

A LA CARTE

SELECTION OF FRESHLY BAKED PASTRIES & BREADS

Served with butter and jam (N)
Sugar-free jam and low-fat butter available
Gluten-free choices available

MORNING FAVOURITES

Waffles (G)

French toast (G)

Pancake (G)

Gluten-free pancake

Flavours: Chocolate, banana
Condiments : Maple syrup, Nutella, whipping cream

YOUR CHOICE OF FRESHLY SQUEEZED FRUIT

Orange

Watermelon

Pink grapefruit

Pineapple

HEALTHY JUICE - TOTAL HEALTH BOOSTER

Apple, carrot, beetroot

FRESH FRUIT

Tropical fruit platter

YOUR CHOICE OF CEREALS

Coco Pops

Rice Krispies (Gluten-free)

All-Bran

Froot Loops

Special K

House-made traditional Bircher muesli

Oatmeal porridge

CHOICE OF MILK

Full cream milk (D)

Skimmed milk (D)

Almond milk

Soymilk

YOGHURT IN JARS

Natural yoghurt (D)

Low-fat yoghurt (D)

Fruit yoghurt (D)

CHARCUTERIE AND CHEESE

Parma ham, salami with condiments (P)

Chicken, turkey cold cut

Smoked salmon with cream cheese, house-made bagel

Cheese platter with dried fruits and nuts (D) (N)

Dairy-free cheese

EGGS IN ANY STYLE

Boiled egg

Scrambled egg

Sunnyside up

Over easy

Poached egg

The Omelette

OMELETTE CONDIMENTS

Onion, mushroom, chilli, bell pepper, Gruyère cheese, pork ham, turkey ham, tomato, spinach

ALL EGG DISHES SERVED WITH

Tomato relish, hash brown

EGGS BENEDICT

Poached egg, English muffin, grilled ham, hollandaise

FROM THE GRILL

Pork sausage (P)

Beef sausage

Pork bacon (P)

Beef bacon

Turkey bacon (S)

MALDIVIAN BREAKFAST

SPICY MALDIVIAN OMELETTE (S)

Fried tuna, red onion, curry leaf, mas-mirus

MAS-HUNI

Tuna chunk, grated coconut, red onion, chilli, curry leaf, chapati

EGG WHITE OMELETTE

Moringa leaf, onion, Maldivian chilli, curry leaf

HEALTHY BREAKFAST

OMEGA-3 EGG WHITE OMELETTE (G)

Fresh avocado, sautéed organic spinach, vine-ripe tomatoes, house-made hash brown

AVOCADO MASH ON MULTIGRAIN (VG)

Toasted multigrain bread, coriander vinaigrette

HABITAT

Breakfast Menu

ASIAN SELECTION

RICE CONGEE

Plain

Chicken

Condiments : Salted egg, spring onion, ginger, sesame oil, century egg

NOODLES (G)

Kuey teow and fish ball noodle soup

Fried yellow noodles with seafood

MISO SOUP

Wakame, bean curd, spring onion

DIM SUM

Choice of dim sum

Veg and non-veg

ARABIC SELECTION

MORNING MEZE (VG)

Hummus, tabbouleh, Kalamata olives, labneh, fresh pita bread

INDIAN SELECTION

PLAIN DOSA (GLUTEN-FREE)

Sambar, coconut chutney

UPMA

Tempered semolina with chilli and curry leaf

COFFEE

ESPRESSO

DOUBLE ESPRESSO

CAPPUCCINO

AMERICANO

RISTRETTO

FLAT WHITE

MACCHIATO

CAFFÉ LATTE

ICED COFFEE

TEAS AND INFUSIONS

ORGANIC ENGLISH BREAKFAST

ORGANIC EARL GREY

ORGANIC GREEN POMEGRANATE

ORGANIC MINT TEA

ORGANIC CHAMOMILE TEA

MIX YOUR OWN FRESH SQUEEZED JUICE

FRESH ORANGE JUICE

FRESH WATERMELON JUICE

FRESH PINEAPPLE JUICE

FRESH JUICE OF THE DAY

MIX YOUR OWN VEGETABLE JUICE

FRESH BEETROOT JUICE

FRESH CUCUMBER JUICE

FRESH CARROT JUICE

FRESH CELERY JUICE

FRESH JUICE OF THE DAY

SMOOTHIES

SMOOTHIE OF THE DAY

WATER

HILTON STILL WATER

HILTON SPARKLING WATER

COCKTAIL

MIMOSA

(P) Pork | (V) Vegetarian | (VG) Vegan | (G) Contains Gluten | (D) Contains Dairy | (N) Contains Nuts | (S) Spicy (SF) Shellfish
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HABITAT

