



## starters

### SALAD AND APPETIZER

**BEEF TATAKI** 31  
THINLY SLICED BEEF TENDERLOIN ACCOMPANIED BY CRISPY LEEK, GRATED RADISH, ONION CONFIT, GARLIC CHIPS AND SERVED WITH PONZU SAUCE, SESAME SEEDS AND A SIDE OF WASABI MAYONNAISE

**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

**SESSIONS SIGNATURE SALAD** 23  
MIXED GREEN SALAD WITH PARSLEY, CHICKPEAS, AVOCADO, SWEET MANGO AND CUCUMBER, DRESSED WITH BALSAMIC VINAIGRETTE AND TOPPED WITH BLUE CHEESE  
TOPPED WITH CHICKEN 25  
TOPPED WITH PRAWNS 32  
TOPPED WITH SALMON 34

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

### SOUP

**LOBSTER BISQUE** 32  
CREAMY CRUSTACEAN-BASED SOUP WITH LOBSTER CHUNKS, SERVED WITH GARLIC BREAD

**THAI PANANG NOODLES SOUP** 28  
THICK AND CREAMY SOUP MADE WITH COCONUT CREAM, PANANG CURRY PASTE, SHREDDED CHICKEN AND WHITE NOODLES, TOPPED WITH THAI CHILI AND CORIANDER LEAVES



### CHAMPAGNE

**NV MARTEL CUVÉE VICTORIA BRUT** FRANCE 32

### SPARKLING WINE

**NV SACCHETTO PROSECCO DOC EXTRA DRY** ITALY 19

### WHITE WINE

**2022 THE HIDDEN SEA CHARDONNAY** AUSTRALIA 13  
**2024 SACCHETTO PINOT GRIGIO IGT** ITALY 15

### RED WINE

**2021 THE HIDDEN SEA CABERNET SAUVIGNON** AUSTRALIA 13  
**2020 RICASOLI CHIANTI DOCG** ITALY 15

### ROSE WINE

**2023 THE HIDDEN SEA** AUSTRALIA 13  
**2023 WHITESTONE ROSE WESTERN CAPE** SOUTH AFRICA 16

### NON-ALCOHOLIC SPARKLING WINE

**BELLA GLAMOUR WHITE** ITALY 12  
**BELLA GLAMOUR ROSÉ** ITALY 12

### VEGAN

**VIETNAMESE ROLLS** 21  
RICE PAPER ROLL WITH JULIENNE 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

**CREAM OF MUSHROOM** 29  
CREAMY MUSHROOM SOUP WITH TRUFFLE ESSENCE SERVED WITH GARLIC CROUTONS

**STIR-FRIED NOODLES** 24  
STIR-FRIED YELLOW NOODLES WITH CRISPY TOFU, SHREDDED VEGETABLES AND HOMEMADE SAUCE SERVED WITH A FRIED EGG

**MUSHROOM RISOTTO** 26  
CREAMY PORCINI MUSHROOM RISOTTO WITH TRUFFLE ESSENCE AND PARMESAN CHEESE

**MUTTER PANEER** 26  
CREAMY AND FLAVORFUL GRAVY MADE WITH CASHEWS, TOMATOES AND ONIONS WITH GREEN PEAS AND COTTAGE CHEESE (PANEER)

**PIZZA MARGHERITA** 25  
TOMATO SAUCE, MOZZARELLA AND FRESH BASIL

**PIZZA QUATTRO FORMAGGI** 26  
TOMATO SAUCE, MOZZARELLA, GORGONZOLA, BRIE AND PARMESAN

## 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

**2022 THE HIDDEN SEA CHARDONNAY**  
**2023 THE HIDDEN SEA ROSE**  
**2021 THE HIDDEN SEA CABERNET SAUVIGNON**

13 65

### 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.



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



GLUTEN FREE PIZZA, PASTA & BURGER AVAILABLE ON REQUEST

## PIZZA

- PEPPERONI** D V S P S 28  
TOMATO SAUCE, MOZZARELLA CHEESE AND BEEF PEPPERONI
- SPICED MALDIVIAN** D V S P S 28  
TOMATO SAUCE, MOZZARELLA, MALDIVIAN TUNA, MALDIVIAN CHILI AND CURRY LEAVES
- BBQ CHICKEN** D V S P S 32  
TOMATO SAUCE, MOZZARELLA, GRILLED CHICKEN, MUSHROOM, ROASTED BELL PEPPER AND GOAT CHEESE

## SANDWICH AND BURGER

ALL SANDWICHES AND BURGERS ARE SERVED WITH FRIES OR GARDEN SALAD

- CHICKEN SHAWARMA WRAP** D V S P S 26  
ARABIC-SPICED CHICKEN WITH TOMATOES, ONIONS AND CUCUMBERS WRAPPED IN TORTILLA BREAD, ACCOMPANIED BY GARLIC MAYO AND TAHINA SAUCE FOR DIPPING
- CLUB SANDWICH** D V S P S 28  
THINLY SLICED POACHED CHICKEN, BEEF BACON, TOMATOES, FRIED EGG, AVOCADO AND MAYONNAISE ON A WHITE BREAD
- STEAK SANDWICH** D V S P S 34  
STRIPS OF TENDER BEEF STEAK SERVED ON TOASTED SOURDOUGH BREAD WITH GARLIC BUTTER SPREAD, ARUGULA LETTUCE, TOMATO, AND MELTED PROVOLONE CHEESE
- SESSIONS WAGYU BURGER** D V S P S 38  
SESAME BUN FILLED WITH AUSTRALIAN WAGYU BEEF PATTY, CHEDDAR CHEESE, SLICED GHERKINS, TURKEY BACON, TOMATO AND CARAMELIZED ONIONS

