



BELLINI





Michelin Star Chef
THEODOR FALSER

As part of our culinary arts program, we are very proud to announce that starting March, 2021, Michelin Star Chef Theodor Falser has joined JOALI Maldives, as our Italian culinary consultant.

Chef Theodor Falser is a 6th generation wine farmer and a very experienced chef. With a very successful culinary history, He is highly enthusiastic in offering guests a one-of-a-kind experience, using ingredients, such as wild herbs and regional products.

Each dish has its own soul and his favourite culinary story to share involves creating a combination with exclusive Italian wine and herbs. In the constant search of eliciting emotion and arousing curiosity, his career has taken him on an interesting journey, from South Tyrol to Switzerland, to Oman, Dubai, Ecuador and back to Italy.

"I want to bring the "Italian" flavors to Maldives, using as much as possible, only the finest local ingredients" says multi-award winning, Michelin-starred Theodor Falser.

The absolute best elegant cuisine, a world of Italian flavors, a luxury foodie experience - the key ingredients to the most memorable meal yet.



Although all due care is taken, some allergens may still be present in the dishes. Please inform our hosts if you have any severe allergies or intolerances before placing orders.

Kindly note that any bespoke orders cannot be guaranteed as entirely allergen free.

At JOALI Maldives, we offer the best whilst being sustainable and ethical. With utmost care and worldwide ethical sourcing, we try to always improve the ingredients offered, whilst respecting environmental concerns.

Our culinary team crafts specialties with locally caught fish and seafood, along with organic produce from our Chef's Garden.

Our commitment to fair trade principles is reflected in ethically sourced tea and coffee products. We use local produce as much as possible and offer regional and seasonal options. Please ask our Host for recommendations for locally sourced food.



Chef Theodor Falser Wine Tasting Menu

USD 480 per person
USD 275 for food only

Scallops, Celeriac, Salmon Caviar
2020 Banfi, Principessa Gavia Gavi, Piedmont

Ravioli, Goat Cheese, Tomato Water, Lemon Gel
2018 La Piuma Orvieto Classico, Umbria

Carnaroli Truffle Risotto
2020 Antinori, Peppoli Chianti Classico, Tuscany

Green Apple Chardonnay Sorbet

**Beef Cube Roll, Potatoes, Grilled Asparagus,
Truffle, Beef Jus**
2020 Le Volte, Tenuta dell'Ornellaia, Tuscany

Vanilla Panna Cotta, Honey Orange Sauce
Homemade Limoncello



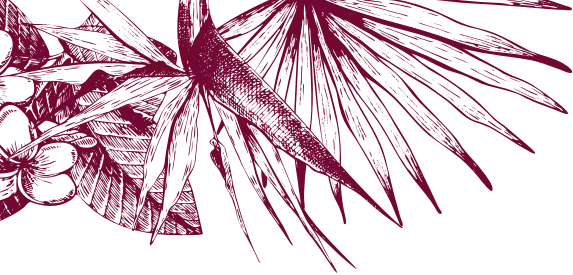
Please advise your host of any food allergies or dietary requirements
Please note that all prices are in US\$ and subject to 10% service charge and applicable taxes



HER TASTES
OF ITALY

BELLINI





Starter

Carpaccio Di Tonno, Crema Di Mozzarella, Lime, Erba Cipollina
Tuna carpaccio, buffalo mozzarella cream, lime, chives

I remember the Mediterranean, the sun-sparkling soul of Italy. Salty sea breeze and brilliant blue waters. The perfume of lemon trees, their citrus treasures ripening slowly. “The Sardes are almost all born poets,” declared Charles Dickens’ magazine. How right they were! I taste the lyrical magic of the Italian island every bite. The songs of ancient mariners. The rhythms of fields and groves.
The music of lively piazzas.

Poetry for the spirit and the palate.

