



The Island Grill, our signature restaurant, provides guests with a regionally inspired dining experience.

The Island Grill takes you on a culinary journey with a fusion of dishes derived of ingredients thoughtfully sourced from the local islands. A traditional grill combined with a wood burning oven is central to the kitchen's open décor where guests can watch our chefs at work. Appetizers are designed with a variety of flavors and spices native to the region, with main dishes focusing on a selection of fresh seafood and grilled meats.

Tables and swing chairs are set on a blanket of fine white sand so barefoot couture is naturally encouraged. Slip your feet out of your sandals and into the sand while you prepare for a heartwarming dining experience. Nestled into the native flora of the island, guests are offered a thoroughly indigenous and unique experience in a relaxed open setting cooled by ocean breezes. Open only for dinner, The Island Grill is the ideal romantic dining venue where you can savor the touches of the Maldives whilst sampling a selection of fine wines on offer.

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

 Chili

PP Pork product

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.

All prices are in US Dollars & subject to 10% service charge and 12% G.S.T.

Half Board-Full Board dining package offers are entitled to a US\$75 credit per person per meal.

Chef's Specials are excluded from all dining package offers. Only All-Inclusive dining package is entitled to a special 50% discount off the Chef's Special price. Additional orders will be charged accordingly.

Dinner menu is subject to change.

North Huvadho, Gaafu Alifu Atoll, Republic of Maldives,

Tel: +960 682 1234 Fax: +960 682 1235 Email: maldives.parkhadahaa@hyatt.com

THE ISLAND GRILL MENU

Available in The Island Grill from 7:00 pm – 10:30 pm

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

Hadahaa Water, Sparkling & Still (500ml Bottle)	4
Hadahaa Water, Sparkling & Still (1000ml Bottle)	6

APPETIZERS AND SALADS

Organic Vegetables and Garden Leaves Crispy bulghur, goat's curd, mixed herbs and citrus dressing	22
Yellow Fin Tuna Tartare Avocado, mango, tamarind and Thai chili dressing	26
Organic Root Vegetable Panna Cotta Hazelnut sable, garden greens, black truffle tuille, pomegranate-raspberry dressing	26
Grass Fed Mulwara Beef Tartare Caper berries, white truffle oil, quail egg, Champagne vinaigrette	28
Seared Scallops Caponata, asparagus tips, Romesco sauce	28
Cajun Steak Salad Mix greens, tomatoes, aged balsamic, Roquefort	28

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SOUPS

✿ Tuna Garudhiya Coconut flan, Maldivian chili and roshi	22
Roasted Beetroot Cream Soup Slow cooked Wagyu beef brisket, grilled French baguette, sour-cream foam <i>Vegetarian option available with wilted Asian greens</i>	26
Cioppino Mixed seafood, saffron-chili-tomato broth, garlic bread	28

SHARING FOR TWO

Our sommelier is pleased to share with you a selection of wines to consider pairing with your choice of Sharing for Two dishes.

Grilled Sustainable Local Fishermen's Catch of the Day Seasonal vegetables, coconut rice, Maldivian pine nuts, chili, citrus	85
Pinot Grigio, Livio Felluga, Friuli, Italy, 2015	140
Chablis, 1er Cru, Vaurorent, Jean-Marc Brocard, France, 2014	175

CHEF'S SPECIALS

PP Surf and Turf Grass fed grilled Mulwara sirloin, Salt Bush lamb chops, Sri Lankan tiger prawns, Maldivian yellow fin tuna, Spanish chorizo Accompanied with your choice of two side dishes and red wine jus or Roquefort sauce	140
Pinot Noir, La Strada, "Fromm", Marlborough, New Zealand, 2015	180
Chardonnay, Hawk Crest, Monterey, USA, 2009	210

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CHEF'S SPECIALS

Grilled Chateaubriand (700-800 grams) Roasted mushrooms, seasonal vegetables, mustard tasting, natural jus	160
Privada, Bodega Norton, Mendoza, Argentina, 2010	140
Cabernet Sauvignon, Art Series, Leeuwin Estate, Australia, 2008	180

SELECTION OF SIDES

Garden salad	9
Creamy mashed potatoes	
Grilled vegetables	
Buttered green asparagus	
Sautéed mixed mushrooms	

FROM THE GRILL

Fillet of Job Fish (200 grams) Buttered asparagus, red pepper coulis, chateau potatoes, Osetra caviar	40
Garlic and Rosemary Cornish Hen (500 grams) Seasonal vegetables, burnt lemon, pomegranate sauce	42
Grass Fed Mulwara Sirloin (250 grams) White truffle risotto, chlorophyll puree, pepper-caper sauce	55
Salt Bush Lamb Chops (300 grams) Creamy polenta, fire roasted vegetables, red wine jus	55
Grass Fed Mulwara Beef Tenderloin (250 grams) Pommes pont neuf, roasted Thilina tomato, Roquefort sauce	60
Duncan Venison Loin (250 grams) Asian greens, shimeji and black trumpet mushrooms, sour cherry jus	95

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ISLAND GRILL SPECIALS

Pan Roasted Yellow Fin Tuna Steak (250 grams) Green pea hummus, snow peas, tomato and sesame	42
Seafood Risotto Saffron, fennel, gremolata	45
🍷 Roasted Tiger Prawns (400 grams) Tempura onion ring, chili sambal and tomato concasse, creamed spinach	55
Peking Duck Breast (250 grams) Wasabi potato puree, ratatouille, lentils du puy, Thai chili and mandarin glaze	60

CHEF'S SPECIALS

🍷 Maldivian Lobster Grilled or roasted, butter, lemon, herbs	110
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DESSERTS

Seasonal Fruit Platter A mélange of seasonally available fruits	15
Banana and Caramel parfait Salted peanut, brandy snap and mandarin puree	18
Black Forest Trifle Cherry sorbet, mascarpone and chocolate jelly	18
🍷 Kiru Boakiba Maldivian rice cake, caramelized coconut, ginger ice-cream	18

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PARK HYATT MALDIVES™

HADAHAA

Devil's Fudge Cake	20
Coffee and vanilla ice-creams, liquorice crumble, mango and raspberry coulis	
Mango Cheese Cake	20
Berry compote, almond nougatine, coconut ice-cream	
Hadahaa Éclair	22
Pineapple, coconut mousse, crème patissiere, homemade cherry Garcia ice-cream	
Chocolate and Strawberry Textures	22
Ganache, macaron, mousse, sorbet, crumble, powder, compote	
Selection of Homemade Ice Cream and Sorbet (per Scoop)	4

Ice cream

Coconut
Vanilla
Chocolate
Liquorice
Mixed berry
Green tea
Homemade cherry Garcia

Sorbet

Lychee and lime sorbet
Frozen yoghurt and ginger
Dark chocolate and passion fruit
Raspberry
Mango

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