



SALAD AND APPETIZER

ARABIC MEZZE PLATTER



15.00

HUMMUS, BABA GANOUSH, LABNEH AND MARINATED OLIVES, SERVED WITH PITA BREAD

VIETNAMESE ROLLS



15.00

RICE PAPER ROLL WITH JULIENNE SWEET MANGOES, CUCUMBERS, CARROTS, MINTS, CORIANDERS AND LETTUCES, SERVED WITH TAMARIND PEANUT SAUCE ON THE SIDE

CHEF RUBEN'S HEALTHY SALAD BOWL



15.00

AVOCADO, COCONUT, MUSHROOMS, BROCCOLI, BEETROOT, SPINACH, SHREDDED CARROTS, POMEGRANATE, TOMATOES, WALNUTS, CHIA, SUNFLOWER AND PUMPKIN SEEDS OVER MIXED GREENS WITH OLIVE OIL AND LIGHT BALSAMIC VINAIGRETTE

TOPPED WITH GRILLED PRAWNS: 18.00

TOPPED WITH GRILLED CHICKEN BREAST: 16.00

CLASSIC CAESAR SALAD

15.00

CRISP ROMAINE LETTUCE WITH CROUTONS, ANCHOVIES, GRATED PARMESAN CHEESE, CRISPY PARMA HAM AND BOILED EGG, TOSSED IN CREAMY CAESAR DRESSING

TOPPED WITH GRILLED PRAWNS: 20.00

TOPPED WITH GRILLED CHICKEN BREAST: 18.00

THAI PAPAYA SALAD



18.00

MIXED OF SHREDDED SPICY GREEN PAPAYA AND GREEN LONG BEANS SALAD WITH GRILLED MARINATED PRAWN, CHERRY TOMATOES, GARLIC, CHILI, MINT, CORIANDER, CRUSHED PEANUTS AND LIME DRESSING

BUFFALO MOZZARELLA AND HEIRLOOM TOMATO



18.00

BUFFALO MOZZARELLA, HEIRLOOM TOMATOES, SPINACH LEAVES, BASIL PESTO, EXTRA VIRGIN OLIVE OIL

SEAFOOD SALAD



18.00

A SELECTION OF SEAFOOD, MIXED WITH CHERRY TOMATOES, CUCUMBER, MINT, CORIANDER, ICEBERG CUP AND ASIAN LIME JUICE DRESSING

UDANG BALADO



18.00

INDONESIAN CRISPY FRIED PRAWNS, SAMBAL BALADO, FRESH CHILI, TOMATO CUCUMBER AND CORIANDER SALAD

CRAB SLIDER



24.00

CRAB MEAT AND POTATO PATTY ON SLIDER BUN, SERVED WITH CRISPY SOFTSHELL CRAB, JALAPEÑO, ASIAN COLESLAW AND SRIRACHA MAYO SAUCE FOR DIPPING



EGG



SEAFOOD



VEGETARIAN



FISH



DAIRY



GLUTEN



NUTS



PEANUTS



SESAME



SEEDS



SHELLFISH



CRUSTACEANS

SOUP

HARIRA SOUP

10.00

MOROCCAN SOUP WITH CHICKPEAS, SPICED LENTILS, TOMATOES, CELERY, ONION AND HERBS, SERVED WITH PITA BREAD

ITALIAN MINESTRONE SOUP

10.00

CLASSIC ITALIAN BROTH OF VEGETABLES, LEGUMES, HERBS, MACARONI AND OLIVE OIL

CREAM OF MUSHROOM SOUP

16.00

CREAMY MUSHROOM SOUP WITH TRUFFLE ESSENCE AND SERVED WITH GARLIC CROUTONS

SANDWICH AND BURGER

ALL SANDWICHES AND BURGERS ARE ACCOMPANIED BY EITHER FRIES OR GARDEN SALAD

VEGGIE WRAP

15.00

CHICKPEA HUMMUS AND ROASTED VEGETABLES IN A TORTILLA BREAD, SERVED WITH MUSTARD GARLIC SPREAD FOR DIPPING

CHICKEN SHAWARMA IN PITA BREAD

16.00

ARABIC SPICED CHICKEN, TOMATOES, ONIONS, CUCUMBERS IN A PITA BREAD, SERVED WITH GARLIC MAYO AND TAHINA SAUCE FOR DIPPING

ARABIC WRAP

18.00

HUMMUS, BABAGANOUSH, MEAT KEBAB, ONIONS, PICKLES AND TOMATOES IN A TORTILLA BREAD, SERVED WITH GARLIC SAUCE FOR DIPPING

CLUB SANDWICH

22.00

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

SESSIONS BURGER

25.00

SESAME BUN WITH 100% BEEF PATTY AND TOPPED WITH CHEDDAR CHEESE, SLICED GHERKINS, TURKEY BACON, TOMATO AND CARAMELIZED ONIONS



