rearing calves for 3 to 5 months before they are led to the feedlot – all necessary for meats of top grade quality.

Our meats are grilled using the finest quality beech wood.

MEATS E G 6 8

***Karoo Lamb Chops (3 PCS)	80 - 100 g/pc	130 45/pc
***T-Bone	500 g	150
***Tomahawk (Tasmania) Ideal for 2, please allow 45 min preparation time	+/- 1.5 kg	220

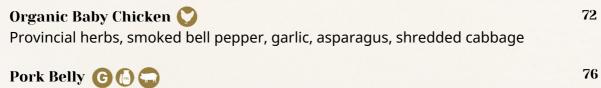
WAGYU E G (S)

Tenderloin	250 g	130
***Sirloin	300 g	140
***Rib-eye	300 g	150

All meat is served with roasted cauliflower puree, confit vine tomatoes, potato croquette, sautéed edamame, dehydrated olive soil

your choice of sauce:

Chimichurri, green peppercorn, mushroom, red wine, Thai seafood sauce, peri-peri sauce and yakiniku sauce



Celeriac puree, roasted carrot, tomato, pickled cabbage, pork crackling, home-made gravy sauce

VEGETARIAN

Octopus Rice 🔾 🧭

YEUETARIAN	
Zucchini N 🕒 😂 Flame-grilled, parmesan crisp, lemon beurre noisette, ratatouille puree, parmesan foam, caper berries	58
Mushroom (Garlic roasted Portobello, burnt king mushroom, shaved truffle, lemon zest, mascarpone, chimichurri	62
FISH & SEAFOOD	
Maldivian Tuna Steak (N G () () () () () () () () () (68
Green Job Fish (A) Line-caught, crushed broccoli, parmentier potatoes, parsley beurre blanc	68
***Jumbo Prawn S Char-grilled, chili lemon butter, cilantro, wakame salad, burnt lemon, crystal salt	78
***Lobster Thermidore S G () Whole Maldivian lobster, Swiss cheese, white wine, burnt lemon, lobster cream	180
***Seafood Tower S	260
***Whole Reef Fish	18/100g
SIDES	
Potato Salad Roasted Cauliflower Puree G Grilled Corn on the Cob Triple Cooked Fries Grilled Vegetables Seared Asparagus Heirloom Tomato Salad Grilled Forest Mushroom	16 16 16 16 16 16 16 16
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20

DESSERT

Island Coconut Cheesecake	26
Beignets E G 6 6 6 Honeycomb, dark chocolate, banana, crème anglaise	26
***Berry Cobbler E G 6 8 Hot mixed berry, almond crumble, Madagascar vanilla ice cream	28
***Baked Alaska Flambe E G (A) (A) Raspberry sorbet, chocolate ice cream, wafer crumbs, spiced rum	32

