DINNER MENU

VANDHOO

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 — 30
Rice paper, julienned vegetables, poached shrimps, vermicelli noodles, garlic, Vietnamese chili dressing

Local Leaves — 30
Maldivian inspired coconut, pomegranate, tomatoes, cucumber, lime

Seared Tuna — 30
Asian mix, avocado, mango, edamame, soya, ginger, roasted coconut, pickled beets

Som Tam with Crab — 34
Green papaya salad with carrot, peanuts, cherry tomatoes, long beans, Thai dressing, coriander, crispy soft-shell crab

Thai Mango Salad — 36
Poached prawns, young mango, peanuts, bean sprouts, coriander, mint leaves, chili, Thai dressing

Sea Scallop and Pomelo — 36
Sea scallops, pomelo, cucumber, bean sprouts, coriander, micro greens

Yum Nua Yang — 42
Wagyu striploin MB5, tomatoes, cucumber, mint leaves, scallion, vermicelli noodles, bean sprouts, coriander and chili dressing

CHILLED PLEASURES SOURCED FROM THE SEA

Reef Fish Carpaccio — 30
White fish fine slice, passion fruit dressing, orange segments, smoked paprika, sweet potato crisp

Yellowfin Tuna Larb — 30
Hand cut yellowfin tuna, lemongrass, kaffir lime, roasted ground rice, fresh coriander, lemon & black pepper pearls

Chilled Prawns and Calamari Salad — 36
Poached prawns, calamari, kaffir lime, lemongrass, red onion, coriander, chili, Thai dressing

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“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) 34
Chinese five spice, salt crystals, black pepper, Szechuan pepper, onion, bell pepper

Fried Calamari 34
Fried calamari, spicy mayonnaise, lemon

Thai Crab Cakes 38
Garden salad, sweet chili, lime

JOALI'S CHINESE HANDMADE DIM SUM
Served with Chinese vinegar, chili sauce and sweet soy sauce

5pcs

Shanghai Chicken 28
Chicken, mushroom, leeks, ginger, garlic oil, soy, oyster sauce

Prawns Ginger and Chives 33
Prawns, chives, ginger, garlic, sesame oil, soy, oyster sauce

Truffle Beef 35
Beef, leeks, truffle, truffle oil, soy, oyster sauce

Pork with Leeks 36
Minced Pork, leeks, sesame oil, cumin, soy, oyster sauce

SOUPS

Double Boiled Egg Drop Chicken Soup 24
Shredded chicken, egg white, chili, onion, ginger, lemongrass, lime leaves, coriander, galangal

Tom Yum Goong 30
Thai spicy soup, prawns, mushroom, chili, onion, baby corn, lemongrass, galangal, coriander, lime

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ASIAN SPECIALTIES

Gaeng Keow Wan Pak — 36
Vegetables green curry with tofu, eggplant, beans, carrot, baby corn, green chili, mushroom, steamed rice

Gaeng Phed Ped Yang — 55
Duck meat, pineapple, lychee, coconut cream, red pepper, chili, eggplant, steamed rice

Black Pepper Fish with Bok Choy — 64
Deep fried fish in a black pepper sauce, garlic, red chili, Thai basil, chili oil, bok choy, onion, bell pepper, steamed rice

Steamed Sea Bass Fillet — 68
Chilled soba salad, ginger soya sauce, leeks, coriander, sesame oil

Korean Beef Bulgogi — 102
Tajima striploin MB7, pickled cucumber and carrot, kimchi, caramelized onions, bulgogi sauce, spiced broccolini

Chili Crab or Black Pepper Spiced Crab — 110
Organic Sri Lankan mud crab cooked in the 1950 recipe created on the east coast of Singapore with Mantou bun

Asian Wok Fried Lobster (500g) — 110
Bell pepper, leeks, scallion, chili, mixed leaf salad, basil

