

# Mirihi Island Resort

## Curry Experience



Join us exclusively in our Ruhgandu Wine Lounge for our “Curry Experience” dinner. Executive Chef Felix created a delicious Curry menu which takes you on a journey around Asia. Join us on the optional wine pairing to make a culinary event which you will not forget.



Dear Guests,

Menu

This five course set menu will be served in our Wine Cellar Ruhgandu. Choose your personal favorite bottle from our award winning wine menu or enjoy a wine pairing, with wines from all over the globe. Our Restaurant and Bar Manager will guide you on the culinary journey.

**Time:** Every Saturday at 19:30

**Number of persons:** Min. 4 persons, max. 6 persons

**Included:** 5-course Dinner menu

**Wine Pairing:** USD 80 per person, Wines à discrétion

**Venue:** Ruhgandu

**Contact:** Our Restaurant & Bar Team

**Note:** Kindly sign up on the booking sheet below

*Price per person 130 USD*

**Green Curry**  
with Duck and Grapes  
**2016 Peter Lehmann “Portrait”, Riesling**  
**Barrosa Valley, Australia**

**Laksa Curry**  
with Scallops and Lemongrass  
**2015 Mastroberardino “Lacrimarosa”, Aglianico**  
**Campania, Italy**

**Tschu Tschu Curry**  
from Barramundi and Tiger Prawns  
**2015 Abbazia di Novacella, Gewürztraminer**  
**Alto Adige, Italy**

**Maldivian Beef Curry**  
with Papaya  
**2014 The Spice Route, Mourvèdre**  
**Swartland, South Africa**

**Milk Lime Tart**  
Pineapple and Mint on Black Sticky Ice Cream  
**2010 Stella Bella “Pink Muscat”, Muscat de**  
**Frontignac, Margaret River, Australia**



Prices per person (USD) are subject to 10% service charge and 12% GST  
Wines à la discrétion