Appetiser

Tagliolini Fatti in Casa Con Fonduta Di Parmigiano Reggiano e Tartufo Nero Fresco
Tagliolini with Parmesan cream sauce, fresh black truffle, extra virgin olive oil

As the sun sets in Emilia-Romagna, a golden glow drapes the cobblestoned streets and medieval houses. A nearby trattoria beckons, warm and lined with wheels of cheese. First produced by local monks a thousand years ago, today’s Parmigiano Reggiano is still made in the same way. Fresh black truffle echoes the day’s truffle hunt in the woods.

History, tradition, nature — it all comes together in every forkful.

Main Course

Aragosta, Sedano Rapa, Olio All’Aneto, Caviale
Butter poached lobster, celeriac purée, caviar, dill oil

The wine has made me dreamy...
I close my eyes for a second, and just like that, I am back in Italy. A bell tower peals, washing over weathered ivy-clad walls. I breathe in the flavours all around me. Grassy dill, growing along sheltered hillsides. Earthy celeriac, mentioned by Homer himself in his epics. The famed lobsters of Alghero, which graced the tables of nobility across Europe.

I open my eyes...ah! Italy is still right here in front of me.
Buon appetito!



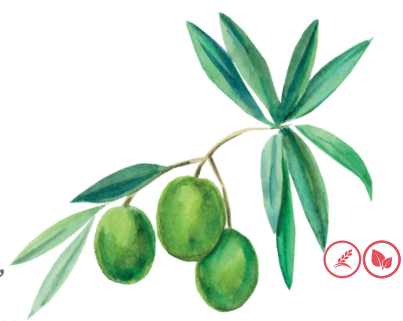
A decorative illustration of tropical plants and flowers, including a large monstera leaf, palm fronds, and plumeria flowers, rendered in a light red color against a darker red background. The illustration is centered and partially enclosed by a white rectangular border.

DINNER
MENU

Per Iniziare

Pane Artigianale, Grissini, Focaccia, Ciabatta

Artisanal bread, grissini, focaccia, ciabatta



Antipasti

Verdure Di Stagione Condite Con Riduzione Di Aceto Rosso Ai Lamponi 30 


Seasonal vegetable salad with carrots, lettuce, zucchini, potato, green beans, asparagus, rocket and reduction of red raspberry vinegar

Zucchina, Caprino, Olio Alla Menta, Gel Al Limone 30 

Zucchini rolls, goat cheese, lemon gel, mint oil

Carpaccio Di Rapa Cotta Sotto Sale, Riduzione Ace, Gorgonzola, Aneto 30 


Salt roasted red beetroots carpaccio, carrot and citrus reduction, Gorgonzola cheese, dill oil

Insalata Ai Frutti Di Mare 30  

Mixed seafood salad with squid, prawns, baby octopus, scallops with lemon dressing

Caprese Classica Italiana 36   

Buffalo mozzarella, sliced tomatoes, basil, oregano, Modena aged balsamic

Bellini Vitello Tonnato 36    

Our version of the classic, espresso roasted tuna, veal tenderloin, creamy tuna sauce, marinated red onions

Tartare Di Manzo, Spuma al Parmigiano, Nocciole, Tartufo Nero e Cialda di Pane 36    

