



## 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.

In our small intimate over-water restaurant, we are pleased to provide this exquisite fine dining à la carte menu with a focus on local fish & seafood and the world's finest meat products.

As a highlight, we are happy to pamper you with classic dishes prepared at your table by our talented service team.

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.

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

## **Yellow fin tuna tartare**

capers, pickled ginger, balsamic onions,  
wasabi, chili aioli and toast Melba

25

## **Maldivian lobster & papaya salad** ◆

ice berg and Chinese cabbage with papaya seed dressing

31

## **Smoked duck**

citrus chutney, Australian black truffle,  
wild flower honey and herbal infused walnut oil

22

## **Pata Negra ham**

crushed sweet potato and honey dew melon sorbet

24

## **Marinated grilled beef salad**

mixed leaves, cocktail tomatoes and Grana Padano

27

## ◆ **Dishes prepared at your table**

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

We are offering a 30% discount for all guest on HB / FB

# 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

## **Indian ocean scallops with almond orange crust**

green mango, quinoa, zucchini and citrus salad

21

## **Maldivian lobster puff**

filled with saffron mango cream

served with salmon caviar, aioli and tonka bean oil

29

## **Grilled French foie gras**

poached pear, dried apricot and cinnamon caramel sauce

27

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# Soups

## **Iced pink guava soup**

yogurt and pink peppercorn

12

## **White tomato cream**

tomato tartare and puff pastry

15

## **Porcini mushroom cappuccino**

with taleggio and Australian black truffle

served with crostini

18

## **Maldivian lobster bisque**

crispy herbed rice paper and Maldivian lobster

19

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# Fish

## **Blackened Maldivian yellow fin tuna**

snow peas and Campari orange flavored chili risotto

43

## **Maldivian grouper**

steamed in bamboo basket and wrapped in cucumber  
served with vegetable fettuccini and cucumber dill sauce

45

## **Pacific barramundi**

poached in extra virgin olive oil and served with potato pea mash,  
wild green asparagus and Kampot pepper lime mayonnaise

49

# Seafood

## **Half Maldivian lobster Thermidor** ◆

ragout of wild mushroom, turnip, leek and cream, flamed with lime Hollandaise  
served with Anna potato, wild mushroom and mushroom cream sauce

59

## **Whole Maldivian lobster baked with herb butter**

pine nut rocket risotto

59

## **Ocean's 5**

Maldivian lobster, black tiger prawn, scallop, squid and mussel  
served with lime potato, snow pea, potato scallop mousseline and poached egg

64

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# Meat

## **Steak tartare** ◆

hand cut Australian black Angus tenderloin  
prepared at the table with choice of your favorite condiments  
served with roasted sourdough bread and herb aioli

100g / 180g  
35 / 65

## **Veal chop**

roasted with morels and served with baby spinach risotto,  
morel cream sauce and salsa Verde

55

## **Duck supreme**

sweet potato mash, Maldivian honey glazed carrots,  
and port wine jus

47

## **Lamb shank**

braised in root vegetable gravy  
and served with polenta and parsnip

47

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# Grilled Fish & Seafood

Maldivian yellow fin tuna steak	200g	43
Maldivian grouper filet	200g	45
Pacific barramundi filet	200g	49
Indian ocean black tiger prawn	400g	49
Giant Maldivian lobster	1200g (Minimum)	98

All grilled fish and seafood are served with buttered herb rice,  
sautéed vegetables and the choice of 2 sauces:

White vermouth  
sauce

Coconut lime  
sauce

Nam Chim

Kampot pepper & lime  
mayonnaise

◆ Dishes prepared at your table

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# Steak Cuts

## Dutch veal – milk fed

Veal chop	220g	49
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## Australian lamb – grass fed

Rack	300g	54
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Chops	300g	54
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## Australian black Angus prime beef – grain fed

Sirloin – Petite New York	140g	31
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Sirloin – New York	240g	49
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Tenderloin	180g	55
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Rib Eye	300g	61
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Entrecôte Double – for two ◆	480g	102
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Chateaubriand – for two ◆	360g	115
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## Upgrades

Rossini style – grilled French Foie Gras with black truffle sauce	60g	27
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Surf & Turf – Indian ocean black tiger prawn	200g	24
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Surf & Turf – half Maldivian lobster tail	350g	32
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All steak cuts are served with steak fries, mixed salad and the choice of 2 sauces:

Creamy horseradish      Port wine jus      Truffle Béarnaise      Garlic pepper sauce

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# Sweets & Cheese

## **Passionfruit gâteau**

layered sponge with passion fruit mousse  
served with passion fruit sauce

19

## **Apple tarte**

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

25

## **Citrus Crème Brulée** ◆

with choice of your favorite sugar  
served with lime sorbet and Turkish nougat

22

## **Chocolate fudge**

dark chocolate chip mousse, espresso ice cream  
and raspberry sauce

21

## **Premium cheese selection**

with condiments

19

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