

BAR & GRILL

DINNER MENU

STARTER

Classic Caesar Salad Romaine Lettuce, Cherry Tomato, Croutons, Choice of Boiled Egg or Bacon	\$27
Add-ons: Grilled Chicken Breast Grilled Prawns Grilled Lobster 100g	\$32 \$44 \$35
Shrimps Cocktail & Prawns, Cocktail Sauce, Mesclun, Cherry Tomatoes	\$27
Pan Fried Mussels with White Wine Sauce Creamy White Wine Sauce & French Bread Toasted with Garlic Butter	\$30
Chipirones Style Baby Calamari Lemon, Sea Salt Butter, Red Pepper Coulis	\$40
SOUP	
Prosciutto Heirloom Tomato Soup	\$30
Coconut Seafood Chowder Kaffir Lime & Drizzle Chili Oil	\$26

















SANDWICH

Hideaway Beef Tenderloin Burger Cheddar Cheese, Balsamic Onions, Roasted Mushrooms, Sliced Tomatoes, French Fries Add-ons: Pork Bacon Beef Bacon Fried Egg Meeru Club Sandwich \$28

PASTA AND RISOTTO

Sliced Bread, Mayonnaise, Chicken Breast, Bacon, Tomato, Cheddar & Emmental Cheese, French Fries

Braised Beef Short Ribs Rigatoni Mushrooms, Carrots, Baby Onions, Bacon, Parsley	\$38
Tiger Prawn Bucatini Pomodoro	\$57
Mushroom Risotto Sautéed Mushroom, Braised Leeks, Chestnuts, Fresh Mozzarella, Parmesan, Truffle Essene	\$46



















VEGETARIAN STARTER

Asparagus, Avocado and Cherry Tomato Soy & Extra Virgin Olive Oil Dressing, Caramelized Onion **Roasted Cherry Tomato Soup** Served with Croutons, Roasted Almonds

SANDWICH

Southwest Vegetable Grilled Fresh Tacos \$28 Mexican Style Grilled Veggies, Fresh Avocado, Sour Cream, Lime & Chili Salsa South Asian Vegetable Burger \$30 Sweet Potato & Black Beans With Curry Sauce, Lettuce, Coriander Classic Caesar Salad \$27 Romaine Lettuce, Cherry Tomato, Croutons

MAIN

Parmesan Dip

Wild Mushrooms, Chestnut & Leek Gnocchi \$42 Pecorino Shavings, Truffle Essence Quattro Formaggi Risotto \$31 Chestnuts, Roasted Cherry Tomatoes, Walnuts **Baked Crunchy Arancini** \$27

























FROM LAND

Dry Aged Beef Entrecote, Black Peppercorn Sauce	\$70
Black Angus Beef Tenderloin, Whole Grain Mustard Sauce	\$65
Barbecue Style Pork Ribs	\$45
Corn Fed Baby Chicken Herbs Provencal	\$50
Australian Lamb Chops	\$70

FROM SEA

Live Reef Fish from Aquarium 100g	\$ 4 0
Live Lobster from Aquarium 100g	\$35
Yellow Fin Tuna Steak	\$34
Tiger Prawn Large	\$44
Oven Roasted Maldivian Sea Bass	\$55

SAUCE

1 type of Sauce or Butter will be included with Land or Sea order

Creamy Lemon Butter Whole Grain Mustard Sauce Red Wine Sauce Thyme Jus Black Pepper Corn Sauce Sauce Béarnaise Mushroom Sauce



















FOOD-TO-SHARE

Grilled Seafood Platter (Regular/Large) Served with Creamy Lemon Butter, Spicy Tahi Sauce, Spicy Curry Dip, Spiny Lobster, Reef Fish, Tuna, Calamar, Cut Crab, Prawns, Green Mussels and Scampi	\$110/\$204
Oven Roasted Mozzarella Di Bufala Pizzetta Fresh Tomato Salsa, Spicy Pesto	\$40
Hideaway Tacos Grilled Corn Tortillas, Guacamole, Tomato Salsa, Jalapeno	
Grilled Chicken Breast	\$36
Grilled Prawns	
Grilled Live Lobster From Our Tank	\$44
of filed Live Lobster From Our Tank	\$35/100g
Grilled Black Angus Tenderloin Steak	\$53
SIDE DISH	
Mashed Potato	\$16
Truffle Mashed Potato	\$18
French Fries	\$16
Onion Rings	
Grilled Garden corn on the Cobb	\$18
Griffed Garden Corn on the Copp	\$16



Grilled Seasonal Vegetables

Sautéed Mushrooms

















\$16

\$16



PIZZA CORNER

Margherita	ተ ገ ገ
Tomato, Mozzarella Fresh Basil	\$22
Maldivian Tuna Pizza Tomato, Mozzarella, Tuna, Onion, Maldivian Chili, Coci	\$26
Quattro Formaggi Tomato, Mozzarella, Brie, Goat Cheese & Blue Cheese	\$26
Chicken Homemade Marinated Chicken with Tomato & Mozzai	\$27
Seafood Tomato, Mozzarella, Shrimps, Scallop, Reef Fish, Calamari, Garlic	\$28
Beef Pepperoni Tomato, Mozzarella, Beef Pepperoni	\$26
Gardener's Pizza Spinach, Tomato, Mozzarella, Bell Pepper, Mushroom Artichoke	\$28
Fiery Chorizo Pizza Tomato, Mozzarella, Chorizo, Maldivian Chili	\$26
Parma Ham, Rucola and Parmesan Tomato, Mozzarella, Basil, Parma Ham, Rucola, Parmesan Cheese	\$28
Make Your Own Pizza (Select up to 3 toppings) Ham , Chorizo , Prosciutto , Chicken, Seafood, Beef, Eggplant, Bell Pepper, Artichoke	\$30















DESSERT

Cheese Platter Selection of Three Cheeses of the Day, Nuts, Fruits	\$22
T	\$22
Classic Coffee Tiramisu	
Mascarpone Mousse with Coffee Soaked Ladyfingers	\$1.6
Lemon Tart	\$16
Pastry Crust filled with Lemon Curd, Italian Meringue	¢10
Chocolate Tart	\$18
Pastry Crust filled with All chocolate cream	\$16
Chocolate Mousse Duo White Chocolate & Dark Chocolate	\$15/\$25
Seasonal Fruit Plate (Regular/ Large) 🛞 🗸	\$13/\$23
Fresh Tropical Fruits	\$18
Hideaway Nutella & Banana Calzone	\$10
Sweet Pizza Pocket Filled with Banana & Nutella	\$16
Seasonal Fruit Tart	\$10
Fresh Tropical Seasonal Fruits, Vanilla Cream	\$4/scoor



Selection of Sorbets & Ice Cream















\$4/scoop

