



## Welcome to Muraka Restaurant

### **Vegetarian Menu**

Here in our small intimate over water restaurant we are pleased to provide this exquisite vegetarian menu. In addition to this, we offer a private Vegetarian barbeque at the beach – and every Saturday a tantalizing Wine Dinner in Muraka. Please just let us know if you would like to join and we will prepare a vegetarian menu to your liking!

At Mirihi we source some of the world's finest produce. Haute cuisine is embellished by a well-selected and award-winning range of wines from the Old and New World with a special emphasis on boutique wineries 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!

*Your Muraka team*

&

*Felix Bamert – Executive Chef*

✿ "Lui Kaanaa" – light dishes, gently prepared

# Starters

## **Green garden salad** ✿

with papaya seed dressing and pine nuts

*18*

## **Grilled mushrooms with sesame**

quinoa-Tabbouleh salad with coffifay and orange

*21*

## **Mango rice wrappers** ✿

served with micro herbs and wasabi mousseline

*19*

## **Truffles ravioli**

with vanilla and kaffir lime

*27*

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

# Soups

## **White tomato cream**

perfumed with Sherry, served pesto toast

*21*

## **Saffron cream soup**

with herb, honey and parmesan chips

*19*

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# Mains courses

## **Mushroom ragout with winged beans**

in coconut, served with quinoa

*31*

## **Thai style egg noodles**

Fried, with fresh pepper and vegetables

*29*

## **Wok fried bok choy ✱**

with crispy lotus and turmeric rice

*28*

## **Vegetable tempura**

with tamarind sauce and coriander rice

*28*

## **Black risotto with seaweed**

fennel, orange tonka sauce served with wonton chips

*29*

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# Cheese

## **Cheese platter**

Assorted cheeses with nuts and grapes

*22*

## **Baked Taleggio**

with apple Roesti and grape salad with Grappa

*21*

## **Goat cheese pralines**

Selection of seasoned goat cheese pralines

*22*

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# Dessert

## **Chocolate passion fruit tart**

served with sour cream ice cream

*21*

## **Lime Meringue parfait**

with coconut rum and nougat

*19*

## **Panna Cotta with coconut**

and mango with basil

*19*

## **Blond chocolate mousse**

With freeze dried raspberries and sesame toffee

*18*

## **Crispy banana spring roll**

with coconut ice cream

*17*

## **Matcha cream caramel**

with coconut and tropical fruit salad

*18*

## **Guava Tiramisù**

with Tia Maria

*20*

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# Digestive

Recommendations from our selection

## **Caribbean Aged Rum "Muraka"**

The exclusive Mirihi rum bottled solely for us. Blend of young and old rums with fruity and sweet notes of apricot, vanilla and coconut, 30 ml

*14*

## **Poli Raspberry Brandy**

Clear brandy with fragrant aromas of red raspberries and a long, smooth finish, 30 ml

*16*

## **Nonino "Vendemmia Invecchiata" Grappa**

Elegant and aromatic with perfume of roses, thyme and vanilla, 30 ml

*11*

## **Nonino "Monovitigno di Chardonnay" Grappa**

Barrique aged grappa with bouquet of golden apple, pastry and chocolate hints, 30 ml

*11*

## **Rémy Martin "XO Excellence" Cognac**

A smooth cognac with velvety texture and subtle fruity tones, 30 ml

*28*

## **Niepoort "The Senior" Tawny Port**

Velvety mouth feel with a fine blend of richness, freshness and complexity, 50 ml

*9*

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