EGG



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VEGETARIAN



FISH



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GLUTEN



NUTS



PEANUTS



SESAME



SEEDS



SHELLFISH



CRUSTACEANS

CURRY AND TAGINE

KADAI PANEER

18.00

CUBED COTTAGE CHEESE TOSSED IN A SPICY GRAVY WITH GREEN PEPPERS, BUTTER, CREAM AND INDIAN SPICES, SERVED WITH JEERA RICE, PARATHA AND PAPPADAM

DAAL TADKA

18.00

YELLOW LENTILS TEMPERED WITH ONIONS, GARLIC, TOMATO, CUMIN AND CORIANDER, SERVED WITH STEAMED RICE, PARATHA AND PAPPADAM

DHIVEHI FARU MAS RIHA

20.00

MALDIVIAN REEF FISH YELLOW CURRY IN RICH COCONUT CREAM, SERVED WITH RICE, CHAPATTI AND PAPPADAM

CHICKEN CHETTINAD

20.00

"SPICY SOUTH INDIAN CURRY" CHICKEN COOKED IN AN ONION, TOMATO AND DRY MASALA OF TRADITIONAL INDIAN HERBS AND SPICES, SERVED WITH PARATHA, GREEN PEA PULAO RICE, PAPPADAM, CHUTNEY

SRI LANKAN PRAWN CURRY

22.00

SUCCULENT BRAISED SPICED PRAWNS WITH MILD CURRY SAUCE, SERVED WITH STEAMED RICE AND PAPPADAM

LAMB ROGAN JOSH

22.00

TENDER LAMB LEG BRAISED SLOWLY IN TOMATO BASED GRAVY WITH AROMATIC INDIAN SPICES, ONION AND GARLIC, SERVED WITH STEAMED RICE, PAPPADAM AND CHUTNEY

CHICKEN TAGINE

24.00

BRAISED BABY CHICKEN MARINATED IN MOROCCAN SPICES WITH GREEN OLIVES, GREEN PEAS, SAFFRON POTATOES CREAMY MUSHROOM SOUP WITH TRUFFLE ESSENCE AND SERVED WITH GARLIC CROUTONS



