



starters

SALAD AND APPETIZER

- MALDIVIAN TUNA TARTARE**

30
- RAW SUSHI GRADE TUNA, DICED AND COMBINED WITH COLD TUNA DRESSING, SPRING ONION, AVOCADO AND TEMPURA FLAKES, TOPPED WITH ARUGULA LETTUCE, SLICED CUCUMBER, WASABI MAYONNAISE, TOASTED WHITE SESAME SEEDS AND A SLICE OF LIME
- PRAWN TEMPURA MAKI ROLL**

37
- SUSHI ROLL WITH CRUNCHY TEMPURA PRAWNS, AVOCADO AND CREAM CHEESE SERVED WITH A SIDE OF WASABI AND SOY SAUCE
- ASIAN SALMON SALAD**

33
- MISO-MARINATED SALMON ON A BED OF MIXED GREENS TOPPED WITH JULIENNE CARROTS, CUCUMBER, RED RADISH, EDAMAME, BABY CORN, AVOCADO, CHERRY TOMATO, CHICKPEAS, SUNFLOWER SEEDS AND CRISPY NORI SERVED WITH LEMON DRESSING
- MEDITERRANEAN STEAK SALAD**

37
- HERBS-MARINATED BEEF STEAK ON A BED OF MESCLUN LETTUCE AND TOPPED WITH SPINACH, ARUGULA, CHERRY TOMATO, OLIVES, ONIONS, ROASTED PEPPER, QUINOA, PUMPKIN SEED, ROASTED ZUCCHINI, SERVED WITH FETA CHEESE & HONEY MUSTARD DRESSING
- KOREAN FRIED CHICKEN**

32
- BITE-SIZED PIECES OF CRISPY FRIED CHICKEN COATED IN SOY GINGER SAUCE TOPPED WITH SPRING ONION AND SESAME SEEDS
- BURRATA CHEESE**

30
- SERVED WITH ROMA TOMATO, FRESH SPINACH, BASIL PESTO, AGED BALSAMIC, EXTRA VIRGIN OLIVE OIL AND TOASTED BAGUETTE
- TANDOORI TIKKA**

A FLAVORFUL SELECTION OF TRADITIONAL TANDOORI SPECIALTIES MARINATED IN AROMATIC INDIAN SPICES SERVED WITH REFRESHING MASALA TOMATO, ONION AND CUCUMBER SALAD AND TANDOORI SPICED MAYONNAISE

CHICKEN TIKKA

\$26

MUSHROOM TIKKA

\$24

CHICKEN MALAI TIKKA

\$26

PANEER TIKKA

\$24

FISH TIKKA

\$26
- SOUP
- LOBSTER BISQUE**

32

CREAMY CRUSTACEAN-BASED SOUP WITH LOBSTER CHUNKS, SERVED WITH GARLIC BREAD

BAKSO NOODLE SOUP

24

INDONESIAN STYLE SOUP FEATURING WHITE NOODLES AND SAVORY BEEF MEATBALLS IN A RICH AROMATIC BEEF BROTH GARNISHED WITH FRESH BOK CHOY, BEAN SPROUTS, BOILED EGG AND SPRING ONION TOPPED WITH FRIED GARLIC
-
- CHAMPAGNE
- NV MERCIER BRUT**

FRANCE

32
- SPARKLING WINE
- NV SACCHETTO PROSECCO DOC EXTRA DRY**

ITALY

19
- WHITE WINE
- 2025 THE HIDDEN SEA CHARDONNAY**

AUSTRALIA

14

2025 WISHBONE SAUVIGNON BLANC

NEW ZEALAND

16
- RED WINE
- 2021 THE HIDDEN SEA CABERNET SAUVIGNON**

AUSTRALIA

14

2023 RICASOLI CHIANTI DOCG

ITALY

15
- ROSE WINE
- 2025 THE HIDDEN SEA**

AUSTRALIA

14

2023 BODEGA GARZON ESTATE PINOT ROSE

URUGUAY

16
- NON-ALCOHOLIC SPARKLING WINE
- BELLA GLAMOUR WHITE**

ITALY

12

BELLA GLAMOUR ROSÉ

ITALY

12
- VEGAN
- VIETNAMESE ROLLS**

21

RICE PAPER ROLL WITH JULLIENNE SWEET MANGO, CUCUMBER, CARROT, MINT, CORIANDER, LETTUCE, SERVED WITH TAMARIND PEANUT SAUCE ON THE SIDE

