



Connecting Your Desire  
with Playful Creativity

Food is divine and plays a vital role in our lives. For us at JOALI BEING, it is beyond fuel - it is the energy, the medicine, that drives us forward.

At the core of our regenerative cuisine is the amalgamation of three key elements: culinary creativity, a modern approach to nutrition, and our signature philosophy of wellbeing.

Along with forming a vital aspect of wellbeing, food is also meant to be a fun and fulfilling experience. Let us take time to enjoy it!

Beyond enabling our guests to discover unexpected culinary finds and sample unique takes on familiar favourites, we see food as a bridge to fulfilling personal and spiritual journeys. Our highly trained team is dedicated to supporting you along your chosen path.

I believe food can reconnect us to nature's rhythms, awaken realisation, and evoke a sense of gratitude. This is the guiding intention behind our menu, created with the hope of aligning with your personal objectives.

Please accept this delicious invitation to a long and healthy life.

You can connect with me directly should you wish to know more about our offerings and curated experiences.

*Wishing you a joyful sojourn  
Best wishes*

Executive Chef  
Richard Siahaan

# EARTH TO TABLE CUISINE

Our progenitors foraged, scaled hills and mountains, and dived deep to source their food. When we sowed the first seeds in nature, we sowed the seeds of human advancement. The joy of living was integrated with the effort of sourcing and the pleasure of eating. Since food was connected with the inherent rhythms of the earth, the people felt more alive, in sync with nature and their surroundings.

This connection with the earth is at the heart of progressive “Earth to Table” cuisine. Our forward-thinking proposition is centred around responsible dining and a responsive approach.

Over the last few decades, the term “sustainability” has seen an extraordinary rise to fame. Moving from the fringes to the mainstream, it has become one of the defining features of 21st century evolution. The entire approach to food has changed dramatically.

Our culinary philosophy facilitates engagement through the in-depth exploration of unique ingredients, in a manner that is noble and timeless in its scope.

It is with this vision that we “sow” our intention for Earth to Table cuisine at JOALI BEING, celebrating the diversity of our sources and the integrity of our ingredients.



## *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



### CAULIFLOWER TEXTURES

26

Roasted Brown Rice Granola | Spiced Cauliflower  
Cauliflower Velouté

200 Kcal | 37 g carbs | 4 g protein | 6 g fat



### WILD MUSHROOM BOUQUET

28

Mushroom Cappuccino | Mushroom Tapenade

180 Kcal | 24 g carbs | 5 g protein | 8 g fat



### 63° QUAIL BALLOTINE

37

Smoked Onion Puree | Smashed Minted Peas  
Berries Quail Jus

180 Kcal | 10 g carbs | 15 g protein | 9 g fat



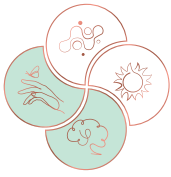
### TAJIMA WAGYU TAGLIATA

40

Kale Salsa Verde | Balsamic Shallot Caviar  
Truffle Polenta Cake

290 Kcal | 33 g carbs | 14 g protein | 13 g fat





## SALMON ON ICE

38

Salmon Tartare | Roasted Garlic-Aji Amarillo Aioli  
Crème-Lemon Dressing

180 Kcal | 6 g carbs | 21 g protein | 16 g fat



## BROTH



## FRENCH ONION SOUP

22

Caramelised Onion | Beef Bouillon | Garlic Croutons

200 Kcal | 9 g carbs | 2 g protein | 18 g fat



## ASPARAGUS CRÈME SOUP

22

Sauerkraut | Tartar of Burnt Asparagus | Citrus Gel

170 Kcal | 25 g carbs | 3 g protein | 9 g fat



## SCALLOP CIOPPINO

33

Soybean | Herbs Oil | Fennel-Fish Bouillon

170 Kcal | 25 g carbs | 3 g protein | 9 g fat





## SUBSTANTIAL



### BARLEY RISOTTO

36

Wild Mushroom | Sundried Tomato | 62° C Hens Egg  
340 Kcal | 58 g carbs | 15 g protein | 7 g fat



### PLANCHERED SEAFOOD

52

### WITH SWEET POTATO GNOCCHI

Clam | Prawn | Marinated Calamari in Kiwi | Green Peas  
340 Kcal | 30 g carbs | 21 g protein | 2 g fat



### WOOD FIRE SRI LANKAN SCAMPI

67

Fermented Vegetable | Tomato-Olive Sauce Vierge  
Hummus-Chimichurri

370 Kcal | 12 g carbs | 30 g protein | 23 g fat



### TANDOOR ROASTED REEF FISH

60

Celeriac Linguine | Collard Greens | Nage Sauce  
370 Kcal | 12 g carbs | 30 g protein | 23 g fat



### BAMBOO LOBSTER THERMIDOR

150

Rosemary Potato | Bechamel | Parsley  
350 Kcal | 32 g carbs | 31 g protein | 6 g fat





## APPLEWOOD GRILLED TAJIMA

### WAGYU STRIPLOIN MARBLED 7+

92

Dauphinoise Potato | Bordelaise Sauce | Hijiki

420 Kcal | 28 g carbs | 22 g protein | 24 g fat



## TWICE COOKED WAGYU SHORTRIBS

### WITH STAR ANISE-THYME JUS

92

Grilled Broccolini | Fermented Vegetable

Savoury Sesame Seed

310 Kcal | 11 g carbs | 25 g protein | 7 g fat



## SOUS VIDE GUINEA FOWL

70

Wilted Kale | Charred Baby Corn | Thyme Jus

270 Kcal | 6 g carbs | 51 g protein | 6 g fat



## RAS EL HANOUT RUB GRILLED LAMB RACK

70

Moroccan Couscous | Glazed Cumin Carrot | Mint Jus

350 Kcal | 27 g carbs | 42 g protein | 9 g fat

**FINALE****SEASONAL FRUIT PLATTER 23****TASTING OF ICE CREAM  
AND SORBETS 23**

Vanilla | Strawberry | Chocolate

140-290 Kcal | 4-18 g carbs | 0-1 g protein | 2-14 g fat

**MIX BERRY CRUMBLE 25**

Berry Compote | Raspberry Sorbet

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

**PASSION FRUIT CHEESECAKE 25**

Caramelised Hazelnut | Candied Oranges

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

**CHOCOLATE MOUSSE 25**

Pistachio | Chocolate Soil | Berries

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

**STRAWBERRY & COCONUT 25**

Coconut Yoghurt | Sweet Balsamic | Basil

110 Kcal | 9 g carbs | 16 g protein | 15 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."*

