

PARK HYATT MALDIVES™

HADAHAA

LUXURY IS PERSONAL



DINING EVENTS

Throughout the week, our culinary team designs different themes for sumptuous evening buffets, ranging from international flavors to traditional local cuisine, perfect for enriching the Maldivian island experience. The Island Grill restaurant offers seafood nights, cuisine of the region and barbecues set on Hadahaa beach against magnificent sunset backdrops. Cooking classes and cocktail classes can be arranged upon request.





HADAHAA'S CULINARY INDULGENCE

Five unique dining experiences at five different venues, all in 24 hours of pure indulgence – Hadahaa's chefs are ready and waiting to take you on a gastronomic island adventure of epic proportions.

We invite you to be a part of this culinary adventure as you discover cuisines and new flavors, and revel in Hyatt's food philosophy of *Food. Thoughtfully Sourced. Carefully Served.*

Price: US\$ 670 per couple

Location: Five unique venues

24-hour advance reservation is required

MENU

- 1) Evening cocktails by the beach with thoughtful canapés.
- 2) An exceptional three-course 'blind' private dinner paired with wine.
- 3) Champagne breakfast in the comfort of your villa.
- 4) Healthy three-course gourmet lunch paired with a healthy smoothie.
- 5) Exquisite afternoon tea with delectable cakes and sandwiches complemented with fresh brewed coffee or tea.



BLIND DINING

Begin with a quiet evening by the beach, sipping cocktails with thoughtful canapés, while watching a spectacular sunset. Then proceed to the shoreline for an intimate and very unique ‘blind’ private dinner paired with wine: an exceptional threecourse feast, crafted with your favorite ingredients, to be enjoyed like never before as you are blindfolded to heighten the senses. Discover refined tastes and textures in your delightful dishes, while listening to the lapping of the waves and feeling the gentle breeze on your skin and the sand between your toes.

On request

Price: US\$ 450 per couple, inclusive of wine pairing

Location: The Main Beach Shoreline

24-hour advance reservation is required

MENU

The dinner menu is personalized upon consultation with our Executive Chef ensuring an experience that is specifically crafted.



*Kindly note that sample menus are subject to change.
Prices are subject to 10% service charge and 12% GST*

Reef fish and yellow fin tuna sashimi, wasabi, soy,
Pickled ginger, radish slaw
Lagoon dining offers the opportunity to relax at one of our
jetties, a private dining
*** of the lagoon, which

sun
setting over our idyllic island. The sounds of the waves
Grilled prawns, celeriac remoulade, melon confit
where *fruits de mer* are carefully crafted into memorable

Seared yellow fin tuna, risotto nero,
On request shaved vegetable salad
Price: US\$ 395 per couple

Location: The Jetty

and chili broth

deck overlooking the turquoise waters
perfectly reflects the colours of the

lapping below will set the scene for a culinary journey
dishes.

Lobster tail, fondant potato, tomato chive salsa, saffron

toasted almonds, strawberry compôte

SUNSET DINING

Experience a stunning sunset on the beach, as you observe the crystal-clear light beginning to fade and the radiance of the stars fills the sky. Our chefs have created a menu highlighting ingredients that are thoughtfully sourced and carefully served, prepared on the grill or in the wood-fired oven. Our offerings feature local vegetables, traditional Maldivian spice rubs and the atoll's freshest seafood.

On request

Price: US\$ 395 per couple

Location: The Main Beach

Floating island: poached meringue, crème anglaise,



MENU

Tuna and reef fish sashimi, wasabi mayonnaise, flying fish caviar

Peking duck breast, black trumpet, mango chutney, ginger jus

Slow-cooked lobster, melon stack, avocado purée, pistachio nuts

Lamb loin, basil pomme purée, ratatouille, mint jus

Coconut textures, mango and raspberry gelé, coconut dacquoise

Kindly note that sample menus are subject to change.

Prices are subject to 10% service charge and 12% GST

STARLIGHT DINNER

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As the highest point on the island, the rooftop terrace is perfect for private dining. With breath taking views of the Indian Ocean, it is the ideal vantage point for witnessing a spectacular Maldivian sunset. Enjoy an intimate candlelit dinner as the sun gives way to the indescribable beauty of the starlit sky, accompanied by the refreshing touch of the cool ocean breeze.

On request

Price: US\$ 395 per couple

Location: The Rooftop Terrace

MENU

Grilled scallops, asparagus, crab mousse, fleur de sel

Baked zucchini, prawns, anchovies, basil,
chorizo, parmesan

Reef fish fillet, prawn cassoulet, chateau potatoes,
vermouth foam

Wagyu tenderloin, pumpkin purée, teriyaki jus

Kindly note that sample menus are subject to change.

