

ALL DAY DINING

UNLIKE
ANYTHING

STARTERS

Sushi and Sashimi ✱

with Wasabi, pickles and soya sauce
31

Island-smoked Marlin ✱

on grilled fennel and small salad tossed
with honey vinaigrette
23

Tuna Tataky ✱

Fresh Maldivian tuna with daikon cucumber
salad and sweet ginger
23

Mediterranean tiger prawns

with grilled bell pepper, zucchini, eggplant
and cashew nuts
26

Reef fish ceviche ✱

Freshly minced reef fish with avocado
24

Angus beef Carpaccio ✱

topped with parmesan shavings, served on
garden greens
28

Tropical Bruschetta

with roasted coconut, Gotu kola and pomelo
18

FRIED RICE

Your choice of prawns, chicken or mixed vegetables

served in half a pineapple
23

SALADS

Chicken Caesar salad

with parmesan, poached egg and anchovy
22

Mirihi lobster salad ✱

Garden greens with mango, grilled lobster
and lime chili dressing
29

Tomato Caprese salad

with buffalo mozzarella and fresh basil
19

Small green or mixed salad

with your choice of French or Italian dressing
12

SOUPS

Oven baked tomato cream soup

made of oven baked cherry tomatoes,
with basil pesto toast
14

Lentil-curcuma soup

with crispy papadums
13

PASTA

Homemade pasta

with your choice of Carbonara, Bolognese,
tomato sauce or Pesto
24

FISH & SEAFOOD

Grilled Red Snapper filet

with Kafir lime sauce, served with green vegetables and coriander rice

43

South Ari fish platter ✨

Fresh grilled filets from the daily catch with side salad and herb potatoes

41

Catch of the day ✨ (40 mins)

Whole fish with two sauces, a small salad and your choice of baked potato or French fries

78 (platter for 2 people)

Peppered tuna loin ✨

on quinoa and bok choy, seasoned with a saffron sauce

41

Fried Reef fish filet with coconut crust

French fries and mango aioli

36

Reef fish sweet & sour ✨

accompanied by fried vegetable-rice

36

Tiger prawns in Laksa curry

with peanuts, kaffir lime and rice

52

MALDIVIAN CURRIES

Maldivian chicken curry

29

Mirihi's fish curry

27

Maldivian vegetable curry

Daily curry

25

All curries are served with basmati rice, papadums, mango chutney and lime pickles

MEAT DISHES

Chicken Cordon bleu

with vegetables and French fries

37

Iberico pork chop from the grill ✨

with fresh Green pepper-Cognac sauce, accompanied by vegetables and French fries

57

Teriyaki of Angus beef tenderloin ✨

served on a spicy papaya salad

58

Lamb rack

with crushed potatoes and grilled honey corn on the cob

55

VEGETARIAN

Dahl with papadam

Red lentil curry in baked eggplant, with rice

24

Eggplant Piccata

served along with tomato sauce and pasta

25

Sweet-and-sour pumpkin and tofu ✨

with kaffir lime, pineapples and coconut rice

26

Vegetable Tempura

with Wasabi mousseline

24

Wok fried vegetable and mushroom

with sesame, on quinoa with green mango

27

**Please also ask for our separate
dessert and ice cream menu**