

# The Dining Room

## DINNER MENU

Served daily from  
7:00 PM - 10:30 PM
















We commit that our Food & Beverage 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 Kitchen that handles 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:

-  Contains Chicken
-  Contains Pork
-  Contains Meat
-  Contains Fish
-  Contains Seafood
-  Vegetarian
-  Contains Nut
-  Contains Alcohol
-  Contains Gluten
-  Contains Dairy
-  Gluten- Free
-  Nut-Free
-  Spicy















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

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# APPETIZER, SALAD & SOUP

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## APPETIZER

- Caprese**     30  
Heirloom tomatoes, mozzarella, oven dried tomato puree, crushed pepper, balsamic pearls, homemade pesto, crystal salt
- Poached Pear**     25  
Roasted walnuts, maple balsamic syrup, garden leaves, Danish blue cheese, pomegranate seeds
- Maldivian Tuna Tartare**   30  
Crystal salt, orange zest, smashed avocado, red vine sorrel, tomato sorbet
- Grilled Artichoke & Beef**     35  
Marinated beef, mixed leaves, green pea, dehydrated sponge, pomegranate seeds, pine nuts, honey mustard dressing

## SALAD

- Quinoa Salad**  30  
Garden tomatoes, phyllo basket, feta, red kidney beans, toasted pine nuts, garlic red wine dressing
- Healthy Tofu Salad**   25  
Tender tofu, cherry tomatoes, soaked wakame, cucumber, edmame, ginger dressing, toasted pumpkin seeds
- Classic Caesar**      30  
Romaine lettuce, white anchovies, baguette wafers, parmesan shavings, bacon, egg  
• Organic chicken 10  
• Prawn 15

## SOUP

- Poached Jerusalem Artichokes**      25  
Full cream milk, ocean salt, white pepper, oak smoked extra virgin olive oil, garlic bread, white onion
- Wonton Shrimp**     30  
Soup, egg noodles, Asian greens, sprouts, green chili, lime, sesame oil

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# MAIN

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## WESTERN

- Italian Arrabbiata**    30  
Dried chili flakes, tomato sugo, penne pasta, torn basil, freshly grated parmesan  
• Organic chicken 10  
• Prawn 15
- Gnocchi Bake**     30  
Sun-dried tomato, béchamel sauce, gratinated parmesan, basil pesto, toasted sourdough  
• Organic chicken 10  
• Prawn 15
- Mixed Mushroom Penne**   30  
Penne, trio of mushrooms, chili flakes, infused parsley oil, burnt garlic, mascarpone, lemon zest
- Reef Fish Sicilian**   45  
Grilled reef fish, tomato sauce, capers, anchovies, olives, chopped herbs
- Organic Chicken Breast**    40  
Goat's cheese truffle croquette, forest mushrooms, beetroot-marbled mashed potato, mushroom sauce, turmeric coral, pomegranate seeds
- Seafood Risotto**     45  
Creamy parmesan, black garlic, garden peas, seafood oil
- Lamb Shank**    45  
Mint and pea puree, sauteed edamame beans, smashed pumpkin, Huntsman jus
- Charred Beef Tenderloin**    50  
Roasted cauliflower puree, black garlic, root vegetables, beef jus, ocean salt

## SIDES
















- Garden Salad**   15
- Grilled Vegetables**    15  
Basil pesto, extra virgin olive oil
- Rustic Cut Fries**   15  
Truffle oil, parmesan cheese, garden herbs
- French Fries**   15
- Fresh Asparagus**    15  
Garlic oil, Maldon salt
- Roasted Mixed Mushrooms**    15  
Garlic, herbs
- Truffle Mashed Potato**   15  
Parsley, fresh cream

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# MAIN

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## TASTE OF ASIA

- Five Spiced Duck Leg**   45  
Spice marinated leg, garlic, cucumber batons, five spice glaze, crushed peanuts, crispy rice noodles
- Sweet and Sour Mango Fish**   40  
Reef fish, stir-fried onion, mango sauce, coriander, steamed Jasmine rice
- Butter Chicken Masala**    40  
As cooked back in India, rich tomato gravy, paratha, ghee rice
- Stir-fried Chicken and Cashew**    45  
Boneless chicken, dry red chili, leeks, black vinegar, dark soya, cashew nut, steamed Jasmine rice
- Black Pepper Lamb**   50  
Spices roasted lamb, black pepper, sesame oil, onion, steamed Jasmine rice
- Beef Rendang**    45  
Turmeric, galangal, Kaffir lime leaves, coconut milk, braised beef topside, steamed Jasmine rice

## AUTHENTIC MALDIVIAN

- Boashi**    30  
Maldivian classic, skipjack tuna, banana blossoms, chili, lime, red onion
- Maldivian Tuna Curry**    35  
Spices marinated tuna, skipjack tuna, banana blossoms, chili, lime, red onion
- Kukulhu Riha**    35  
Chicken thighs, Maldivian onions, chili, curry leaves, roasted garlic



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PARK HYATT MALDIVES™

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HADAHAA

Our Living Island

North Huvadhoo (Gaafu Alifu Atoll)

Republic of Maldives

Tel : +960 682 1234

Email : [maldives.parkhadahaa@hyatt.com](mailto:maldives.parkhadahaa@hyatt.com)

Website: [www.experienceparkhyattmaldives.com](http://www.experienceparkhyattmaldives.com)