

DINNER MENU

VANDHO





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.



## “OUR DAILY ART BY JOALI”

The creations in this menu are composed from the finest and freshest ingredients that are available to us at this very moment and are prepared in our JOALI way. The Maldivian tradition of line fishing influences our daily changing seafood menu. Our skillfully blessed fishermen deliver the daily catch to our jetty just a few moments before dinner starts.



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## GARDEN INSPIRED ASIAN TASTERS

### Goi Cuon

Rice paper, julienned vegetables, poached shrimps, glass noodles.  
Vietnamese chili dressing

30  

### Local Leaves

Maldivian inspired coconut, pomegranate, tomatoes, cucumber, lime

30    

### Lemon Chicken Salad

Chicken, lemon, cucumber, mint leaves, white sesame, chili

32  

### Thai Mango Salad

Poached prawns, young mango, peanut, bean sprouts,  
coriander, mint leaves, chili

36   

### Sea Scallop and Pomelo

Sea scallops, pomelo, cucumber, beans sprouts,  
coriander, micro greens

36  

## CHILLED PLEASURES SOURCED FROM THE SEA

### Reef Fish Carpaccio

White fish fine slice, passion fruit dressing, orange segments,  
smoked paprika, sweet potato crisp

30 

### Yellowfin Tuna Larb

Hand cut yellowfin tuna, lemongrass, kaffir lime, roasted ground rice,  
fresh coriander, lemon & black pepper pearls

30 



## “CULINARY ART BY JOALI”

“Food should bring back memories and tastes to create new long lasting memories. Each culinary creation will have its own story”

We suggest a family style approach to truly appreciate Vandhoo restaurant

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## ASIAN SMALL PLATES

- Indian Traditional Samosa** 26     
Crispy pastry, spiced potatoes, green peas, chickpea curry
- Dahi Ke Kebab** 26   
Hung yoghurt, cardamom, black cumin, green chilies
- Beetroot Kebab** 26   
Mashed beetroot, coriander leaves, Indian spices
- Batter Fried Chicken Wings** 28  
Gluten free flour, curry leaf, lime
- Salt and Pepper Prawns** 34    
Chinese five spice, salt crystals, spring onions
- Fried Calamari** 34     
Fried calamari, spicy mayonnaise, lemon
- Mala Panko Soft-Shell Crab** 34     
Crispy soft-shell crab, fresh chili, garlic, Szechuan pepper, spring onion







## JOALI'S CHINESE HANDMADE DIM SUM

Served with Chinese vinegar, chili sauce and sweet soy sauce

5pcs

- Shanghai Chicken** 28   
**Truffle and Beef** 33    
**King Crab and Chives** 33   





## SOUPS

- Tomato Egg Soup** 24    
Ripe tomato, egg, garlic, coriander
- Tom Yum Goong** 30    
Thai spicy soup, prawns, mushroom, lemongrass, coriander, lime
- Seafood Coconut Milk** 32    
Coconut milk, prawns, calamari, fish, scallops, tomato, curry leaves, fenugreek seeds

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## TANDOOR












<b>Broccoli</b> Pickled five spiced, yoghurt, black pepper, kachumber salad	36	
<b>Murgh Malai Tikka</b> Marinated boneless chicken, cream, yoghurt, cardamom, mace spice	52	
<b>Bhatti Ka Jhinga</b> Tandoori prawn, hund cured yoghurt, mustard, turmeric	64	 
<b>Australian Lamb Chop</b> Malt vinegar, clove powder, brown onion, kachumber salad	72	

## ASIAN SPECIALTIES

<b>Steamed Local Reef Fish Fillet</b> Choy sum, braised leeks, asparagus, crispy garlic	42	
<b>Mongolian Crispy Lamb Ribs</b> Slow-cooked ribs with cajun powder	57	
<b>Chili Crab or Black Pepper Spiced Crab</b> Organic Sri Lankan mud crab cooked in the 1950 recipe created on the east coast of Singapore	76	  
<b>Korean Beef Bulgogi</b> Tajima beef striploin MB6, caramelized onions, bulgogi sauce	102	 
<b>Asian Grilled Lobster Half</b> Served with mixed leaf salad and tomato salsa	88	 

## INDIAN CURRIES

All served with steamed rice

<b>Dal Makhani</b> Overnight cooked black lentils, butter, garlic, tomato, cream	41	 
<b>Palak Mushroom</b> Puréed spinach, morel, enoki, shimeji	42	
<b>Kadai Paneer</b> Fresh cottage cheese, tomato, crushed pepper, coriander, chili	48	  
<b>Classic Butter Chicken</b> Chicken tikka, tomato butter gravy, cashew paste, dried fenugreek leaves	51	  
<b>Kadhai Gosht</b> Lamb curry, spices, ratanjot flowers, Kashmiri chili, coriander seeds	55	
<b>Lobster Masala</b> Onion, tomato, ginger, coriander	68	



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## WOK-FRIED

All served with steamed rice

### Tofu

Braised tofu, morel mushroom, vegetable, beans sprout

39 

### Szechuan Fish

Local reef fish, mushroom, baby romaine, beans sprouts, scallion

51   

### Spicy Thai Basil Chicken

Chicken minced, red chili, shallot, kaffir lime

55   

### Mapo Tofu

Beef minced, tofu, spring onion, ginger, garlic

58  

### Farmhouse Stir Fry Pork

Pork belly, bell pepper, garlic, onion, spring onion

62   

### King Prawns 8/12

Wok fried King prawns, sweet and sour sauce, orange peel, garlic

64  

## SIDES AND BREADS

### Baby Bok Choy

Garlic, light soya sauce

19  

### Broccolini

Garlic, ginger soya sauce

19  

### Wok Vegetables

Mixed seasonal vegetables, garlic, oyster sauce

19 

### Naan Bread

Garlic / Cheese / Butter

19  

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## RICE AND NOODLES

### Vegetable Fried Rice

Cabbage, carrot, shiitake mushrooms, sweet corn, green peas, spring onions, soya sauce

36 

### Nasi Goreng

Traditional Indonesian style wok fried rice, chicken satay, fried egg, crackers

44    

### Char Kway Teow Noodles

Rice noodles, lobster, egg, garlic, spring onions

44  

### Phad Thai

Rice stick noodles, river prawns, tamarind, palm sugar, bean sprouts

44     

### Wagyu Fried Rice

Tajima beef, chili, garlic, ginger, soya sauce, oyster sauce, beans sprouts

55   

### Choice of Biryani

Typical Indian delicacy prepared with layers of basmati rice with your selection of meat or vegetables and spices (mace, cardamom, mint, coriander and cumin), cooked in a pot sealed with naan dough

Vegetable

44   

Chicken

49   

Lamb

51   