Lunch & Dinner

APPETISERS & SALADS

CHICKEN SATAY (D) (N) 32

Marinated chicken skewers, steamed rice cubes, prawn crackers, peanut sauce

PAN-SEARED SEA SCALLOPS (SF) (D) 36

Basil cream, marinated fennel, mandarin salad

CAESAR SALAD (P) (G) (D) 30

Baby gem lettuce, Parmigiano cheese, croutons, poached egg, pork pancetta

Grilled chicken 32

Prawns (SF) 34

MEZE PLATE (V) (VG) (G) 32

Hummus, muhammara, fattoush, tabbouleh, marinated olives, pita bread

FALAFEL, PITA (V) (G) 34

Deep-fried, ground chickpea patties, mixed with herbs and spices, served with tahini sauce

MEDITERRANEAN QUINOA BOWL (VG) 34

Avocado, heirloom tomato, cucumber, lemon vinaigrette, zattar tossed chickpeas, Kalamata olives

SOUPS

TOM YAM GOONG (S) (SF) 22

Thai spicy prawn soup with coriander, galangal, lemongrass, mushroom, tomato

MINISTRONE (V) (G) (D) (N) 20

Seasonal vegetables, white beans, pasta, flavoured tomato broth

BORSCHT (D) 22

Shredded beef, sour cream, chopped chives, beetroot

CAVIAR

CAVIAR 15/30

Beluga 165 / 310

Oscietra 115 / 215

With traditional condiments

PASTA

PENNE RIGATE WITH CHICKEN RAGOUT (G) (D) 37

Slow-braised chicken and mushroom, cream, Parmesan

SPAGHETTI AGLIO OLIO E PEPERONCINO (V) (G) (D) 35

Slivers of garlic, chilli, parsley, extra virgin olive oil

GLUTEN-FREE PENNE PRIMAVERA (VG) 35

Tomatoes, garlic, onion, extra virgin olive oil, Taggiasca olives, capers, basil

BURGERS & MORE

SIGNATURE BEEF BURGER (G) (D) 38

Onion jam, fresh tomato, cheddar cheese, ketchup, bacon, mayonnaise

MALDIVIAN YELLOWFIN TUNA BURGER (G) (D) (S) 36

Seared tuna, capers, lettuce, tangy mayonnaise, chilli

CRISPY CHICKEN BURGER (G) (D) 36

Fresh tomato, cheddar cheese, ketchup-mayo

CLUB SANDWICH (P) (G) (D) 36

Fried egg, grilled chicken, tomato, lettuce, bacon, mayonnaise

FALAFEL PITA (V) (VG) (G) 34

Crispy chickpea patty in pita, hummus, crème toun

BEYOND BURGER (V) (VG) (G) 34

Impossible patty, tomato relish, onion, tomato, lettuce, grilled mushrooms

PIZZA

FRUTTI DI MARE (G) (D) (N) (SF) 38

Tomatoes, clams, shrimps, calamari, cuttlefish, parsley

PARMA E RUCOLA (P) (G) (D) 38

Tomatoes, mozzarella, shaved Parmesan, rucola, Parma ham

PIZZA DIAVOLA (P) (G) (D) (S) 38

Tomato sauce, mozzarella, spicy salami, garlic, rosemary

QUATTRO FORMAGGI (V) (G) (D) 36

Gorgonzola, Emmental mozzarella, Taleggio, shaved Parmesan

MARGHERITA (V) (G) (D) 34

Tomato sauce, mozzarella cheese, basil

PIZZA PRIMAVERA (V) (G) (D) 36

San Marzano tomato, asparagus, baby corn, mushroom, broccoli, zucchini, bell pepper

