

PARK HYATT MALDIVES™

HADAHAA

Our Living Island

CELEBRATING
THE SPIRIT *of* PROSPERITY

16 - 23 FEBRUARY 2026

Gong Xi Fa Cai from Our Living Island

As we celebrate the arrival of the Year of the Horse, we extend our warmest wishes for a year filled with prosperity, joy, and renewed vitality. May this auspicious season bring abundance, good health, and moments of togetherness to be cherished.

We are delighted to share this festive time with you and look forward to welcoming the year ahead with celebration, harmony, and gracious hospitality.

恭喜发财，来自我们的生活之岛。
愿马年为您带来福运兴盛、身心安康，
在从容与喜悦中迎接崭新的一年。

Chef Leo Chai

SPECIAL CHINESE GUEST CHEF



CULINARY EXCELLENCE FOR THE SEASON

17 - 23 February 2026

Park Hyatt Maldives Hadahaa is honored to welcome Chef Leo Chai, Michelin-starred chef and master of traditional Northern Chinese cuisine, as our Special Guest Chef for the Chinese New Year season.

With more than 25 years of distinguished experience in fine dining and culinary leadership, Chef Chai is celebrated for his refined interpretation of classic Chinese flavors, thoughtfully elevated through modern technique. His culinary artistry was recognized with a Michelin star, affirming his reputation for precision, depth, and authenticity.

Renowned for signature creations such as Beijing Duck and wok-fried crab, Chef Chai works with the finest seasonal ingredients to craft dishes of exceptional balance and elegance. His expertise spans multiple regional traditions, including Cantonese, Sichuan, Hunan, and Northern Chinese cuisine, offering guests a richly layered gastronomic journey.

Having held senior culinary roles at esteemed destinations including Rosewood Beijing and Grand Hyatt, Chef Chai brings a wealth of experience, creativity, and quiet mastery to the kitchen. During his residency at Park Hyatt Maldives Hadahaa, he will curate an exclusive dining experience in celebration of the Lunar New Year—thoughtful, auspicious, and deeply memorable.

We invite you to join us on our Living Island for a season of refined celebration, as Chef Leo Chai presents Michelin-starred cuisine in an atmosphere of timeless luxury.

Sophi Li

SPECIAL WELLNESS PRACTITIONER



SOUND-BASED WELLNESS JOURNEY

1 February - 15 March 2026

A return to stillness through vibration

Within the quiet rhythms of the island, Park Hyatt presents a sound-based wellness experience guided by Sophia Li, where resonance, breath, and intention come together to support deep rest and inner balance.

Working with sacred sound instruments and subtle energetic practices, Sophia creates sessions that invite the body to soften and the mind to settle. Each experience is shaped by intuitive listening and meditative presence, allowing vibration to move gently through the body and restore a sense of harmony.

A Singing Bowl Master, Reiki Master, and Kundalini Yoga Teacher, Sophia's practice is informed by ancient Eastern traditions and contemporary vibrational understanding. Her work unfolds with simplicity and depth, offering guests a quiet yet powerful pathway to renewal.

Available as private journeys, intimate group sessions, and immersive wellness experiences, Sophia's offerings have been curated for luxury retreats and sanctuaries across Bali, Sri Lanka, Malaysia, and beyond.

We invite you to slow down, listen inward, and experience the subtle language of sound—where wellness is felt, not spoken.

16 - 19
FEBRUARY

Dragon Dance
Performances

16 - 23
FEBRUARY

Auspicious Private
Dining Experience

17 - 22
FEBRUARY

Emperor's Pavilion
Private Dining
Experience

17 - 23
FEBRUARY

Entertainment
& Family Activities

Chinese New Year
Live Station Breakfast



16

FEBRUARY

Culinary Feast

The Silk Road Menu

12:00 - 15:00 | The Dining Room

Emperor's Pavilion - Private Dining Experience

4-Course Set Menu

19:00 onwards | USD 225++ per guest / USD 112++ per child

Private dinner on the beach featuring selection of traditional and refined chinese inspired dishes.

