

Mirihi Island Resort

Maldivian Lobster Dinner



Every Tuesday our over water restaurant Muraka is "the place to be" for all Lobster fans. Be indulged by a four-course menu with locally caught Maldivian Lobster, seasoned and refined by our talented Muraka kitchen team.



Dear Guests,

Menu

Join us at Muraka Restaurant for our Lobster Extravaganza, a set four-course dinner prepared by our Executive Chef and his team. So combine your sunset aperitif with the dinner and let the Muraka team wow you with a truly memorable experience.

Time: 19:30

Number of persons: Min. 4, max. 16 persons

Included: Four-course menu

Venue: Muraka Restaurant

Contact: Our Restaurant & Bar Team

Note: Kindly sign up on the booking sheet below

PRICE	GUESTS ON BREAKFAST	GUESTS ON HALF-AND FULL BOARD
Per person	162	142

Starter

Maldivian lobster carpaccio
salmon roe and lemon vinaigrette

Entrée

Maldivian lobster soup
sour cream and rock salt bread stick

Sorbet

Tropical fruit
topped up with home infused Rum

Main course

Grilled Maldivian lobster
with herb butter, Anna potato
and green asparagus

Dessert

Chocolate soufflé
and banana ice cream



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

Mirihi Island Resort

Maldivian Lobster Dinner



Every Tuesday our over water restaurant Muraka is "the place to be" for all Lobster fans. Be indulged by a four-course menu with locally caught Maldivian Lobster, seasoned and refined by our talented Muraka kitchen team.



Dear Guests,

Menu

Join us at Muraka Restaurant for our Lobster Extravaganza, a set four-course dinner prepared by our Executive Chef and his team. So combine your sunset aperitif with the dinner and let the Muraka team wow you with a truly memorable experience.

Time: 19:30

Number of persons: Min. 4, max. 16 persons

Included: Four-course menu

Venue: Muraka Restaurant

Contact: Our Restaurant & Bar Team

Note: Kindly sign up on the booking sheet below

PRICE	GUESTS ON BREAKFAST	GUESTS ON HALF-AND FULL BOARD
Per person	162	142

Starter

Crispy Maldivian Lobster Crostini and marinated garden greens

Entrée

Maldivian lobster Risotto with Prosecco and Grana Padano

Sorbet

Tropical fruit topped up with home infused Rum

Main course

Flamed Maldivian Lobster homemade tarragon Fettuccine, fennel mousse and shallot-lobster butter

Dessert

Banana soufflé and chocolate ice cream



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