WOK-FRIED

All served with steamed rice

Stir Fried Tofu — 39
Braised tofu, morel mushroom, vegetable, beans sprout

Kung Pao Chicken with Cashews — 46
Dry chili, garlic, chicken thigh, leeks, spring onion, Szechuan pepper, ginger

Spicy Thai Basil Chicken — 55
Chicken minced, red chili, shallot, kaffir lime , garlic, beans, egg

Szechuan Fish or Beef — 58
Local reef fish or beef MB7, mushrooms, baby romaine, bean sprouts, scallion, chili

Mapo Tofu — 58
Beef minced, tofu, spring onion, ginger, garlic, chili

Farmhouse Stir Fry Pork — 62
Pork belly, bell pepper, garlic, onion, spring onion, chili

Jasmine Flavored Wok Fried Beef — 72
Tajima cube roll MB7, bell peppers, celery, scallion, sweet soya

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SIDES

Shredded Potato Stir-Fried 19
Potato, bell pepper, dry chili, spring onion, black vinegar

Baby Bok Choy 19
Garlic, light soya sauce

Broccolini 19
Garlic, ginger soya sauce

Wok Vegetables 19
Mixed seasonal vegetables, garlic, oyster sauce

RICE AND NOODLES

Garlic Vegetable Fried Rice 36
Cabbage, garlic, carrot, shiitake mushrooms, corn, green peas, spring onions, bean sprouts, coriander, soya sauce

Phad Thai 44
Rice stick noodles, river prawns, tamarind, palm sugar, bean sprouts, peanuts, onion, chives, coriander, egg, chili

Nasi Goreng 44
Traditional Indonesian style wok fried rice, chicken satay, fried egg, crackers, peanut sauce

Bami Goreng 44
Traditional Indonesian style wok fried egg noodles with beef, lime, chili, onion, bok choy, spring onion, chives, bean sprouts

Wagyu Fried Rice 48
Tajima beef, egg, chili, garlic, mixed vegetables, soya sauce, oyster sauce, bean sprouts, coriander

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INDIAN SMALL PLATES

Indian Traditional Samosa 26
Crispy pastry, spiced potatoes, green peas, chickpea curry

Dhahi Ke Kebab 26
Kataifi coated hung yoghurt, cardamom, black cumin, green chilies

Batter Fried Chicken Wings 28
Gluten free flour, curry leaves, lime

SOUPS

Murgh Adraki Shorbha 30
Chicken, ginger, Indian spices, garlic, coriander, mint

Seafood Coconut Soup 32
Mustard seed, curry leaves, lime, mixed seafood

INDIAN TANDOOR

Chandi Paneer Tikka 42
Cottage cheese, cured cream, Indian spices, silver leaf

Gilafi Seekh Kebab 55
Minced lamb, bell pepper, cheese, Indian spices

Tandoori Chicken (600g)
Baby chicken, yoghurt, cheese, chilies, cardamom powder

Half Portion 44
Full Portion 66

Bhatti Ka Jhinga 66
Tandoori prawns, hung cured yoghurt, mustard, turmeric

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INDIAN SPECIALTIES

All served with steamed rice/naan bread

Dal Makhani 41
Overnight cooked black lentils, butter, garlic, tomato, cream

Palak Mushroom 42
Puréed spinach, morel, enoki, shimeji

Anjeer Malai Kofta 46
Stuffed cheese dumpling with fig, creamy tomato gravy, dried fenugreek leaves

Classic Butter Chicken 51
Chicken tikka, tomato butter gravy, cashew paste, dried fenugreek leaves

