VANDHOO

JOALI MALDIVES

RAA ATOLL

JOALI MALDIVES · MURAVANDHOO · RAA ATOLL

A KISMET MENU · JOALI MALDIVES

BREAKFAST MENU

BREAKFAST À LA MINUTE

JUICE AS PER YOUR DESIRE

The following suggestions are inclusive of the breakfast and can be ordered à la carte. The à la minute preparation allows us to present to you the dishes or beverages in the best possible condition. Throughout breakfast, our bakers are working hard to create fresh new offerings.

JOALI Smoothie of the Day

JOALI Juice of the Day

Or choose from the below seasonal ingredients

The following juices are made fresh and can be ordered individually or mixed. Just ask our JOALI service hosts. Orange, green apple, red apple, pineapple, grapefruit, watermelon, beetroot, carrot, red pepper, cucumber, celery, spinach, ginger, papaya

COFFEE SELECTION

All our coffee's are sustainably sourced

JOALI Coffee

JOALI coffee blends perfectly capture the passion, hard work and creativity that sets them apart from the rest

Americano

Caffé latte

Caffé moccha

Cappuccino

Double espresso

Decaffeinated espresso

Espresso

Flat white

Iced coffee

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BREAKFAST MENU

FINE TEA SELECTION

All our tea's are sustainably sourced

White Tea

Silver Needle

White Peony

Green Tea

Oriental Sencha

Gunpowder

Gyokuro Jade Dew Tea

Chinese Green Tea

Black Tea

English Breakfast

Earl Grey

Premium Pu Erh

Black Tropical

Decaf English Breakfast

Herbal Tea

Peppermint

Chamomile

Ginger and Lemon

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BREAKFAST MENU

FINE TEA SELECTION · CONTINUED

Peach and Raspberry

ORGANIC TISANES

The following herbal teas are prepared without any actual tea leaves, just the herbs and purified water

Split Lemongrass

JOALI Garden Mint

Fresh Lime and Basil

Ginger (with or without honey)

OTHER TEAS

Please allow us approximately 15 minutes to prepare these teas for you

Bombay Masala Chai
Traditional prepared tea with ginger, cinnamon, cardamom and other spices with milk

PANCAKES AND CRÊPES

Your dining experience includes a choice of up to three dishes per guest from this menu.

Make your own choices;

Spiced Jaggery

Fresh Coconut

Strawberry

Mint

Walnut

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BREAKFAST MENU

PANCAKES AND CRÊPES · CONTINUED

Exotic Tropical Fruits

Mixed Berry

Sweetened Mascarpone

Crispy Bacon

Simply done with;

Maple syrup, icing sugar, honey, banana, nutella, lemon and sugar, cinnamon or chocolate sauce

WAFFLES

With your choice of;

Maple Syrup

Icing Sugar

Honey

Mixed Berry

Nutella

Sweetened Mascarpone

Chocolate Sauce

Classic French Toast
Demerara sugar, mixed berries, maple syrup and cinnamon

Pain Brioche
Classic toast, saffron pear compote, roasted walnut, honey

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BREAKFAST MENU

PASTRIES

Our pastry chef's prepare daily fresh pastries for your enjoyment

SIGNATURE EGG INTERPRETATIONS

Market Style Omelettes
With your choice of; Ham, bacon, shrimp, lobster, chili, tomatoes, smoked salmon, mushrooms, onion, capsicum, spring onion, Parmesan cheese, cheddar cheese

Blue Swimmer Crab
Crab omelette, bisque, grilled broccolini

Omelette Spirulina
Egg white omelette with spirulina, mozzarella, roasted tomato, baby spinach

Scrambled Eggs
Simply done, truffle or smoked salmon with crème fraiche, chives, brioche bread

Poached Free-Range Eggs
Grilled asparagus, Turkish yogurt, chives

Sucuk Sunny Side Up
Free range eggs, beef sucuk, smoked paprika

Menemen
Scrambled egg, tomato, onion, peppers, parsley, simit bread

Shakshuka
Baked eggs in tomato sauce with pita

Maldivian Omelette
Tuna, sweet potato, yam, moringa leaves, onion

JOALI UNFOLDED HARVEST

Local Seafood
Lobster, shrimp and reef fish, sundried cherry tomato, crab crackers

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BREAKFAST MENU

JOALI UNFOLDED HARVEST · CONTINUED

Masala
Tomato, onion, green chilli, coriander

Two Eggs
Sunny side up /over easy

CURATED BREAKFAST ENHANCEMENTS

JOALI Set Side
Our suggested perfect pairing to any egg dishes. Roasted tomato, portobello mushroom, potato rosti, lamb and rosemary sausage

Or make your own choices;

