



starters

SALAD AND APPETIZER

- BEEF TATAKI

30
- 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

36
- SUSHI ROLL WITH CRUNCHY TEMPURA PRAWNS, AVOCADO AND CREAM CHEESE SERVED WITH A SIDE OF WASABI AND SOY SAUCE
- ASIAN SALMON SALAD

32
- 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

36
- 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
- TOPPED WITH CHICKEN

25
- TOPPED WITH PRAWNS

32
- TOPPED WITH SALMON

34
- KOREAN FRIED CHICKEN

30
- BITE-SIZED PIECES OF CRISPY FRIED CHICKEN COATED IN SOY GINGER SAUCE TOPPED WITH SPRING ONION AND SESAME SEEDS

SOUP

- LOBSTER BISQUE

30
- 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

155

SPARKLING WINE

- NV SACCHETTO PROSECCO DOC EXTRA DRY

ITALY

19 85
- NV PARES BALTA CAVA BRUT

SPAIN

18 80

WHITE WINE

- 2020 MAISON BELLEROCHÉ, 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

20
- RICE PAPER ROLL WITH JULLIENNE SWEET MANGO, CUCUMBER, CARROT, MINT, CORIANDER, LETTUCE, SERVED WITH TAMARIND PEANUT SAUCE ON THE SIDE
- VEGAN BOWL

22
- 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

22
- TOASTED GLUTEN-FREE BREAD RUBBED WITH GARLIC BUTTER AND TOPPED WITH TOMATO AVOCADO SALSA, PESTO AND BOURSIN CHEESE
- CREAM OF MUSHROOM

28
- 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

24
- 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

24
- 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

- 2021 THE HIDDEN SEA CHARDONNAY
- 2021 THE HIDDEN SEA ROSE
- 2021 THE HIDDEN SEA CABERNET SAUVIGNON



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.

PIZZA

- PEPPERONI

TOMATO SAUCE, MOZZARELLA CHEESE AND BEEF PEPPERONI
- 26
- SPICED MALDIVIAN

TOMATO SAUCE, MOZZARELLA, MALDIVIAN TUNA, MALDIVIAN CHILI AND CURRY LEAVES
- 26
- BBQ CHICKEN

TOMATO SAUCE, MOZZARELLA, GRILLED CHICKEN, MUSHROOM, ROASTED BELL PEPPER AND GOAT CHEESE
- 30

SANDWICH AND BURGER

ALL SANDWICHES AND BURGERS ARE SERVED WITH FRIES OR GARDEN SALAD

- CHICKEN SHAWARMA WRAP

ARABIC-SPICED CHICKEN WITH TOMATOES, ONIONS AND CUCUMBERS WRAPPED IN TORTILLA BREAD, ACCOMPANIED BY GARLIC MAYO AND TAHINA SAUCE FOR DIPPING
- 24
- CLUB SANDWICH

THINLY SLICED POACHED CHICKEN, BEEF BACON, TOMATOES, FRIED EGG, AVOCADO AND MAYONNAISE ON A WHITE BREAD
- 26
- STEAK SANDWICH

STRIPS OF TENDER BEEF STEAK SERVED ON TOASTED SOURDOUGH BREAD WITH GARLIC BUTTER SPREAD, ARUGULA LETTUCE, TOMATO, AND MELTED PROVOLONE CHEESE
- 34
- SESSIONS WAGYU BURGER

SESAME BUN FILLED WITH AUSTRALIAN WAGYU BEEF PATTY, CHEDDAR CHEESE, SLICED GHERKINS, TURKEY BACON, TOMATO AND CARAMELIZED ONIONS
- 36

CURRY

- MALDIVIAN TUNA CURRY “DHON RIHA”

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
- 28
- BUTTER CHICKEN

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
- 32

RICE

- CHICKEN BIRYANI

AN AROMATIC MIXTURE OF SLOW-COOKED SAFFRON RICE, SPICY MARINATED CHICKEN AND CARAMELIZED ONIONS, SEASONED WITH SPICES, SERVED WITH RAITA AND PAPPADAM
- 30
- TAPSILOG

