

Daily Dining Experiences



Experiences You Will
Cherish Forever



HIDEAWAY

BEACH RESORT & SPA
DHONAKULHI MALDIVES

Floating Breakfast

In Villa



BEGIN YOUR DAY WITH A FLOATING BREAKFAST!

Begin your day in paradise on a positive note with a breakfast like no other.

Relax in the comfort of your private pool and we'll deliver your breakfast served on a floating tray breakfast in a setting overlooking the panoramic ocean view..

This is the ultimate indulgence if you are a honeymooner or part of a couple celebrating the spirit of love.

Lobster Dinner

Matheefaru



One of Hideaway's most popular dining experiences, the Lobster Dinner offers the chance to enjoy the freshest of lobster, served in an amazing over-water setting at the Matheefaru Pavilion.

Menu

Amuse Bouche

STARTER

Lobster Salad

PALATE CLEANSER

Sgroppino Lemon Prosecco

MAIN COURSE

Grilled Lobster

Butter Lemon Sauce / Garlic Sauce / Virgin Sauce
& Assorted Grilled Vegetables

SWEET

Chocolate Fondant with Vanilla Ice Cream

Traditional Korean Hot Pot

Meeru Bar



Treat yourself to a Korean Hot Pot, whether you have a special occasion, or you are curious to try a new dining experience. The menu is extensive with fish and seafood, meat and vegetables that you cook in a simmering pot of soup.

Menu

MEAT

Chicken Broth, Slice Chicken Breast/ Slice Beef Tenderloin

SEAFOOD

Shrimp, Fish Ball, Fish Cake

VEGETABLES

Baby Bokchoy, Kimchi, Carrot, Shimeji Mushroom

NOODLES SELECTION

Egg Noodles, Wonton Noodles, Rice Noodles

SAUCES

Peanut sauce, Gochujang Spicy Sauce

SWEET

Sago Mango, Caramelized Banana with Coconut Milk

Seafood Delight

Sunset Pool Café



Menu

STARTER

Tuna Ceviche

Cucumber, Onion, Garlic, Fresh Coriander, Celery Gem

SEAFOOD PLATTER

Including

Fried Calamari, 1 piece of White Snapper, 1 piece of Salmon,

½ Lobster Tail, 2 pieces of Tiger Prawns, Cream Mussels

GRILLED VEGETABLES

Lemon Butter Sauce or Garlic Sauce

SWEET

Chocolate Dome with Salted Caramel Sauce

Teppanyaki Dinner

Samsara



Samurai Menu

The thoughtfully prepared samurai menu features succulent seafood selection

AMUSE BOUCHE

STARTER

2 Pieces of Sashimi
2 Pieces of Nigiri Sushi

SOUP

Miso Soup

CHEF ACTION

Scallop, Tiger Prawn, Lobster, Salmon Fillet,
Mushroom, Asparagus, Zucchini, Bell Pepper,
Onion Seafood Fried Rice

DESSERT

Assorted Fresh Tropical Fruit with Mango Sorbet
Green Tea

T Teppanyaki Dinner

Samsara



Banzai Menu

The specially prepared banzai menu offers an exquisite selection for meat lovers

AMUSE BOUCHE

STARTER

Edamame Spicy / Salted

SOUP

Miso Soup

CHEF ACTION

Beef Entrecote, Lamb Rack, Duck Breast, Chicken Breast,
Mushroom, Asparagus, Zucchini, Bell Pepper,
Onion Egg Fried Rice

DESSERT

Assorted Fresh Tropical Fruit with Mango Sorbet

Green Tea



Choose Your Own Teppanyaki Menu

STARTER

Salmon/Tuna Sashimi
Unagi Nigiri
Salmon Tempura Roll
Edamame (Spicy or Salted)

FROM THE LAND 150gr

Beef Tenderloin Australia
Beef Tender Loin Wagyu
Beef Cube Roll Australia
Beef Angus Tender Loin
Beef Angus Striploin
Duck Breast
Chicken Breast
Foie Grass (80gr)

FROM THE SEA 150gr

Catch of the Day
Salmon Fillet
Tuna Loin
Scallop (80gr)
King Tiger Prawn
Lobster
Snapper Fillet

SIDE DISHES

Chose your 3 vegetables

Asparagus, Bell pepper, Onion, Mushroom, Broccoli, Baby corn

All above the items served miso soup and egg fried rice.

DESSERT

Assorted Fresh Tropical Fruit Plater Ice
Cream / Sorbet (3 Scoops)

No supplements apply