Chorizo Sausage

Lamb Sausage

Pork Sausage

Chicken Sausage

Parma Ham

Beef Bacon

Pork Bacon

Portobello Mushroom

Potato Rosti

Roasted Tomato

Baked Beans

Halloumi Cheese

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BREAKFAST MENU

THE MORNING BENEDICT SYMPHONY

Egg Benedict
Our version of "Eggs Benedict" with two poached eggs, hollandaise sauce and either spinach, smoked ham or smoked salmon

Crab Benedict
Potato crab cake, scallion, paprika, hollandaise sauce

SERPME

"Turkish Healthy Breakfast Good for Two"
Butter, olives, tomato, cucumber, bell pepper, kaymak, honey, dry fruit, nuts, fresh herbs salad, Turkish cheese, cold cuts, grilled sucuk, menemen, bread basket. Served with Turkish coffee

REGIONALLY JOURNEY OF FLAVORS

Enjoy this selection of dishes prepare by the JOALI culinary team, just like in their home

Maldivian Mashuni
Bashi riha, local chapatti, tuna, lime, traditional condiments

Maldivian Kulhimas
Bashi riha, local chapatti, tuna, lime, moringa leaves

Rice Congee
Rice porridge, mixed seafood, soy sauce, ginger julienne, spring onions, poached egg

Chicken Noodle Soup
Shredded chicken, egg noodles, poached egg, baby bok choy, spring onions

Miso Soup
Silken tofu, wakame, spring onion, mushrooms

Syrniki
Coconut milk, banana, cottage cheese, toasted coconut, berry coulis

Cheese Khachapuri
Georgian bread, Ricotta, Mozzarella, Feta, sunny side up egg

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BREAKFAST MENU

WHOLESOME OATS & GRAINS

Porridge
Rice, oats or barley porridge with choice of milk

Matcha and Coconut Oats
Coconut milk, matcha powder, flax seeds, roasted coconut flakes, seasonal fruit topping

JOALI ARTISANAL AND WELLNESS-FOCUSED

Sometimes the hardest choices can be made easy, below is a small selection of vitamins enriched breakfast choices to re-energize you and allow you to enjoy the full day here on Muravandhoo.

Organic Coconut Yoghurt
Vanilla scented coconut, summer mix muesli, toasted coconut, mixed berries, mango, passion fruit and agave syrup

Chia Seed Pudding
Chilled coconut cream, mixed berries, cinnamon

Chilled Sago Bowl
Mango yoghurt, berries, attap seeds, pomegranate, demerara sugar

Açai Bowl
Banana, berries, toasted almond flakes, peanut butter

Vegan Bhurji
Scramble tofu, bell pepper, onion, tomato, garam masala, coriander leaves

Vegan Fluffy Idli
Steamed rice cakes, lentil curry, coconut chutney

Zucchini and Quinoa Cakes
Grilled halloumi, pickled beetroot, tzatziki sauce, white radish, pomegranate molasses

JOALI Protein Bowl
Cauliflower hummus, avocado, roasted sweet potato, quinoa, poached kale, chicken breast, cucumber, pickle radicchio

Paleo Bread
Single poached egg, lemon enriched avocado crush, our dried heirloom tomatoes, cukes, rocket, cashew nuts

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BREAKFAST MENU

JOALI ARTISANAL AND WELLNESS-FOCUSED · CONTINUED

Avocado Toast
Sourdough, sliced avocado, mashed avocado, feta cheese, smoked salmon, pickled onions, capers, gherkins, dill leaves

Edamame Toast
Multigrain sour toast, crushed edamame, teriyaki tofu, lotus root, pickles

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DINNER MENU

A JOURNEY ACROSS ASIA

GARDEN INSPIRED ASIAN TASTERS

Goi Cuon 30
Rice paper, julienned vegetables, poached shrimps, vermicelli noodles, garlic, Vietnamese chilli dressing

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, chilli, Thai dressing

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

Yum Neua Yang 42
Wagyu striploin MB5, tomatoes, cucumber, mint leaves, scallion, vermicelli noodles, bean sprouts, coriander and chilli 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 and black pepper pearls

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

ASIAN SMALL PLATES

Sichuan Style Salt and Pepper Prawns 34
Chinese five spice, salt crystals, black pepper, Sichuan pepper, onion, bell pepper

Fried Calamari 34
Fried calamari, spicy mayonnaise, lemon

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DINNER MENU

ASIAN SMALL PLATES · CONTINUED

Thai Crab Cakes 38
Garden salad, sweet chilli, lime

JOALI'S CHINESE HANDMADE DIM SUM

Served with Chinese vinegar, chilli 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, chilli, onion, ginger, lemongrass, lime leaves, coriander, galangal

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

ASIAN SPECIALITIES

Gaeng Keow Wan Pak 36
Vegetable green curry with tofu, eggplant, beans, carrot, baby corn, green chilli, mushroom, steamed rice

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

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DINNER MENU

ASIAN SPECIALITIES · CONTINUED

Black Pepper Fish with Bok Choy 64
Deep fried fish in a black pepper sauce, garlic, red chilli, Thai basil, chilli 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

Chilli Crab or Black Pepper Spiced Crab 110
Organic Sri Lankan mud crab, prepared using the original 1950s recipe from the east coast of Singapore, served with Mantou bun.

