



Vegetarian Menu

Welcome to Muraka!

Muraka, meaning "Coral" in Dhivehi (the native language spoken in the Maldives), is idyllically set over the lagoon of Mirihi island and is bedded on top of corals with an abundance of fish life.


Our haute cuisine is accompanied by our well-selected and award-winning wine list with a wide range of wines from the Old & New World and an exclusive selection of fine Champagne.

Please do not hesitate to contact us for further vegetarian & vegan options. Our Executive Chef and his talented kitchen team are more than happy to prove their skills by creating and cooking a customized mouthwatering meal for you.

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

Enjoy the Muraka experience!


Urs Gnotke
Food & Beverage Manager

Yours 
Alexander Mack
Executive Chef

Starters

Beetroot carpaccio ✨

apple, orange, fried horseradish
and saffron crème fraiche

15

Marinated grilled vegetables ✨

mixed leaves and cocktail tomatoes

19

Root vegetable in almond orange crust ✨

green mango, quinoa, zucchini and citrus salad

21

Entrées

Thyme & chili fettuccini

grilled bell peppers and white Kampot pepper cream

17

Truffle ravioli

made with Australian black truffle, vanilla and kaffir lime
served with balsamic reduction

27

Puff pastry

filled with saffron, mango and sweet potato
served with aioli and tonka bean oil

21

Truffle risotto ✨

made with Australian black truffle

29

✨ **Vegan or adaptable to vegan**

All prices (USD) are subject to 10% service charge and 12% GST
We are offering a 30% discount for all guest on HB / FB

Soups

Iced pink guava soup

yogurt and pink peppercorn

12

White tomato cream soup

tomato tartare and puff pastry

15

Porcini mushroom cappuccino

with taleggio and Australian black truffle

served with crostini

18

Main course

Campari chili orange flavored risotto ✨

grilled green asparagus

28

Hong Kong kale

poached in extra virgin olive oil

served with potato pea mash, wild green asparagus

and Kampot pepper lime mayonnaise

33

Carrot fritters ✨

vegetable fettuccini, greens and cucumber dill sauce

31

Potato and poached egg

Lime potato and mousseline, snow pea, poached egg, mushroom, turnip and sweet potato chip

35

Vegetable tempura ✨

pine rocket risotto, wasabi dip and soy sauce

34

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Sweets & Cheese

Passionfruit gateau

layered sponge with passion fruit mousse
and served with passion fruit sauce

19

Apple tarte

with Maldivian honey and flambéed with Jamaican over proof Rum
served with vanilla ice cream

25

Citrus Crème Brulée

served with lime sorbet with Turkish nougat

22

Chocolate fudge

dark chocolate chip mousse, espresso ice cream
and raspberry sauce

21

Fruit platter ✨

mix of freshly cut tropical fruits

19

Premium cheese selection

with condiments

19

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