



the island grill
















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
-  Contains Seafood
-  Contains Pork
-  Contains Egg
-  Contains Nut
-  Contains Soya Bean
-  Contains Cereal
-  Contains Gluten
-  Contains Dairy
-  Contains Alcohol
-  Contains Meat

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












All prices are in US Dollars and subject to 10% service charge and 16% GST

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
- Neua Dad Deaw**      48
Fried beef strips, pineapple Nam Jim Jaew, Thai inspired, dried chili, crystal salt
- Wagyu Toast**     48
Wood-fired Wagyu sirloin, pommery mustard mayo, pickled cucumber, tomato jam
- ***Pacific Oysters**  56
Five freshly shucked, apple and Tabasco granita, lime pearls, pickled shallots
- ***Baked Oysters**      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**      40
Confit tomato, olive soil, green apple, grilled pesto ciabatta, toasted hazelnuts, pomegranate seeds
- ***Squid**   42
Herb marinated, burnt onion puree, garden greens, crushed tomatoes, crispy squid ink sponge, lime juice

SOUP

- Seafood Chowder**       46
Saffron broth, Pernod liqueur, garden squash, cilantro, lime zest, sustainable seafood

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     

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


WAGYU     




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

Organic Baby Chicken  **72**
Provincial herbs, smoked bell pepper, garlic, asparagus, shredded cabbage

Pork Belly    **76**
Celeriac puree, roasted carrot, tomato, pickled cabbage, pork crackling, home-made gravy sauce

VEGETARIAN

Zucchini

 58

Flame-grilled, parmesan crisp, lemon beurre noisette, ratatouille puree, parmesan foam, caper berries

Mushroom

 62

Garlic roasted Portobello, burnt king mushroom, shaved truffle, lemon zest, mascarpone, chimichurri

FISH & SEAFOOD

Maldivian Tuna Steak

 68

Garlic creamed potato, breadfruit crisps, spicy pesto, sesame teriyaki sauce

Green Job Fish

 68

Line-caught, crushed broccoli, parmentier potatoes, parsley beurre blanc

***Jumbo Prawn

 78

Char-grilled, chili lemon butter, cilantro, wakame salad, burnt lemon, crystal salt

***Lobster Thermidore

 180

Whole Maldivian lobster, Swiss cheese, white wine, burnt lemon, lobster cream

***Seafood Tower

 260

A selection of fresh sustainable seafood consisting of +/- 1kg Maldivian lobster, two jumbo prawns, three Pacific baked oysters, four Atlantic scallops, five black mussels, grilled squid, 150g grilled reef fish, Quattro sauces and your choice of two sides, organic limes and burnt chili

***Whole Reef Fish

 18/100g

Fresh herbs, lime, open flamed (select any two sides below)


Ideal for 2, please allow a 45-min preparation time and select your preferred choice of preparation :

Maldivian chili marination

Garlic, garden herbs, S&P, olive oil

SIDES

Potato Salad 16

Roasted Cauliflower Puree  16

Grilled Corn on the Cob 16



Triple Cooked Fries 16

Grilled Vegetables 16

Seared Asparagus 16





Heirloom Tomato Salad 16





Grilled Forest Mushroom 16






Octopus Rice   20

DESSERT

Island Coconut Cheesecake     26
Freshly grated coconut, spiced pineapple compote, garden greens, honeycomb

Beignets     26
Honeycomb, dark chocolate, banana, crème anglaise

*****Berry Cobbler**     28
Hot mixed berry, almond crumble, Madagascar vanilla ice cream

*****Baked Alaska Flambe**      32
Raspberry sorbet, chocolate ice cream, wafer crumbs, spiced rum

PARK HYATT MALDIVES™

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