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

WOK-FRIED

All served with steamed rice

Stir Fried Tofu 39
Braised tofu, morel mushroom, vegetable, bean sprout

Kung Pao Chicken with Cashews 46
Dry chilli, garlic, chicken thigh, leeks, spring onion, Sichuan pepper, ginger

Spicy Thai Basil Chicken 55
Minced chicken, red chilli, shallot, kaffir lime, garlic, beans, egg

Sichuan Fish or Beef 58
Local reef fish or beef MB7, mushrooms, baby romaine, bean sprouts, scallion, chilli

Mapo Tofu 58
Minced beef, tofu, spring onion, ginger, garlic, chilli

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

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DINNER MENU

WOK-FRIED · CONTINUED

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

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, chilli

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, chilli, onion, bok choy, spring onion, chives, bean sprouts

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

SIDES

Stir-Fried Shredded Potato 19
Potato, bell pepper, dry chilli, 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

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DINNER MENU

MALDIVIAN AND INDIAN PLATES

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

Beetroot Kebab 26
Panko-coated beetroot with potatoes and Indian spices, served with bell pepper sauce

Dahi Ke Kebab 26
Kataifi coated hung yoghurt, cardamom, black cumin, green chillies

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

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

Local Leaves 30
Maldivian inspired coconut, pomegranate, tomatoes, cucumber, 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, chillies, cardamom powder

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DINNER MENU

INDIAN TANDOOR · CONTINUED

Half Portion 44

Full Portion 66

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

MALDIVIAN AND INDIAN SPECIALITIES

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

Mass Riha 46
Maldivian style reef fish curry, chapati, aluvi sambol

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 chilli, brown onion, tomato purée, fennel

Chilli Boava 52
Local spiced octopus stew served with coconut rice

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

Lobster Masala 68
Onion, tomato, ginger, coriander

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DINNER MENU

MALDIVIAN AND INDIAN SPECIALITIES · CONTINUED

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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JUNIOR MENU

OUR JUNCTION JUNIOR GOURMET

IN THE BEGINNING

Crudités 10
Organic vegetables, avocado crush, hummus, tzatziki

Garden Salad 10
Crisp iceberg, cherry tomatoes, cucumber, carrot, house dressing

Organic Pumpkin Soup 10
Sweet and creamy, toasted sour dough

Creamy Broccoli Avocado Soup 10
Broccoli, avocado, olive oil, cream

Chicken Noodle Soup 10
Egg noodles, clear chicken broth, organic shredded chicken

Chicken Satay 14
Mild marinated skewers, peanut sauce

JUNIOR BELLINIS

Homemade Cavatelli Con Pomodorini 14
Shaped pasta, fresh cherry tomatoes, Parmesan cheese

Spaghetti Al Ragu 14
Slow cooked beef sauce, Parmesan cheese

Cheesy Mac 14
Macaroni pasta, asparagus, green pea

Parmesan Arancini 12
Rice ball, tomato sauce, Parmesan cheese

HEAT FROM THE WOK

Fried Rice 14
Wok fried rice, mixed vegetables, organic fried egg

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JUNIOR MENU

HEAT FROM THE WOK · CONTINUED

Mie Goreng 16
Hokkien noodles, organic chicken, carrot, cabbage, broccoli, sweet soy

HEAT FROM THE GRILL

Line Caught Reef Fish 16
Creamy mash potato, sugar snap peas

Wild Salmon 18
Wok fried vegetables in a light oyster sauce

Organic Chicken Breast 18
Pan fried, broccolini, honey roasted pumpkin

Lamb Cutlets 20
Steamed vegetables, crispy sweet potato

120g Tenderloin of Beef 22
Roasted baby chat potatoes, green beans

ON SPECIAL OCCASIONS

Fisherman's Friend 16
Local reef fish in a crispy batter, French fries, tartar sauce

Chicken Fingers 16
Panko crumbed, French fries, kewpie mayonnaise

Steamed Vegetables 8

Mash Potato 8

JOALI Wedges 8

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JUNIOR MENU

DESSERT

Ice creams and sorbets (per scoop) Please ask your host for the flavors of the day	6
JOALI Junior Fruit Plate Selection of seasonal fruits	8
Chocolate Mousse Chocolate sauce, chocolate flakes, strawberry	8
Caramalized Banana Split Chocolate and vanilla ice cream, chocolate sauce, hazelnut	8