Entertainment & Activities

GM Cocktail & Dragon Dance Performance

18:30 - 19:30 | Beach

17

FEBRUARY

Culinary Feast

Dim Sum Live Station Breakfast

07:30 - 10:30 | The Dining Room

The Silk Road Menu

12:00 - 15:00 | The Dining Room

Fire & Fortune - Beach BBQ

19:30 onwards | Beach

USD 219++ per guest / USD 109++ per child

Unwind by the shore with a barbecue dinner and a handcrafted welcome cocktail.

Emperor's Pavilion - Private Dining Experience

4-Course Set Menu

19:00 onwards | USD 225++ per guest / USD 112++ per child

Private dinner on the beach featuring selection of traditional and refined Chinese inspired dishes.

Entertainment & Activities

Dragon Dance Performances

10:00 - 10:15 & 15:00 - 15:15 | The Dining Room

20:00 - 20:15 | Beach

Calligraphy Corner

Discover the quiet beauty of brush and ink through a hands-on calligraphy experience.

11:00 - 12:00 | The Dhoani

Make Your Own Dumpling Station

A fun, hands-on dumpling activity designed for all ages to enjoy together.

15:00 - 16:00 | The Island Grill

Wellness Journey

Neck & Shoulder Massage or Foot Massage

Unwind with your choice of a restorative Neck & Shoulder Massage or a soothing Foot Massage.

18:00 - 19:30 | Spa Poolside Gazebo | USD 79++ per guest

Please contact your host to make an advanced booking and secure your spot.

18

FEBRUARY

Culinary Feast

Steam Tofu Live Station Breakfast

07:30 - 10:30 | The Dining Room

The Silk Road Menu

12:00 - 15:00 | The Dining Room

Chuka Ryori Omakase - 6-Course Set Menu

19:00 onwards | Koi

USD 149++ per guest / USD 74++ per child

A six-course omakase menu showcasing refined interpretations of Chuka Ryori traditions.

Emperor's Pavilion - Private Dining Experience

4-Course Set Menu

19:00 onwards | USD 225++ per guest / USD 112++ per child

Private dinner on the beach featuring selection of traditional and refined chinese inspired dishes.

Entertainment & Activities

Dragon Dance Performances

10:00 - 10:15 & 15:00 - 15:15 | The Dining Room

20:00 - 20:15 | Beach

Horse Mask Crafting

11:00 - 12:00 | The Dhoani

Prosperity Noodle Experience

15:00 - 16:00 | The Island Grill

Create festive Chinese noodles together and celebrate the joy of the season.

Wellness Journey

Neck & Shoulder Massage or Foot Massage

Unwind with your choice of a restorative Neck & Shoulder Massage or a soothing Foot Massage.

18:00 - 19:30 | Spa Poolside Gazebo | USD 79++ per guest

Please contact your host to make an advanced booking and secure your spot.

19

FEBRUARY

Culinary Feast

Congee Live Station Breakfast

07:30 - 10:30 | The Dining Room

The Silk Road Menu

12:00 - 15:00 | The Dining Room

China Town Buffet

19:00 onwards | The Dining Room

USD 149++ per guest / USD 74++ per child

Explore a variety of Chinese favorites in a Chinatown-inspired dinner buffet experience.

Emperor's Pavilion - Private Dining Experience

4-Course Set Menu

19:00 onwards | USD 225++ per guest / USD 112++ per child

Private dinner on the beach featuring selection of traditional and refined chinese inspired dishes.

Entertainment & Activities

Dragon Dance Performances

10:00 - 10:15 | 18:00 - 18:15 | 20:00 - 20:15

The Dining Room

Knots of Fortune

11:00 - 12:00 | The Dhoani

A hands-on experience exploring traditional Chinese knots, symbolising luck, harmony, and prosperity.

Mini Mandarin Orange Painting

15:00 - 16:00 | The Dhoani

Little ones can get creative by decorating mandarins with edible markers, bringing colour and fun to the festivities.

