

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:

 Contains Chicken

 Contains Shellfish

 Contains Fish

 Contains Pork

 Contains Egg

 Contains Nuts

 Contains Soybean

 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

A Curated Selection of Signature Delights

Experience the finest grill, where tender, juicy meats and fresh, flavorful seafood take center stage. We source premium meats from ethical farms and seafood from sustainable fisheries, ensuring top quality. Grilled over the finest beech wood, every bite is infused with rich, natural flavors for an unforgettable dining experience

MEATS

T-Bone Angus Grain Fed Grade AAA

500 g

★ 180

Tomahawk Angus Grain Fed MB 6/7 +

+/- 1.5 kg

★ 18/100g

Ideal for 2, please allow 45 min preparation time

All meat is served with roasted cauliflower puree, confit vine tomatoes, sautéed green peas, dehydrated olive soil your choice of sauce: Chimichurri, green peppercorn, mushroom, red wine, and peri-peri sauce

SEAFOOD

Grilled Lobster

★ 180

Whole Maldivian lobster, herbs butter, white wine, greens leaf, lobster emulsion

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

★ 12/100g

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, olive oil

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** 🌱 40
Coal roasted, smoked feta crumble, green apple compote
- Atlantic Scallops** 🦪🌱🥬🍷 45
Celeriac puree, shrimp wonton, Ikura, lobster oil, saffron tuile
- Neua Dad Deaw** 🥩🌱🍷 50
Fried beef strips, pineapple Nam Jim Jaew, Thai inspired, dried chili, rice powder
- Wagyu Toast** 🍷🌱🥩🍷 50
Wood-fired Wagyu sirloin, Pommery mustard mayo, pickled cucumber, tomato jam

SALADS

- Barley and Feta Salad** 🌱🥬🍷 40
Smoked feta, mix lettuce, onion, grilled trio pepper, cherry tomato, barley, local pine nuts, garlic lemon, vinaigrette
- Grilled Halloumi** 🌱🥬🍷 40
Cherry tomato, mix lettuce, olive oil, green apple, grilled pesto ciabatta, toasted hazelnuts, pomegranate seeds
- Squid** 🦑🌱 40
Herb marinated, mix lettuce, garden greens, crushed tomatoes, crispy squid ink sponge, lime juice

SOUP

- Seafood Chowder** 🦪🌱🥬🍷 45
Saffron Velouté, lemon zest, seafood

SEAFOOD

Maldivian Tuna Steak 🍷🍴🍴🍴🍴 80

Garlic creamed potato, marinated wakame, sesame teriyaki sauce

Jumbo Prawn 🍷 90

Char-grilled, marinated wakame, burnt lemon, lobster oil

MEATS 🍷🍴🍴🍴🍴

Karoo Lamb Chops (2 PCS) 80 - 100 g/pc 100

Australian Wagyu Tenderloin 200 g 120

Australian Wagyu Sirloin 200 g 130

Australian Wagyu Rib-eye 200 g 140

POULTRY & PORK

Organic Baby Chicken 🍷🍴🍴🍴 70

Garden herbs, chicken reduction, asparagus, pickled cabbage

Pork Belly 🍷🍴🍴🍴 80

Celeriac puree, roasted carrot, tomato, pickled cabbage, pork crackling,
Seared asparagus home-made gravy sauce

VEGETARIAN

Zucchini 🍷🍴🍴🍴 55

Flame-grilled, parmesan crisp, ratatouille puree, caper berries

Mushroom 🍷 55

Garlic roasted Portobello, lemon zest, mascarpone, chimichurri

SIDES

Parmesan Mash Potato 🍷	15
Grilled Corn on the Cob 🍷	15
Grilled Vegetables	15
Seared Asparagus	15
Cherry Tomato Salad 🍷 🍷	15
Truffle Mash Potato 🍷 🍷	15
French Fries	15
Roasted Cauliflower Puree 🍷	15

DESSERT

Island Coconut Cheesecake 🍷 🍷 Freshly grated coconut, spiced pineapple compote, garden greens	25
Beignets 🍷 🍷 🍷 Dark chocolate, banana, crème anglaise	25
Namelaka Caramel Choco Bliss 🍷 🍷 🍷 🍷 Vanilla caramel namelaka, chocolate crémeux, vanilla crumble, honey ice cream	25
Baked Alaska Flambé 🍷 🍷 🍷 🍷 Raspberry sorbet, chocolate ice cream, wafer crumbs, black rum	25



PARK HYATT MALDIVES™

HADAHAA

Our Living Island

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