Beef tartare, Parmesan foam, hazelnut, black truffle, crispy bread chips

Culatello Di Zibello, Burrata Fresca, Focaccia Di Patate 41    

Culatello from Zibello, fresh burrata, potato focaccia

Capesante Scottate, Crema Di Carote, Lardo Di Colonnata, Limone 41  

Pan seared scallops, carrot cream, Colonnata lardo, lemon gel

Carpaccio Di Tonno, Crema Di Mozzarella, Lime, Erba Cipollina 41    

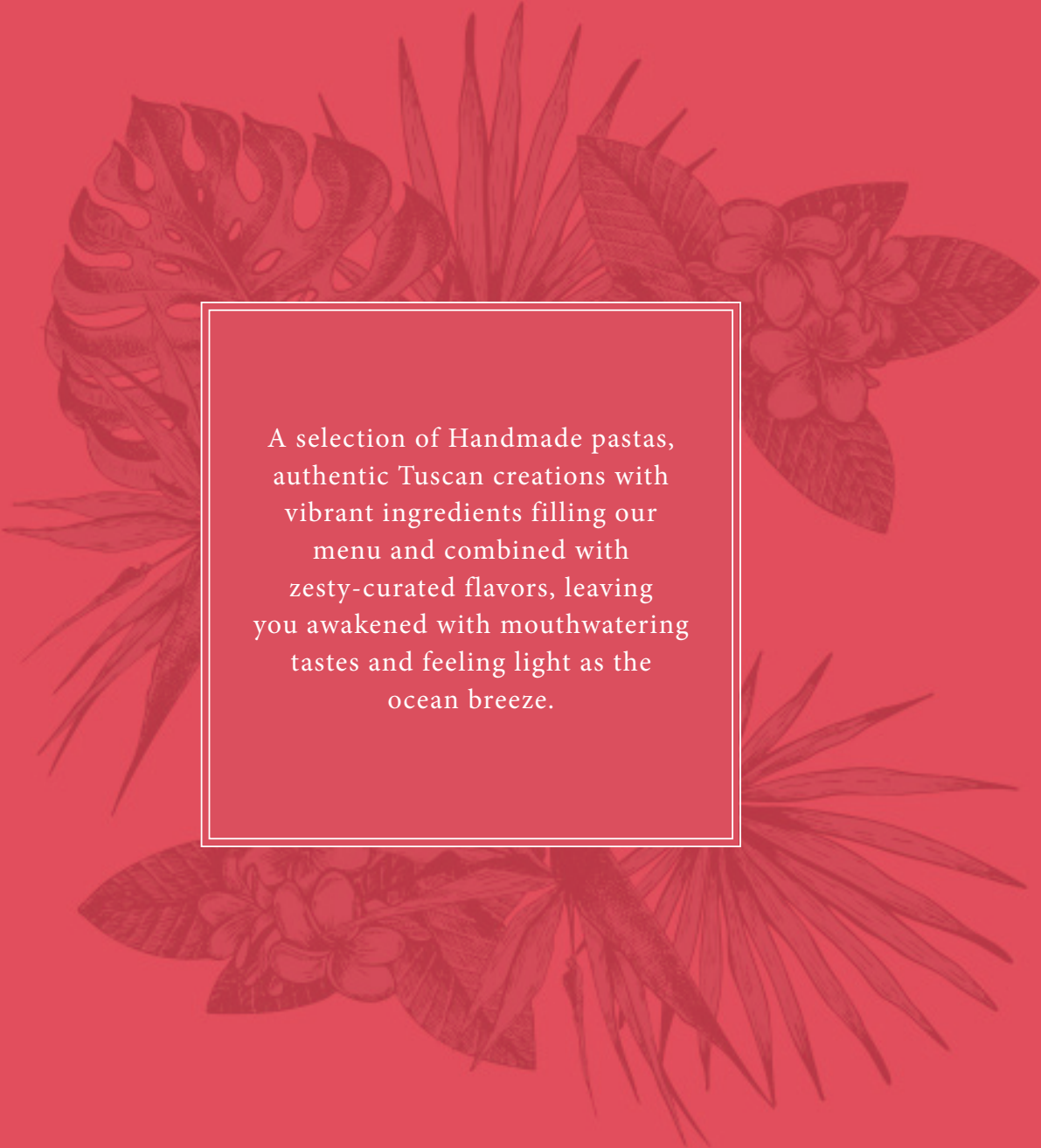
Tuna carpaccio, buffalo mozzarella cream, lime, chives

Ostriche 54  

Half dozen

Oysters served on crushed ice with chardonnay vinegar, shallot and lemon





A selection of Handmade pastas,
authentic Tuscan creations with
vibrant ingredients filling our
menu and combined with
zesty-curated flavors, leaving
you awakened with mouthwatering
tastes and feeling light as the
ocean breeze.