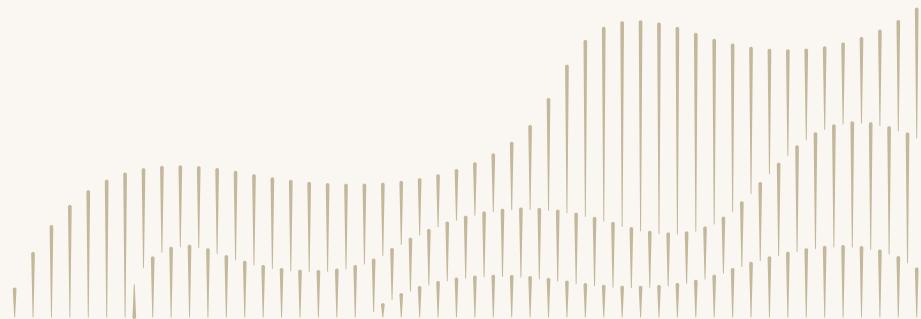
Wellness Journey

Neck & Shoulder Massage or Foot Massage

Unwind with your choice of a restorative Neck & Shoulder Massage or a soothing Foot Massage.

18:00 - 19:30 | Spa Poolside Gazebo | USD 79++ per guest

Please contact your host to make an advanced booking and secure your spot.





20
FEBRUARY

Culinary Feast

Noodle Live Station Breakfast

07:30 - 10:30 | The Dining Room

The Silk Road Menu

12:00 - 15:00 | The Dining Room

Dim Sum & Noodle Bar Lunch

12:30 - 15:00 | The Island Grill

USD 99++ per guest / USD 49++ per child

A casual yet refined lunch celebrating the heritage of Dim Sums and traditional noodles.

Emperor's Pavilion - Private Dining Experience

4-Course Set Menu

19:00 onwards | USD 225++ per guest / USD 112++ per child

Private dinner on the beach featuring selection of traditional and refined chinese inspired dishes.

Entertainment & Activities

Lantern Making

11:00 - 12:00 | The Dhoani

Create your own festive lantern in a hands-on activity inspired by Chinese New Year traditions.

Chinese Zodiac Cupcake Decorating

15:00 - 16:00 | The Dhoani

Decorate cupcakes inspired by the Chinese zodiac in a fun, hands-on activity for all ages.

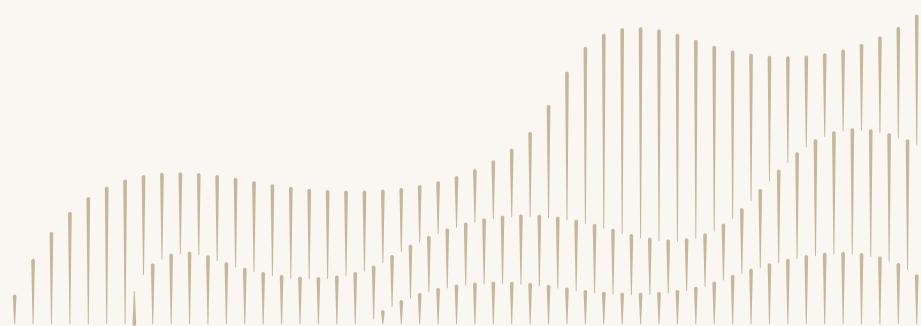
Wellness Journey

Neck & Shoulder Massage or Foot Massage

Unwind with your choice of a restorative Neck & Shoulder Massage or a soothing Foot Massage.

18:00 - 19:30 | Spa Poolside Gazebo | USD 79++ per guest

Please contact your host to make an advanced booking and secure your spot.



21

FEBRUARY

Culinary Feast

Steamed Pan-Fried Buns

07:30 - 10:30 | The Dining Room

The Silk Road Menu

12:00 - 15:00 | The Dining Room

Crescent & Flame by the Sea - Beach BBQ

19:30 onwards | Beach

USD 219++ per guest / USD 109++ per child

A beachfront barbecue infused with Chinese flavors and festive touches, beginning with a welcome cocktail.

