
Hard Rock
HOTEL
MALDIVES
Signature Menu

It is with great pleasure that we present our Signature Menus. A selection of dining experiences served in the resorts most secret locations. Be it a sunken table under the stars in the private beach, a surprise dinner in the privacy of a villa beach overlooking the ocean, a romantic dinner moments in the pool beach, we will endeavor to surprise you with a memorable experience. We look forward to accompanying you through your sensory journey of the culinary offerings.

For an exclusive, unrepeatable dining experience at Hard Rock Hotel Maldives, allow us to arrange private beach dining. We'll hit all the right notes with a style just right for you, from a set menu. Advanced bookings are required and please contact reception directly:
+960 665-1400 / In-villa Dining Direct: **7030**



Romantic Dinner

$175++ PER PERSON

$155++ FOR HALF BOARD, FULL BOARD & ALL INCLUSIVE

BREAD SELECTION, SERVED WITH BUTTER, BALSAMIC VINEGAR AND OLIVE OIL

AMUSE BOUCHE

PAN SEARED FOIE GRAS IN BRIOCHE BREAD, BERRY COMPOTE AND CHAMPAGNE VANILLA SAUCE

ENTRÉE

THINLY SLICED OF TUNA, SALMON AND REEF FISH TOPPED WITH SMOKED SESAME OIL, GINGER, CHIVES, ROASTED SESAME SEED, DAIKON, MICRO GREEN AND PONZU SAUCE

SOUP

BOUILLON DASHI - STEAMED VEGETABLES WITH THIN SLICE OF POACHED BEEF AND DASHI STOCK

SORBET

STRAWBERRY SORBET

MAIN COURSE

BLACK ANGUS TENDERLOIN WITH TRUFFLE POTATO PUREE, BUTTERED ASPARAGUS, ROASTED CHERRY TOMATOES SERVED WITH HERBS BUTTER AND ONION JUS

DESSERT

GREEN TEA MOLTEN CAKE
(GREEN TEA CAKE WITH GREEN TEA LAVA, WHITE CRUMBLE AND VANILLA ICE CREAM)

DAIRY GLUTEN SPICY PORK SEAFOOD VEGETARIAN VEGAN NUTS SEEDS EGGS

ALL PRICES ARE IN USD, SUBJECT TO SERVICE CHARGE AND APPLICABLE LEVY



Open Flame BBQ

$125++ PER PERSON

$85++ FOR HALF BOARD, FULL BOARD & ALL INCLUSIVE

BREAD SELECTION, SERVED WITH BUTTER, BALSAMIC VINEGAR AND OLIVE OIL

AMUSE BOUCHE

THYME AND MUSHROOM DUXELLE IN FLAT BREAD WITH ROCKET LETTUCE, PECORINO CHEESE

ENTRÉE

BEEF TACOS IN CRISPY CORN TORTILLA, SAUTÉED WITH SOYA, RED CHILI, GARLIC, TOPPED WITH AVOCADO AND SPICY JAPANESE MAYO

SORBET

MANGO SORBET

MAIN COURSE

PLATTER OF GRILLED MEAT WITH BEEF STRIPLOIN, LAMB CHOPS, FREE RANGE BABY CHICKEN AND ADOBO FLAVOURED PORK BELLY SERVED WITH CHIMICHURRI, GARLIC AIOLI AND BBQ SAUCE

SIDE DISH

SAFFRON ROASTED POTATO WITH SOUR CREAM AND CHIVES, PILAF RICE AND SAUTÉED GREEN BEANS WITH ALMOND FLAKES

DESSERT

CHERRY CLAFOUTI TART
BAKED VANILLA CUSTARD WITH CHERRY FRUITS AND STRAWBERRY ICE CREAM

DAIRY GLUTEN SPICY PORK SEAFOOD VEGETARIAN VEGAN NUTS SEEDS EGGS

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Seafood Dinner

$145++ PER PERSON

$125++ FOR HALF BOARD, FULL BOARD & ALL INCLUSIVE

BREAD SELECTION, SERVED WITH BUTTER, BALSAMIC VINEGAR AND OLIVE OIL

AMUSE BOUCHE

TUNA TARTARE WITH LIME ZEST, PONZU GARLIC DRESSING, TEMPURA FLAKES AND AVOCADO AND CRISPY CORN TORTILLA

ENTRÉE

SEAFOOD CEVICHE WITH REEF FISH, PRAWNS, SQUIDS, SCALLOPS, COCONUT MILK AND PINEAPPLE GELS

SORBET

WATERMELON SORBET

MAIN COURSE

PLATTER OF GRILLED SEAFOOD WITH PRAWNS, CALAMARI, SCALLOPS, REEF FISH AND MALDIVIAN LOBSTER WITH LEMON BUTTER CREAM SAUCE, TOMATO AND CORN SALSA, LEMON WEDGES MARINATED WITH HERBS

