HABITAT

Breakfast Menu

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

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

MINESTRONE (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 toum

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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HABITAT

Lunch & Dinner

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

MAIMOA 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)

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

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 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

SEASONAL FRUIT AND VEGETABLE JUICE

JUICE OF THE DAY	8

SMOOTHIE

SMOOTHIE OF THE DAY	12

MILKSHAKES

MANGO MILKSHAKE	12
BANANA MILKSHAKE	12
AVOCADO MILKSHAKE	12

HOMEMADE PROBIOTIC SODAS

GINGER BEER	7

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

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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 AFRICA 160

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

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

By the glass / By the bottle

2021 – MENADE SAUVIGNON BLANC – ORGANIC – SPAIN 110

By the bottle

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

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 VERMENTINO – ITALY 120

By the bottle

ROSÉ WINES

2020 – MUGA ROSADO – SPAIN 15/90

By the glass / By the bottle

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

By the glass / By the bottle

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

By the bottle

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

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 – ORGANIC – ITALY 14/70

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 – ARGENTINA 14/70

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 – ITALY 150

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 BIODYNAMIC – SOUTH AFRICA 15/90

By the glass / By the bottle

2020 – THE CHOCOLATE BLOCK – SOUTH AFRICA 150

By the bottle

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

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