



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.



Michelin Star Chef THEODOR FALSER As part of our culinary arts program, we are very proud to announce that starting March, 2021, Michelin Star Chef Theodor Falser has joined JOALI Maldives, as our Italian culinary consultant.

Chef Theodor Falser is a 6th generation wine farmer and a very experienced chef. With a very successful culinary history, He is highly enthusiastic in offering guests a one-of-a-kind experience, using ingredients, such as wild herbs and regional products.

Each dish has it's own soul and his favourite culinary story to share involves creating a combination with exclusive Italian wine and herbs. In the constant search of eliciting emotion and arousing curiosity, his career has taken him on an interesting journey, from South Tyrol to Switzerland, to Oman, Dubai, Ecuador and back to Italy.

"I want to bring the "Italian" fiavors to Maldives, using as much as possible, only the finest local ingredients" says multi-award winning, Michelin-starred Theodor Falser.

The absolute best elegant cuisine, a world of Italian fiavors, a luxury foodie experience – the key ingredients to the most memorable meal yet.



Chef Theodor Falser Wine Tasting Menu

USD 350 per person USD 250 for food only

Scallops, cauliflower, salmon caviar Gavi Tenuta Del Melo 2018, Piedmont

Ravioli, goat cheese, tomato water, lemon gel La Piuma Orvieto Classico 2018, Umbria

Carnaroli truffle risotto Pinot Noir, 'Krafuss', Alois Lageder 2016, Alto Adige

Green apple chardonnay sorbet

Beef cuberoll, potatoes, grilled asparagus, truffle, beef jus Sassoalloro, Jacopo Biondi Santi 2011, Tuscany

> Sparkling yoghurt Homemade Limoncello



Please note that all prices are in US\$ and subject to 10% service charge and applicable taxes

DINNER MENU

Per Iniziare



Pane artigianale, grissini, focaccia, pane con semi di lino Artisanal whole wheat bread, grissini, focaccia, flaxseed bread

<u>Antipasti</u>

Verdure di stagione condite con riduzione di aceto rosso ai lamponi Seasonal vegetable salad with carrots, lettuce, zucchini, potato, green beans, asparagus, rocket and reduction of red raspberry vinegar	24	
Zucchina, caprino, olio alla menta, gel al limone Zucchini rolls, goat cheese, lemon gel, mint oil	24	(b)
Gambero crudo, colatura pomodoro, panna acida, limone Raw prawns, tomato juice, sour cream, lemon	28	B ®®
Bellini vitello tonnato Our version of the classic, espresso roasted tuna, veal tenderloin, creamy tuna sauce, marinated red onions	28	0
Tartare di manzo, spuma di tuorlo, cialda di riso, nocciole, polvere di capperi Beef tartare, egg yolk foam, crispy carnaroli, hazelnuts, caper powder	28	
Prosciutto di Parma 24 mesi, burrata, pomodorini, basilico, melanzane Parma ham aged 24 months, burrata cheese, confit tomatoes, basil, mini pickled eggplants	32	
Capesante scottate, mela verde, sedano, caviale di salmone Pan seared scallops, green apples, celery juice, salmon caviar	32	۲
Carpaccio di manzo Wagyu, cavolfiore, crema di cipolla, aceto balsamico, tartufo nero Wagyu carpaccio, cauliflower, caramelized onion cream, balsamic reduction, black truffle	32	
Ostriche Half dozen Dozen Oysters served on crush ice with chardonnay vinegar, shallot and lemon	42 84	

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A selection of Handmade pastas, authentic Tuscan creations with vibrant ingredients filling our menu and combined with zesty-curated flavors, leaving you awakened with mouthwatering tastes and feeling light as the ocean breeze.



<u>Zuppa</u>

Il nostro caciucco Traditional Italian seafood soup, tomatoes, chili

Primi

Gnocchi di patate verdi, granchio, olio aneto Homemade baby spinach potato gnocchi, crab meat, dill oil	32	
Spaghetti Chitarra fatti in casa, pomodoro, olive taggiasche, basilico Homemade spaghetti Chitarra, tomato, taggiasche olives, basil, olive oil	32	I (I)
Tagliolini al nero di seppia, astice, pomodorini, leggermente piccante Homemade squid ink tagliolini, lobster, cherry tomatoes, slightly spicy	36	
Pappardelle, crema acciughe, broccoli, burrata, limone candito, pane all'aglio Homemade pappardelle, anchovies cream, broccoli, burrata, candied lemon, garlic bread crumble	36	⊘ᠿॗ®⊘
Ravioli, melanzane, ricotta, ragù vegetariano Homemade ravioli, eggplant, ricotta, vegetable ragu	36	
La nostra tagliatella bolognese Our tagliatelle bolognese, Wagyu, braised white onions, beef jus, truffle	42	C B C b C O
<u>Riso</u>		
Risotto selezione Acquarello, rapa rossa,	44	

Risotto selezione Acquarello, rapa rossa, gorgonzola, noci, tartufo nero Risotto Carnaroli Acquarello, beetroot, gorgonzola, walnuts, truffle

Risotto selezione Acquarello, frutti di mare, salicornia, olive Risotto Carnaroli Acquarello, seafood, samphire, olive crumble



48 (1)(*)

Try one festive inspired wine degustation with tasty variations for individual textures and flavors of exotic Mediterranean sophistication. Our Bellini Kitchen is often the host to famous international chefs and wine makers events were we introduce their signature cuisine, wines through our thematic menus.

<u>Secondi</u>	
Tonno, cavolfiore caramellato, panzanella, pak choi Roasted tuna, caramelized cauliflower, panzanella sala pak choi	38 ∉ि∂ ∕⊗∕∕
Filetto di Branzino, mini parmigiana puré piselli e menta, brodo pomodoro e cozze Sea bass fillet, parmigiana, minted pea purée, tomato broth, mussels	44 🕞 🏽 🕭
Filetto di maiale, patate affumicate, peperoni, asparagi verdi Pork tenderloin, smoked potatoes, marinated red peppers, green asparagus	48 🗷 📻
Gamberi in padella, zucchini in due consistenze, gremolata Roasted Tiger prawns, zucchini two style consistencies, gremolata	52 🕞 🛞
Costolette di agnello, crosta alle erbe, carote, kale Lamb rack, herb crust, carrot cream, kale	52 🗷 🕒
Galletto arrosto glassato al miele piccante, polenta soffice Slow roasted spatchcock with spicy honey glaze and soft polenta	62 🗷 🕒
Costola di manzo, amarone, lasagna di sedano rapa, pesto olive secce Amarone braised beef ribs, celeriac lasagna, dried olive pesto	72 🖉 🕒 🄃 🍥
Filetto di manzo, barbabietola, gorgonzola, tartufo	78 🗷 🕒
Dry aged beef tenderloin, oven roasted beetroots, gorgonzola cheese, black truffles	
Aragosta, cavolfiore, olio aneto, caviar Lobster, cauliflower, dill oil, caviar	105 🕞 🙈 🍥
<u>Contorni</u>	
Zucchine fritte Crispy zucchini fries	14 🗷 😡
Patate novelle con erba cipollina Oven baked potato, chives	14 <table-cell> 🕒</table-cell>
Verdure grigliate secondo stagione Grilled seasonal vegetables	14 😡

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