Emperor's Pavilion - Private Dining Experience

4-Course Set Menu

19:00 onwards | USD 225++ per guest / USD 112++ per child

Private dinner on the beach featuring selection of traditional and refined Chinese inspired dishes.

Entertainment & Activities

Lucky Window Decorations

11:00 - 12:00 | The Dhoani

Design festive window decorations symbolizing good fortune and happiness.

Honey Cake Creation

15:00 - 16:00 | The Dhoani

Step into a warm and inviting baking moment as you create to decorate your own honey cake.

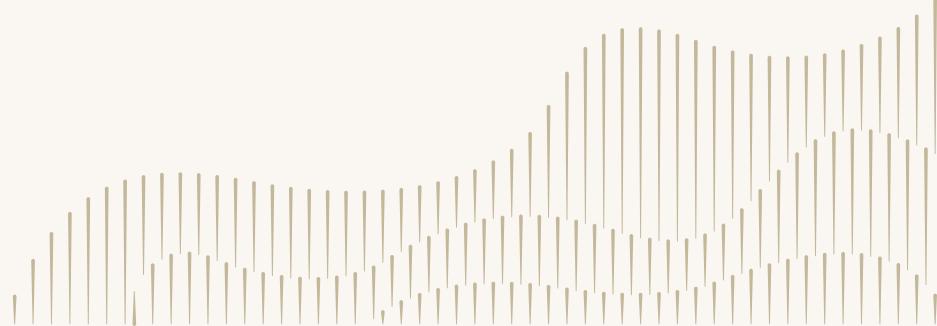
Wellness Journey

Neck & Shoulder Massage or Foot Massage

Unwind with your choice of a restorative Neck & Shoulder Massage or a soothing Foot Massage.

18:00 - 19:30 | Spa Poolside Gazebo | USD 79++ per guest

Please contact your host to make an advanced booking and secure your spot.



22

FEBRUARY

Culinary Feast

Wonton Soup Live Station Breakfast

07:30 - 10:30 | The Dining Room

The Silk Road Menu

12:00 - 15:00 | The Dining Room

Yamcha Sundowner

18:30 - 20:30 | The Dhoani Beach & The Bar

USD 99++ per guest / USD 49++ per child

A specially curated event with unlimited flow of dim sum and beer.

Emperor's Pavilion - Private Dining Experience

4-Course Set Menu

19:00 onwards | USD 225++ per guest / USD 112++ per child

Private dinner on the beach featuring selection of traditional and refined chinese inspired dishes.

Entertainment & Activities

Threads of Prosperity - Red Thread Bracelet

11:00 - 12:00 | The Dhoani

Weave a red thread bracelet, carrying wishes of prosperity, protection, and gentle blessing.

Horse Shaped Cookie Decoration

15:00 - 16:00 | The Island Grill

Decorate horse-shaped cookies in a playful, hands-on activity inspired by festive tradition.

Wellness Journey

Neck & Shoulder Massage or Foot Massage

Unwind with your choice of a restorative Neck & Shoulder Massage or a soothing Foot Massage.

18:00 - 19:30 | Spa Poolside Gazebo | USD 79++ per guest

Please contact your host to make an advanced booking and secure your spot.

23

FEBRUARY

Culinary Feast

Xian Bing (Meat Pies) Breakfast

07:30 - 10:30 | The Dining Room

The Silk Road Menu

12:00 - 15:00 | The Dining Room

The Sommelier's Silk Road

19:00 onwards | The Island Grill

USD 149++ per guest / USD 74++ per child

A curated four-course experience where Chinese culinary influences meet refined wine pairings.

Emperor's Pavilion - Private Dining Experience

4-Course Set Menu

19:00 onwards | USD 225++ per guest / USD 112++ per child

Private dinner on the beach featuring selection of traditional and refined chinese inspired dishes.

Entertainment & Activities

Nian Gao Decorating

15:00 - 16:00 | The Dining Room

A hands-on nian gao decorating experience inspired by Chinese New Year traditions.

