





BELLINI





AQUAZZURA
X
JOALI



welcome to my secret garden,
where nature's wonder unfolds across
the table...

Crafted by Aquazzura Casa,
the Secret Garden invites you to escape
into an enchanting world,
where flowers, branches,
and birds come together in harmony.

This collaboration is a reflection
of our shared passion for art, nature,
and the joy of living.

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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.



Wine Tasting Menu

USD 480 per person
USD 275 for food only

Cocoa Scallops, Celeriac, Caviar 
2021 Müller-Thurgau, Valle Isarco Abbazia di Novacella DOC

Ravioli, Goat Cheese, Tomato Water, Lemon Gel 
2023 Kettmeir Chardonnay, Alto Adige DOC

Barley 'Risotto', Langoustine Carpaccio, Chili 
2021 Podere Monastero, La Pineta Pinot Nero

Green Apple Chardonnay Sorbet 

Sher Beef Striploin MB-9, Asparagus Rolled in Lardo,
Truffle Beef Jus 
2018 Marchesi Antinori, Chianti Classico Riserva DOCG

Italian Traditional Dessert 'Tiramisu' 
Espresso Martini



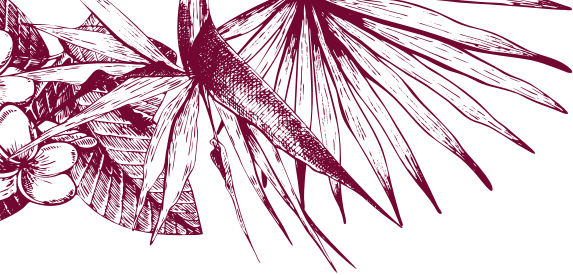
Please advise your host of any food allergies or dietary requirements
Please note that all prices are in US\$ and subject to 10% service charge and applicable taxes



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, Gel Alla Mela
Butter poached lobster, celeriac purée, caviar, dill oil, apple gel

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

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

30

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

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

30

Insalata Ai Frutti Di Mare, Gamberi, Calamari, Capesante, Paprica

Warm mixed seafood salad with squid, prawns, octopus, scallops, lemon dressing, paprika, pickled fennel

