SESSIONS RESTAURANT BY HARD ROCK HOTEL

ALL DAY DINING

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 38
SUSHI ROLL WITH CRUNCHY TEMPURA PRAWNS, AVOCADO AND CREAM CHEESE SERVED WITH A SIDE OF WASABI AND SOY SAUCE

ASIAN SALMON SALAD 36
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 38
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 32
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 34
CREAMY CRUSTACEAN-BASED SOUP WITH LOBSTER CHUNKS, SERVED WITH GARLIC BREAD

BAKSO NOODLE SOUP 30
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

VEGAN

VIETNAMESE ROLLS 22
RICE PAPER ROLL WITH JULLIENNE SWEET MANGO, CUCUMBER, CARROT, MINT, CORIANDER, LETTUCE, SERVED WITH TAMARIND PEANUT SAUCE ON THE SIDE

VEGAN BOWL 24
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 28
FOLDED TORTILLA FILLED WITH BLACK BEANS, RED BELL PEPPERS, ONION, VEGAN MEAT, BABY SPINACH AND VEGAN CASHEW NUT CHEESE

DAL TADKA 25
YELLOW LENTILS COOKED WITH A FLAVORFUL TEMPERING OF ONIONS, GARLIC, TOMATO, CUMIN, AND CORIANDER SERVED WITH STEAMED RICE, PARATHA AND PAPPADAM

VEGETARIAN

HEALTHY BRUSCHETTA 24
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 30
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)

WINE *by the glass*

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

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

main dishes

GLUTEN FREE PASTA & BURGER AVAILABLE ON REQUEST

SANDWICH AND BURGER

ALL SANDWICHES AND BURGERS ARE SERVED WITH FRIES OR GARDEN SALAD

CHICKEN SHAWARMA WRAP — 28
ARABIC-SPICED CHICKEN WITH TOMATOES, ONIONS AND CUCUMBERS WRAPPED IN TORTILLA BREAD, ACCOMPANIED BY GARLIC MAYO AND TAHINA SAUCE FOR DIPPING

CLUB SANDWICH — 30
THINLY SLICED POACHED CHICKEN, BEEF BACON, TOMATOES, FRIED EGG, AVOCADO AND MAYONNAISE ON A WHITE BREAD

SESSIONS WAGYU BURGER — 38
SESAME BUN FILLED WITH AUSTRALIAN WAGYU BEEF PATTY, CHEDDAR CHEESE, SLICED GHERKINS, TURKEY BACON, TOMATO AND CARAMELIZED ONIONS

MALDIVIAN FISH BURGER — 28
BRIOCHE BUN FILLED WITH BATTERED MALDIVIAN REEF FISH, CURRY MAYONNAISE, LOCAL LETTUCE, SLICED TOMATO AND MALDIVIAN SPICED FRIED ONIONS

CURRY

MALDIVIAN TUNA CURRY "DHON RIHA" — 30
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 — 34
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 AND NOODLES

STIR-FRIED NOODLES — 26
STIR-FRIED WHITE NOODLES WITH SHREDDED VEGETABLES AND HOMEMADE SAUCE TOPPED WITH FRIED EGG AND SERVED WITH PRAWN CRACKERS

WITH CHICKEN	$28
WITH PRAWNS	$32
WITH BEEF	$34

TAPSILOG — 34
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

CHICKEN TERIYAKI FRIED RICE — 32
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

SHRIMP FRIED RICE — 34
WOK FRIED JASMINE RICE TOSSED WITH SUCCULENT SHRIMP, EGG, MIXED VEGETABLES AND AROMATIC GARLIC SEASONED WITH SOY SAUCE AND FINISHED WITH SPRING ONION

KIMCHI PORK FRIED RICE — 30
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

SIDE DISHES — 10

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

UNITY BY HARD ROCK

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

RISOTTO AND PASTA

SEAFOOD RISOTTO — 34
CREAMY ARBORIO RICE RISOTTO WITH PRAWNS, CLAMARI, MUSSELS AND REEF FISH COOKED IN LOBSTER BISQUE BROTH WITH LEMON OIL AND TOPPED WITH RICOTTA CHEESE