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MAINS FROM THE GRILL

MALDIVIAN LIVE LOBSTER - 100gms (D) (SF)	25
Grilled, poached or Thermidor, French fries	
MALDIVIAN YELLOW FIN TUNA (D)	48
Grilled asparagus, coconut curry sauce	
BLACK ANGUS RIB EYE - MBS 3-5; 250gms (D)	65
Grilled portobello, truffled mashed potato, pan jus	
MAIMO A LAMB RACK - 250gms (D)	55
Grilled mushroom, truffled mashed potato, pan jus	

CURRY POT

KAENG KHIAO - WAN KAI (G) (D) (S)	45
Thai green chicken curry, kaffir lime, galangal, sweet basil, Thai eggplant, coconut milk with jasmine rice	
DHONHIYALA (S)	45
Tuna curry, local style rice, fried moringa leaves, kopee fai salad	
THARUKAAREE RIHA (G) (S)	40
Maldivian vegetable curry cooked in local spices served with chapati	
BUTTER CHICKEN MASALA (D) (S)	45
Charcoal-roasted chicken morsels cooked in onion-tomato gravy, cashew nut, butter served with tawa paratha	
SRI LANKAN PRAWN CURRY (S) (SF)	48
Tiger prawns, fresh coconut, Sri Lankan spices served with steamed rice	

SUBJI MILONI (V) (D) (N) (S)	40
Seasonal vegetables with spinach, rich cashew gravy, served with tawa paratha	
DAL TADKA (V) (D)	30
Lentils tempered with garlic, chilli, served with steamed rice	
TAWA PARATHA (G)	8
CHAPATI (G)	8

FROM THE WOK

SZECHUAN PRAWNS (SF) (D) (G)	48
Prawns, Szechuan pepper, garlic, onion	
GONG BAO CHICKEN (D) (N) (S)	45
Diced chicken tossed with Szechuan pepper, celery, roasted peanuts	
MAPO TOFU (V) (G) (D) (S)	40
Diced tofu, spring onion, spicy sauce	
VEGETABLE STIR FRY (V) (G)	40
Exotic vegetables with fried garlic	

NOODLES & RICE

STIR-FRIED NOODLES (G) (S)	
Fresh egg noodles, vegetables, garlic, oyster sauce	
Chicken (G)	36
Vegetables (V) (G)	34

FRIED RICE	
Vegetable (V)	34
Egg (G)	36
Seafood (G) (SF)	39
JEERA RICE (D)	24
Flavored basmati rice tempered with cumin	
CHOICE OF STEAMED RICE	24
Basmati or jasmine	

DESSERT

HAZELNUT RELIGIOUS IMPERIAL PASTRY (G) (D) (N)	20
Jaconde sponge, hazelnut ganache, crunchy pâté feuilletine	
WARM 72% BITTER CHOCOLATE FUDGE WITH BUTTERSCOTCH ICE CREAM (D) (N) 20	20
Pecan soil, brandy snap, steam-baked chocolate fudge	
AVOCADO PUDDING (SUGAR-FREE) (V) (G)	20
Coconut cream, avocado	
CHEESE PLATTER (D) (N)	20
Premium selection of international cheeses, gourmet crackers, dried fruits, nuts, grapes, house-made chutney	
BY SCOOP (D)	7
Maple walnut ice cream (D) (N)	
Kerala vanilla bean ice cream (D)	
Swiss chocolate ice cream (D)	
Strawberry ice cream (D)	

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COFFEE

ESPRESSO	7
DOUBLE ESPRESSO	7
CAPPUCCINO	8
AMERICANO	7
RISTRETTO	7
FLAT WHITE	7
MACCHIATO	7
CAFFÉ LATTE	8
ICED COFFEE	8

TEAS AND INFUSIONS

GET HAPPY Sweet raspberries perfectly balanced by tangy fresh hibiscus	6
ORGANIC MASALA MILK TEA	6
ORGANIC FRENCH LEMON GINGER TEA	6
ORGANIC DARK CHOCOLATE PEPPERMINT TEA	6
ORGANIC MINT GREEN TEA	6
ORGANIC WHITE COCONUT CRÈME TEA	6

