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.

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- 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 Huvadhoo, 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 22
Crispy bulghur, goat’s curd, mixed herbs and citrus dressing

Yellow Fin Tuna Tartare 26
Avocado, mango, tamarind and Thai chili dressing

Organic Root Vegetable Panna Cotta 26
Hazelnut sable, garden greens, black truffle tuille, pomegranate-raspberry dressing

Grass Fed Mulwara Beef Tartare 28
Caper berries, white truffle oil, quail egg, Champagne vinaigrette

Seared Scallops 28
Caponata, asparagus tips, Romesco sauce

Cajun Steak Salad 28
Mix greens, tomatoes, aged balsamic, Roquefort

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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  
Vegetarian option available with wilted Asian greens  
  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, Vaulorent, 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
CHEF’S SPECIALS

Grilled Chateaubriand (700-800 grams) 160
Roasted mushrooms, seasonal vegetables, mustard tasting, natural jus

Privada, Bodega Norton, Mendoza, Argentina, 2010 140
Cabernet Sauvignon, Art Series, Leeuwin Estate, Australia, 2008 180

SELECTION OF SIDES

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

FROM THE GRILL

Fillet of Job Fish (200 grams) 40
Buttered asparagus, red pepper coulis, chateau potatoes, Osetra caviar

Garlic and Rosemary Cornish Hen (500 grams) 42
Seasonal vegetables, burnt lemon, pomegranate sauce

Grass Fed Mulwara Sirloin (250 grams) 55
White truffle risotto, chlorophyll puree, pepper-caper sauce

Salt Bush Lamb Chops (300 grams) 55
Creamy polenta, fire roasted vegetables, red wine jus

Grass Fed Mulwara Beef Tenderloin (250 grams) 60
Pommes pont neuf, roasted Thilina tomato, Roquefort sauce

Duncan Venison Loin (250 grams) 95
Asian greens, shimeji and black trumpet mushrooms, sour cherry jus

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ISLAND GRILL SPECIALS

Pan Roasted Yellow Fin Tuna Steak (250 grams)  42
Green pea hummus, snow peas, tomato and sesame

Seafood Risotto  45

Saffron, fennel, gremolata

Roasted Tiger Prawns (400 grams)  55
Tempura onion ring, chili sambal and tomato concasse, creamed spinach

Peking Duck Breast (250 grams)  60
Wasabi potato puree, ratatouille, lentils du puy, Thai chili and mandarin glaze

CHEF’S SPECIALS

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

DESSERTS

Seasonal Fruit Platter  15
A mélange of seasonally available fruits

Banana and Caramel parfait  18
Salted peanut, brandy snap and mandarin puree

Black Forest Trifle  18
Cherry sorbet, mascarpone and chocolate jelly

Kiru Boakiba  18
Maldivian rice cake, caramelized coconut, ginger ice-cream

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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

<table>
<thead>
<tr>
<th>Ice cream</th>
<th>Sorbet</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coconut</td>
<td>Lychee and lime sorbet</td>
</tr>
<tr>
<td>Vanilla</td>
<td>Frozen yoghurt and ginger</td>
</tr>
<tr>
<td>Chocolate</td>
<td>Dark chocolate and passion fruit</td>
</tr>
<tr>
<td>Liquorice</td>
<td>Raspberry</td>
</tr>
<tr>
<td>Mixed berry</td>
<td>Mango</td>
</tr>
<tr>
<td>Green tea</td>
<td></td>
</tr>
<tr>
<td>Homemade cherry Garcia</td>
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