SPAGHETTI CARBONARA — 26
SPAGHETTI TOSSED IN A CREAMY SAUCE WITH PORK BACON, PECORINO CHEESE AND BLACK PEPPER

FUSILLI BOLOGNAISE — 28
FUSILLI PASTA SERVED WITH A SLOW-COOKED MEAT AND TOMATO-BASED SAUCE, TOPPED WITH PARMESAN CHEESE

FARFALLE CHICKEN ALFREDO — 26
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 — 26
CREAMY LINGUINI PASTA WITH PRAWNS, JULIENNED ZUCCHINI, TRUFFLE SALSA AND CHOPPED PARSLEY, TOPPED WITH PECORINO CHEESE

PENNE SEAFOOD MARINARA — 30
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

CATCH OF THE DAY — 38
PAN GRILLED REEF FISH FILLET SERVED WITH BASIL PESTO RISO PASTA, CHERRY TOMATO CONFIT AND PARSLEY VELOUTE SAUCE

TUNA FILLET — 40
SEARED SASHIMI GRADE MALDIVIAN TUNA FILLET WITH CRUSHED POTATOES, KULAFILLA LEAVES AND GREEN PEA PUREE, TOPPED WITH TOMATO-OLIVE SALSA

HONEY GARLIC SALMON FILLET — 56
PAN SEARED SALMON FILLET GLAZED WITH A SWEET AND SAVORY HONEY GARLIC SAUCE SERVED WITH CREAMY MASHED POTATO AND GRILLED ASPARAGUS.

STRIPLOIN STEAK — 65
BRAZILIAN ANGUS BEEF STRIPLOIN SERVED WITH CORN SUCCOTASH, BRUSSELS SPROUTS AND MUSHROOM SAUCE

GRILLED PORK CHOPS — 45
JUICY GRILLED PORK CHOP GLAZED WITH A SWEET SOY HONEY SAUCE SERVED WITH ROASTED POTATO AND SAUTEED GREEN BEANS

DESSERTS

CLASSIC CRÈME BRULÉE — 28
CARAMELIZED SUGAR-COATED EGG CUSTARD TOPPED WITH BISCOTTI

FLOURLESS DARK CHOCOLATE CAKE — 28
LAYERED WITH SILKY CHOCOLATE GANACHE SERVED WITH MIXED BERRY COMPOTE AND VANILLA BEAN ICE CREAM

COCONUT AND MANGO BAVAROIS YOGHURT DELIGHT — 28
TROPICAL DESSERT FEATURING SMOOTH COCONUT BAVAROIS AND CREAMY YOGHURT MOUSSE COMPLEMENTED BY COCONUT CRUMBLE, SOFT LEMON SPONGE AND VIBRANT MANGO JELLY

SAN SEBASTIAN BRULEE CHEESECAKE — 28
RICH AND CREAMY CARAMELIZED CHEESECAKE WITH A SIGNATURE BURNT TOP SERVED WITH MIXED BERRY COMPOTE AND STRAWBERRY ICE CREAM

DATE PUDDING — 28
STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE

FRUIT PLATTER — 26
A SELECTION OF SEASONAL FRUITS

ICE CREAM — 1 scoop: 8 | 2 scoop: 14 | 3 scoop: 20
VANILLA, STRAWBERRY, GREEN TEA, COCONUT,MANGO, CHOCOLATE, VEGAN PISTACHIO, HAZELNUT

SORBET — 1 scoop: 8 | 2 scoop: 14 | 3 scoop: 20
LEMON, PAPAYA, PINK GUAVA, WATERMELON AND MIXED BERRIES SORBET

DAIRY · GLUTEN · SPICY · PORK · SEAFOOD · VEGETARIAN · VEGAN · NUTS · SEEDS · EGGS

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