## CURRY

- MALDIVIAN TUNA CURRY "DHON RIHA"** D V S P S 28  
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
- BUTTER CHICKEN** D V S P S 33  
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

## RICE

- CHICKEN BIRYANI** D V S P S 31  
AN AROMATIC MIXTURE OF SLOW-COOKED SAFFRON RICE, SPICY MARINATED CHICKEN AND CARAMELIZED ONIONS, SEASONED WITH SPICES, SERVED WITH RAITA AND PAPPADAM
- TAPSILOG** D V S P S 32  
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
- BIBIMBAP** D V S P S 35  
KOREAN RICE BOWL WITH SEASONED SAUTÉED CARROTS, ZUCCHINI, SPINACH, SHITAKE MUSHROOM AND MARINATED BEEF, TOPPED WITH FRIED EGG, A SPRINKLE OF TOASTED SESAME SEEDS AND SWEET-SAVORY BIBIMBAP SAUCE
- AYAM BETUTU "CHICKEN"** D V S P S 31  
TRADITIONAL BALINESE CHICKEN MARINATED IN SPICES AND SLOWLY COOKED, SERVED WITH STEAMED RICE, WILTED SPINACH, FRIED PEANUTS, BOILED EGG AND SAMBAL MATAH

## SIDE DISHES

- |   |   |                    |   |
|---|---|--------------------|---|
| FRIES   | 9 | ROASTED VEGETABLES | 9 |
| MASHED POTATO <span style="color: orange;">D</span> | 9 | ROASTED POTATO     | 9 |
| STEAMED RICE  | 9 | MIXED GREEN SALAD  | 9 |

## PASTA

- SPAGHETTI CARBONARA** D V S P S 25  
SPAGHETTI TOSSED IN A CREAMY SAUCE WITH PORK BACON, PECORINO CHEESE AND BLACK PEPPER
- FUSILLI BOLOGNAISE** D V S P S 28  
FUSILLI PASTA SERVED WITH A SLOW-COOKED MEAT AND TOMATO-BASED SAUCE, TOPPED WITH PARMESAN CHEESE
- FARFALLE CHICKEN ALFREDO** D V S P S 25  
CREAMY PASTA WITH GRILLED CHICKEN, TOSSED WITH LUSCIOUS SAUCE OF GARLIC, ONION, BUTTER, HEAVY CREAM, PARMESAN CHEESE AND A SPRINKLE OF CHOPPED PARSLEY
- LINGUINI PRAWNS** D V S P S 25  
CREAMY LINGUINI PASTA WITH PRAWNS, JULIENNED ZUCCHINI, TRUFFLE SALSA AND CHOPPED PARSLEY, TOPPED WITH PECORINO CHEESE
- PENNE SEAFOOD MARINARA** D V S P S 29  
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

## FROM THE LAND AND OCEAN

- FISH 'N CHIPS** D V S P S 38  
NON-ALCOHOLIC CRISPY BEER-BATTERED SEABREAM FILLET SERVED WITH MUSHY PEAS, CRINKLE-CUT FRIES, COLESLAW AND TARTARE SAUCE FOR DIPPING
- TUNA FILLET** D V S P S 40  
SEARED SASHIMI GRADE MALDIVIAN TUNA FILLET WITH CRUSHED POTATOES, KULAFILLA LEAVES AND GREEN PEA PUREE, TOPPED WITH TOMATO-OLIVE SALSA
- SALMON FILLET** D V S P S 52  
PAN-FRIED SALMON FILLET ACCOMPANIED BY SAUTÉED ASPARAGUS, CREAMY SPINACH AND MUSHROOMS, TOPPED WITH PEPPER FLAKES
- STRIPLOIN STEAK** D V S P S 60  
BRAZILIAN ANGUS BEEF STRIPLOIN SERVED WITH CORN SUCCOTASH, BRUSSELS SPROUTS AND MUSHROOM SAUCE

## DESSERTS

- CLASSIC CRÈME BRULÉE** D V S P S 27  
CARAMELIZED SUGAR-COATED EGG CUSTARD TOPPED WITH BISCOTTI
- BUTTER SCOTCH PANNACOTTA** D V S P S 28  
BUTTERY AND BROWNE SUGAR-FLAVORED PANNACOTTA TOPPED WITH BERRY COMPOTE AND CARAMELIZED POPCORN
- COCO PASSION CREAMY BAR** D V S P S 27  
LAYERS OF COCONUT-FLAVORED MERINGUE, CRUMBLE AND MANGO MOUSSE, GLAZED WITH MANGO GEL AND PASSION FRUIT COMPOTE
- PINEAPPLE CARPACCIO** D V S P S 26  
THINLY SLICED PINEAPPLE POACHED IN SPICED SUGAR SYRUP SERVED WITH LIME SORBET
- DATE PUDDING** D V S P S 26  
STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE
- FRUIT PLATTER** D V S P S 25  
A SELECTION OF SEASONAL FRUITS
- ICE CREAM** D V S P S 1&coop: 8 | 2&coop: 14 | 3&coop: 20  
VANILLA, STRAWBERRY, GREEN TEA, COCONUT, MANGO, SUGAR-FREE CHOCOLATE, SUGAR-FREE VEGAN PISTACHIO, SUGAR-FREE HAZELNUT
- SORBET** D V S P S 1&coop: 8 | 2&coop: 14 | 3&coop: 20  
LEMON, PAPAYA, PINK GUAVA, WATERMELON AND MIXED BERRIES SORBET