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BEVERAGE MENU

THE VANDHOO'S SOMA'S

HER SELECTION OF JOALI SIGNATURE COCKTAILS

The Copper Frozen 25
Plantation 3 Star, Plantation Original Dark, strawberry, lime juice, lemon juice, prosecco · Light and refreshing, like mornings on this Island

Joagarita 25
Patrón Blanco, Don Julio Reposado, coriander, watermelon cordial, lime juice, agave, chili · Sun, beach & pool

JOALI Negroni 25
London N°1, martini rosso, campari, pink peppercorn, cassia bark · Our version

Sunrise At Mura-Vandhoo 25
Belvedere, peach, ginger honey, orange, lemon juice, ginger beer · Just sit and relax, let us do the rest

HER SELECTION OF VANDHOO SIGNATURE COCKTAILS

Peachy Julep 25
Maker's Mark, peach liqueur, mint · Packs a ripe, refreshing punch

Asian Brew Blue 25
London N°1, blueberry, lemon juice, lager · Fruity and refreshing, you'll have more than one

Basilian 25
London N°1, lime juice, basil syrup, chili tincture · We guarantee you won't regret

Vandhoo's Mark 25
Maker's Mark, martini rosso, branca menta, cocoa nibs · After dinner tipple anyone?

HER SELECTION OF CLASSIC COCKTAILS

Aperol Spritz 25
Aperol, soda water, prosecco

Cosmopolitan 25
Belvedere, cointreau, cranberry, lime

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BEVERAGE MENU

HER SELECTION OF CLASSIC COCKTAILS · CONTINUED

Mai Tai 25
Plantation Original Dark, cointreau, lime, orgeat

Manhattan 25
Maker's Mark, martini rosso, angostura bitters

Tommy's Margarita 25
Patrón Blanco, lime, agave

Martini 25
London N°1, martini dry

Negroni 25
London N°1, campari, martini rosso, orange bitters

Old Fashioned 25
Maker's Mark, sugar, angostura and orange bitters

Whiskey Sour 25
Maker's Mark, lemon, sugar, egg white

Dark & Stormy 25
Plantation Original Dark, lime, ginger beer, bitters

MINDFUL SPIRITS

Lightly spirited cocktails, crafted with 0.5 - 1.2% ABV

Island Veil 22
St-Germain, lychee, elderflower, lime, sparkling water

Coral Glow 22
Aperol, pink grapefruit, lime, sparkling water

Jade Mist 22
Midori, cucumber, lime, sparkling water

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BEVERAGE MENU

HER SELECTION OF NON-ALCOHOLIC COCKTAILS (MOCKTAILS)

Dream Chaser 20
Jasmine tea, fennel syrup, elderflower, lime juice, mint, cucumber

I Feel Pretty 20
Watermelon cordial, lime juice, soda water

Shiso Me, Swizzle Me 20
Shiso cordial, lime juice, soda water

Basilero 20
Orange, basil syrup, lime juice, ginger ale

Something Cool 20
Peach raspberry tea, lemon juice, clove syrup

Tropical Tonic 20
5 spice pineapple syrup, lemon, lime, tonic water

BEERS OF THE WORLD

NON - ALCOHOLIC

330ml Heineken 0.0%, Netherlands 8

ALCOHOLIC

Asia

330ml Tiger, Singapore 12

330ml Sapporo, Japan 14

330ml Asahi, Japan 14

Europe

330ml Carlsberg, Denmark 12

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BEVERAGE MENU

BEERS OF THE WORLD · CONTINUED

330ml Heineken, Holland 12

330ml Menabrea Birra Bionda Premium Lager, Italy 14

330ml Peroni, Italy 14

550ml Erdinger Weissbier Dunkel, Germany 16

North America

335ml Corona, Mexico 14

RUM I 30ML SHOTS

Captain Morgan Dark Jamaica 13
Old aged recipe, the perfect mixer with deep dark flavours

Captain Morgan Spiced Gold 13
Vanilla based with added secret recipe of spice from Jamaica

Plantation Barbados 5 YO 13
Bourbon cask then Ferrand barrels, aromatic notes of banana and chocolate

Plantation Jamaica 13
A deep sense of natural process gives a floral note with Turkish delight

Plantation Original Dark 13
From Ferrand house, the oldest in cognac, made with the same family spirit and care, handcrafted and pure

Plantation Trinidad 13
Perfect balance and soft touch of grassy sugar cane with pineapple chunks

Plantation White 13
Delicate scents of brown sugar, honey, coffee bean, following further aeration encounter gives notes of baking spices, vanilla, and cloves

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BEVERAGE MENU

RUM I 30ML SHOTS · CONTINUED

Ron Flor de Caña, 12 YO Centenario 16
Selection of the best barrels, smooth and long lasting smoked flavours with a dark pepper finish

