

ALL DAY DINING

UNLIKE
ANYTHING

STARTERS

Sushi and Sashimi

With pickles, wasabi and soya
sauce
31

Yellow Fin Tuna Teriyaki

with small Asian salad
and Ponzu dip
23

Mediterranean Tiger Prawn

grilled vegetables and cashew
nuts
26

Reef Fish Ceviche Tartar

with avocado
24

Grilled Halloumi Salad

Sun dried tomato, artichoke,
edamame, roasted nuts, olives
and rocket leaves
21

Angus Beef Tartar

with pickles and Mirihi spice
served with whole wheat brioche
29

SOUPS

Oven roasted Tomato Soup

cream, basil and garlic served
with crusty pesto twister
15

Lentil Curcuma Soup

with coconut and crispy
Papadums
14

SALADS

Tomato Caprese

with buffalo mozzarella and basil
19

Classic Caesar salad

with cos lettuce, parmesan, Onsen
egg, bacon and anchovy
Your choice of

Tiger Prawn

25

Chicken

Breast
22

Lobster Pomelo Salad

with baby spinach and roasted
coconut
29

Mirihi's Salad Bowl

crunchy lettuce, quinoa, mango,
roasted seeds, pumpkin and
goji berries basil dressing
18

FRIED RICE

Fried Rice with Turmeric

with your choice of prawns,
chicken or tofu served in a half
pineapple
23

PASTA

Homemade Pasta

Your choice of Bolognaise,
Pomodoro, Carbonara, primavera
24

MALDIVIAN CURRIES

Maldivian Fish Curry

27

Maldivian Chicken Curry

28

Daily Vegetable Curry

25

Dahl Lentil Curry

25

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

FISH & SEAFOOD

Coconut Reef Fish & Chips

fresh coconut slices, onion rings, lime wedges, mango aioli

28

Wok fried Red Snapper

mixed vegetables, cashew nuts, lime rice

31

Yellow fine Tuna Sesame Steak

on quinoa and wok fried bok choy with fermented bean

29

Tiger Prawn Laksa

Malaysian coconut curry broth with udon noodles

28

MEAT DISHES

Teriyaki Pork Skewer

with spicy green papaya salad, and ginger Ponzu

28

Roasted Australian Lamb Rack

with rosemary chips and grilled cherry tomatoes and vegetables

53

Chicken Cordon Blue

pork ham, Raclette cheese, mixed vegetable, French fries

34

Angus Rib Eye Steak

with Red Wine Mushroom Sauce green vegetables and French fries

58

VEGETARIAN

Crispy Tofu Sweet & Sour

With mixed vegetables, pineapple and coconut quinoa

26

Vegetable Tempura

with lime ponzu and wasabi mousseline

24

Seitan Mushroom

Beetroot Ragout

with cauliflower rice and roasted kanamadhu nuts

25

Oven baked Eggplant

Stuffed with Lentil served with coriander rice

24