

# SESSIONS

RESTAURANT  
BY  
HARD ROCK  
HOTEL



# ALL DAY DINING

## starters

### SALAD AND APPETIZER

#### BEEF TATAKI

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

30

#### PRAWN TEMPURA MAKI ROLL

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

36

#### ASIAN SALMON SALAD

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

32

#### MEDITERRANEAN STEAK SALAD

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

36

#### SESSIONS SIGNATURE SALAD

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

23

#### KOREAN FRIED CHICKEN

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

30

## SOUP

#### LOBSTER BISQUE

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

30

#### THAI PANANG NOODLES SOUP

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

28

## WINE

by the glass

### CHAMPAGNE

#### NV MARTEL CUVEE VICTORIA BRUT

FRANCE



32 155

### SPARKLING WINE

#### NV SACCHETTO PROSECCO DOC EXTRA DRY

ITALY

19 85

#### NV PARES BALTA CAVA BRUT

SPAIN

18 80

### WHITE WINE

#### 2020 MAISON BELLEROCHE, SAUVIGNON BLANC

FRANCE

13 65

#### 2020 FINCA LAS MORAS, PINOT GRIGIO

ARGENTINA

13 65

#### 2021 THE HIDDEN SEA CHARDONNAY

AUSTRALIA

13 65

### RED WINE

#### 2019 FINCA LAS MORAS BLACK LABEL, MALBEC

ARGENTINA

18 80

#### 2020 RICASOLI CHIANTI DOCG

ITALY

15 70

#### 2021 THE HIDDEN SEA CABERNET SAUVIGNON

SOUTH AFRICA

13 65

### ROSE WINE

#### 2020 CAVALCHINA BARDOLINO CHIARETTO DOC

ITALY

18 80

#### 2022 THE HIDDEN SEA ROSE

AUSTRALIA

13 65

## VEGAN

#### VIETNAMESE ROLLS

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

20

#### VEGAN BOWL

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

22

#### VEGAN QUESADILLAS

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

26

#### DAL TADKA

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

24

## VEGETARIAN

#### HEALTHY BRUSCHETTA

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

22

#### CREAM OF MUSHROOM

CREAMY MUSHROOM SOUP WITH TRUFFLE ESSENCE SERVED WITH GARLIC CROUTONS

28

#### STIR-FRIED NOODLES

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

24

#### MUSHROOM RISOTTO

CREAMY PORCINI MUSHROOM RISOTTO WITH TRUFFLE ESSENCE AND PARMESAN CHEESE

24

#### MUTTER PANEER

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

26

#### PIZZA MARGHERITA

TOMATO SAUCE, MOZZARELLA AND FRESH BASIL

24

#### PIZZA QUATTRO FORMAGGI

TOMATO SAUCE, MOZZARELLA, GORGONZOLA, BRIE AND PARMESAN

26

## 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

#### 2021 THE HIDDEN SEA CHARDONNAY

#### 2021 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.



GLUTEN FREE PIZZA, PASTA &amp; BURGER AVAILABLE ON REQUEST

## PIZZA

<b>PEPPERONI</b>	24
TOMATO SAUCE, MOZZARELLA CHEESE AND BEEF PEPPERONI	
<b>SPICED MALDIVIAN</b>	26
TOMATO SAUCE, MOZZARELLA, MALDIVIAN TUNA, MALDIVIAN CHILI AND CURRY LEAVES	
<b>BBQ CHICKEN</b>	30
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	
<b>CHICKEN SHAWARMA WRAP</b>	24
ARABIC-SPICED CHICKEN WITH TOMATOES, ONIONS AND CUCUMBERS WRAPPED IN TORTILLA BREAD, ACCOMPANIED BY GARLIC MAYO AND TAHINA SAUCE FOR DIPPING	
<b>CLUB SANDWICH</b>	26
THINLY SLICED POACHED CHICKEN, BEEF BACON, TOMATOES, FRIED EGG, AVOCADO AND MAYONNAISE ON A WHITE BREAD	
<b>STEAK SANDWICH</b>	34
STRIPS OF TENDER BEEF STEAK SERVED ON TOASTED SOURDOUGH BREAD WITH GARLIC BUTTER SPREAD, ARUGULA LETTUCE, TOMATO, AND MELTED PROVOLONE CHEESE	
<b>SESSIONS WAGYU BURGER</b>	36
SESAME BUN FILLED WITH AUSTRALIAN WAGYU BEEF PATTY, CHEDDAR CHEESE, SLICED GHERKINS, TURKEY BACON, TOMATO AND CARAMELIZED ONIONS	

