



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
- 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 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

VEGAN

- VIETNAMESE ROLLS**  21
- RICE PAPER ROLL WITH JULLIENNE 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)

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.

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

26
- CLUB SANDWICH

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

28
- 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

38

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

33

NOODLES AND 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

31
- 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

35
- 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

31

SIDE DISHES

- FRIES

9

ROASTED VEGETABLES

9
- MASHED POTATO

9

ROASTED POTATO

9
- STEAMED RICE

9

MIXED GREEN SALAD

9



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

RISOTTO AND PASTA

- SPAGHETTI CARBONARA

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

25
- 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

25
- LINGUINI PRAWNS

CREAMY LINGUINI PASTA WITH PRAWNS, JULIENNED ZUCCHINI, TRUFFLE SALSA AND CHOPPED PARSLEY, TOPPED WITH PECORINO CHEESE

25
- 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

29

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

60

DESSERTS

- CLASSIC CRÈME BRULÉE

CARAMELIZED SUGAR-COATED EGG CUSTARD TOPPED WITH BISCOTTI

27
- 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

27
- 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

25
- ICE CREAM

VANILLA, STRAWBERRY, GREEN TEA, COCONUT, MANGO, SUGAR-FREE CHOCOLATE, SUGAR-FREE VEGAN PISTACHIO, SUGAR-FREE HAZELNUT

18coop: 8 | 28coop: 14 | 38coop: 20
- SORBET

LEMON, PAPAYA, PINK GUAVA, WATERMELON AND MIXED BERRIES SORBET

18coop: 8 | 28coop: 14 | 38coop: 20