Prices are subject to 10% service charge and 12% GST

Chocolate ganache, pistachio cream, passion fruit
mousse, hazelnut sponge

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Prices are subject to 10% service charge and 12% GST

PAMPERING PLEASURE FOR TWO

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Explore a world of rejuvenation and culinary delights together with your loved one. Indulge in a luxurious spa treatment to promote healthy skin and moisturize the entire body, then relax with a bubble bath to boost both mental and physical health. Complete this special treatment by enjoying a healthy meal for two carefully prepared by our international culinary team, served at the spa's garden or the cabana at the treatment villa. Sip on organic or biodynamic wine and toast to memories that will last for years to come.

60-minute body massage
30-minute bubble bath
Four-course healthy lunch or dinner
A bottle of organic wine from the selection

Price: US\$ 500 per couple
Location: Spa garden or cabana at the treatment villa

24-hour advance reservation is required

MENU

Salad & Appetizer

Organic quinoa and root vegetable salad with lemon vinaigrette and mixed garden leaves

Or

Yellow fin tuna carpaccio with soy mirin and ginger sauce

Kindly note that sample menus are subject to change.

Prices are subject to 10% service charge and 12% GST

Soup

Chilled gazpacho with traditional condiments, tomato and olive sorbet

Or

Mediterranean pistou, parmesan, French baguette and basil pesto

Main Course

Grilled barramundi, steamed mixed vegetables and sauce vierge

Or

Free range chicken breast, blanched vegetables, brown rice and lemon salsa

Dessert

Seasonal fruit platter

Or Melon and mint salad

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MALDIVIAN FAMILY FEAST

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Experience a true Maldivian family-style dinner hosted by a local Maldivian staff member. Get acquainted with the hospitality of the Maldives and enjoy a traditional family feast while learning how locals select their food to create mouth watering dishes. The host will recommend flavour combinations while providing insights into family life, how fish is caught and prepared and other fascinating aspects of Maldivian history. As part of the adventurous experience, knives and forks will be set aside to allow you to truly delve into the Maldivian spirit.

Price: US\$ 200 per couple for Sunday group session

US\$ 240 per couple for private dining

Location: The Main Beach

24-hour advance reservation is required

MENU

Starters

A selection of soups, salads and traditional Maldivian amuse-bouches including *kara fani* (fresh watermelon juice), *kulhi boakiba* (coconut fish), *gulha* (tuna ball) and *boashi* (banana blossom).

Main Courses

Sample the famous Maldivian curries, with *dhon riha* (tuna curry), *kukulhu riha* (chicken curry) and *bashi hiki riha* (eggplant curry), all accompanied by white rice. Whole reef fish is also on the menu, along with a wide range of Maldivian dips, condiments and sides, including *masmirus* and fresh coconut.

Desserts

Kiru bokakiba (sticky rice pudding), *foni folhi* (coconut crepes) and *dhonkeyo kajoo* (deep fried banana) are just a

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few of the sweet treats on offer, served alongside the traditional Maldivian refresher of areca nut, betel leaf, cinnamon stick and clove.

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FRESH-AIR CINEMA

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A remarkable experience on an island getaway, come together in a beautiful rooftop setting to enjoy a favorite movie with your loved one at our open-air cinema. With all the things you love about going out to the movies, you will get to choose 2 items from the Fresh Air Cinema menu such as snacks, sandwiches, burgers and finger food. One cocktail, mocktail, beer or glass of wine is also included during the show.

A private experience can be arranged on request with a three course selection from the Fresh Air Cinema menu and a cocktail, mocktail, beer or glass of wine, and shisha.

Price: US\$ 55 per person (maximum 6 persons) | Tuesday
US\$ 100 per person (private movie night) US\$ 430 per couple (private dining + private movie night) Location: The Rooftop

MENU

Popcorn is served throughout the movie

Choice of any two of the following:

Herb-crusted chicken fingers with garlic aioli

Fish goujons served with tartar sauce and lemon

Nachos with guacamole, sour cream and tomato salsa

Ham and cheese croquettes

Arabic kibbeh platter

Mini meat and vegetable samosas with tamarind chutney

Mini burgers – beef or chicken with fried egg, caramelized

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onion and cabbage slaw

Mini pizza selection – Margherita, pork salami, grilled vegetable or smoked salmon

LUXURIOUS CHAMPAGNE BREAKFAST

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Begin the day with a sumptuous selection of premium



CHAMPAGNE
Laurent-Perrier
MAISON FONDÉE
1828



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breakfast dishes and refined flavors of vintage champagne.
Select any two dishes per person and a bottle of champagne
from our special menu.