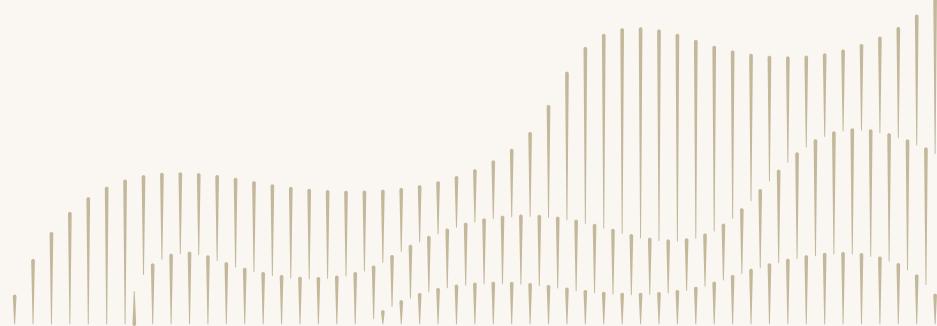
Wellness Journey

Neck & Shoulder Massage or Foot Massage

Unwind with your choice of a restorative Neck & Shoulder Massage or a soothing Foot Massage.

18:00 - 19:30 | Spa Poolside Gazebo | USD 79++ per guest

Please contact your host to make an advanced booking and secure your spot.





Chinese New Year Live Station Breakfast

Begin your morning with a festive Chinese-inspired breakfast, thoughtfully curated with a different theme each day. Celebrating traditional flavors, regional favorites, and New Year touches, each morning brings a joyful start to the day. Enjoy a relaxed and flavourful breakfast experience in the warm setting of The Dining Room.

Dim Sum

A generous selection of freshly steamed dim sum prepared to order, symbolising abundance, harmony, and shared joy as families and friends gather to welcome the New Year.

Steamed Tofu

Silky tofu gently steamed and served with light, savoury accompaniments, representing purity, balance, and a fresh beginning for the year ahead.

Congee

Slow-cooked rice congee, smooth and comforting, offered with a variety of traditional toppings and enjoyed as a symbol of nourishment, warmth, and prosperity.

Noodle

Made-to-order noodle bowls inspired by longevity traditions, featuring warming broths and fresh garnishes, encouraging a long and fulfilling year ahead.

Steamed & Pan-Fried Buns

Soft steamed buns and golden pan-fried buns, freshly prepared and served warm, symbolising fullness, happiness, and good fortune.

Wonton Soup

Hand-wrapped wontons served in a clear, aromatic broth, traditionally enjoyed as a symbol of unity, togetherness, and blessings for the New Year.

Xian Bing (Meat Pies)

Golden pan-seared meat pies filled with savoury juices, a beloved Northern Chinese breakfast symbolising warmth and abundance.

Entertainment & Family Activities

17 - 23 FEBRUARY 2026

Celebrate the joy of Chinese New Year with a thoughtfully curated collection of family-friendly activities inspired by time-honored traditions. From hands-on crafts and festive culinary experiences to creative moments designed for all ages, each activity invites families to come together in the spirit of celebration.

Set against the natural beauty of Our Living Island, these experiences offer a warm and joyful way to welcome the New Year—sharing laughter, creativity, and meaningful moments as we celebrate wishes of prosperity, happiness, and togetherness.



17 FEBRUARY 2026

Calligraphy Corner

Take a quiet moment to enjoy the beauty of calligraphy, writing heartfelt wishes and blessings for the year ahead.

11:00 - 12:00 | The Dhoani

Make Your Own Dumpling Station

Come together around the table to make dumplings by hand, sharing laughter and celebrating abundance as a family.

15:00 - 16:00 | The Island Grill

19 FEBRUARY 2026

Knots of Fortune

Enjoy crafting traditional Chinese knots, weaving wishes of luck, unity, and happiness.

11:00 - 12:00 | The Dhoani

Mini Mandarin Orange Painting

Add color and creativity to mandarins, a beloved symbol of happiness and prosperity.