VEGAN BOWL

23

HEALTHY MIXED GREEN SALAD WITH CHERRY TOMATOES, CUCUMBER, RED GRAPES, ORANGE SEGMENTS, CANDIED WALNUTS, BERRY COMPOTE AND ORANGE DRESSING, TOPPED WITH VEGAN CHEESE

VEGAN QUESADILLAS

26

FOLDED TORTILLA FILLED WITH BLACK BEANS, RED BELL PEPPERS, ONION, VEGAN MEAT, BABY SPINACH AND VEGAN CASHEW NUT CHEESE

DAL TADKA

24

YELLOW LENTILS COOKED WITH A FLAVORFUL TEMPERING OF ONIONS, GARLIC, TOMATO, CUMIN, AND CORIANDER SERVED WITH STEAMED RICE, PARATHA AND PAPPADAM
-
- VEGETARIAN
- HEALTHY BRUSCHETTA**

23

TOASTED GLUTEN-FREE BREAD RUBBED WITH GARLIC BUTTER AND TOPPED WITH TOMATO AVOCADO SALSA, PESTO AND BOURSIN CHEESE

STONE FRUIT SALAD

24

A MIX OF PEACHES, NECTARINES, PLUM AND TOMATO WITH SUMAC DRESSING ON A BED OF LABNEH CHEESE

CREAM OF MUSHROOM

29

CREAMY MUSHROOM SOUP WITH TRUFFLE ESSENCE SERVED WITH GARLIC CROUTONS

MUTTER PANEER

26

CREAMY AND FLAVORFUL GRAVY MADE WITH CASHEWS, TOMATOES AND ONIONS WITH GREEN PEAS AND COTTAGE CHEESE (PANEER)
- HAVE YOU TRIED THE HIDDEN SEA WINES YET?
- EXPERIENCE EXQUISITE WINES THAT MAKE A DIFFERENCE. EACH BOTTLE OF THE HIDDEN SEA NOT ONLY DELIGHTS THE SENSES BUT ALSO HELPS PROTECT OUR OCEAN. WITH EVERY BOTTLE PURCHASED, THE HIDDEN SEA REMOVES AND RECYCLES 10 PLASTIC BOTTLES FROM THE OCEAN, AN INSPIRING COMMITMENT TO PRESERVING THE NATURAL BEAUTY THAT INSPIRES EVERY SIP.
- THE MISSION TO “SAVE THE SEA” WHILE YOU SAVOR
- 2025 THE HIDDEN SEA CHARDONNAY**

2025 THE HIDDEN SEA ROSE

2021 THE HIDDEN SEA CABERNET SAUVIGNON
- 14 70
-
- WE ARE GOING STRAWLESS
- WE ARE AMPLIFYING OUR COMMITMENT TO SUSTAINABILITY BY DISCONTINUING THE USE OF STRAWS AS WE ARE MOVING TOWARDS A CLEANER, ECO-FRIENDLIER FUTURE. WE APPRECIATE YOUR SUPPORT AS WE WORK TOGETHER TO BUILD A MORE SUSTAINABLE ENCORE.
- DAIRY GLUTEN SPICY PORK SEAFOOD VEGETARIAN VEGAN NUTS SEEDS EGGS
ALL PRICES ARE IN USD, SUBJECT TO SERVICE CHARGE AND APPLICABLE LEVY

SANDWICH AND BURGER

ALL SANDWICHES AND BURGERS ARE SERVED WITH FRIES OR GARDEN SALAD

- CHICKEN SHAWARMA WRAP

ARABIC-SPICED CHICKEN WITH TOMATOES, ONIONS AND CUCUMBERS WRAPPED IN TORTILLA BREAD, ACCOMPANIED BY GARLIC MAYO AND TAHINA SAUCE FOR DIPPING

