

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.



“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, glass noodles.
Vietnamese chili dressing

30  

Local Leaves

Maldivian inspired coconut, pomegranate, tomatoes, cucumber, lime

30      

Som Tam Salad

Shredded raw papaya, green beans chili, peanuts,
grilled prawns, fish sauce

33   

Indonesian Chicken Salad

Spiced potato, baby spinach, beans sprouts, pickled vegetables,
red onion, quail egg, rice cracker

34  

Makguksu

Buckwheat noodle, beef tartar, poached egg, banana flower

36  

Sea Scallop and Pomelo

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

36  

CHILLED PLEASURES SOURCED FROM THE SEA

Reef Fish Carpaccio

White fish finely sliced, 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 



“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




Indian Traditional Samosa Crispy pastry, spiced potatoes, green peas, chickpea curry	24	  
Crispy and Sticky Asian Chicken Wings Crispy chicken wings, barbecue sauce, buffalo sauce, carrot, celery	27	 
Sweet Potato and Pomegranate Cake Mashed sweet potato, coriander leaves, Indian spices, pomegranate	29	 
Salt and Pepper Prawns Chinese five spice, salt crystals, spring onions	34	
Fried Calamari Fried calamari, spicy mayonnaise, lemon	34	

JOALI'S CHINESE HANDMADE DIM SUM

Served with Chinese vinegar, chili sauce and sweet soy sauce

	5pcs	
Steamed Vegetable	27	 
Shanghai Chicken	33	
Prawn and Ginger	33	 
King Crab and Chives	33	 

SOUPS

Tom Kha Gai Corn fed chicken breast, coconut milk, straw mushroom, cherry tomatoes	24	
Tom Yum Seafood Soup Thai spicy soup, seafood, mushroom, lemongrass, coriander, lime	30	 

BBQ AND TANDOOR

Tandoori Malai Broccoli

Cardamom, cured cream, yoghurt, black pepper, kachumber salad

36 

Hariyali Fish Tikka

Maldivian reef fish, coriander, mint, carom seeds, kachumber salad

51  

Classic Chicken Tikka

Organic chicken thigh, chilies, yoghurt, mustard oil, kachumber salad

57 

Korean Pork Galbi

Pork ribs, sprout salad, onion, soya sauce, galbi sauce

71  

Lamb Ribs

Slow-cooked ribs, buttered sugar snap peas, sesame, lime

76  

Chili Crab / Black Pepper Spiced Crab

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

76   

Korean Beef Bulgogi

Tajima beef striploin MB6, caramelized onions, bulgogi sauce

99  

Grilled Maldivian Lobster 800g-1000g

Whole Tail

Served with mixed leaf salad and tomato salsa

164   

WOK-FRIED AND CURRIES

All served with steamed rice

Stir Fry Tofu

Tofu, bok choy, mushroom, garlic, lime, soy sauce

34  

Dal Makhani

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

41  

Kadai Paneer

Fresh cottage cheese, tomato, crushed pepper, coriander, chili

48   

Seafood Curry

Maldivian seafood curry, turmeric, coconut milk, Dhivehi havaadhu spice

51    

Classic Butter Chicken

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

51  

Kung Pao Chicken

Wok fried Chicken, vegetables, trio peppers, cashew nuts, dried chili

51   

Sweet and Sour Fish

Local reef fish, onion, bell peppers, pineapple, scallion

51  

Steamed Whole Fish

Local whole reef fish, soya sauce, leeks, chili, bok choy, sesame oil

53  

Lamb Rogan Josh

Slow-cooked lamb leg, rich onion tomato gravy, fresh ginger, fennel

58 

SIDES AND BREADS

Baby Bok Choy

Garlic, light soya sauce

19  

Broccolini

Garlic, ginger soya sauce

19  

Wok Vegetables

Mixed seasonal vegetables, garlic, oyster sauce

19 

Naan Bread

Garlic / Cheese / Butter

19  

RICE AND NOODLES

Vegetable Fried Rice

Cabbage, carrot, shiitake mushrooms, sweet corn, green peas, spring onions, soya sauce

36  

Nasi Goreng

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

44   

Phad Thai

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

44    

Wagyu Fried Rice

Tajima beef, chili, garlic, ginger, soya sauce, oyster sauce, beans sprouts

55  

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

Chicken

Lamb

44    

49   

51   

