

BREAKFAST 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.



BREAKFAST À LA MINUTE

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.

JUICE AS PER YOUR DESIRE

The following juices are made fresh and can be ordered individually or mixed. Just ask our JOALI service hosts

JOALI juice of the day

JOALI smoothie of the day

(Or choose from the below seasonal ingredients)

Orange, green apple, red apple, pineapple, grapefruit, watermelon, beetroot, carrot, red pepper, cucumber, celery, spinach, ginger, papaya

COFFEE SELECTION

JOALI Coffee

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

Americano, espresso, decaffeinated espresso, iced coffee, caffè latte, caffè moccha, cappuccino

FINE TEA SELECTION

Black tea

English breakfast

Earl Grey

Premium Pu Erh

Black Tropical

Decaf English breakfast

White tea

Silver Needle

White Peony

Herbal tea

Peppermint

Chamomile

Ginger and lemon

Peach and raspberry

Green tea

Oriental Sencha

Gunpowder

Gyokuro Jade Dew tea

Matcha

ORGANIC TEAS

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

Split lemongrass
JOALI garden mint
Fresh lime and basil
Ginger tea (with or without honey)

OTHER TEAS

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

Bombay tea

Traditional prepared tea with cinnamon, cardamom and other spices with milk

Creamy tea

Very strong tea creamed up with milk and boiled for 15 minutes

AYURVEDIC ELIXIRS 30ML

Ayurveda in Sanskrit means 'the Science of Life'. This holistic system of medicine prevalent in Asia, is believed to have evolved from divine sources and practiced by sages in India over 3000-5000 years ago. Ayurveda views humans as a complex whole, including their external/ internal environment and derives its practice from universal laws of nature. We have a selection of elixirs available in our charcuterie room.

Cardiac tonic
Cleansing
Stress
Aches and pain
Detoxifying
Energy tonic
Purification blood
Well-being
Liver tonic
Balance
Cooling
Rejuvenates

TRADITIONAL AND HEALTHY

Seeds

sunflower seeds, pumpkin seeds, linen seeds



Nuts

walnut, almond, pistachio, macadamia



Dry fruit

apricot, figs, pineapple, papaya, raisins



Cereal

cornflakes, coco pops, granola, muesli



Yoghurt

berries, mango, plain



PANCAKES AND CREPES



Spiced Jaggery, fresh coconut



Cinnamon, prunes, honey



Banana, yogurt, strawberry, mint



Chocolate, walnut



Exotic tropical fruit



Mixed berry, sweetened mascarpone



Savory tuna tapenade, olives, remoulade



Sweet corn, cherry tomato salsa, crispy bacon



Simply done with; maple syrup, icing sugar, honey, banana, lemon and sugar, cinnamon or chocolate sauce



WAFFLES



With your choice of; maple syrup, icing sugar, honey, mixed berry, sweetened mascarpone or chocolate sauce

SPECIALTY EGG DISHES

Market style omelettes

With your choice of; ham, bacon, shrimp, lobster, chilli, smoked salmon, mushrooms, onion, capsicum, tomatoes, spring onion, Parmesan cheese, cheddar cheese



Scrambled eggs

Simply done or smoked salmon, chives, crème fraiche



JOALI Eggs Benedict

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



Poached free-range eggs

Served on brioche toast with Turkish yogurt



CHOOSE YOUR SIDES

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, Joali pork sausages, portabella mushrooms, potato rosti, beef bacon, pork bacon, parma ham, baked beans, roasted tomato, fowl medames, halloumi cheese



JOALI OPEN OMELETTES



Garden spinach

Gratinated with Parmesan cheese



Local seafood

Bonito, shrimp and reef fish with masmirus on the side



Masala

Tomato, onion, green chilli, coriander, ginger-garlic paste and masala spice



Fluffy egg white

Garden herbs, curly kale, caramelized onions



Our favourite

Parma ham, halloumi, our dried heirloom tomatoes, rocket salad



JOALI SO HEALTHY BREAKFAST

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

The perfect balance dishes to start your day

Paleo bread

Single poached egg, lemon enriched avocado crush, our dried heirloom tomatoes, cukes, rocket



Organic coconut yogurt

Summer mix muesli, mango, toasted coconut, passionfruit and agave



Quinoa and almond milk oat meal

Banana, raspberry, dried cranberries, nashi pear, cinnamon



