



## Welcome to Muraka Restaurant

Muraka, meaning "Coral" in Dhivehi (the native language spoken in the Maldives) is idyllically set over the lagoon and is surrounded, as the name suggests, by an abundance of coral and fish life. Here in our small intimate over water restaurant we are pleased to provide this exquisite à la carte menu seven days a week. In addition, every Tuesday we offer a Maldivian Lobster Menu and Saturdays we indulge you with a tantalizing Wine Dinner (reservations are required).

At Mirihi we source some of the world's finest produce. Haute cuisine is embellished by a well-selected and award-winning range of wines from the Old and New World with a special emphasis on boutique wineries and an exclusive selection of fine Champagne.

Should you have any special gastronomical desires, please feel free to let us know how we can tantalize you further!

Enjoy the Muraka experience!

Yours

**Alexander Mack**  
Executive Chef

✿ "Lui Kaanaa" – light dishes, gently prepared

# Asian Spice Menu

Our culinary journey through Asia

## **Lango Thai Tiger prawn**

on green mango lentil salad

## **Green fish curry**

with eggplant and mushroom,  
served with Basmati rice

## **Red duck curry with grapes and Kaffir lime**

served with Tumeric rice

## **Black sticky rice ice cream**

with mango salad

per person

**88**

All prices (USD) are subject to 10% service charge and 12% GST

# Starters

## Maldivian lobster & papaya salad ✿

with papaya seed dressing

*31*

## Muraka garden salad with green tea smoked marlin ✿

with white balsamic-miso vinaigrette

*24*

## Scallop with almond & orange crust ✿

with quinoa-mango rice wrapper and grilled zucchini

*25*

## Tuna tartare ✿

with ginger, fermented shallots and sweet basil,  
served with crispy Farata"

*25*

## Signature Bento Box for Two

Traditional Japanese bento box

filled with scallop rice wrappers, tuna tartare, seared foie gras and Angus beef Tataky –

Our most popular signature appetizers

*58*

# Entrées

## **Asian Angus beef Tataky with sesame**

on tepid warm cucumber-ginger salad

*29*

## **Truffle ravioli**

with vanilla and kaffir lime butter

*27*

## **Seared Foie Gras with pear chutney**

served with crispy wontons and warm Chinese vegetable salad

*34*

# Soups

## **White tomato cream**

perfumed with Sherry and served with a crispy pesto toast

*21*

## **Clear curry lobster bisque**

with lobster and watermelon

*25*

## **Saffron chowder**

fragranced with Champagne, accompanied by seared scallop

*24*

# Seafood

## **Tiger prawns**

with Whiskey flambé, fried in chili Kafir paste,  
accompanied by Japanese rice with seaweed and sesame, and Lotus chips

*57*

## **Maldivian lobster**

with parmesan-wasabi foam and pine-rocket risotto

*76*

## **Grilled Maldivian lobster**

with vegetable tempura and three sauces

*76*

## **Muraka seafood platter**

Tiger prawns, reef fish filet, tuna, Maldivian lobster, scallop, squid & mussels,  
served with Kafir-lime risotto

*64*

# Fish filets

## **Oven-baked snow fish filet**

on Champagne-truffle sauce with asparagus and Thai basil pasta

*53*

## **Barramundi – seared on a potato crust**

with white vermouth sauce and vegetables

*49*

## **Reef fish & Tiger prawns – steamed in bamboo basket ❁**

in soya sauce with chili, coriander and vegetables, served with rice

*43*

## **Red Snapper with Quinoa crust**

with coconut-lime sauce and sautéed wing beans

*47*

## **Maldivian tuna loin**

with Thai style Spirulina noodles and vegetables

*47*

# Meat cuts

## **Chicken breast roasted with five spices and sesame ✱**

on Tonka bean tagerine sauce, served with black risotto, goji berries and bok choy

*43*

## **Crispy duck breast and mulberries**

with Earl-Grey tea sauce, served with crispy potato balls and tamarind morning glory

*48*

## **Iberico pork chop**

with mushroom & Port wine sauce and black walnut polenta, served with grilled king oyster mushrooms

*59*

## **Australian lamb rack**

with espresso pomegranate gravy, Edamame beans and taro chips

*56*

## **Veal tenderloin**

seared on a Ducca crust, served with Beluga lentil ragout and Matcha green tea pasta

*57*

## **Australian Angus filet – poached in red wine & grilled garlic**

served on Hong Kong broccoli with truffle mash spring roll and black fermented pepper

*62*

## **Wagyū tenderloin**

with Kampot-pepper sauce served apart, young kale and green mango & pine risotto

*105*



# Cheese

## **Cheese platter**

Assorted cheeses with nuts and grapes

*22*

## **Baked Taleggio**

with apple-Roesti and grape salad with Grappa

*21*

## **Goat cheese pralines**

Selection of seasoned goat cheese pralines

*22*

# Dessert

## **Chocolate passion fruit tart**

served with sour cream ice cream

*21*

## **Lime Meringue parfait**

with coconut rum and nougat

*19*

## **Panna Cotta with coconut**

and mango with basil

*19*

## **Blond chocolate mousse**

With freeze dried raspberries and sesame toffee

*18*

## **Crispy banana spring roll**

with coconut ice cream

*17*

## **Matcha cream caramel**

with coconut and tropical fruit salad

*18*

## **Guava Tiramisù**

*20*