

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.

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## 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

**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

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## FINE TEA SELECTION

### 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

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## 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



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## SPECIALTY EGG DISHES

### Market style omelettes

With your choice of;

Ham, bacon, shrimp, lobster, chilli, 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

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## 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 prepared by the JOALI culinary team, just like in their home*

### Maldivian omelette

Onion, Maldivian chilli, 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



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## 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, passionfruit 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