Dom Pérignon 1999 US\$ 388 per couple

Laurent Perrier
US\$ 158 per couple

Cristal 2005
US\$ 777 per couple

Location: The Shade, The Dhoni or In Villa Dining

MENU

HADAHAA'S PREMIUM SELECTION

Huan Valley Smoked Salmon & Rillettes Herb pancake,
hass avocado, quail eggs & salmon roe

Twice Cooked Free Range Egg King prawn, caper
berries & dill cream

Truffle Scented Potato, Carrot Roesti Soft poached eggs,
asparagus & sauce hollandaise

Baked Spanish Omelet with Chorizo Thyme bread,
grilled bacon & salsa verde

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Coconut & Pumpkin Fritters Double smoked ham, roast
tomato & Persian feta

Lemon Soufflé Pancakes Mixed berry compote &
honeycomb butter

ASIAN PREMIUM DELICACIES

Rice Porridge with Traditional Condiments Choice of
tiger prawn, lobster or Angus beef

Handmade Lobster & Pork Dumplings Ginger
soy & chili sauce

Green Tea Crepes
Chocolate ganache, liquid hazelnut praline & mixed berries

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DAILY COCKTAIL CLASS

Discover Park Hyatt Maldives Hadahaa's secret mojito recipe from our skilled barmen, as well as learning a few other favourites, then sit back and enjoy your exotic creations while watching a stunning Maldivian sunset.

Class commences at 3:00 pm

Duration: 1 hour

Price: US\$ 55 per person

Location: The Bar

MENU

Classic

Mojito

Rum, lime, mint, brown sugar, soda



Signature

Star Anise Coconut Martini

Pernod, vodka, sugar syrup, fresh coconut water, mint leaves, lime juice, fresh coconut pulp

Tropical juices

Ginger Island
Fresh ginger, lime juice, honey



CHEF'S MALDIVIAN COOKING CLASS

Learn how to create the perfect marinade and discover the secrets behind grinding and mixing traditional Maldivian spices used to prepare local fish. Our chef offers this culinary class amid the Maldivian surroundings of The Island Grill.

On request

Class commences at 3:00 pm

Duration: 1 hour

Price: US\$ 75 per person

Location: The Island Grill

MENU

Soup

Tuna *garudiya* (broth)

Wood fired

Whole baked fish

Hot and spicy

Tuna curry

Sauce & condiment

Lonumirus



CHINESE COOKING CLASS

Learn the secrets of Chinese cooking with our unique cooking class and savor the authentic flavors of one of the world's grandest cuisines. Our chef will share with you cooking techniques and recipes that are easy to replicate at home such as handmade noodles and dumplings.

Private cooking class followed by a gourmet lunch

Days: Upon request
Hours: 2:00 – 3:00 pm
Price: US\$ 145 for 2 persons
Location: The Island Grill

Group cooking class

(minimum 6 participants required)
Days: Every Monday or upon request
Hours: 12.30 – 4.00 pm
Price: US\$ 60 per person
Location: The Island Grill

Kindly note that sample menus are subject to change.

MENU

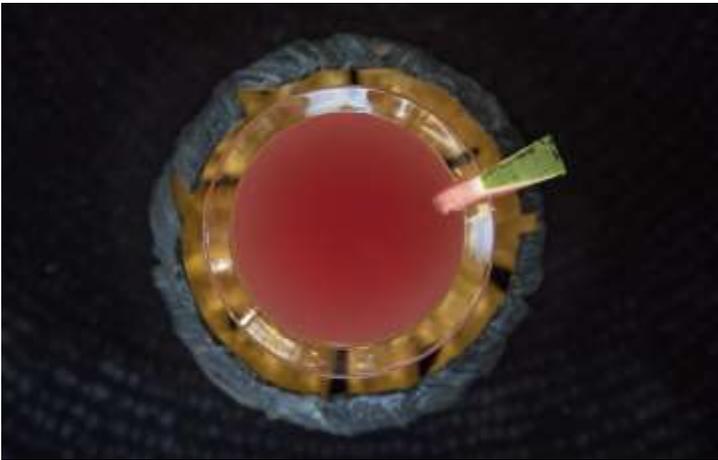
Cooking Class Menu

Shanghai Style Pork Belly

Handmade Noodles

Gourmet Lunch Menu

Assorted Dumplings
Spicy Pork and Ginger Soup Noodles with Spicy
Minced Pork and Tofu Sauce with Vegetables
and Peanuts Mango and Sago Pudding





SEAFOOD THRILL AT THE ISLAND GRILL

Experience an exciting sustainable seafood extravaganza as our international culinary team serves fresh and timeless dishes in a stunning setting at The Island Grill. Sample regionally-sourced seafood by choosing a catch of the day from the display and allowing our chefs to prepare it to perfection on the grill or in the wood-burning oven. Be thrilled by our five-star fish market during this incredible dining experience.

