



JOALI

— MALDIVES —

TABLE D'HÔTE

STARTERS

Seared tuna sliced

Yellow fin tuna, green apple, pomelo, lime juice, palm sugar

or

Tom kha talay

Seafood from the Indian Ocean, light coconut flavoured broth, kaffir lime

MAIN COURSE

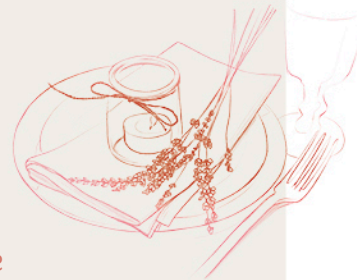
Asian inspired steamed fish steamed

Reef fish fillet, tamari soy, ginger, shiitake mushrooms

or

Lamb ribs

Slow cooked then caramelized, sugar snap peas, sesame, lime



DESSERT

Sticky rice

Fresh mango, coconut cream, roasted sesame seeds

or

Freshly cut fruit

Seasonal fruit plate with pomegranate

Please advise your host of any food allergies or dietary requirements



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TABLE D'HÔTE

STARTERS

Reef fish ceviche

Mizuna salad, coriander pesto

or

Theului boava dhilamas

Crumb fried calamari, chilli mayo, lemon

MAIN COURSE

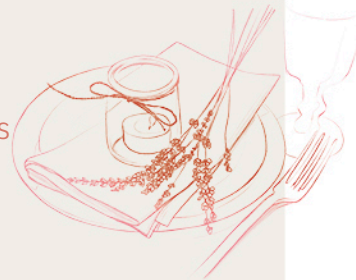
Phad Thai goong sod

Rice noodles, river prawns, tamarind, palm sugar, bean sprouts

or

Grass fed beef cube roll

Grilled seasonal vegetables, roasted shallot, herb oil



DESSERT

Kiru boakiba

Local Maldivian dessert made from coconut

or

Caramelized local banana

Cardamom, chocolate cream, rich chocolate base

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STARTERS

Bashi hiki riha

Eggplant, roasted curry powder, chapatti

or

Beef hot pot

Beef short ribs, wagyu tri-tip, wild mushrooms, aromatic herbs, sugar snap peas

MAIN COURSE

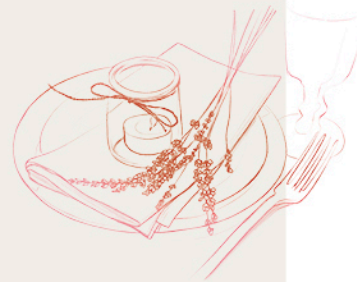
Pan fried fillet of wild seabass

Chickpea and aubergine relish, carrot puree

or

Bami goreng

Hokkien noodles, peanuts, sambal oelek, fresh tomato



DESSERT

Crispy pineapple

Mango chutney, coconut lime cream, lychee granite

or

Freshly cut fruit

Seasonal fruit plate with pomegranate

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TABLE D'HÔTE

STARTERS

Miang kham

Betel leaves, tiger prawns, ginger, peanuts, roasted coconut

or

Romaine hearts

Green goddess, pistachios, cured organic egg yolk, garden flowers, Manchego

MAIN COURSE

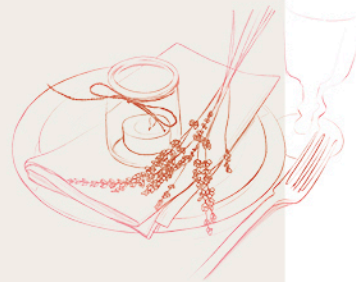
Gaeng keow wan gai

Green curry of chicken, kaffir lime, baby eggplant, coconut

or

Yellowfin tuna steak

Soba noodle salad, Japanese inspired dressing



DESSERT

Passion fruit sable

Sesame and poppy seed tuile, passion fruit sorbet

or

Freshly cut fruit

Seasonal fruit plate with pomegranate

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