SESSIONS RESTAURANT BY HARD ROCK HOTEL

ALL DAY DINING

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 BLUE CHEESE
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

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)

PIZZA MARGHERITA — 25
TOMATO SAUCE, MOZZARELLA AND FRESH BASIL

PIZZA QUATTRO FORMAGGI — 26
TOMATO SAUCE, MOZZARELLA, GORGONZOLA, BRIE AND PARMESAN

WINE by the glass

CHAMPAGNE

NV MARTEL CUVEE VICTORIA BRUT	FRANCE	32

SPARKLING WINE

NV SACCHETTO PROSECCO DOC EXTRA DRY	ITALY	19

WHITE WINE

2022 THE HIDDEN SEA CHARDONNAY	AUSTRALIA	13
2024 SACCHETTO PINOT GRIGIO IGT	ITALY	15

RED WINE

2021 THE HIDDEN SEA CABERNET SAUVIGNON	AUSTRALIA	13
2020 RICASOLI CHIANTI DOCG	ITALY	15

ROSE WINE

2023 THE HIDDEN SEA	AUSTRALIA	13
2023 WHITESTONE ROSE WESTERN CAPE	SOUTH AFRICA	16

NON-ALCOHOLIC SPARKLING WINE

BELLA GLAMOUR WHITE	ITALY	12
BELLA GLAMOUR ROSÉ	ITALY	12

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

2022 THE HIDDEN SEA CHARDONNAY
2023 THE HIDDEN SEA ROSE
2021 THE HIDDEN SEA CABERNET SAUVIGNON

13 65

WE ARE GOING STRAWLESS

GREEN GLOBE CERTIFIED

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.

UNITY™ BY HARD ROCK

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

DAIRY GLUTEN SPICY PORK SEAFOOD VEGETARIAN VEGAN NUTS SEEDS EGGS

ALL PRICES ARE IN USD, SUBJECT TO SERVICE CHARGE AND APPLICABLE LEVY

main dishes

GLUTEN FREE PIZZA, PASTA & BURGER AVAILABLE ON REQUEST

PIZZA

PEPPERONI — 28
TOMATO SAUCE, MOZZARELLA CHEESE AND BEEF PEPPERONI

SPICED MALDIVIAN — 28
TOMATO SAUCE, MOZZARELLA, MALDIVIAN TUNA, MALDIVIAN CHILI AND CURRY LEAVES

BBQ CHICKEN — 32
TOMATO SAUCE, MOZZARELLA, GRILLED CHICKEN, MUSHROOM, ROASTED BELL PEPPER AND GOAT CHEESE

SANDWICH AND BURGER

ALL SANDWICHES AND BURGERS ARE SERVED WITH FRIES OR GARDEN SALAD

CHICKEN SHAWARMA WRAP — 26
ARABIC-SPICED CHICKEN WITH TOMATOES, ONIONS AND CUCUMBERS WRAPPED IN TORTILLA BREAD, ACCOMPANIED BY GARLIC MAYO AND TAHINA SAUCE FOR DIPPING

CLUB SANDWICH — 28
THINLY SLICED POACHED CHICKEN, BEEF BACON, TOMATOES, FRIED EGG, AVOCADO AND MAYONNAISE ON A WHITE BREAD

STEAK SANDWICH — 34
STRIPS OF TENDER BEEF STEAK SERVED ON TOASTED SOURDOUGH BREAD WITH GARLIC BUTTER SPREAD, ARUGULA LETTUCE, TOMATO, AND MELTED PROVOLONE CHEESE

SESSIONS WAGYU BURGER — 38
SESAME BUN FILLED WITH AUSTRALIAN WAGYU BEEF PATTY, CHEDDAR CHEESE, SLICED GHERKINS, TURKEY BACON, TOMATO AND CARAMELIZED ONIONS

CURRY

MALDIVIAN TUNA CURRY "DHON RIHA" — 28
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

BUTTER CHICKEN — 33
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

RICE

CHICKEN BIRYANI — 31
AN AROMATIC MIXTURE OF SLOW-COOKED SAFFRON RICE, SPICY MARINATED CHICKEN AND CARAMELIZED ONIONS, SEASONED WITH SPICES, SERVED WITH RAITA AND PAPPADAM

