



*You're only alive if you've got "joie de vivre".
I've found my joy of life
there and remembered the reason why I live.
Then the joy became a promise.*

JOALI



INDONESIAN DINNER

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INDONESIAN DINNER

\$365 per person

Soto ayam

Indonesian style soup with shredded chicken, organic egg, fried onions and garlic, cabbage and carrot

Rujak

Fruit salad with peanut sauce served in a banana leaf basket

Sate lilit Bali

Fish sate served on lemongrass with Bali spice

Pepes ikam

Local reef fish steamed in banana leaf

Ayam betutu Bali

Whole roasted organic chicken cooked in banana leaf with Bali spice

Urapan

Mixed vegetables with sambal and coconut
Pandan scented jasmine rice

Condiments

Fresh sambal
Fried sambal
Coconut sambal

Tasting plate of Indonesian desserts

Allow our Indonesian chefs to surprise you with some traditional sweets



Please advise our hosts if you have any allergies or dietary requirements
Please note that price is in US\$ and subject to 10% service charge and applicable taxes



SET MENU

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\$365 per person

House made selection of breads

Roasted beetroot salad

Orange, goat's feta, house dressing, chervil, toasted almonds

OR

Lobster bisque

Shredded poached lobster, dill cream, chives

OR

Island young coconut salad

Dried tuna flakes, onion and curry leaves

OR

Soto ayam

Indonesian style soup with shredded chicken, organic egg, fried onions and garlic, cabbage and carrot

Salmon tartare

Quinoa, pomegranate, chives, cucumber, salmon roe and cumin scented yoghurt

OR

Alaskan king crab cocktail

Baby romaine, celery, granny smith apple, spicy mayo

OR

Sate lilit Bali

Fish sate served on lemongrass with Bali spice

OR

Reef fish carpaccio

Caviar, crème fraiche, chives and yuzu dressing

Pan seared scallops

Celeriac puree and celery

OR

Mushroom risotto

Mixed wild mushrooms, truffle oil, shaved parmesan

OR

Maori lakes lamb rack

Cooked in the tandoor and complimented with baba ganoush

OR

San choy bow

Minced wok fried duck with water chestnuts, crispy noodles and dried shiitake mushrooms in a crispy lettuce leaf

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JOALI SET MENU

Roasted baby chicken

Truffle potato puree and port chicken jus

OR

Isso curry

Sri Lankan tiger prawns in a spiced coconut curry

OR

Fihunu ihi

Native lobster grilled with local flavors

OR

Pepes ikam dengan urapan

Local reef fish steamed in banana leaf and served with mixed vegetables in sambal

OR

Ayam betutu Bali dengan nasi putih

Roasted organic chicken cooked in banana leaf with Bali spice and served with pandan scented jasmine rice

Lemon cheesecake

Fresh berries and berry coulis

OR

Chocolate and raspberry mille feuille

Light chocolate mousse and fresh raspberries

OR

Carrot and pineapple

Carrot and nut cake, compressed pineapple, mascarpone cream

OR

Selection of 3 hand picked cheeses

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MALDIVIAN DINNER

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MALDIVIAN DINNER

\$365 per person

Garudhiya

Local yellowfin tuna soup served with hot chili and lime

Island young coconut salad

Dried tuna flakes, onion and curry leaves

Local leaf salad

Fresh coconut, tuna and lime dressing

Kandu kukulhu

Yellowfin tuna in a local spice curry sauce

Fihunu ihi

Native lobster grilled with local flavors

Finunu kukulhu

Spiced grilled organic chicken thigh

Dhiri fiyaa baiy

Cumin and onion rice

Chapatti

Local flat bread

Condiments

Katta sambal

Fried drumstick leaves

Limes

Local onion

Maldivian chili

Tasting plate of local inspired desserts

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SRI LANKAN DINNER

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SRI LANKAN DINNER

\$365 per person

Thakkali lunu salad

Tomato, onion and fried eggplant salad with a salty and sour dressing

Kakulu soup

Sri Lankan mud crab with curry flavored soup

Parippu curry

Traditional dhal curry

Isso curry

Sri Lankan tiger prawns in a spiced coconut curry

Kalu kukul mas

Dry chicken curry with roasted aromatic spices

Ala bedum

Tempered potatoes with onion, curry leaves and rampe leaves

Sri Lankan organic red rice

Condiments

Papadum
Kochchi sambal

Watalappam

Local Sri Lankan jaggery based sweet with toasted cashewnuts



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