SIDE DISH

SEASONAL SAUTÉED VEGETABLES, MIXED GREEN SALAD

DESSERT

BERRY TRIFFLE CHEESECAKE
CHEESECAKE LAYERS OF ASSORTED BERRIES CREAM WITH CHOCOLATE CRUMBLE

DAIRY GLUTEN SPICY PORK SEAFOOD VEGETARIAN VEGAN NUTS SEEDS EGGS

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Vegan / Vegetarian

$85++ PER PERSON

$75++ FOR HALF BOARD, FULL BOARD & ALL INCLUSIVE

SELECTION OF VEGAN BREAD SERVED WITH BALSAMIC VINEGAR AND OLIVE OIL

AMUSE BOUCHE

MIXED VEGETABLE PAKORA WITH MINT CHUTNEY

ENTRÉE

FRIED TOFU SALAD WITH MIXED BERRY DRESSING TOPPED WITH CANDIED PECAN NUT

FIRST COURSE

FLOUR TORTILLA TACOS WITH SAUTÉED VEGETABLES AND VEGAN MEAT TOPPED WITH TOMATO AVOCADO SALSA

SOUP

CREAM OF PUMPKIN SOUP WITH GARLIC SOURDOUGH TOAST

MAIN COURSE

CREAMY VEGAN CANNELLONI STUFFED WITH VEGETABLES AND VEGAN MEAT GRATINATED WITH VEGAN CHEESE

DESSERTS

PINEAPPLE CRUMBLE WITH COCONUT SORBET

DAIRY GLUTEN SPICY PORK SEAFOOD VEGETARIAN VEGAN NUTS SEEDS EGGS

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Lobster Dinner

WITH A GLASS OF BUBBLES

US$150++ PER PERSON (BED & BREAKFAST PACKAGE)
US$80++ PER PERSON (SUPPLEMENT FOR HALF BOARD, FULL BOARD & ALL INCLUSIVE PACKAGES)

OPENING ACT

FOCACCIA BREAD
WITH FLAVORED BUTTER, BALSAMIC AND OLIVE OIL

FIRST TRACK

BUTTER POACHED SLIPPER LOBSTER
WITH AVOCADO, ROCKET LEAVES, THINLY SLICED CUCUMBER, TOASTED SESAME SEEDS, YUZU LIME DRESSING AND WASABI MAYONNAISE

MAIN SET

LOBSTER LINGUINI
WITH CREAMY TRUFFLE CHEESE SAUCE, TOPPED WITH CHOPPED PARSLEY

HEADLINER

GRILLED MALDIVIAN LOBSTER
WITH SAUTÉED ASPARAGUS AND BROCCOLI, TOMATO CONFIT SALSA AND BISQUE CREAM SAUCE

ENCORE

BUTTERSCOTCH PANNA COTTA
WITH KIWI COMPOTE AND CARAMELIZED POPCORN

DAIRY GLUTEN SPICY PORK SEAFOOD VEGETARIAN VEGAN NUTS SEEDS EGGS

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ROMANTIC DINNER UNDER THE STARS

$300++



LOVE UNPLUGGED

$500++

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SPECIAL LIGHTS

$125++

INCLUSIONS: PROFESSIONAL DELIVERY, SETUP, AND YOUR CHOICE OF LIGHT PHRASE.

AVAILABLE PHRASES

HAPPY BIRTHDAY, HAPPY ANNIVERSARY,
ALL OF ME LOVES ALL OF YOU, THE BEGINNING OF FOREVER,
HAPPILY EVER AFTER, YOU'RE MY FAVORITE SONG,
WILL YOU MARRY ME

CUSTOM LIGHT BOARD

PRICE: $225++

INCLUSIONS: PROFESSIONAL DELIVERY, SETUP, AND YOUR CHOICE OF CUSTOM LIGHT PHRASE.

SAMPLE PHRASES

HAPPY BIRTHDAY WITH GUEST NAME
HAPPY ANNIVERSARY WITH THE PREFERRED YEAR
WILL YOU MARRY ME



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MALDIVES