Ron Zacapa, Sistema Solera 23 YO, Gran Reserva 16
Guatemala Ron style, marked 98 in most of competition, aged in old caves for 6 to 23 YO and are blended together in a solera

Ron Flor de Caña, 18 YO 20
A deep dark black pepper and almost balsamic flavour of Italy, to use and abuse on ice

Ron Zacapa Centenario, XO, Gran Reserva Especial 25
From 6 to 25 YO, aged partially in cognac barrels, for connoisseur and quiet nightcap under the stars

CACHAÇA I 30ML SHOTS

Cachaça 51 13
Clean aroma and sweet, minty flavours that finish herbal and grassy, plus a substantial, oily feel

Copacaïba 13
Notes of citrus fruit and white peach, which makes it fresh and well balanced

TEQUILA I 30ML SHOTS

Patrón Bianco Silver 14
Ultra premium 100% Weber blue, handcrafted, pure and fresh herbs with soft touch of exotics fruits

Patrón Citrónge 14
Orange liqueurs from Patrón, a nice sweet twist to triple sec

Patrón XO Café 18
Patrón silver blend with coffee essence

Gran Patrón Platinum 48
The first ultra-premium silver tequila in the world. triple distilled and aged in subtle way with oak then filtered to remove the hue of colours. Extremely smooth with light notes of citrus & fruit

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BEVERAGE MENU

MEZCAL I 30ML SHOTS

Benevá Mezcal 14
Aged in caves for one year, smoked caramel fragrances and Benevá "ancient" flowers of Mexico

PISCO I 30ML SHOTS

Pisco Portón Mosto Verde Acholado 13
The Peru premium, using quebranta grape with raspberry and citrus kick with black pepper finish

Pisco La Caravedo Torontel Puro 18
The Peru premium, the Louis XIII in quality and harmony, handcrafted a natural process, small batch

VODKA I 30ML SHOTS

Chopin, Poland 13
Potato vodka, creamy style, roll on the tongue with sharp green apple flavours

Pravda, Poland 13
Small batch since 1743, from Carpathian mountain, natural rye, mellow and soft

Cristal Head, Canada 15
Filtered seven times, corn-based giving a more cream and peach feel to it with a spicy finish

Belvedere, Poland 20
Distilled rye vodka of extraordinary purity and smoothness

Cîroc, France 20
Another French twist with a base of grape spirits for smooth and fruity finish

Tonino Lamborghini, Italy 20
Produced by selecting only the highest quality cereals from farms in Eastern Europe. The pure Italian talent, triple distilled, with deep flavours

Grey Goose, France 22
The French Haute cuisine of vodka, smooth is the word here, cognac twist, finest wheat, spring water filtered through champagne limestone

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BEVERAGE MENU

VODKA I 30ML SHOTS · CONTINUED

Roberto Cavalli, Italy 25
100% Italian, a sensual vodka, water from Monte Rosa and filter made out of Carrara marble

Beluga Gold Line, Russia 48
Mature for 90 day, savoury and sweet are playing with your senses, the balance of sweetness, crisp finish and lingering taste

RAKI I 30ML SHOTS

Ala, Yeni Raki, Triple Distilled 20
For aperitif and mezze, the original lion's milk for courage and reunion with friends, with cold water as a perfect refreshing drink

GIN I 30ML SHOTS

Aviation, USA 13
Fuller-bodied Dutch style with rye neutral grain spirit and a 'botanical democracy' of juniper, cardamom, coriander, avender, anise, sarsaparilla and orange peel

Bombay Sapphire, England 13
The botanicals from around the world juniper, lemon, coriander, angelica, orris root, paradise, cubeb berries, cassia, almonds, and liquorice

Dutch Courage, Holland 13
Made out of grain and flavoured with only 9 botanicals for a purer feel of oily juniper berries

London №1, England 13
With the aromas of orange root and angelica alongside less common ingredients like gardenia and bergamot

Musgrave Pink Gin, Rose Water, South Africa 13
Romance and perfume swirl in a glass of African ginger and grain of paradise

Hendrick's, Scotland 16
A superb, and utterly unique, pink-tinged gin from William Grant's, infused with rose petals and cucumber as well as the normal botanicals, this is a must for all gin-lovers

Monkey 47, Germany 20
A curious gin from the Black Forest in Germany, made with 47 botanicals and bottled at 47%

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BEVERAGE MENU

GIN I 30ML SHOTS · CONTINUED

The Bitter Truth, Pink Gin, Germany 20
The old Navy recipe brought to life by a bitter company, smooth and fruity with a hint of spices

SHERRY I 60ML SHOTS

Bodegas Hidalgo Manzanilla La Gitana 13
The Iconic lady with palomino from the owner vineyards, and a 5 year old, apple tartes with almonds and a light herbal finish, to refresh oneself!

