

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.

GARDEN INSPIRED ASIAN TASTERS

Goi Cuon

Rice paper, julienned vegetables, poached shrimps, vermicelli noodles, garlic, Vietnamese chili dressing

30 

Local Leaves

Maldivian inspired coconut, pomegranate, tomatoes, cucumber, lime

30 

Seared Tuna

Asian mix, avocado, mango, edamame, soya, ginger, roasted coconut, pickled beets

30 

Som Tam with Crab

Green papaya salad with carrot, peanuts, cherry tomatoes, long beans, Thai dressing, coriander, crispy soft-shell crab

34 

Thai Mango Salad

Poached prawns, young mango, peanuts, bean sprouts, coriander, mint leaves, chili, Thai dressing

36 

Sea Scallop and Pomelo

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

36 

Yum Nua Yang

Wagyu striploin MB5, tomatoes, cucumber, mint leaves, scallion, vermicelli noodles, bean sprouts, coriander and chili dressing

42 

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 

Chilled Prawns and Calamari Salad

Poached prawns, calamari, kaffir lime, lemongrass, red onion, coriander, chili, Thai dressing

36 



“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

ASIAN SMALL PLATES

Salt and Pepper Prawns (Szechuan Style)

Chinese five spice, salt crystals, black pepper, Szechuan pepper, onion, bell pepper

34  

Fried Calamari

Fried calamari, spicy mayonnaise, lemon

34   

Thai Crab Cakes

Garden salad, sweet chili, lime

38   

JOALI'S CHINESE HANDMADE DIM SUM

Served with Chinese vinegar, chili sauce and sweet soy sauce

5pcs

Shanghai Chicken

Chicken, mushroom, leeks, ginger, garlic oil, soy, oyster sauce

28   

Prawns Ginger and Chives

Prawns, chives, ginger, garlic, sesame oil, soy, oyster sauce

33    

Truffle Beef

Beef, leeks, truffle, truffle oil, soy, oyster sauce

35   

Pork with Leeks

Minced Pork, leeks, sesame oil, cumin, soy, oyster sauce

36    

SOUPS

Double Boiled Egg Drop Chicken Soup

Shredded chicken, egg white, chili, onion, ginger, lemongrass, lime leaves, coriander, galangal

24 

Tom Yum Goong

Thai spicy soup, prawns, mushroom, chili, onion, baby corn, lemongrass, galangal, coriander, lime

30  

ASIAN SPECIALTIES

Gaeng Keow Wan Pak

Vegetables green curry with tofu, eggplant, beans, carrot, baby corn, green chili, mushroom, steamed rice

36 

Gaeng Phed Ped Yang

Duck meat, pineapple, lychee, coconut cream, red pepper, chili, eggplant, steamed rice

55  

Black Pepper Fish with Bok Choy

Deep fried fish in a black pepper sauce, garlic, red chili, Thai basil, chili oil, bok choy, onion, bell pepper, steamed rice

64  

Steamed Sea Bass Fillet

Chilled soba salad, ginger soya sauce, leeks, coriander, sesame oil

68   

Korean Beef Bulgogi

Tajima striploin MB7, pickled cucumber and carrot, kimchi, caramelized onions, bulgogi sauce, spiced broccolini

102   

Chili Crab or Black Pepper Spiced Crab

Organic Sri Lankan mud crab cooked in the 1950 recipe created on the east coast of Singapore with Mantou bun

110    

Asian Wok Fried Lobster (500g)

Bell pepper, leeks, scallion, chili, mixed leaf salad, basil

110      

WOK-FRIED

All served with steamed rice

Stir Fried Tofu

Braised tofu, morel mushroom, vegetable, beans sprout

39   

Kung Pao Chicken with Cashews

Dry chili, garlic, chicken thigh, leeks, spring onion, Szechuan pepper, ginger

46      

Spicy Thai Basil Chicken

Chicken minced, red chili, shallot, kaffir lime, garlic, beans, egg

55     

Szechuan Fish or Beef

Local reef fish or beef MB7, mushrooms, baby romaine, bean sprouts, scallion, chili

58     

Mapo Tofu

Beef minced, tofu, spring onion, ginger, garlic, chili

58   

Farmhouse Stir Fry Pork

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

62    

Jasmine Flavored Wok Fried Beef

Tajima cube roll MB7, bell peppers, celery, scallion, sweet soya

72     

SIDES

Shredded Potato Stir-Fried

Potato, bell pepper, dry chili, spring onion, black vinegar

19   

Baby Bok Choy

Garlic, light soya sauce

19   

Broccolini

Garlic, ginger soya sauce

19    

Wok Vegetables

Mixed seasonal vegetables, garlic, oyster sauce

19   

RICE AND NOODLES

Garlic Vegetable Fried Rice

Cabbage, garlic, carrot, shiitake mushrooms, corn, green peas, spring onions, bean sprouts, coriander, soya sauce

36   

Phad Thai

Rice stick noodles, river prawns, tamarind, palm sugar, bean sprouts, peanuts, onion, chives, coriander, egg, chili

44     

Nasi Goreng

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

44     

Bami Goreng

Traditional Indonesian style wok fried egg noodles with beef, lime, chili, onion, bok choy, spring onion, chives, bean sprouts

44    

Wagyu Fried Rice

Tajima beef, egg, chili, garlic, mixed vegetables, soya sauce, oyster sauce, bean sprouts, coriander

48      

INDIAN SMALL PLATES

Indian Traditional Samosa

Crispy pastry, spiced potatoes, green peas, chickpea curry

26   

Dhahi Ke Kebab

Kataifi coated hung yoghurt, cardamom, black cumin, green chilies

26   

Batter Fried Chicken Wings

Gluten free flour, curry leaves, lime

28 

SOUPS

Murgh Adraki Shorbha

Chicken, ginger, Indian spices, garlic, coriander, mint

30 

Seafood Coconut Soup

Mustard seed, curry leaves, lime, mixed seafood

32  

INDIAN TANDOOR

Chandi Paneer Tikka

Cottage cheese, cured cream, Indian spices, silver leaf

42   

Gilafi Seekh Kebab

Minced lamb, bell pepper, cheese, Indian spices

55  

Tandoori Chicken (600g)

Baby chicken, yoghurt, cheese, chilies, cardamom powder

Half Portion

44  

Full Portion

66  

Bhatti Ka Jhinga

Tandoori prawns, hung cured yoghurt, mustard, turmeric

66   

INDIAN SPECIALTIES

All served with steamed rice/naan bread

Dal Makhani

Overnight cooked black lentils, butter, garlic, tomato, cream

41  

Palak Mushroom

Puréed spinach, morel, enoki, shimeji

42 

Anjeer Malai Kofta

Stuffed cheese dumpling with fig, creamy tomato gravy, dried fenugreek leaves

46   

Classic Butter Chicken

Chicken tikka, tomato butter gravy, cashew paste, dried fenugreek leaves

51   

Mutton Rara

Lamb curry, Kashmiri chili, brown onion, tomato purée, fennel

55 

Pork Vindaloo

Spicy and tangy Goan curry, wine vinegar, garlic

55  

Lobster Masala

Onion, tomato, ginger, coriander

68 

Naan Bread

Garlic / Cheese / Butter

19  

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   

