



sa<sup>o</sup>ke

**JUNIOR ART  
BY SAOKE**



gluten



crustaceans



fish



eggs



nuts



dairy / milk



soy



molluscs



sesame



organic



vegetarian



pork



alcohol



fair trade



sustainable



JOALI  
HEALTHY



JOALI  
SIGNATURE



VEGAN

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.

At JOALI Maldives, we offer the best whilst being sustainable and ethical. With utmost care and worldwide ethical sourcing, we try to always improve the ingredients offered, whilst respecting environmental concerns.

Our culinary team crafts specialties with locally caught fish and seafood, along with organic produce from our Chef's Garden. Our commitment to fair trade principles is reflected in ethically sourced tea and coffee products. We use local produce as much as possible and offer regional and seasonal options. Please ask our Host for recommendations for locally sourced food.



# Junior Art by Saoke

For the bodies and minds of our juniors, we aim to provide food to keep them going and growing. Meals which are both delicious and well balanced.

Please do ask our service team if you have any requests off the menu. With a little time, our culinary team can perform mini miracles.

## ABOVE AND BEYOND MOCKTAILS...

**Kung Fu Panda** 8  
Rice milk, Oreo cookies, vanilla ice cream

**SpongeBob** 8  
Fresh pineapple juice, pineapple cream, sprite

**Surface Paradise** 8  
Fresh mango juice, banana, strawberry, vanilla ice cream

**Mura Apple Tree** 8  
Apple juice, cinnamon syrup, ice

**Moana Punch** 8  
Banana, strawberry ice cream, fresh coconut cream

# SUSHI AND STARTERS

<b>Edamame</b> Simply steamed	6	
<b>Raw Vegetables Stick</b> Avocado, cucumber, carrot	6	
<b>Tuna Temaki</b> Shredded cooked tuna, cucumber, Japanese mayonnaise	10	 
<b>Karaage Temaki</b> Crispy chicken, avocado, Japanese mayonnaise	10	
<b>JOALI Children's Roll (6 pieces per order)</b> Cucumber	10	
Avocado	10	
Cucumber, avocado	10	
Cooked tuna, Japanese mayonnaise	12	 
Shrimp tempura, Japanese mayonnaise	12	  
Karaage, Japanese mayonnaise	12	



# JAPANESE SPECIALTIES

<b>Fish Tempura</b> Tempura fried fish, French fries	14	  
<b>Udon Soup</b> Lightly seasoned dashi, organic chicken, shiitake mushrooms, carrots, bok choy	14	 
<b>Karaage</b> Crispy fried chicken pieces, Japanese mayonnaise	16	
<b>Tonkatsu</b> Panko crumbed pork, shredded cabbage, tonkatsu sauce	18	 
<b>Shrimp Tempura</b> Tomato aioli	18	  
<b>Japanese Fried Rice</b> Add on chicken, egg, vegetables	18	 










Please advise your host of any food allergies or dietary requirements  
Please note that all prices are in US\$ and subject to 10% service charge and applicable taxes

# ROBATA

ALL SERVED WITH JAPANESE RICE, BROCOLLINI, SWEET POTATO

<b>Catch of the Day</b> Simply done	16	
<b>Organic Salmon</b> Teriyaki glazed	18	
<b>Organic Chicken</b> Crispy chicken with teriyaki glaze	18	
<b>Angus Beef Striploin</b> Simply done	22	

# DESSERTS

<b>Ice Creams and Sorbets (per scoop)</b> Please ask your host for the flavors of the day	6	 
<b>Exotic Fruit Plate</b> Seasonally selected fruit	10	
<b>Harumaki</b> Vanilla ice cream and chocolate sauce	14	  
<b>Choice of Tempura Ice Creams</b> Mix berry compote	14	  
Vanilla		
Chocolate		
Strawberry		