Zuppa

Crema Ai Funghi

Mushroom soup, parsley, truffle oil

34

Il Nostro Caciucco

Traditional seafood soup, cherry tomatoes, basil, garlic crouton

36

Primi

Fusilli Senza Glutine, Salsa al Basilico e Aglio, Pomodori Secchi, Pinoli

Gluten free fusilli, basil garlic sauce, sundried tomatoes, pine nuts

46

Tagliolini Fatti in Casa Con Fonduta Di Parmigiano Reggiano e Tartufo Nero Fresco

Tagliolini with Parmesan cream sauce, fresh black truffle, extra virgin olive oil

46

Cavatelli Fatti In Casa Ai Frutti Di Mare, Salsa Al Prezzemolo, Bottarga Fresca

Homemade cavatelli with mixed seafood, parsley sauce, fresh Bottarga

50

Chicche Di Patate, Ragu Di Coniglio, Maggiorana Fresca

Small potatoes gnocchi, rabbit ragout, fresh marjoram

46

Tortelli Ripieni Di Coda Di Bue, Cacio e Pepe, Fave, Polvere Di Peperoni Rossi Essiccati

Braised oxtail tortelli, cheese, pepper, fava beans, dried red capsicum

54

La Nostra Tagliatella Bolognese

Our tagliatelle bolognese, Wagyu, braised white onions, beef jus, truffle

54

Riso

Risotto Alla Zucca

Roasted butternut squash risotto

39

Risotto Selezione Acquerello, Porcini, Parmigiano Reggiano, Enoki Grigliati, Tartufo Nero

Risotto carnaroli Acquerello, porcini mushroom, grilled enoki, shimeji mushroom, truffle

48

Risotto Selezione Acquerello, Burro All'Aragosta, Gamberone Rosso, Asparagi

Risotto Acquerello, lobster butter, carabinero red prawns, asparagus

61





Try one festive inspired wine degustation with tasty variations for individual textures and flavors of exotic Mediterranean sophistication. Our Bellini Kitchen is often the host to famous international chefs and wine makers events where we introduce their signature cuisine, wines through our thematic menus.



Secondi

Tonno Locale Scottato, Cavolfiore Caramellato, Panzanella, Taccole

Local yellowfin tuna, caramelized cauliflower, panzanella salad, snow pea

48    

Moro Oceanico, Salsa Leggera Mediterranea, Piselli Saltati

Chilean sea bass, cherry tomatoes, basil, capers, taggiasca olives, sautéed green peas

53  

Galletto Arrostito Glassato al Miele e Paprika, Polenta Soffice

Slow roasted baby chicken with paprika, honey glaze, soft polenta

66 

Guancia di Vitello Brasata, Soffice e Croccante Wafer Di Patate, Salsa Ai Frutti Di Bosco

Braised veal cheek, soft and crunchy potato wafer, mixed berry sauce

87 

Pancia Di Maialino Cotto A Bassa Temperatura, Lattuga Romana Grigliata, Crema Affumicata Di Patate, Purea Di Pere E Senape

Slow cooked suckling pig pork belly, grilled lettuce, smoked potatoes cream, pear and mustard purée

98  

Gamberoni, Asparagi Grigliati, Zucchine in Salamoia, Salsa Aglio e Limone

Giant tiger prawns, grilled asparagus, pickled zucchini, burnt garlic sauce

110 

Aragosta, Sedano Rapa, Olio All'Aneto, Caviale Butter poached lobster, celeriac purée, caviar, dill oil

127   

Filetto Alla Rossini

Tajima beef tenderloin MB4-5, pan seared foie gras, spinach, beef jus, black truffle

145 

Contorni

Zucchine Fritte

Crispy zucchini fries

19  

Patate Novelle Con Erba Cipollina

Oven baked potatoes, chives

19  

Verdure Grigliate Secondo Stagione

Grilled seasonal vegetables

19 



Please advise your host of any food allergies or dietary requirements

Please note that all prices are in US\$ and subject to 10% service charge and applicable taxes