WATER

HILTON STILL WATER	4
HILTON SPARKLING WATER	4
SAN PELLEGRINO	8
ACQUA PANNA	8

SOFT DRINKS

COCA COLA	5
COCA COLA LIGHT	5
COCA COLA ZERO	5
SPRITE	5
FANTA	5

BEERS

CORONA	12
TIGER	10
SAN MIGUEL	10
LION	10

ICED TEA

ICED TEA OF THE DAY	8
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SEASONAL FRUIT AND VEGETABLE JUICE

JUICE OF THE DAY	8
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SMOOTHIE

SMOOTHIE OF THE DAY	12
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MILKSHAKES

MANGO MILKSHAKE	12
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BANANA MILKSHAKE	12
AVOCADO MILKSHAKE	12

HOMEMADE PROBIOTIC SODAS

GINGER BEER	7
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CLASSIC COCKTAILS 20

NEGRONI	20
MARTINI	20
GIMLET	20
SINGAPORE SLING	20
GIN FIZZ	20
ESPRESSO MARTINI	20
MOJITO	20
MOSCOW MULE	20

CHAMPAGNE

NV – MOËT & CHANDON IMPÉRIAL BRUT – FRANCE	45/220
By the glass / By the bottle	
NV – FLEURY BLANC DE NOIRS – ORGANIC – FRANCE	48/280
By the glass / By the bottle	
2011 – LOUIS ROEDERER BLANC DE BLANCS – ORGANIC – FRANCE	390
By the bottle	

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SPARKLING WINE

2020 – CRUDO PROSECCO – ORGANIC – ITALY 14/70

By the glass / By the bottle

2020 – SEA CHANGE PROSECCO ROSÉ – ORGANIC AND BIODYNAMIC – SUSTAINABLE – ITALY 14/70

By the glass / By the bottle

NV – PARÉS BALTA CAVA PINK BRUT – ORGANIC – LOW ABV – SPAIN 120

By the bottle

NV – FERRARI MAXIMUM BRUT TRENT TO DOC SPUMANTE– ITALY 150

By the bottle

NV – BELLAVISTA ALMA FRANCIACORTA GRAND CUVÉE BRUT – ITALY 180

By the bottle

NV – SA KÉN SAKE METODO CLASSICO – ITALY 210

By the bottle

NV – SA KÉN ICE SAKE METODO CLASSICO – ITALY 200

By the bottle

2020 – PERLAGE PROSECCO – BIODYNAMIC – ITALY 14/70

By the glass / By the bottle

WHITE WINES

CHABLIS

Chablis is a Chardonnay making wine region in the northwest corner of Burgundy, France. Unlike other

Chardonnay wines, Chablis rarely uses oak-aging, resulting in a very different style and taste profile. It's because of Chablis' renown that the unoaked Chardonnay style is popular worldwide. Wines from Chablis are frequently described as having citrus and white flower aromas with dry, lean, light-bodied flavors of citrus, pear, minerality, and salinity.

2020 – DOMAINE JEAN-PAUL & BENOÎT DROIN CHABLIS – FRANCE 150

By the bottle

2020 – JOSEPH DROUHIN VAUDON CHABLIS – ORGANIC – FRANCE 150

By the bottle

CHARDONNAY

Chardonnay is the world's most famous white-wine grape and one of the most widely planted. Chardonnay wines have high aromatic complexity, this is usually due to winemaking techniques (particularly the use of oak) and a distinctive buttery aroma. Fermentation and/or maturation in oak barrels contributes notes of vanilla, smoke, and hints of sweet spices such as clove and cinnamon. Extended lees contact while in barrel imparts biscuity, doughy flavors.

2017 – STORYPOINT CHARDONNAY – ORGANIC – USA 14/70

By the glass / By the bottle

NV – COPPER RIDGE CHARDONNAY – USA 14/70

By the glass / By the bottle

2018 – ART SERIES CHARDONNAY, LEEUWIN ESTATE – USA 400

By the bottle

CHENIN BLANC

Chenin Blanc blended wines are made from two of France's most well-respected cool-climate varieties. Both

Chardonnay and Chenin Blanc are high in acid. Chenin Blanc is the principal variety in these wines, with Chardonnay used to add some weight. These wines show honeyed aromas, backed by creamy, green-apple flavors, often with a hint of hazelnut.

2019 – INTELLEGO CHENIN BLANC – SOUTH 160

AFRICA

By the bottle

GEWÜRZTRAMINER

Gewürztraminer is a grape variety that produces some of the world's most distinctive aromatic wines. Its perfumed style is somewhat polarizing; intense floral scent and sweet-spice flavors.

