

DINNER MENU

VANDHO



“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.











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.







ASIAN TASTERS

Seared tuna sliced yellow fin tuna, green apple, pomelo, lime juice, palm sugar	16	 
Miang kham betel leaves, tiger prawns, ginger, peanuts, roasted coconut	16	 
Yam nua yang wagyu beef flank steak, tomatoes, cucumber, mint, spring onions, lime dressing	16	 








CHILLED PLEASURES SOURCED FROM THE SEA

Reef fish ceviche mizuna salad, coriander pesto	18	 
Local white fish pate tea smoked, crème fraiche, radish, cukes, lavosh crackers	18	  
Yellowfin tuna mixed pepper and fennel salsa, dill, shaved cucumber, avocado, lemon	18	

GARDEN INSPIRED

Local leaves Maldivian inspired, coconut, pomegranate, cherry tomatoes, cucumber, tempered oil, lime	16	 
Romaine hearts green goddess, pistachios, cured organic egg yolk, garden flowers, Manchego	18	   

MALDIVIAN SMALL PLATES

Bashi hiki riha eggplant, roasted curry powder, chapatti	16	 
Fatuli mas spiced reef fish in banana leaf, Maldivian rocket leaf, boiled yam	18	
Theluli boava dhilamas crumb fried calamari, chilli mayo, lemon	18	   





“CULINARY ART BY JOALI”

“Food should bring back memories and
tastes create new long lasting memories.
Each culinary creation will have its own story”
We suggest a family style approach to
truly appreciate Vandhoo restaurant

HEAT FROM THE WOK




SOUPS

Tom kha talay seafood from the Indian Ocean, light coconut flavoured broth, kaffir lime	22	 
Beef hot pot beef short ribs, wagyu tri-tip, wild mushrooms, aromatic herbs, sugar snap peas	22	

WOK FRIED

Salt and pepper squid Chinese five spice, salt crystals, spring onions	26	  
Bami goreng hokkien noodles, peanuts, sambal oelek, fresh tomato	30	 
Phad Thai goong sod rice noodles, river prawns, tamarind, palm sugar, bean sprouts	34	  
Asian inspired steamed fish steamed reef fish fillet, tamari soy, ginger, shiitake mushrooms	36	
Chilli crab organic Sri Lankan mud crab cooked in the 1950 recipe created on the east coast of Singapore	55	   
Black pepper crab Sri Lankan black pepper corns, red chilli, garlic, spring onions	55	 








CURRY UP

Kaju maluwa spiced Sri Lankan cashew nuts, green peas and sweet potato	32	 
Gaeng keow wan gai green curry of chicken, kaffir lime, baby eggplant, coconut	36	












RICE

Kow phad Thai style fried rice with vegetables, oyster sauce	32	 
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JOALI GRILL

Yellowfin tuna steak soba noodle salad, Japanese inspired dressing	38	  
Pan fried fillet of wild seabass chickpea and aubergine relish, carrot puree	40	 
Lamb ribs slow cooked then caramelized, sugar snap peas, sesame, lime	42	  
Grass fed beef cube roll grilled seasonal vegetables, roasted shallot, herb oil	48	
Certified Black angus beef tenderloin sweet potato hash, beetroot jam	52	

ON THE SIDE

Baby chat potatoes crushed and fried, rosemary, garlic	12	 
Mash potato confit garlic oil, chives	12	 
Creamed spinach spinach puree, reduced cream, nutmeg	12	 
Wok vegetables mix seasonal vegetables, garlic, oyster sauce, soy sauce	12	 
Kankun garlic, chilli, soy sauce	12	  
Broccolini chilli, garlic, lemon	12	