



Connecting Your Desire  
with Playful Creativity



## The Four Pillars

Whilst each recipe has been curated to nourish all of the four pillars, highlighted icons indicate those that contain elements to enhance specific pillars

### Mind

The Mind is responsible for thinking, feeling, and making choices, as well as directing our emotional, psychological, and social wellbeing.

Our mind is the gravitational field that determines how we express ourselves, handle stress and relate to others.

### Microbiome

Referred to as the second brain, the gut's Microbiome plays a key role in human health by breaking down and absorbing nutrients and strengthening the immune system.

When the gut is healthy, the other pillars thrive.

### Skin

Skin is the largest body organ with its own microbiome. By focusing on the skin health, we nurture the body, restore natural beauty and reverse ageing, impacting many areas of life, including self-confidence.

### Energy

Energy is a journey of the body, expanding through conscious movement. This pillar reflects how we sustain and renew physical energy to have the capacity to keep thriving. Regular intervals of self-care, restoration, and recovery help to re-energise ourselves, even during high-paced periods.



peanuts



gluten



lupin



dairy / milk



soybeans



tree nuts



eggs



fish



shellfish

Although all due care is taken,  
some allergens may still be present in 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.

MOJO is about finding your talisman. We appreciate mother earth as a generous giver of foods – some intriguing, some unfamiliar. But isn't life all about discovery and serendipity? A joyous journey emanating from something new and wonderful.

Our cuisine focuses on moderation and inclusion, and our culinary practices come from deep understanding and research rather than trends.

Reconnect with your senses, ignite the spark of joy within, and immerse yourself in the pleasure of eating and nourishment. Bringing mindfulness to the table offers a gentler, more compassionate approach to eating.

## LIGHT



### GREEN SALAD

2 6

Avocado | Roasted Apples | Pepitas | Passion Fruit Dressing

130 Kcal | 7 g carb | 2 g protein | 11 g fat



### QUINOA SALAD

2 3

Chickpeas | Cucumber | Tomatoes | Yuzu Garlic Dressing

230 Kcal | 27 g carb | 6 g protein | 12 g fat



### ROASTED PUMPKIN AND AVOCADO SALAD

2 6

Mesclun Salad | Avocado | Tahini Dressing

180 Kcal | 11 g carb | 4 g protein | 15 g fat



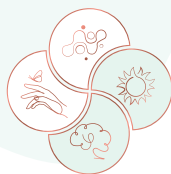
### NICOISE SALAD

2 2

Marinated Olive | Thai Green Bean

Roasted Herbs Baby Potato

135 Kcal | 10 g carb | 6 g protein | 8 g fat



### MOJO KALE CAESAR SALAD

2 0

Vegan Caesar Dressing | Gluten-Free Garlic Crouton

Roasted Sweet Potato

169 Kcal | 21 g carb | 12 g protein | 14 g fat





## THAI RAW PAPAYA SALAD

22

Thai Herbs | Long Bean | Roasted Peanut

170 Kcal | 32 g carb | 9 g protein | 24 g fat



## PERUVIAN CEVICHE

36

Scallion | Thai Chilli

230 Kcal | 19 g carb | 16 g protein | 11 g fat



## LIGHT ADD-ONS

### LINE CAUGHT

12

### SMOKED REEF FISH 120 G

131 Kcal | 0 g carb | 27 g protein | 1.42 g fat

### TUNA 120 G

18

158 Kcal | 0 g carb | 34 g protein | 0.5 g fat

### CRAB MEAT 70 G

30

68 Kcal | 0 g carb | 13 g protein | 0.2 g fat

### PRAWN 90 G

18

360 Kcal | 0 g carb | 32 g protein | 15 g fat

### CHICKEN 90 G

15

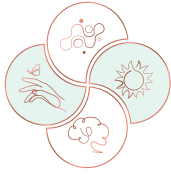
300 Kcal | 0 g carb | 18 g protein | 10 g fat

### GRAIN FEED BLACK ANGUS BEEF 80 G

20

145 Kcal | 0 g carb | 22 g protein | 12 g fat

# MOJO BOWLS



## CHICKEN BURRITO PROTEIN BOWL

44

Braised Bean | Pico de Gallo | Guacamole  
292 Kcal | 19 g carb | 25 g protein | 20 g fat



## PAD THAI

36

Roasted Cashew Nut | Flattened Rice Noodles  
Pan Fried Tofu | Seared Sri Lanka Prawn  
314 Kcal | 40 g carb | 16 g protein | 15 g fat



## MALDIVIAN CURRY WITH FISH OR VEGETARIAN

35

Coconut Pandan Steam Brown Rice  
Masmirus | Chapati  
170 - 320 Kcal | 26 g carb | 3 - 41 g protein | 6 - 10 g fat



## SEAFOOD NASI GORENG

43

Brown Basmati Rice | Acar | Mix Seafood  
290 Kcal | 25 g carb | 26 g protein | 10 g fat



## GRILLED SEABASS WITH TOMATO PROVENÇAL

53

Green Peas | Chimichurri | Marbled Celeriac Velouté  
278 Kcal | 4 g carb | 32 g protein | 14 g fat



### MOJO BEEF BOWL

42

Beef Ragù | Pepitas and Brown Rice Pilaf | Sauerkraut  
340 Kcal | 40 g carb | 15 g protein | 14 g fat



### GRILLED SALMON POWER BOWL

60

Scallion Salsa Verde | Sautéed Buckwheat  
Grilled Vegetables  
365 Kcal | 38 g carb | 27 g protein | 24 g fat



