

LUNCH 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.



APPETIZERS AND SALADS

Mix Leaf Salad

House dressing, cherry tomatoes, cucumber, red radish

23  

Greek Salad

Tomato, cucumber, olives, onion, Persian feta cheese

27  

Classic Caesar Salad

Baby romaine, Caesar dressing, Parmesan, crispy prosciutto, white anchovies, capers

29  

Add

Grilled Chicken

25

Grilled River Prawns

34 

Local Leaves

Maldivian inspired coconut, pomegranate, tomatoes, cucumber, lime

30   

Yellowfin Tuna Tartare

Salsa fresca, avocado, lavash crackers

30   

Som Tam Salad

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

32   

Summer Salad

Buffalo mozzarella, watermelon, avocado, citrus greens

36 

SOUPS

Avocado

Avocado, cucumber, extra virgin olive oil

23  

Minestrone Di Verdure

Seasonal vegetables, basil pesto

23  

Tom Yam Goong

Traditional Thai spicy soup with prawns and lemongrass

25  

Pumpkin

Crab meat, toasted pumpkin seeds, extra virgin olive oil

29   



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SANDWICHES, SNACKS, AND BURGERS

Indian Traditional Samosa

Crispy pastry, spiced potatoes, green peas, chickpea curry

24   

Crumbed Calamari

Chili mayo, lemon

25   

BBQ Chicken Wings

Fried wings, smokehouse BBQ sauce with vegetable crudités

27 

Falafel Wrap

Fried chickpea, tahini sauce, pickles, red onion, lettuce, French fries

27  

Crispy Chicken Burger

Buttermilk fried chicken, Monterey Jack cheese, coleslaw, French fries

40   

Tandoori Chicken Wrap

Classic Indian wrap, onion, capsicum, chicken tikka, mint chutney, French fries

41  

Certified Black Angus Beef Burger

Quinoa, chickpeas, gherkin, tomato, iceberg lettuce

46   

MAIN EVENT

Egg Fried Rice

Mixed vegetables, kaffir lime, soya, scallion

27  

Stir Fried Tofu

Silken tofu, bok choy, onion, garlic, soya sauce, oyster sauce

34  

Rare Tuna Steak

Wok fried seasonal vegetables

44   

Lamb Rogan Josh

Braised lamb, brown onion, chili, yoghurt gravy

48 

Butter Chicken

Tandoori chicken, creamy tomato gravy, steamed rice

51  

Wagyu Fried Rice

Beef, chili garlic sauce, ginger soya, pickles, cucumber

55  

Wok Fried Beef with Bok Choy

Garlic, onion, sugar snap peas, oyster sauce, white rice

57  

Biryani

Typical Indian delicacy prepared with layers of basmati rice cooked in a pot, sealed with naan dough

Vegetable

44     

Chicken

49   

Lamb

51   

PASTA AND RISOTTO

Spaghetti Al Pomodoro

Garlic, cherry tomatoes, tomato sauce, basil and Parmigiano Reggiano

32   

Pappardelle

Prawns, Parmigiano Reggiano, cream and truffle

34    

Penne Al Pesto

Pesto sauce, chicken and roasted pine nuts

34    

Mushroom Risotto

Risotto with porcini, orenji and pecorino

36 

Beef Lasagna

Ragù bolognese, Béchamel sauce, parmesan cheese

55  

GRILL

Grilled Maldivian Lobster 800g-1000g

Half Tail

Whole Tail

Served with mixed leaf salad and tomato salsa



63

164

Mixed Seafood Platter

Half lobster, grilled prawn, U5, reef fish, scallop, calamari

189 

Reef Fish Fillet

200gms

50



King Prawns

500gms

71



Lamb Chops

300gms

76

Tajima Beef Tenderloin MBS 7-8

200gms

116

ON THE SIDES

Baby Chat Potatoes

Crushed and fried, rosemary, garlic

19 

Wok Vegetables

Soy, garlic

19  

Mashed Potato

Confit garlic oil, chives

19 

Creamed Spinach

Spinach purée, reduce cream, nutmeg

19 

Tempura Onion Rings

Crunchy white onion

19  

French Fries

19

Steamed Rice

19

DESSERTS

Lychee Pomelo Sago

Lemongrass, pomegranate, lychee syrup

21  

Sticky Rice

Fresh mango, coconut cream, roasted sesame seed

23 

Tiramisu

Mascarpone, soft cookies, coffee, cocoa dust

23   

JOALI Chocolate Bounty

Local coconut dessert made in JOALI style

23 

Muhallabia

Rose water milk pudding, pistachio powder, fresh fruits

23  

Saffron Crème Brûlée

Saffron flavored baked cream with exotic fruits

23  

Hazelnut Royaltine

Chocolate crunchy cake, berries compote

23    

Exotic Fruit Plate

Seasonally selected fruits

27  

Ice Creams and Sorbets (per scoops)

A selection of homemade ice creams

10 

Cheese Selections

A combination of hard and soft cheeses.
Served with nuts, prunes and breadsticks

46   

