



B'KIDULTY

JOALI BEING

KIDS MENU



peanuts



gluten



lupin



dairy / milk



soybeans



tree nuts



eggs



fish



shellfish



pork



vegetarian



vegan

Although all due care is taken,
some allergens may still be present in 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.



The Four Pillars

Whilst each recipe has been curated to nourish all of the four pillars, highlighted icons indicate those that contain elements to enhance specific pillars.

MIND

The Mind is responsible for thinking, feeling, and making choices, as well as directing our emotional, psychological, and social wellbeing.

Our mind is the gravitational field that determines how we express ourselves, handle stress and relate to others.

MICROBIOME

Referred to as the second brain, the gut's Microbiome plays a key role in human health by breaking down and absorbing nutrients and strengthening the immune system.

When the gut is healthy, the other pillars thrive.

SKIN

Skin is the largest body organ with its own microbiome. By focusing on the skin health, we nurture the body, restore natural beauty and reverse ageing, impacting many areas of life, including self-confidence.

ENERGY

Energy is a journey of the body, expanding through conscious movement. This pillar reflects how we sustain and renew physical energy to have the capacity to keep thriving. Regular intervals of self-care, restoration, and recovery help to re-energise ourselves, even during high-paced periods.



*“Be Healthy, Be Active, Be Joyful!
Be a Kid Again at B’Kidult!”*

FLOW LIGHT



CAESAR SALAD

23

Grilled Chicken | Cos Lettuce | Dairy-Free Caesar Dressing



CHEESE QUESADILLAS

20

Wheat Tortilla | Sour Cream | Avocado



DIPS AND CRACKERS

21

Beetroot Hummus | Vegetable Stick | Muhammara



MEATBALLS IN TOMATO SAUCE

37

Heirloom Tomato Sauce | Plant-Based Feta Cheese
Gluten-Free Garlic Croutons



BROTH



VERMICELLI NOODLE SOUP

Rice Noodles | Vegetables | Soy Sauce



25



TOMATO SOUP

Gluten-Free Croutons | Basil

20

SUBSTANTIAL



GRILLED MINI STEAK

Vegan Cheddar Cheese | Mashed Potato | Pan Fried Asparagus

45



STIR FRIED NOODLES

28

Udon | Vegetables | Chicken



MUSHROOM RISOTTO

34

Wild Mushrooms | Parmesan Cheese | Mascarpone



GRILLED CHICKEN

26

Garlic Crushed Potatoes | Glazed Carrots | Asparagus



BAKED SALMON

30

Miso Mashed Potato | Edamame | Corn-Carrot Velouté





PASTA

CHOICE OF GLUTEN-FREE RED RICE SPAGHETTI,
GLUTEN-FREE RED RICE PENNE, GLUTEN-FREE SPAGHETTI



POMODORO

22

Heirloom Tomato Sauce | Parmesan Cheese | Basil



CARBONARA

24

Egg Yolks | Beef Bacon | Parmesan Cheese



BOLOGNESE

24

Parsley | Parmesan Cheese



WRAPS AND ROLLS



GRILLED CHEESE SANDWICH

24

Cheddar Cheese | Gruyère Cheese | Roasted Sweet Potato



CHICKEN CHEESEBURGER

30

Potato Bun | Cocktail Sauce | Vegan Cheddar Cheese



CLASSIC CHEESEBURGER

32

Wagyu Beef Patty | Vegan Cheddar Cheese | Potato Bun



CHICKEN WRAP

30

Flatbread | Mozzarella Cheese | Mix Salad





FINALE

SEASONAL FRUIT PLATTER 25



POPSICLE 25

Vanilla and Chocolate Mix Filling | Fresh Berries | Chocolate Sauce



CHOCOLATE BROWNIES 25

Berries | Crème Anglaise



PASSION FRUIT CHEESECAKE 29

Candied Orange | Chocolate Pearls | White Chocolate Sauce



Our Sourcing Philosophy

We strive for playfulness, meaning and permanence in our cooking. We seek to honour the noble work of farmers and myriad producers hoping that, if we succeed in doing so, we may inspire our team, our guests, and our community to eat and live well.

We are the humble custodians of the legacy bequeathed to us. Of history and culture. Of the contributions of many chefs who did the groundwork before us. We continue to learn by remaining true to our beliefs and food philosophy. While doing so, we try to respect the sanctity of the products that we grow and procure.

We take utmost interest in teaching, mentoring, and supporting our team. Our daily pursuits remain strongly connected to our mission to make food more nourishing, interesting, delicious, relevant, and personal. Our food is what we give of ourselves.

Our relationships with artisans, growers, foragers, and other members of this dynamic destination are ever evolving. We hope to continue contributing meaningfully to efforts that support the community, and to share the collective vision of sustainable principles and practices.

The JOALI BEING kitchen is dedicated to consciously sourcing ingredients from organic farms, artisans, and small producers. Our restaurant is also home to striking design pieces and handmade crafts, made with passion and the use of traditional techniques.

Our Endeavor Includes

Homemade nut butter, fruit butter, granola, infused honey, sauces.

Seasonal produce from small farms and farmer's markets in their respective countries.

All fish and seafood are locally sourced or sustainably certified.

Humanely treated and environmentally conscious food from "Earth to Table".

Locally sourced food is offered along with regional and seasonal options.