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
- 32
- BIBIMBAP

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
- 34
- AYAM BETUTU “CHICKEN”

TRADITIONAL BALINESE CHICKEN MARINATED IN SPICES AND SLOWLY COOKED, SERVED WITH STEAMED RICE, WILTED SPINACH, FRIED PEANUTS, BOILED EGG AND SAMBAL MATAH
- 30

SIDE DISHES

- FRIES

8

ROASTED VEGETABLES

8
- MASHED POTATO

8

ROASTED POTATO

8
- STEAMED RICE

8

MIXED GREEN SALAD

8

PASTA

- SPAGHETTI CARBONARA

SPAGHETTI TOSSED IN A CREAMY SAUCE WITH PORK BACON, PECORINO CHEESE AND BLACK PEPPER
- 24
- FUSILLI BOLOGNAISE

FUSILLI PASTA SERVED WITH A SLOW-COOKED MEAT AND TOMATO-BASED SAUCE, TOPPED WITH PARMESAN CHEESE
- 28
- FARFALLE CHICKEN ALFREDO

CREAMY PASTA WITH GRILLED CHICKEN, TOSSED WITH LUSCIOUS SAUCE OF GARLIC, ONION, BUTTER, HEAVY CREAM, PARMESAN CHEESE AND A SPRINKLE OF CHOPPED PARSLEY
- 24
- LINGUINI PRAWNS

CREAMY LINGUINI PASTA WITH PRAWNS, JULIENNED ZUCCHINI, TRUFFLE SALSA AND CHOPPED PARSLEY, TOPPED WITH PECORINO CHEESE
- 24
- PENNE SEAFOOD MARINARA

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
- 28

FROM THE LAND AND OCEAN

- FISH ‘N CHIPS

NON-ALCOHOLIC CRISPY BEER-BATTERED SEABREAM FILLET SERVED WITH MUSHY PEAS, CRINKLE-CUT FRIES, COLESLAW AND TARTARE SAUCE FOR DIPPING
- 38
- TUNA FILLET

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

PAN-FRIED SALMON FILLET ACCOMPANIED BY SAUTÉED ASPARAGUS, CREAMY SPINACH AND MUSHROOMS, TOPPED WITH PEPPER FLAKES
- 52
- STRIPLOIN STEAK

BRAZILIAN ANGUS BEEF STRIPLOIN SERVED WITH CORN SUCCOTASH, BRUSSELS SPROUTS AND MUSHROOM SAUCE
- 58

DESSERTS

- CLASSIC CRÈME BRULÉE

CARAMELIZED SUGAR-COATED EGG CUSTARD TOPPED WITH BISCOTTI
- 26
- BUTTER SCOTCH PANNACOTTA

BUTTERY AND BROWNE SUGAR-FLAVORED PANNACOTTA TOPPED WITH BERRY COMPOTE AND CARAMELIZED POPCORN
- 28
- COCO PASSION CREAMY BAR

LAYERS OF COCONUT-FLAVORED MERINGUE, CRUMBLE AND MANGO MOUSSE, GLAZED WITH MANGO GEL AND PASSION FRUIT COMPOTE
- 26
- PINEAPPLE CARPACCIO

THINLY SLICED PINEAPPLE POACHED IN SPICED SUGAR SYRUP SERVED WITH LIME SORBET
- 26
- DATE PUDDING

STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE
- 26
- FRUIT PLATTER

A SELECTION OF SEASONAL FRUITS
- 24
- ICE CREAM

VANILLA, STRAWBERRY, GREEN TEA, COCONUT, MANGO, SUGAR-FREE CHOCOLATE, SUGAR-FREE VEGAN PISTACHIO, SUGAR-FREE HAZELNUT
- 6 per scoop
- SORBET

LEMON, PAPAYA, PINK GUAVA, WATERMELON AND MIXED BERRIES SORBET
- 6 per scoop

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