26
- CLUB SANDWICH

THINLY SLICED POACHED CHICKEN, BEEF BACON, TOMATOES, FRIED EGG, AVOCADO AND MAYONNAISE ON A WHITE BREAD

28
- SESSIONS WAGYU BURGER

SESAME BUN FILLED WITH AUSTRALIAN WAGYU BEEF PATTY, CHEDDAR CHEESE, SLICED GHERKINS, TURKEY BACON, TOMATO AND CARAMELIZED ONIONS

38
- MALDIVIAN FISH BURGER

BRIOCHE BUN FILLED WITH BATTERED MALDIVIAN REEF FISH, CURRY MAYONNAISE, LOCAL LETTUCE, SLICED TOMATO AND MALDIVIAN SPICED FRIED ONIONS

26

CURRY

- MALDIVIAN TUNA CURRY “DHON RIHA”

MALDIVIAN YELLOW CURRY WITH CHUNKS OF FRESH TUNA COOKED IN A CREAMY COCONUT MILK BASE AND SEASONED WITH MALDIVIAN SPICES, GRATED COCONUT AND CURRY LEAVES SERVED WITH STEAMED RICE AND CHAPATI

28
- BUTTER CHICKEN

BONELESS TANDOORI CHICKEN COOKED IN A CREAMY MAKHANI GRAVY WITH A TOUCH OF BUTTERCREAM AND DRY FENUGREEK LEAVES SERVED WITH STEAMED RICE, NAAN AND PAPPADAM

33

RICE AND NOODLES

- STIR-FRIED NOODLES

STIR-FRIED WHITE NOODLES WITH SHREDDED VEGETABLES AND HOMEMADE SAUCE TOPPED WITH FRIED EGG AND SERVED WITH PRAWN CRACKERS

24

WITH CHICKEN

\$28

WITH PRAWNS

\$32

WITH BEEF

\$34
- TAPSILOG

A CLASSIC FILIPINO DISH WITH SWEET-SALTY TENDER SLICED OF PEPPERY BEEF, SERVED ALONGSIDE GARLIC RICE AND A FRIED EGG, COMPLEMENTED BY A SIDE OF CHILI VINEGAR

32
- CHICKEN TERIYAKI FRIED RICE

WOK FRIED JASMINE RICE WITH TENDER CHICKEN, MIXED VEGETABLES, AND SAVORY TERIYAKI SAUCE FINISHED WITH SPRING ONION AND TOASTED SESAME SEEDS TOPPED WITH FRIED EGG

30
- SHRIMP FRIED RICE

WOK FRIED JASMINE RICE TOSSED WITH SUCCULENT SHRIMP, EGG, MIXED VEGETABLES AND AROMATIC GARLIC SEASONED WITH SOY SAUCE AND FINISHED WITH SPRING ONION

32
- KIMCHI PORK FRIED RICE

WOK FRIED RICE WITH SPICY FERMENTED KIMCHI, PORK SPAM AND EGG, SEASONED WITH LIGHT SOY SAUCE AND SESAME OIL, TOPPED WITH CRISPY PORK BELLY AND FINISHED WITH FRESH SPRING ONIONS AND TOASTED WHITE SESAME SEEDS

30

SIDE DISHES

- FRIES

9
- MASHED POTATO

9
- STEAMED RICE

9
- ROASTED VEGETABLES

9
- ROASTED POTATO

9
- MIXED GREEN SALAD

9



SCAN AND JOIN UNITY BY
HARD ROCK TO EARN MORE
FOR YOUR STAY.