Lustau Solera Reserva East India 16
Palomino fino with a hint of Pedro Ximenez, moca and cocoa and toffee finish

Lustau Solera Reserva Pedro Ximenez San Emilio 20
A deep and complex expression, chocolate and exotic spices for an end of meal to refresh and prolongs any pleasure

PORT WINE I 60ML SHOTS

Niepoort “The Junior Ruby” 13
From Pinhao and Ferrao vineyards, aged for 3 years and a quirky blend giving plum and fresh figs

Quinta do Noval 10 YO Tawny Port 16
Warm aromas of coffee, red fruit and cocoa, followed by soft yet rich and spicy flavours of nutty red fruit

Quinta do Noval Late Bottled Vintage Port 2009 16
The iconic house of Portugal, violets with eucalyptus tea, and a finish in notes of soft and sensual fruits

APERITIF I 30ML SHOTS

Carpano Antica Formula 10

Lillet Blanc 13

Lillet Rosé 13

Lillet Rouge 13

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BEVERAGE MENU

APERITIF I 30ML SHOTS · CONTINUED

Pernod	13
Ricard	13
Aperol	16
Campari	16
Fernet Branca	16
Fernet Branca Menta	16
Martini Bianco	16
Martini Extra Dry	16
Martini Rosso	16
Pimms No.1	16
Ramazotti	16

LIQUEURS I 30ML SHOTS

Amaretto	10
Baileys	10
Benedictine DOM	10
Kahlua	10
Southern Comfort	10
Tia Maria	10

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BEVERAGE MENU

LIQUEURS I 30ML SHOTS · CONTINUED

Caribbean Pineapple	12
Chartreuse	12
Pistachio Liqueur	12
Vanilla Madagascar	12
Archer's Peach Schnapps	13
Chambord	13
Cointreau	13
Galliano	13
Grand Marnier	13
Midori Melon	13
Molinari Sambuca	13
Pages Aloe Vera	13
St-Germain	13
Jägermeister	16

AMERICAN WHISKEY I 30ML

Kentucky

Evan Williams 14
Since 1783, the most popular in US, smooth and caramel sweet smoked

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BEVERAGE MENU

AMERICAN WHISKEY I 30ML · CONTINUED

Maker's Mark 14
Small batch and traditional recipe, nutty and smooth finish

Woodford Reserve, Master's Collection, Sweet Mash 18
Limited edition, real fruity and smooth, honeydew and elderflower herb

Bernheim Wheat Whiskey 22
Craft from 51 % wheat, soft winter one, unique and whiskey finish from Heaven Hill

Tennessee

Jack Daniels №7 14
With the aromas of cinnamon, orange, dark chocolate and toast

Jack Daniels Tennessee Honey 14
With a real honey taste, rather than just over the top sweetness, it balances whiskey, sugar and floral character to create a great tasting liqueur

Gentleman Jack 18
Gentleman Jack is charcoal mellowed twice, before and after the ageing process, resulting in a cleaner, and feel the aromas of vanilla, apple, honey and dried fruits in the palate

Single Barrel 20
Drier than expected, this is a big-hitting bourbon, with broad brush strokes of honey, popcorn and cinnamon, countered by punchy, peppery notes, some numbing clove notes, and toasty oak

BLENDED SCOTCH WHISKY I 30ML

Chivas Regal 12 YO 18
An aromatic infusion of wild herbs, heather, honey and orchard fruits with the taste of rich and fruity, Chivas bursts with the smooth taste of ripe, honeyed apples, and notes of vanilla, hazelnut and butterscotch

Chivas Regal 18 YO 30
Oak focused, with cinnamon and nutmeg spice, hints of dried fruit, and lashings of vanilla. A touch of water opens it up to reveal a creamy mouthfeel as well as touches of linseed oil and woody spice

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BEVERAGE MENU

BLENDED SCOTCH WHISKY I 30ML · CONTINUED

Johnnie Walker Blue Label 48
The first sip reveals a velvety mouthfeel, then an explosion of flavours of hazelnuts, honey, rose petals, sherry and oranges. Subsequent sips reward you with more hidden secrets like kumquats, wispy aromatic smoke, sandalwood, tobacco, and dark chocolate

Royal Salute Diamond Tribute 65
Royal Salute's 21 year old 'The Diamond Tribute' was launched in June 2013, to coincide with The Queen's Diamond Jubilee, as a permanent new expression of Chivas's prestige blended whisky brand

SINGLE MALT WHISKY I 30ML

Lowland

Auchentoshan Classic 12 YO 20
The easy listening of whisky, grilled almonds and vanilla biscuits

Auchentoshan 18 YO 25
A Rembrandt style of high contrast and large scale, mythic from lowland

Highland

Glenmorangie 10 YO 25
Romantic essences of fennel and nutmeg tantalise with crumbly almond and coconut that gives way to a nectar that envelops all the fruit, spice and nut flavours in a honeyed caress

Highland Park 18 YO 32
Creamy and full of fruit conserves and espresso. Notes of toffee with thick black forest honey with a touch more citrus.

