

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
HABITAT SIGNATURE SALAD (VG)	30
Avocado timbale, mixed greens, orange segments, baby tomatoes, Parmesan shavings	
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	

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	
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	

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, truffle mashed potato, pan jus	
MAIMOA LAMB RACK - 250gms (D)	55
Grilled mushroom, truffle mashed potato, pan jus	
TIGER PRAWNS (D) (SF)	55
Dill mashed potato, asparagus, lemon butter sauce	
CHICKEN BREAST (D)	45
Grilled portobello, truffle mashed potato, pan jus	
PASTA & MAINS	
PENNE RIGATE WITH CHICKEN RAGOUT (G) (D)	37
Slow-braised chicken and mushroom, cream, Parmesan	

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

MUSHROOM RISOTTO (D) (V) 35

Wild mushroom, truffle oil

DUCK CONFIT (D) 47

Braised cabbage, apple, carrot purée

REEF FISH (D) (S) 48

Sautéed vegetable, tomato, caper fondue

PAN SEARED ATLANTIC SALMON (D) (A) 48

Dill mashed potato, vegetables tossed in herbs, beurre blanc sauce

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) 36

Fresh egg noodles, vegetables, garlic, oyster sauce

Chicken (G) 34

Vegetables (V) (G) 34

FRIED RICE 34

Vegetable (V) 36

Egg (G) 39

Seafood (G) (SF)

JEERA RICE (D) 12

Flavored basmati rice tempered with cumin

CHOICE OF STEAMED RICE 10

Basmati or jasmine

DESSERT

HAZELNUT RELIGIOUS IMPERIAL PASTRY (G) (D) (N) 20

Joconde sponge, hazelnut ganache, crunchy pâte feuilletine

SALTED CARAMEL PECAN PIE WITH CARAMEL ICE CREAM (N) (D) 20

Classic dessert with corn syrup, maple syrup, butter, pecan nut

WARM 72% BITTER CHOCOLATE FUDGE WITH BUTTERSCOTCH ICE CREAM (D) (N) 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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Beverage

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	6
Sweet raspberries perfectly balanced by tangy fresh hibiscus	
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 FRESH JUICE

JUICE OF THE DAY	8
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SMOOTHIE

SMOOTHIE OF THE DAY	12
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MILKSHAKES

MANGO MILKSHAKE	12
BANANA MILKSHAKE	12
AVOCADO MILKSHAKE	12

HOMEMADE PROBIOTIC SODA

GINGER BEER	7
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CLASSIC COCKTAILS

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	By the glass 45 By the bottle 220
NV - FLEURY BLANC DE NOIRS - ORGANIC - FRANCE	By the glass 48 By the bottle 280

SPARKLING WINE

2020 - CRUDO PROSECCO - ORGANIC - ITALY	By the glass 15 By the bottle 90
NV - PROSECCO ROSÉ GANCIA - ITALY	By the glass 15 By the bottle 90
NV - PARÉS BALTA CAVA BRUT - ORGANIC - SPAIN	By the glass 15 By the bottle 90
NV - SA KÉN SAKE METODO CLASSICO - ITALY	By the glass 40 By the bottle 200

WHITE WINES

CHARDONNAY

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.

2019 - TONNO CATARRATTO CHARDONNAY - ITALY	By the glass 15 By the bottle 90
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NV – STONEFISH CHARDONNAY – AUSTRALIA

By the glass 15 | By the bottle 90

2020 – SEA CHANGE CHARDONNAY – ITALY

By the glass 15 | By the bottle 90

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.

NV – ADOBE EMILIANA RESERVA GEWÜRZTRAMINER – CHILE

By the glass 15 | By the bottle 90

PINOT GRIS

Pinot Gris wines include notes of pears, apples, stone fruit, tropical fruit, sweet spices and even a hint of smoke or wet grass.

2020 – DB FAMILY SELECTION PINOT GRIGIO – AUSTRALIA

By the glass 15 | By the bottle 90

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.

2021 – ART SERIES RIESLING, LEEUWIN ESTATE – USA

By the glass 18 | By the bottle 140

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 – RONGOPAI – NEW ZEALAND

By the glass 15 | By the bottle 90

2020 – SEA CHANGE SAUVIGNON BLANC – ORGANIC AND BIODYNAMIC – SUSTAINABLE – FRANCE

By the glass 15 | By the bottle 90

2021 – MENADE SAUVIGNON BLANC – ORGANIC – SPAIN

By the glass 22 | By the bottle 110

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 – BELVENTO VERMENTINO – ITALY

By the glass 15 | By the bottle 90

ROSÉ WINES

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

By the glass 15 | By the bottle 90

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.

2020 – CRUDO CABERNET SAUVIGNON – ORGANIC – ITALY

By the glass 15 | By the bottle 90

MERLOT

Merlot has dark fruit flavors of black cherry, blackberry, plum, and raspberry layered with herbal notes and undertones of vanilla and mocha. Keep in mind that the prominent fruit flavors that make Merlot such an easy-drinking wine do not equal sweetness.

2020 – SEA CHANGE MERLOT – ORGANIC

BIODYNAMIC – SUSTAINABLE – FRANCE

By the glass 15 | By the bottle 90

PINOT NOIR

Pinot noir is a light to medium body, medium-dry red wine that is typically fruit-forward. When tasting, you're greeted with an earthy, herbal, and spicy nose. Flavors of dark cherries, red currants, and berries are common, along with notes of mushroom and soil.

2022 – WISHBONE PINOT NOIR – NEW ZEALAND

By the glass 15 | By the bottle 90

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.

2019 – TONNO – ORGANIC – ITALY

By the glass 15 | By the bottle 90

2020 – THE CHOCOLATE BLOCK – SOUTH AFRICA

By the glass 28 | By the bottle 150