TAPSILOG — 32
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

BIBIMBAP — 35
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

AYAM BETUTU "CHICKEN" — 31
TRADITIONAL BALINESE CHICKEN MARINATED IN SPICES AND SLOWLY COOKED, SERVED WITH STEAMED RICE, WILTED SPINACH, FRIED PEANUTS, BOILED EGG AND SAMBAL MATAH

SIDE DISHES

FRIES	9	ROASTED VEGETABLES	9
MASHED POTATO	9	ROASTED POTATO	9
STEAMED RICE	9	MIXED GREEN SALAD	9

PASTA

SPAGHETTI CARBONARA — 25
SPAGHETTI TOSSED IN A CREAMY SAUCE WITH PORK BACON, PECORINO CHEESE AND BLACK PEPPER

FUSILLI BOLOGNAISE — 28
FUSILLI PASTA SERVED WITH A SLOW-COOKED MEAT AND TOMATO-BASED SAUCE, TOPPED WITH PARMESAN CHEESE

FARFALLE CHICKEN ALFREDO — 25
CREAMY PASTA WITH GRILLED CHICKEN, TOSSED WITH LUSCIOUS SAUCE OF GARLIC, ONION, BUTTER, HEAVY CREAM, PARMESAN CHEESE AND A SPRINKLE OF CHOPPED PARSLEY

LINGUINI PRAWNS — 25
CREAMY LINGUINI PASTA WITH PRAWNS, JULIENNED ZUCCHINI, TRUFFLE SALSA AND CHOPPED PARSLEY, TOPPED WITH PECORINO CHEESE

PENNE SEAFOOD MARINARA — 29
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

FROM THE LAND AND OCEAN

FISH 'N CHIPS — 38
NON-ALCOHOLIC CRISPY BEER-BATTERED SEABREAM FILLET SERVED WITH MUSHY PEAS, CRINKLE-CUT FRIES, COLESLAW AND TARTARE SAUCE FOR DIPPING

TUNA FILLET — 40
SEARED SASHIMI GRADE MALDIVIAN TUNA FILLET WITH CRUSHED POTATOES, KULAFILLA LEAVES AND GREEN PEA PUREE, TOPPED WITH TOMATO-OLIVE SALSA

SALMON FILLET — 52
PAN-FRIED SALMON FILLET ACCOMPANIED BY SAUTÉED ASPARAGUS, CREAMY SPINACH AND MUSHROOMS, TOPPED WITH PEPPER FLAKES

STRIPLOIN STEAK — 60
BRAZILIAN ANGUS BEEF STRIPLOIN SERVED WITH CORN SUCCOTASH, BRUSSELS SPROUTS AND MUSHROOM SAUCE

DESSERTS

CLASSIC CRÈME BRULÉE — 27
CARAMELIZED SUGAR-COATED EGG CUSTARD TOPPED WITH BISCOTTI

BUTTER SCOTCH PANNACOTTA — 28
BUTTERY AND BROWNED SUGAR-FLAVORED PANNACOTTA TOPPED WITH BERRY COMPOTE AND CARAMELIZED POPCORN

COCO PASSION CREAMY BAR — 27
LAYERS OF COCONUT-FLAVORED MERINGUE, CRUMBLE AND MANGO MOUSSE, GLAZED WITH MANGO GEL AND PASSION FRUIT COMPOTE

PINEAPPLE CARPACCIO — 26
THINLY SLICED PINEAPPLE POACHED IN SPICED SUGAR SYRUP SERVED WITH LIME SORBET

DATE PUDDING — 26
STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE

FRUIT PLATTER — 25
A SELECTION OF SEASONAL FRUITS

ICE CREAM — 1 scoop: 8 | 2 scoop: 14 | 3 scoop: 20
VANILLA, STRAWBERRY, GREEN TEA, COCONUT, MANGO, SUGAR-FREE CHOCOLATE, SUGAR-FREE VEGAN PISTACHIO, SUGAR-FREE HAZELNUT

SORBET — 1 scoop: 8 | 2 scoop: 14 | 3 scoop: 20
LEMON, PAPAYA, PINK GUAVA, WATERMELON AND MIXED BERRIES SORBET

DAIRY · GLUTEN · SPICY · PORK · SEAFOOD · VEGETARIAN · VEGAN · NUTS · SEEDS · EGGS

ALL PRICES ARE IN USD, SUBJECT TO SERVICE CHARGE AND APPLICABLE LEVY