Dalmore Cigar Malt 35
Round and sweet, good balance with the nose, rich mint chocolate note, a precise oak frame ties up the rich aromatic profile, liquorice and raisins as well

Speyside

Longmorn 16 YO Malt Whisky 25
Super premium, 3 different cask, unfiltered or chill, mashed fruits palate with crème brûlée top

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BEVERAGE MENU

SINGLE MALT WHISKY I 30ML · CONTINUED

The Glenlivet 21 YO — 40
Perfect age for a perfect whisky, mature and still fresh

The Macallan 21 YO Fine Oak — 140
The master of all, a more rich Spey, spicy with passion fruit finish

Islay/Skye

Octomore 5 YO — 22
For connoisseur only, peat, peat and peat

Isle of Jura Prophecy — 30
Small batch dryer, stronger, smokier and peatier

Bruichladdich 21 YO 3rd Production — 30
Old peat with new light heart

IRISH WHISKEY

Jameson — 14
Single pot and grain whiskey, smooth, light and fruity with vanilla tea finish

Paddy Irish Whiskey — 14
Light and soft with flavours of honey, citrus, apples and vanilla oak

JAPANESE WHISKY

Nikka Taketsuru — 18
Nose of clean and bright, with red fruit bursting out of the glass and glazed fruit-tart sweetness

Nikka Whisky from the Barrel — 18
Characterful stuff, this whisky has plenty of personality, and shows a delightful balance between the spicy pepperiness and rich citrus fruit

Nikka Pure Malt — 25
A plush palate of dark chocolate cake, candied orange peel and sweet spice, enlivened by a mild peppery back note with a finish of lively and peppery, with more of that seductive citrus character

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BEVERAGE MENU

OTHER WHISKY

Canadian Club 14
Blended whisky, from the temperance time, smooth and bold

Catoctin Creek Roundstone Rye Whisky 25
A bright, sharp spiciness in the taste from the rye, clean, well-rounded and smooth

Kavalan Whisky, Taiwan 45
Notes of tropical fruits and chocolate that mingle with toffee apples, salted caramel, vanilla, and tropical spices

Sullivan Coast, Double Cask, Tasmania 65
Tradition and 100% Tasmanian heart, rich palate, complex and fruity elderflower tea lengths

ARMAGNAC I 30ML SHOTS

Janneau VSOP 13
The master of Armagnac with light lilacs, dry herbs, honey and dry figs finish

CALVADOS I 30ML SHOTS

Sylvain Calva 13
From the communes in the heart of Calvados

Saint-Vital Calvados 20 YO 18
Domaine Vectiere, fine tannins and cooked fruits with a dry exit of fresh, limited edition

BRANDY | 30ML SHOTS

Lustau Brandy of Spain, Solera, Jerez Reserva 18
Careful selection of the best sherry, roasted nuts and grilled apricots with caramel coating

COGNAC I 30ML SHOTS

Remy Martin V.S.O.P 18
Since 1927 the most popular amonapplicable taxes barmen, versatile and perfect balance

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BEVERAGE MENU

COGNAC I 30ML SHOTS · CONTINUED

Delamain X.O Grande Champagne Premier Cru 18
A blend of only long aged Eaux, round intense and mellow

Pierre Ferrand Cognac Ambre, 375ml 25
Young cognac, grand champagne, double distils, onion copper for more flavours, limousin oak

Delamain Vesper X.O Grande Champagne 25
Handcrafted cognac selection from oldest family house, 1759, minimum of 35 YO, grapefruits and spices for a good cigar

Hennessy V.S.O.P 26
JOALI is starting with VSOP not VS, a more refined taste of burned honey wood and 60 different Eaux from 15 YO

Davidoff Cognac Classic 40
Made with one idea in mind, smoky, deep, earthy and quality, limited editions and connoisseur exclusive

Hennessy X.O 48
The Master distiller and blender, the unique and bold cognac, not for the faint hearted

Hennessy Paradis 200
The extra level of excellence, if you never had a cognac you will be transported in another dimension of fruits, mulled honey and caramels

Richard Hennessy 440
The Saint Graal of cognac aficionados, blend of 100 Eaux from 100 YO minimum from the private collections and fully matured cognac