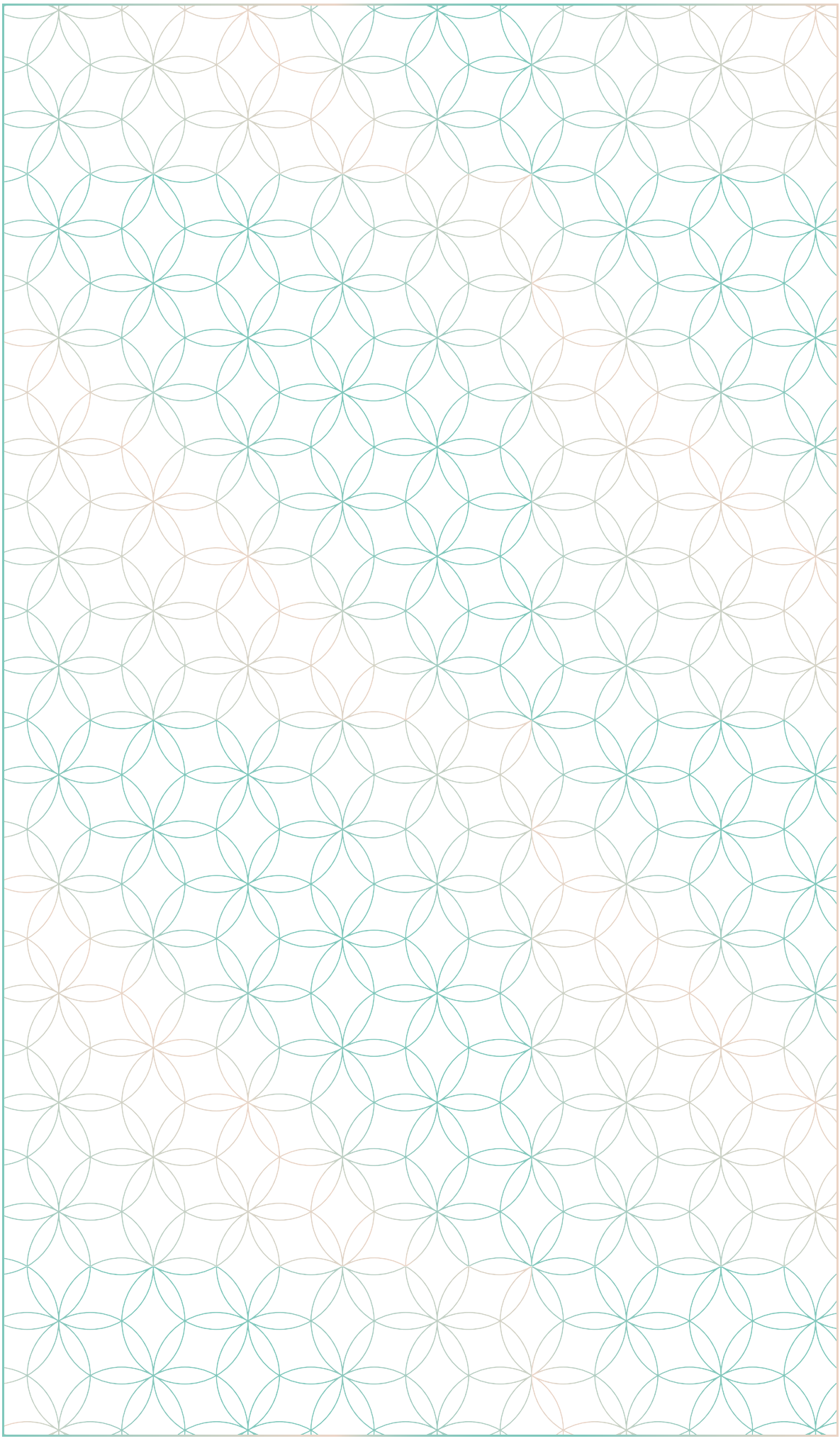
Mutton Rara 55
Lamb curry, Kashmiri chili, brown onion, tomato purée, fennel

Pork Vindaloo 55
Spicy and tangy Goan curry, wine vinegar, garlic

Lobster Masala 68
Onion, tomato, ginger, coriander

Naan Bread 19
Garlic / Cheese / Butter

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

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