EGG



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VEGETARIAN



FISH



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GLUTEN



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SESAME



SEEDS



SHELLFISH



CRUSTACEANS

NOODLES AND RICE

MIE GORENG 🍳 🌱 🍄 🍗 🍋

INDONESIAN FRIED EGG NOODLES WITH SHREDDED VEGETABLES, CHILI AND LIME, SERVED WITH FRIED EGG

16.00

NASI GORENG 🍳 🍄 🍗

FRIED RICE WITH VEGETABLES AND SHRIMPS, SERVED WITH FRIED EGG, PRAWN CRACKERS AND CHICKEN SATAY WITH SPICY PEANUT SAUCE

22.00

PAD KRA PAO NEUA 🍳 🍋

STIR-FRIED MINCED BEEF COOKED IN HOT BASIL, CHILI, LONG BEANS, BABY CORN AND CARROTS, SERVED WITH FRIED EGG

22.00

KHAO PAD SAPPAROD TALAY 🍋

THAI SEAFOOD AND PINEAPPLE FRIED RICE WITH TURMERIC, CURRY POWDER AND FRESH CORIANDER

22.00

RISOTTO AND PASTA

RISOTTO 🌱 🍄

PORCINI MUSHROOM, TRUFFLE ESSENCE AND PARMESAN CHEESE
TOPPED WITH MIXED SEAFOOD

18.00

24.00

MACCHERONI / SPAGHETTI / PENNE / FUSILI 🍄

WITH TOMATO SAUCE 🍄

15.00

WITH ALFREDO SAUCE AND CHICKEN 🍄

16.00

WITH BOLOGNAISE SAUCE 🍄

18.00

WITH SEAFOOD MARINARA SAUCE 🍋

20.00



EGG



SEAFOOD



VEGETARIAN



FISH



DAIRY



GLUTEN



NUTS



PEANUTS



SESAME



SEEDS



SHELLFISH



CRUSTACEANS

PRICES ARE QUOTED IN US DOLLARS AND SUBJECT TO ADDITIONAL 10% SERVICE CHARGE AND 12% GOVERNMENT TAXES

PIZZA

PIZZA MARGHERITA

TOMATO SAUCE, MOZZARELLA AND FRESH BASIL

18.00

PIZZA PEPPERONI

TOMATO SAUCE, MOZZARELLA CHEESE AND PEPPERONI HAM

20.00

QUATTRO FORMAGGI

TOMATO SAUCE, MOZZARELLA, GORGONZOLA, BRIE AND PARMESAN

20.00

TURKISH PIDE

TOMATO SAUCE, TOMATO SLICE, MUSHROOM, MOZZARELLA AND FETA CHEESE

20.00

SPICED MALDIVIAN

TOMATO SAUCE, MOZZARELLA, LOCAL TUNA, MALDIVIAN CHILI AND CURRY LEAVES

22.00

PIZZA CARNE

TOMATO SAUCE, GROUND BEEF, TURKEY BACON, CHICKEN SAUSAGE, OLIVES AND ONION RINGS

24.00



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DAIRY



GLUTEN



NUTS



PEANUTS



SESAME



SEEDS



SHELLFISH



CRUSTACEANS

PRICES ARE QUOTED IN US DOLLARS AND SUBJECT TO ADDITIONAL 10% SERVICE CHARGE AND 12% GOVERNMENT TAXES

FROM THE LAND AND OCEAN

EGGPLANT STEAK 🌱 🍆

18.00

MARINATED GRILLED EGGPLANT WITH TRUFFLE CREAMY POTATO, SAUTÉED MUSHROOMS AND TOMATO SALSA

LOCAL REEF FISH 🐟 🍆 🌱

28.00

GRILLED FILLET OF LOCAL REEF FISH WITH LOCAL VEGETABLES, PUMPKIN PUREE AND COCONUT CURRY SAUCE

FISH 'N CHIPS 🐟 🍟 🍆 🌱 🌱

28.00

BATTERED FILLET OF REEF FISH SERVED WITH MUSHY PEAS, POTATO WEDGES AND TARTARE SAUCE FOR DIPPING

TUNA FILLET 🐟 🍆

30.00

SEARED TUNA FILLET WITH PARSLEY CRUSHED POTATO, ROASTED CHERRY TOMATOES, ASPARAGUS AND CURRY SAUCE

SALMON FILLET 🐟 🍆

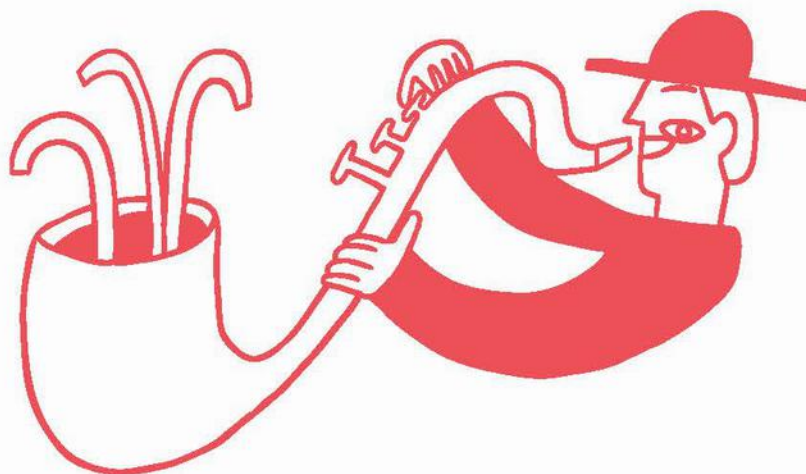
45.00

PAN FRIED FILLET OF SALMON WITH WILTED SPINACH, SERVED WITH CREAMY POTATO AND GRENEBLOISE SAUCE

BABY CHICKEN 🍗

45.00

ROASTED BABY CHICKEN WITH SEASONAL VEGETABLES, GREEN PEA PUREE AND CHICKEN JUS



EGG



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VEGETARIAN



FISH



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FROM THE LAND AND OCEAN

BEEF STRIPLOIN ⓘ

48.00

GRILLED STRIPLOIN WITH SEASONAL VEGETABLES, CAULIFLOWER PUREE AND MUSHROOM SAUCEV

SIDE DISHES

FRIES	4.00
MASHED POTATO ⓘ	4.00
STEAMED RICE	4.00
ROASTED VEGETABLES	4.00
ROASTED POTATO	4.00
MIXED GREEN SALAD	4.00



SEAFOOD PLATTER

MIXED GRILL OF TUNA STEAK, CALAMARI, MUSSELS, PRAWNS, SCALLOPS, LOBSTER AND GRILLED SEASONAL VEGETABLES SERVED WITH STEAMED JASMINE RICE AND LEMON BUTTER CREAM SAUCE

MIN 2 PERSONS, US\$190.00 PER SET, NOT INCLUDED IN MEAL PACKAGE

MEAT PLATTER

MIXED GRILL OF BEEF STRIPLOIN, CHICKEN THIGH, LAMB CHOP, SHISH CHICKEN AND LAMB KEBAB, GRILLED SEASONAL VEGETABLE SERVED WITH FRESHLY BAKED BREAD, TRUFFLE BEEF JUS AND TAHINA SAUCE