15:00 - 16:00 | The Dhoani

18 FEBRUARY 2026

Horse Mask Crafting

Have fun creating a horse-inspired mask, celebrating energy, strength, and joyful self-expression.

11:00 - 12:00 | The Dhoani

Prosperity Noodle Experience

Join in the joy of making festive noodles, a traditional symbol of longevity, good health, and togetherness.

15:00 - 16:00 | The Island Grill

20 FEBRUARY 2026

Lantern Making

Create a glowing lantern together, welcoming light, warmth, and celebration into the New Year.

11:00 - 12:00 | The Dhoani

Chinese Zodiac Cupcake Decorating

Decorate zodiac-inspired cupcakes in a fun and festive activity filled with creativity and smiles.

15:00 - 16:00 | The Dhoani

21 FEBRUARY 2026

Lucky Window Decorations

Design cheerful window decorations inspired by auspicious symbols, inviting good fortune into the home.

11:00 - 12:00 | The Dhoani

Honey Cake Creation

Share a sweet baking moment while creating honey cakes, celebrating warmth, harmony, and joy.

15:00 - 16:00 | The Dhoani

23 FEBRUARY 2026

Nian Gao Decorating

Personalize traditional Nian Gao together, celebrating hopes for growth, progress, and a bright year ahead.

15:00 - 16:00 | The Dining Room

22 FEBRUARY 2026

Threads of Prosperity Red Thread Bracelet

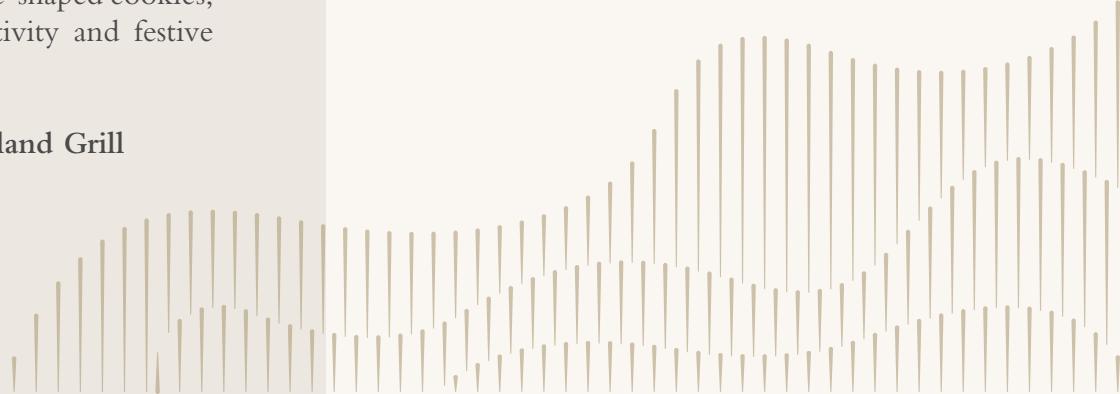
Weave a red thread bracelet together, carrying wish of love, protection, and prosperity.

11:00 - 12:00 | The Dhoani

Horse-Shaped Cookie Decoration

Decorate delightful horse-shaped cookies, adding a touch of creativity and festive cheer.

15:00 - 16:00 | The Island Grill





We commit that our Food & Beverages venues are ISO 22000 certified, and internationally recognized 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 Seafood
-  Contains Crustaceans
-  Contains Fish
-  Contains Nuts
-  Contains Tree Nuts
-  Contains Peanuts
-  Contains Dairy
-  Contains Eggs
-  Contains Mustard
-  Contains Gluten
-  Contains Sesame
-  Contains Soy
-  Contains Sulphites
-  Contains Pork
-  Spicy
-  Vegetarians

All prices are in US Dollars and subject to 10% service charge and 17% GST.