SMOOTHIES

The Pink Panther 20
Strawberry purée, honey, yoghurt

The Moogly 20
Mango purée, honey, yoghurt

The Monkey Boat 20
Fresh banana, honey, yoghurt

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BEVERAGE MENU

SMOOTHIES · CONTINUED

The Jungle Book 20
Avocado, lychee purée, honey, yoghurt

Violet Purée 20
Fresh banana, blueberry purée, orange juice, honey, yoghurt

Coconut Climber 20
Coconut purée, honey, yoghurt

MILKSHAKES

Strawberry English Summer 16
Strawberry ice cream, strawberry purée, fresh milk

Chocolate Paradise 16
Chocolate ice cream, chocolate syrup, fresh milk

Vanilla Fountain 16
Vanilla ice cream, vanilla syrup, fresh milk

Mango Island 16
Vanilla ice cream, mango purée, fresh milk

Banana Forest 16
Vanilla ice cream, banana purée, fresh milk

MIXER'S FEVER TREE ORGANIC

200ml Indian Tonic 15

200ml Ginger Ale 15

200ml Elderflower Tonic Water 15

200ml Mediterranean Tonic Water 15

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BEVERAGE MENU

MIXER'S FEVER TREE ORGANIC · CONTINUED

200ml Naturally Light Tonic Water	15
200ml Soda Water	15

SOFT DRINKS, ORGANIC JOY OF JOALI

Remedy Kombucha

330ml Ginger & Lemon	12
330ml Apple Crisp	12

SOFT DRINKS, JOALI FAVOURITES

320ml Coca Cola	8
320ml Coca Cola Zero	8
320ml Diet Cola	8
320ml Fanta	8
320ml Sprite	8
375ml Ginger Beer	8

MINERAL WATER FROM THE SOURCE

Still Water

750ml Evian	12
750ml Acqua Panna	14

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BEVERAGE MENU

Sparkling Water

750ml San Pellegrino	14
750ml Perrier	14

THE JOY OF JOALI FRESH PRESSED FRUITS

250ml	16

All of our fruits are fresh, so will depend on seasons and availability

NON-ALCOHOLIC SPARKLING

750ml Scavi & Ray, Italy	59

COFFEE SELECTION

ENERGY AND SOOTHING

All our coffee's are sustainably sourced

Americano, the black coffee with water	9
Decaffeinated Coffee	9
Espresso, the strong one	9
Flat White, the light milky one	9
Turkish Coffee, the traditional one	9
Caffé Latte, the milky one	10
Caffé Macchiato, the milky top one	10
Cappuccino, the frothy one	10
Double Espresso	10
Hot Chocolate, not coffee	10

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BEVERAGE MENU

COFFEE SELECTION · CONTINUED

Mocha, the choccy one 10

TEA SELECTION

All our tea's are sustainably sourced Tea selected from all around the world finest tea leaves and exclusives crops. Newby tea, the aristocrat of tea

Herbal Tea

Chamomile, to sleep 10

Ginger and Lemon, to beat the jetlag 10

Peach and Raspberry, to cool down 10

Peppermint, to relax the body and mind 10

Nil's Chai - Blue Pea, Basil & Chamomile, to embrace tranquility 10

White Tea

Silver Needle - Baihao Yinzhen, to detox 10

White Peony Tea - Bai Mudan, to beat the headache 10

Green Tea

Gyokuro, to bring joy 10

Gunpowder, to shoot out toxin 10

Matcha, to purify 10

Oriental Sencha, to energize 10

Black Tea

English Breakfast, the morning breath of Englishness 10

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BEVERAGE MENU

TEA SELECTION · CONTINUED

Decaf English Breakfast, to freshen the morning 10

Black Tropical, to boost 10

Earl Grey 10

CIGARETTE SELECTION

CAMEL

Camel Blue 35

Camel Blue are mostly appreciated for a luxury quality at a lower cost. For the production of these cigarettes are used only premium varieties of tobacco. Camel Blue cigarettes are perfect for all lovers of medium strength tobacco products who don't like to experiment with taste and smell of tobacco products giving preference to the classical tobacco products.

Camel Filters 35

Tobacco connoisseurs who have ever managed to try Camel Filters, all as one noticed the extraordinary softness of tobacco despite the high nicotine content and the amazing aroma which gives you exceptional sensation of luxury..It is impossible not to appreciate the unusual bouquet of taste sensations of these cigarettes. That is why many people are switching to these cigarettes having tried this product just once.

MARLBORO

Marlboro Gold 35

Marlboro Gold are considered to be mild cigarettes that are very easy to smoke and has a smooth and light taste. It is enough to try Marlboro Gold once and you can hardly ever give them up because of their incomparable flavour and a soft velvety flavour of premium tobacco.

Marlboro Red 35

Marlboro Red are one of the strongest cigarettes in assortment of Marlboro and has a unique and intense taste. Choose these strong cigarettes to feel a rich flavour of purest tobacco, calm down and spend a few minutes in heaven.

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