RISOTTO AND PASTA

- SEAFOOD RISOTTO

CREAMY ARBORIO RICE RISOTTO WITH PRAWNS, CLAMARI, MUSSELS AND REEF FISH COOKED IN LOBSTER BISQUE BROTH WITH LEMON OIL WITH RICOTTA CHEESE

34
- SPAGHETTI CARBONARA

SPAGHETTI TOSSED IN A CREAMY SAUCE WITH PORK BACON, PECORINO CHEESE AND BLACK PEPPER

25
- FUSILLI BOLOGNAISE

FUSILLI PASTA SERVED WITH A SLOW-COOKED MEAT AND TOMATO-BASED SAUCE, TOPPED WITH PARMESAN CHEESE

28
- FARFALLE CHICKEN ALFREDO

CREAMY PASTA WITH GRILLED CHICKEN, TOSSED WITH LUSCIOUS SAUCE OF GARLIC, ONION, BUTTER, HEAVY CREAM, PARMESAN CHEESE AND A SPRINKLE OF CHOPPED PARSLEY

25
- LINGUINI PRAWNS

CREAMY LINGUINI PASTA WITH PRAWNS, JULIENNEED ZUCCHINI, TRUFFLE SALSA AND CHOPPED PARSLEY, TOPPED WITH PECORINO CHEESE

25
- PENNE SEAFOOD MARINARA

A MIX OF PRAWNS, CALAMARI, REEF FISH AND MUSSELS TOSSED IN A RICH TOMATO-BASED SAUCE WITH OLIVES, CAPERS AND PENNE PASTA TOPPED WITH CHOPPED BASIL

29

FROM THE LAND AND OCEAN

- CATCH OF THE DAY

PAN GRILLED REEF FISH FILLET SERVED WITH BASIL PESTO RISO PASTA, CHERRY TOMATO CONFIT AND PARSLEY VELOUTE SAUCE

38
- TUNA FILLET

SEARED SASHIMI GRADE MALDIVIAN TUNA FILLET WITH CRUSHED POTATOES, KULAFILLA LEAVES AND GREEN PEA PUREE, TOPPED WITH TOMATO-OLIVE SALSA

40
- HONEY GARLIC SALMON FILLET

PAN SEARED SALMON FILLET GLAZED WITH A SWEET AND SAVORY HONEY GARLIC SAUCE SERVED WITH CREAMY MASHED POTATO AND GRILLED ASPARAGUS.

52
- STRIPLOIN STEAK

BRAZILIAN ANGUS BEEF STRIPLOIN SERVED WITH CORN SUCCOTASH, BRUSSELS SPROUTS AND MUSHROOM SAUCE

60
- GRILLED PORK CHOPS

JUICY GRILLED PORK CHOP GLAZED WITH A SWEET SOY HONEY SAUCE SERVED WITH ROASTED POTATO AND SAUTEED GREEN BEANS

45

DESSERTS

- CLASSIC CRÈME BRULÉE

CARAMELIZED SUGAR-COATED EGG CUSTARD TOPPED WITH BISCOTTI

27
- FLOURLESS DARK CHOCOLATE CAKE

LAYERED WITH SILKY CHOCOLATE GANACHE SERVED WITH MIXED BERRY COMPOTE AND VANILLA BEAN ICE CREAM

26
- COCONUT AND MANGO BAVAROIS YOGHURT DELIGHT

TROPICAL DESSERT FEATURING SMOOTH COCONUT BAVAROIS AND CREAMY YOGHURT MOUSSE COMPLEMENTED BY COCONUT CRUMBLE, SOFT LEMON SPONGE AND VIBRANT MANGO JELLY

28
- SAN SEBASTIAN BRULEE CHEESECAKE

RICH AND CREAMY CARAMELIZED CHEESECAKE WITH A SIGNATURE BURNT TOP SERVED WITH MIXED BERRY COMPOTE AND STRAWBERRY ICE CREAM

28
- DATE PUDDING

STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE

26
- FRUIT PLATTER

A SELECTION OF SEASONAL FRUITS

25
- ICE CREAM

VANILLA, STRAWBERRY, GREEN TEA, COCONUT,MANGO, CHOCOLATE, VEGAN PISTACHIO, HAZELNUT

18coop: 8 | 28coop: 14 | 38coop: 20
- SORBET

LEMON, PAPAYA, PINK GUAVA, WATERMELON AND MIXED BERRIES SORBET

18coop: 8 | 28coop: 14 | 38coop: 20