The Silk Road Menu

16 - 23 FEBRUARY | 12:00 - 15:00 | THE DINING ROOM

Chinese Appetizers (Select One)

Mixed Dice Seafood in Spring Roll	●●●	30
Smashed Cucumber Salad	●●●●	30

Soup

Clear-Simmered Beef & Radish Soup	●●	35
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Main Course (Select One)

Hong Shao Pai Gu (Braised Pork Ribs in Soy Sauce)	●●●●	55
Braised Reef Fish in Soy Sauce	●●●	35
Shrimp & Lettuce Fried Rice	●●●	35

Dessert

Mango Sago Pudding	25
Pomelo & Coconut Ice Cream	●

Emperor's Pavilion Private Dining Experience

4-Course Set Menu

16 - 23 FEBRUARY | 19:00 ONWARDS | BEACHFRONT
USD 225++ PER GUEST

Starter

Bang Bang Chicken with Sesame Paste,
Cucumber & Chili Oil



Soup

Beijing-Style Signature Hot
& Sour Seafood Soup



Main Courses

Wok-Seared Maldivian Lobster with Mala Sauce
(Sichuan Peppercorn & Chili)



or

Steamed Catch of the Day
with Green Pepper Sauce



or

Soy Sauce King Fried Noodles
(Cha Siu Wong Chow Mein)



Dessert

Chili & Chocolate Custard with Five-Spice Ice Cream,
Orange Gel & Honeycomb



China Town Buffet

19 FEBRUARY | 19:00 ONWARDS | THE DINING ROOM
USD 149++ PER GUEST

Appetizer

- Chicken & Peanut Salad 
- Seafood Mango Salad 
- Smashed Cucumber Salad 
- Wood Ear Mushroom Salad
- Tomato Mozzarella 
- Beef Salad 
- Mezze Bar 
- Make Your Own Salad

Soup

- Tomato Egg Soup 

Main Course

- Sweet and Sour Pork 
- Black Pepper Beef 
- Braised Scallop & Asparagus 
- Yangzhou Fried Rice
- Yu Xiang Eggplant 
- Steamed Jasmine Rice

Live

- Stir-Fried Live Station
- Peking Duck
- Steamed Buns 

Chinese Elements

- Char Siu Pork
- Five-Spice Pineapple
- Butter Corn with Chili Oil
- Eggplant & Asparagus
- Honey Chili Drumsticks 

Dessert

- Matcha Strawberry Swiss Roll 
- Honey Sesame Glazed Pineapple Tart 
- Mandarin Cheesecake 
- Chocolate Chili Mousse 
- Nian Gao
- Almond Pudding 
- Mango Pancake 
- Tropical Fruit Selection
- Yuzu Ice Cream 
- Mango Ice Cream 

Chuka Ryori Omakase

6-Course Set Menu

22 FEBRUARY | 19:00 ONWARDS | KOI

USD 149++ PER GUEST

First Course

MISO EGGPLANT

Miso grilled Eggplant | Mapo Tofu Mousse | Rice Cracker



Second Course

FLAMED PORK BELLY

Rolled Pork Belly | Pickled Vegetable | Laoganma Chili Ponzu



Third Course

SHUNDE SASHIMI

Maldivian Local Reef Fish | Cantonese Condiment



Fourth Course

SOFT SHELL TEMPURA

Crispy Crab Tempura | Tentsuyu | Daikon & Ginger Oroshi



Fifth Course

TORI MISO RAMEN

Handmade Noodles | Chicken Broth | Chicken Chashu | Nitamago



Dessert

FIVE SPICE CHOCOLATE CAKE

Chocolate Sponge | Five spices | Berries | Miso Coral | Wasabi Ice Cream



Beverage Menu

Special Cocktails

JADE EMPEROR

Regal and silky with a melon twist.

(Midori, Vodka, Egg White & Lemon Juice)

USD 20++

FORBIDDEN ORCHARD

A crisp apple sip with rich tea undertones.

(Apple, Brandy, Tea Syrup & Lemon Juice)

USD 20++

FIRECRACKER

A fiery, bold cocktail with cooling watermelon.

(Watermelon, Tequila, Chilli Infused Syrup, Lemon Juice)

USD 20++



**North Huvadhu (Gaafu Alifu Atoll)
Republic of Maldives**

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