Every Monday

Price: US\$ 129 per person

Wine buffet: US\$ 40 per person

Location: The Island Grill

Kindly note that sample menus are subject to change.

MENU

Starters

With global flavors showcasing the most delicious seafood, indulge in European classics such as prawn cocktail and reef fish gravlax, or sample some tempting Asian flavors with crab and avocado sushi. A generous gourmet salad station will help you feel saintly, so why not finish with some sinfully tasty seafood chowder.

Main Courses

With our talented chefs working at the plancha, the woodburning oven and the classic grill, choose from Maldivian mash roshi, marinated grilled scallops and grilled lobster tail, tiger prawns, reef fish, as well as a whole fish, host of other mouthwatering treats and succulent sides and sauces.

Desserts

Indulgent sweets include the spectacular deconstructed pavlova, comforting bread and butter pudding, zesty mixed fruit and chocolate tartlet and éclairs with a selection of

creamy mousses

CUISINE OF THE REGION

Indulge in a sumptuous buffet featuring different regional cuisines, prepared on Hadahaa's beach by our dedicated international chefs. Marvel at the Maldivian sunset before dining under the stars. Diners can sample a wide variety of Regional dishes from India, the Middle East, Sri Lanka and the Maldives, while enjoying the sand between their toes – a truly relaxing Maldivian experience that is not to be missed.

Every Wednesday

Price: US\$ 100 per person

Wine buffet: US\$ 40 per person

Location: The Main Beach

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MENU

Welcome Drink

A glass of karafani, fresh coconut, rose water or lassi

Starters

From the exotic Maldivian kopee leaf and coconut salad and the well-loved Middle Eastern classics of tabbouleh, hummus and kibbeh to innovative Indian presentations such as masala dosa, kick off your meal with exceptional starters, soups and salads.

Main Courses

With expert chefs manning live cooking stations, ask for their recommendations – marinated calamari, tandoori marinated prawns, Sri Lankan lamb curry are just a few of the delights on offer. Whatever you choose, with delicious raitas, chutneys and pickles, it'll be a night to remember.

Desserts

Cooling pistachio kulfi, delicate baklava, decadent gulab jamun and indulgent Umm Ali finish off the evening on a sweet note.

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SHORELINE DINING

Shoreline dining offers a truly romantic experience with a gourmet four-course menu prepared and served on Hadahaa's beach overlooking the lagoon. As the sun sets and stars fill the night sky, diners can indulge in the chef's signature menu, which features Peking duck breast, lobster, lamb loin and vanilla panna cotta.

Every Thursday

Price: US\$ 300 per couple

Wine pairing: additional US\$ 62.50 per person

Location: Shoreline

MENU

The dinner menu will be confirmed upon consultation with Our Executive Chef ensuring an experience that is specifically crafted for the guest.

Peking Duck Breast

Puy lentil, apple cider and orange emulsion

Pinot Noir, Matua, Marlborough, New Zealand, 2014

Poached Lobster Tail

Celeriac slaw, green pea hummus, pineapple salsa

*Mâcon-Village, Bourgogne, Chanson Père & Fils,
Burgundy, France, 2011*

Lamb Loin Medallions

Sweet tomato jam, olive tapenade, basil pomme purée

*Côtes du Rhône, Domaine Jaume, À Vinsobres,
France, 2015*

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Vanilla Panna Cotta
Rhubarb, ginger, pistachio soil, strawberry sorbet
Fontanafredda, Moscato d'Asti, DOCG,
Piedmont, Italy, 2015

BEACH BARBECUE

Savor a delectable assortment of fresh fish, seafood, chicken and meats cooked live on the barbecue under the starlit Maldivian sky. Served on the beach while you enjoy the sand between your toes, flavors from around the world are sure to delight.

Every Saturday

Price: US\$ 139 per person

Wine buffet: US\$ 40 per person

Location: The Main Beach

MENU

Starters

Fresh and flavorful favorites including mango and chicken salad, tuna panzanella salad, green asparagus and egg salad; and other appetizers to entice your tastes buds.

Main Courses

Head for our carving station or take a look at our 'live station' where you can have a beef burrito rolled to order. Tandoori marinated chicken, lobster tails, spiced calamari and paprika infused lamb skewers are all fresh off the grill, while corn on the cob, roast potatoes and other tempting

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sides, sauces and condiments bring the best out of these mouthwatering dishes.

Desserts

An indulgent selection of cakes and tarts sits alongside mixed berry trifle, chocolate brownies, a selection of mousses, ice creams and a whole host of other sweet treats just waiting to delight your palate.



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