30

Caprese Classica Italiana

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

36

Bellini Vitello Tonnato, Salsa Tonnata, Cipolla Marinata

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

36

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

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

36

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

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

41

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

Tuna carpaccio, buffalo mozzarella cream, lime, chives

41

Battuta Di Aragosta, Sorbetto All'Asparago Di Mare, Olio Al Pomodoro

Spiny lobster carpaccio, samphire sorbet, heirloom tomato oil

48

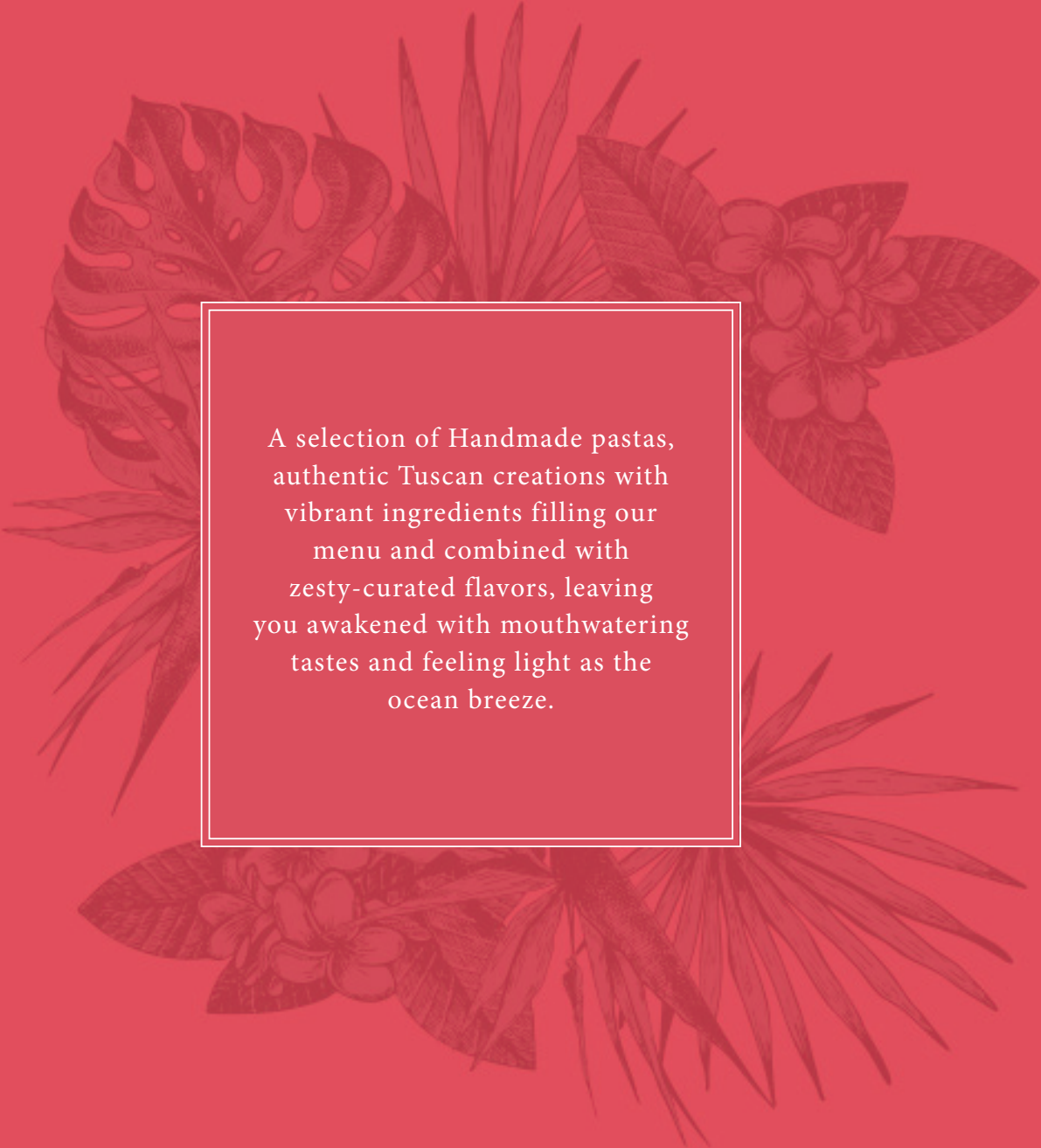
Ostriche

Half dozen

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

54





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

Gnocchi Di Patate Con Ragu Di Moscardino Con Pomodorini E Rucola

Homemade potato gnocchi, baby octopus ragu and cherry tomatoes

45   

Penne Senza Glutine Alla Norma, Formaggio Vegano Morbido E Pesto

Gluten free penne, fresh tomato sauce, eggplant caviar, vegan cream and pesto

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, Ragu Di Anatra, Timo Fresco E Pomodorini

Homemade cavatelli, duck ragout, fresh thyme, fresh cherry tomato

48   

Fregola Ai Frutti Di Mare, Salsa Al Basilico, Bottarga Fresca

Fregola, mixed seafood, basil sauce, Bottarga

50     

Raviolini Di Astice, Essenza Di Bisque, Olio Al Basilico Gel Di Limoni

Spiny lobster raviolini, light bisque, basil oil, lemon gel

54    

La Nostra Tagliatella Bolognese

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

54     

Riso

Risotto Con Asparagi E Tartufo Nero

Asparagus risotto, black truffle, olive oil

45 

Risotto Selezione Acquerello, Ossobuco Parmigiano Reggiano

Risotto carnaroli Acquerello, slow cooked ossobuco, parmesan cheese, saffron

54  

Orzotto Cotto In Brodetto, Olive Nere, Capperi Carpaccio Di Pesce Locale

Barley 'risotto' cooked in fish stock, black olives, local fish carpaccio, dried parsley

64  





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 | 48 | |
| Local yellowfin tuna, caramelized cauliflower purée, panzanella salad, snow pea | | |
| Moro Oceanico, Salsa Leggera Mediterranea E Beurre Blanc | 53 | |
| Chilean sea bass, mediterranean sauce, beurre blanc | | |
| Galletto Arrostito Cotto Marinato Con Mostarda, Piccole Carote Saltate Nel Burro | 66 | |
| Slow cooked baby chicken, honey mustard, buttered baby carrots | | |
| Guancia Di Vitello Brasata, Polenta Morbida E Cremosa, Salsa Ai Frutti Di Bosco | 87 | |
| Braised veal cheek, soft and cheesy polenta, mixed berry sauce | | |
| Lombo Di Maiale Iberico, Purea Di Topinambur Croccante Di Nduja | 87 | |
| Slow cooked Iberico pork loin, Jerusalem artichoke purée, Nduja crumble | | |
| Gamberoni, Asparagi Grigliati, Zucchine in Salamoia, Salsa All'Aglio | 110 | |
| Giant tiger prawns, grilled asparagus, pickled zucchini, burnt garlic sauce | | |
| Aragosta, Sedano Rapa, Olio All'Aneto, Caviale | 127 | |
| Butter poached lobster, celeriac purée, caviar, dill oil, celery gel | | |
| Filetto Alla Rossini | 145 | |
| Tajima beef tenderloin MB4-5, pan seared foie gras, spinach, beef jus, black truffle | | |

Contorni

- | | | |
|---|----|--|
| Zucchine Fritte | 19 | |
| Crispy zucchini fries | | |
| Patate Novelle Con Erba Cipollina | 19 | |
| Oven baked potatoes, chives | | |
| Verdure Grigliate Secondo Stagione | 19 | |
| Grilled seasonal vegetables | | |
| Purée Al Tartufo | 19 | |
| Truffled mash potatoes | | |



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