## BOUILLON



### AVOCADO - MELON GAZPACHO

22

Citrus | Cucumber | Bell Pepper  
122 Kcal | 12 g carb | 3 g protein | 4 g fat



### PEAR AND KALE SOUP

22

Gluten Free Crouton | Kale Chips  
Coconut Carob Flakes  
136 Kcal | 10 g carb | 4 g protein | 5 g fat



## WRAPS, BUNS AND TACOS



### NO BEEF IN THE BURGER

28

Beetroot and Mushroom Patty | Vegan Mayo  
Homemade Ketchup

297 Kcal | 54 g carb | 10 g | 9 g fat



### CILANTRO SHRIMP WRAP

40

Wholewheat Flatbread | Smoked Fish Ketchup  
Pico de Gallo

252 Kcal | 23 g carb | 21 g protein | 10 g fat

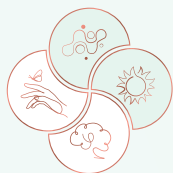


### TACOS WITH CHOICE OF CHICKEN OR VEGETABLE

40

Wheat Tortilla | Braised Beans | Avocado | Tomato Salsa

260-290 Kcal | 20-23 g carb | 8-11 g protein | 16-21 g fat

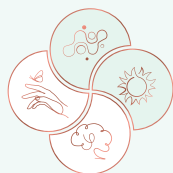


### LAMB SEEKH KEBAB

48

Pickled Vegetable | Pita Bread | Garlic Sauce

320 Kcal | 37 g carbs | 28 g protein | 10 g fat



### EDIBLE GREEN

35

Spinach Flatbread | Smoked Chicken  
Guacamole | Chilera

300 Kcal | 28 g carb | 30 g protein | 10 g fat



## WOOD FIRE

*Choice of Sourdough or Gluten-free base*



### PIDE

42

#### CHOICE OF BEEF OR SPINACH AND FETA CHEESE

Parsley | Mozzarella | Basil

623 Kcal | 90 g carb | 22 g protein | 24 g fat



### MEAT-ZA

55

Tajima Wagyu Beef | Pepperoni

Marinated Corn Fed Chicken

638 Kcal | 85 g carb | 32 g protein | 28 g fat

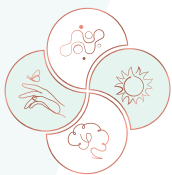


### SOUND OF THE SEA

45

Velouté | Marinated Mix Seafood | Pickled Vegetables

630 Kcal | 83 g carb | 25 g protein | 22 g fat



### LAHMACUN

40

Spice Ground Lamb | Tomato | Parsley

489 Kcal | 58 g carb | 15 g protein | 21 g fat



### MOJO MEDLEY PIZZA

40

Roasted Vegetables | Truffle Aioli | Basil

620 Kcal | 85 g carb | 19 g protein | 23 g fat



## FINALE

**SEASONAL FRUIT  
PLATTER** **23**



**CHOCOLATE BROWNIES** **28**

Berries | Cream Anglaise

240 Kcal | 21 g carb | 3 g protein | 17 g fat



**TASTING OF ICE CREAM  
AND SORBETS** **23**

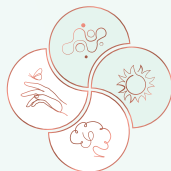


Vanilla | Strawberry | Chocolate

90-140 Kcal | 18 - 4 g carb | 2 g protein | 4 g fat



**MIX BERRY CRUMBLE** **25**

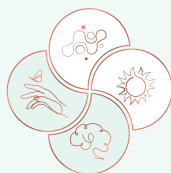


Berries Compote | Raspberry Sorbet

140 Kcal | 25 g carb | 3 g protein | 12 g fat



**VEGAN CHOCOLATE  
MOUSSE** **25**

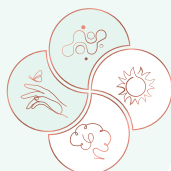


Pistachio | Chocolate Soil | Berries

380 Kcal | 46 g carb | 16 g protein | 15 g fat



**WHERE'S THE CHEESE  
IN THE CHEESECAKE** **25**



Berry Confiture | Keto Seed Granola | Confit Orange

290 Kcal | 26 g carb | 6 g protein | 19 g fat





# *Our Sourcing Philosophy*

*We strive for playfulness, meaning and permanence in our cooking. We seek to honour the noble work of farmers and myriad producers hoping that, if we succeed in doing so, we may inspire our team, our guests and our community to eat and live well.*

*We are the humble custodians of the legacy bequeathed to us. Of history and culture. Of the contributions of many chefs who did the groundwork before us. We continue to learn by remaining true to our beliefs and food philosophy. While doing so, we try to respect the sanctity of the products that we grow and procure.*

*We take utmost interest in teaching, mentoring and supporting our team. Our daily pursuits remain strongly connected to our mission to make food more nourishing, interesting, delicious, relevant and personal. Our food is what we give of ourselves.*

*Our relationships with artisans, growers, foragers and other members of this dynamic destination are ever evolving. We hope to continue contributing meaningfully to efforts that support the community, and to share the collective vision of sustainable principles and practices.*

*The JOALI BEING kitchen is dedicated to consciously sourcing ingredients from organic farms, artisans and small producers. Our restaurant is also home to striking design pieces and handmade crafts, made with passion and the use of traditional techniques.*

## *Our Endeavor Includes.*

*Homemade nut butter, fruit butter, granola, infused honey, sauces*

*Seasonal produce from small farms and farmer's markets in their respective countries*

*Sustainable fish and seafood*

*Humanely treated and environmentally conscious food from "Earth to Table"*