2021 – ADOBE RESERVA GEWÜRZTRAMINER – CHILE 14/70

By the glass / By the bottle

RIESLING

Riesling is a light-skinned, aromatic grape of German origin. Riesling is an aromatic grape variety displaying flowery, almost perfumed, aromas as well as high acidity.

2020 – RIESLING RÉSERVE, GUSTAVE LORENTZ – ORGANIC – FRANCE 90

By the bottle

SAUVIGNON BLANC

Sauvignon Blanc is a white-wine grape from western France, now successfully grown in emerging and established wine regions all over the world. Classic Sauvignon Blanc aromas range from grass, nettles, blackcurrant leaf and asparagus to green apples and gooseberries, and to more esoteric notes such as grass.

2021 – WISHBONE SAUVIGNON BLANC – NEW ZEALAND 14/70

By the glass / By the bottle

2020 – SEA CHANGE SAUVIGNON BLANC – 14/70
ORGANIC AND BIODYNAMIC – FRANCE

By the glass / By the bottle

2021 – MENADE SAUVIGNON BLANC – ORGANIC 110
– SPAIN

By the bottle

2021 – ADOBE SAUVIGNON BLANC – ORGANIC 14/70
AND VEGAN – LOW ABV – CHILE

By the glass / By the bottle

VERMENTINO

Vermentino is a white-wine grape grown in various locations in Liguria, Italy, the crisp freshness and minerality echo the cool, bright landscape of the Carrara marble quarries.

2020 – TENUTA GUADO AL TASSO 120
VERMENTINO – ITALY

By the bottle

ROSÉ WINES

2020 – MUGA ROSADO – SPAIN 15/90

By the glass / By the bottle

2021 – EMILIANA ADOBE RESERVA ROSÉ – 14/70
ORGANIC AND VEGAN – LOW ABV – CHILE

By the glass / By the bottle

2020 – STUDIO BY MIRAVAL PROVENCE ROSÉ – 110
ANGELINA JOLIE - BRAD PITT - FAMILLE PERRIN – FRANCE

By the bottle

2020 – CHATEAU MIRAVAL PROVENCE ROSÉ – 150
ANGELINA JOLIE - BRAD PITT - FAMILLE PERRIN – FRANCE

By the glass / By the bottle

RED WINES

CABERNET SAUVIGNON

Cabernet Sauvignon is probably the most famous red wine grape variety on Earth. The classic profile of Cabernet Sauvignon tends to be full-bodied wines with high tannins and noticeable acidity that contributes to the wine's aging potential. Blackcurrant notes that can be accompanied by green bell pepper notes, mint and cedar which will all become more pronounced as the wine ages.

2017 – ART SERIES CABERNET SAUVIGNON – USA 280

By the bottle

2020 – CRUDO CABERNET SAUVIGNON – 14/70
ORGANIC – ITALY

By the glass / By the bottle

MALBEC

Malbec is a full-bodied red wine that grows mostly in Argentina. Known for its plump, dark fruit flavors and smoky finish, Malbec wine offers a great alternative to higher priced Cabernet Sauvignon and Syrah. Gives its best served cool.

2019 – KAIKEN RESERVA MALBEC – 14/70
ARGENTINA

By the glass / By the bottle

SANGIOVESE

Sangiovese, a dark-berried vine, is the most widely planted grape variety in Italy. This wine is delightful with the nose of young red fruits, leather, earth, oak and vanilla spice.

Young red fruits with an intense floral nose of balsam, leather, barnyard, and silky tannins.

2019 – TENUTA GUADO AL TASSO IL BRUCIATO 150
– ITALY

By the bottle

SHIRAZ

Shiraz wines are well known for their rich and juicy mid-palate. You can expect to taste flavours of pepper, spice and sweet red fruit. We also often get a different feel on the palate, strong on the front in the mouth and on the finish but with a slightly different mid-palate feel.

2020 – REYNEKE SHIRAZ – ORGANIC AND 15/90
BIODYNAMIC – SOUTH AFRICA

By the glass / By the bottle

2020 – THE CHOCOLATE BLOCK – SOUTH 150
AFRICA

By the bottle