



B'KIDULT

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.

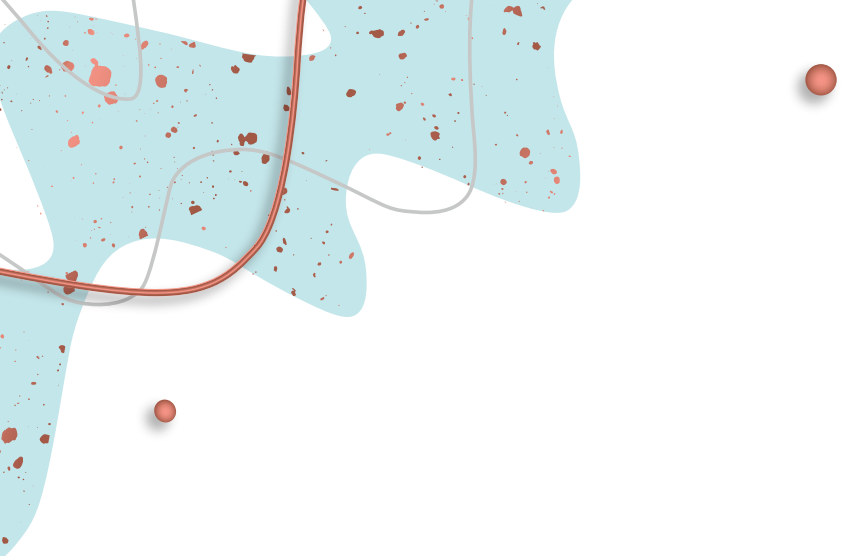
When the gut is healthy, the other pillars thrive.

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!”

SNACKS



CUCUMBER HOSOMAKI

26

Sushi Rice, Nori, Cucumber, Ginger Pickles



AVOCADO HOSOMAKI

28

Sushi Rice, Nori, Avocado, Ginger Pickles



ATLANTIC SALMON HOSOMAKI

30

Sushi Rice, Nori, Atlantic Salmon, Ginger Pickles



ASSORTED HOSOMAKI

38

Cucumber, Avocado & Atlantic Salmon



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



SNACKS



SPINACH & RICOTTA PUFFS

28

Baked Filo Pastry, Warm Tomato Sauce



ORGANIC CHICKEN KEBAB

24

Roasted Bell Pepper & Feta Dip



CHICKEN KARAAGE

28

Organic Chicken, Japanese Mayo



GRASS-FED BLACK ONYX BEEF KEBAB

30

Tzatziki



SUPER SOUP



LENTIL

20

Traditional Turkish Lentil Soup, Sourdough Croutons



CREAMY TOMATO

22

Burrata, Olive Oil



CHICKEN NOODLE

24

Clear Chicken Broth, Udon Noodles,
Seasonal Vegetables, Spring Onion





VEGGIE VIBES



VEGETABLE CRUDITÉS

Seasonal Vegetables, Hummus, Avocado Crush



24



HOUSE SALAD

Mix Leaf, Cherry Tomatoes, Cucumber, Carrot, Bell Pepper,
Avocado, Honey Mustard Dressing



24



CAESAR SALAD

Crisp Romaine, Caesar Dressing, Sourdough Croutons,
Aged Parmesan



24

ADDITIONAL SELECTIONS:

GRILLED TIGER PRAWNS 

12

ORGANIC CHICKEN BREAST

8

OODLES OF NOODLES

CHOOSE YOUR PASTA

Penne  

Fusilli  

Spaghetti  

Pumpkin Noodles 



POMODORO

26

Tomato Sauce, Garden Basil, Aged Parmesan



ISLAND GARDEN PESTO

26

Garden Basil, Pinenuts, Aged Parmesan



BIANCO

26

White Sauce, Aged Parmesan



BOLOGNESE

30

Beef Bolognese, Aged Parmesan



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



WOK-N-BOWL

CHOOSE YOUR RICE OR NOODLES

Basmati Rice 

Brown Rice 

Vermicelli Noodles 

Udon Noodles  



VEGETABLES



26



ORGANIC TOFU



26



MALDIVIAN TUNA



26



TIGER PRAWNS



30



FREE RANGE CHICKEN



28



GRASS-FED BLACK ONYX BEEF



32

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ALL TIME FAVES



CHEESE TOASTIE

28

Wholegrain Bread, Cheddar Cheese



QUESADILLA

30

Sweet Corn, Bell Peppers, Mozzarella Cheese, Avocado Dip



FISH FINGERS

32

Dill Mayo, Lemon



CHICKEN TENDERS

32

Crumbed Organic Chicken, Cocktail Sauce





ALL TIME FAVES



MINI GRILLED CHICKEN BURGER

34

Free Range Grilled Chicken Breast, Lettuce, Tomato, Cheddar Cheese



MINI BEEF BURGER

38

Angus Beef, Lettuce, Tomato, Cheddar Cheese



CHOOSE TWO SIDES

Sliced Cucumber 

Garden Salad 

Steamed Seasonal Vegetables 

Grilled Baby Corn 

Steamed Edamame 

Basmati Rice 

Brown Rice 

Mashed Potatoes 

Sweet Potato Fries 

French Fries 

WOOD-FIRED WONDERS



MARGHERITA PIZZA

30

Tomato Sauce, Oregano, Mozzarella Cheese



PEPPERONI PIZZA

34

Tomato Sauce, Beef Pepperoni, Mozzarella Cheese



CHEESE & EGG PIDE

32

Egg, Feta, Mozzarella Cheese



TOMATO, CORN & SUJUK PIDE

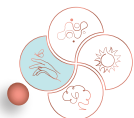
36

Turkish Beef Sausage, Mozzarella Cheese





POWER PLATES



LOCAL REEF FISH 

32



SEA BASS 

36



ATLANTIC SALMON 

34



ORGANIC CHICKEN BREAST

32



GRASS-FED BLACK
ONYX BEEF TENDERLOIN 

40

CHOOSE TWO SIDES

Sliced Cucumber 

Garden Salad 

Steamed Seasonal Vegetables 

Grilled Baby Corn 

Steamed Edamame  

Basmati Rice 

Brown Rice 

Mashed Potatoes  

Sweet Potato Fries 

French Fries 

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SWEET & FRESH



SEASONAL FRUIT PLATE

26



COCONUT FRUIT SALAD

28

Coconut Yoghurt Sorbet, Tropical Fruit & Seasonal Berries



VANILLA CHEESECAKE BITES

24

Strawberry Compote, Fresh Strawberries



APPLE CRUMBLE

26

Warm Caramelised Cinnamon Apples, Vanilla Ice Cream



AERATED CHOCOLATE

26

Milk, White & Cranberry Coconut, Seasonal Berries



ICE CREAM & SORBET

7 per scoop ●

Please ask your host for our flavours of the day.



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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.