## CURRY

<b>MALDIVIAN TUNA CURRY "DHON RIHA"</b>	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	
<b>BUTTER CHICKEN</b>	32
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

<b>CHICKEN BIRYANI</b>	30
AN AROMATIC MIXTURE OF SLOW-COOKED SAFFRON RICE, SPICY MARINATED CHICKEN AND CARAMELIZED ONIONS, SEASONED WITH SPICES, SERVED WITH RAITA AND PAPPADAM	
<b>TAPSilog</b>	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	
<b>BIBIMBAP</b>	34
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	
<b>AYAM BETUTU "CHICKEN"</b>	30
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	8	ROASTED VEGETABLES	8
MASHED POTATO	8	ROASTED POTATO	8
STEAMED RICE	8	MIXED GREEN SALAD	8

## PASTA

<b>SPAGHETTI CARBONARA</b>	24
SPAGHETTI TOSSED IN A CREAMY SAUCE WITH PORK BACON, PECORINO CHEESE AND BLACK PEPPER	
<b>FUSILLI BOLOGNAISE</b>	28
FUSILLI PASTA SERVED WITH A SLOW-COOKED MEAT AND TOMATO-BASED SAUCE, TOPPED WITH PARMESAN CHEESE	
<b>FARFALLE CHICKEN ALFREDO</b>	24
CREAMY PASTA WITH GRILLED CHICKEN, TOSSED WITH LUSCIOUS SAUCE OF GARLIC, ONION, BUTTER, HEAVY CREAM, PARMESAN CHEESE AND A SPRINKLE OF CHOPPED PARSLEY	

<b>LINGUINI PRAWNS</b>	24
CREAMY LINGUINI PASTA WITH PRAWNS, JULIENNED ZUCCHINI, TRUFFLE SALSA AND CHOPPED PARSLEY, TOPPED WITH PECORINO CHEESE	

<b>PENNE SEAFOOD MARINARA</b>	28
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

<b>FISH 'N CHIPS</b>	38
NON-ALCOHOLIC CRISPY BEER-BATTERED SEABREAM FILLET SERVED WITH MUSHY PEAS, CRINKLE-CUT FRIES, COLESLAW AND TARTARE SAUCE FOR DIPPING	
<b>TUNA FILLET</b>	40
SEARED SASHIMI GRADE MALDIVIAN TUNA FILLET WITH CRUSHED POTATOES, KULAFILLA LEAVES AND GREEN PEA PUREE, TOPPED WITH TOMATO-OLIVE SALSA	
<b>SALMON FILLET</b>	52
PAN-FRIED SALMON FILLET ACCOMPANIED BY SAUTÉED ASPARAGUS, CREAMY SPINACH AND MUSHROOMS, TOPPED WITH PEPPER FLAKES	
<b>STRIPLOIN STEAK</b>	58
BRAZILIAN ANGUS BEEF STRIPLOIN SERVED WITH CORN SUCCOTASH, BRUSSELS SPROUTS AND MUSHROOM SAUCE	

## DESSERTS

<b>CLASSIC CRÈME BRûLÉE</b>	26
CARAMELIZED SUGAR-COATED EGG CUSTARD TOPPED WITH BISCOTTI	
<b>BUTTER SCOTCH PANNACOTTA</b>	28
BUTTERY AND BROWNED SUGAR-FLAVORED PANNACOTTA TOPPED WITH BERRY COMPOTE AND CARAMELIZED POPCORN	
<b>COCO PASSION CREAMY BAR</b>	26
LAYERS OF COCONUT-FLAVORED MERINGUE, CRUMBLE AND MANGO MOUSSE, GLAZED WITH MANGO GEL AND PASSION FRUIT COMPOTE	
<b>PINEAPPLE CARPACCIO</b>	26
THINLY SLICED PINEAPPLE POACHED IN SPICED SUGAR SYRUP SERVED WITH LIME SORBET	
<b>DATE PUDDING</b>	26
STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE	
<b>FRUIT PLATTER</b>	24
A SELECTION OF SEASONAL FRUITS	
<b>ICE CREAM</b>	6 per scoop
VANILLA, STRAWBERRY, GREEN TEA, COCONUT, MANGO, SUGAR-FREE CHOCOLATE, SUGAR-FREE VEGAN PISTACHIO, SUGAR-FREE HAZELNUT	
<b>SORBET</b>	6 per scoop
LEMON, PAPAYA, PINK GUAVA, WATERMELON AND MIXED BERRIES SORBET	