MIN 2 PERSONS, US\$190.00 PER SET, NOT INCLUDED IN MEAL PACKAGE



EGG



SEAFOOD



VEGETARIAN



FISH



DAIRY



GLUTEN



NUTS



PEANUTS



SESAME



SEEDS



SHELLFISH



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CHEF SPECIAL'S

BEEF RIB-EYE

60.00

TENDER AT EVERY BITE, FULL POUND RIB-EYE GRILLED TO PERFECTION WITH SEASONAL VEGETABLES, MASHED POTATO, AND CORN ON THE COB SERVED WITH PEPPERCORN SAUCE AND GARLIC HERBS BUTTER

LAMB CHOP

52.00

GRILLED LAMB CHOP WITH SAUTÉED VEGETABLES, TRUFFLE MASHED POTATO SERVED WITH MIXED GREEN SALAD, PILAF RICE, CHIMICHURRI SAUCE AND ONION JUS'

CHEF RUBEN'S SIGNATURE PIZZA

MUSHROOM & THYME DUXELLES WITH TRUFFLE SALSA, PECORINO CHEESE AND ROCKET LEAVES (V)

18.00

TOPPED WITH PARMA HAM (P)

24.00



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DESSERT

OUM ALI 🍷 🥚 🥚 🥚

ARABIAN STYLE "BREAD PUDDING" WITH RAISINS, PISTACHIO AND WALNUTS

15.00

BERRY PAVLOVA 🍷 🥚

MERINGUE NEST FILLED WITH PASSION FRUIT CREAM AND MASCARPONE

15.00

APPLE TARTE TATIN 🍷 🥚 🥚 🥚

CARAMELIZED BAKED APPLE PIE TOPPED WITH COCONUT ICE CREAM

15.00

MALDIVIAN KANAMADHU CAKE 🍷 🥚 🥚 🥚

CHOCOLATE AND NUT CAKE SERVED WITH CHOCOLATE ICE CREAM

15.00

TRIPLE CHOCOLATE MOUSSE 🍷 🥚 🥚 🥚

CHOCOLATE CAKE WITH WHITE, MILKY AND DARK CHOCOLATE MOUSSE

18.00

CLASSIC CRÈME BRULÉE 🍷 🥚 🥚 🥚

CARAMELIZED SUGAR COATED EGG CUSTARD TOPPED WITH MERINGUE KISSES AND LEMON CURD ON SIDE

18.00

FRUIT PLATTER

A SELECTION OF SEASONAL FRUITS, FRESHLY CUT INTO BITE SIZE PIECES SERVED WITH LIME SORBET

15.00

ICE CREAM 🍷 🥚 🥚 🥚

VANILLA, STRAWBERRY, GREEN TEA, COCONUT, MANGO, SUGAR FREE CHOCOLATE, PISTACHIO VEGAN SUGAR FREE AND HAZELNUT SUGAR FREE

4.00
PER SCOOP

SORBET 🍷

LEMON, PAPAYA PINK GUAVA, WATERMELON AND MIXED BERRY SORBET

4.00
PER SCOOP



EGG



SEAFOOD



VEGETARIAN



FISH



DAIRY



GLUTEN



NUTS



PEANUTS



SESAME



SEEDS



SHELLFISH



CRUSTACEANS





Kid's Creamy Soup
US\$ 5++



Kid's Mashed Potato
US\$ 5++



Kid's Burger
US\$ 8++



Kid's Pizza
US\$ 8++



Kid's Hotdog
US\$ 8++



Kid's Ham and Cheese
US\$ 8++

KIDS MENU

SESSIONS

RESTAURANT
BY
HARD ROCK
HOTEL

Hard Rock
HOTEL
MALDIVES



Kid's Steamed Vegetables
US\$ 5++



Kid's Rice with Vegetables
US\$ 5++



Kid's Meatballs
US\$ 8++



Kid's Chicken Breast
US\$ 8++



Kid's Fish Fingers
US\$ 8++



Kid's Fries
US\$ 5++

KIDS MENU

SESSIONS

RESTAURANT
BY
HARD ROCK
HOTEL

Hard Rock
HOTEL
MALDIVES



Kid's Macaroni Cheese
US\$ 8++



Kid's Pasta Carbonara
US\$ 8++



Kid's Pasta Tomato Sauce
US\$ 8++



Kid's Pasta Bolognese
US\$ 8++



Kid's Brownie
US\$ 4++

KIDS MENU

SESSIONS

RESTAURANT
BY
HARD ROCK
HOTEL

Hard Rock
HOTEL
MALDIVES