

⌘ 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

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

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

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 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

PANCAKES AND CREPES



Make your own choices;



Spiced Jaggery

Fresh Coconut

Strawberry

Mint

Walnut

Exotic Tropical Fruits

Mixed Berry

Sweetened Mascarpone

Olives Remoulade

Sweet Corn

Cherry Tomato Salsa

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

SPECIALTY EGG DISHES

Market Style Omelettes

With your choice of;

Ham, bacon, shrimp, lobster, chili, tomatoes,
smoked salmon, mushrooms, onion, capsicum,
spring onion, Parmesan cheese, cheddar cheese



Scrambled Eggs

Simply done or smoked salmon, chives, crème fraiche



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



JOALI Crab Benedict

Scallion, paprika, hollandaise sauce



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

Pork Sausages

Chicken Sausage

Parma Ham

Beef Bacon

Pork Bacon

Portobello Mushroom

Potato Rosti

Roasted Tomato

Baked Beans

Foul 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



Fluffy Egg White

Garden herbs, curly kale, caramelized onions



Our Favourite

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



Menemen

Scrambled egg, tomato, onion, peppers, parsley



Shakshuka

Baked egg in tomato sauce



REGIONALLY INFLUENCED DISHES

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

Maldivian Omelette

Onion, Maldivian chili, curry leaf, katta sambol, moringa leaves



Maldivian Mashuni

Local chapatti, lime, traditional condiments



Grilled Red Fish Fillet

On organic red rice and white radish pickle



Grilled Halloumi Cheese

Our dried cherry tomatoes and mint yogurt



Please advise your host of any food allergies or dietary requirement

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.

Paleo Bread

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



Organic Coconut Yogurt

Summer mix muesli, mango, toasted coconut, passion fruit and agave



Quinoa and Almond Milk Oat Meal

Banana, raspberry, dried cranberries, nashi pear, cinnamon



Avocado Toast with House Smoked Salmon

Sour toast, crushed avocado, cream cheese, pickled gherkin, dill leaves



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



Blue Pea Flower Acai Bowl

Acai bowl with fresh berries, honeybee pollen, blue pea powder and chia seed



Chimichurri Zucchini Toast

Gluten-free zucchini bread, avocado and chimichurri



JOALI Green Shakshouka

Mediterranean green satta shakshouka, parsley, coriander and jalapeño



