

Starters

Mirihis green salad with hemp seeds

Crunchy salad leaves, tomatillos, veggies with a light ginger miso dressing

19

Maldivian lobster Ceviche

Sea grapes, green mango, lime, chili, shallot and cilantro

31

Yellow fin tuna tartare

with ginger, caramelized beet root
and crispy Farata

Your waiter will prepare the tartare at your table

25

Tiger prawns Langothai - papaya salad

with salad greens papaya and seed dressing

29

Seared Australian king scallops with almond tangerine crust

Served with a Japanese cucumber, seaweed, and daikon salad

26

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

Truffle ravioli with micro herbs

served with vanilla and kaffir lime butter

27

Seared foie gras with persimmons

crispy filo chips, pecan nuts and Muraka rum

34

Asian Angus beef tataky with sesame

on tepid warm cucumber ginger and mizuna salad

29

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Soups

White tomato cream soup

Perfumed with sherry and basil almond stick

21

Saffron and Champagne chowder

with king scallop and crab

24

By Maldives inspired lobster soup

Mild curry broth with lobster, bread fruit, chutney, curry leaves and coconut

25

Vegan

Pulled jackfruit amaranth seed ragout

With homemade Macha tea pasta and green asparagus

35

Wok fried seitan Goji berry emince

With cabbage mushroom and kafir lime sauce served with rice

37

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Fish

Peppered Maldivian yellow fin tuna

on jicama seaweed mash and sautéed dragon fruit skin with Miso

44

Maldivian Grouper steamed in bamboo basket

on kale vegetable with soya and lime and chili broth, served with basmati rice

43

Red snapper quinoa crusted

with a light coconut sauce and sautéed kankun

45

Crispy skin baked barramundi

served on sautéed oysters with vegetable and vermouth saffron sauce

48

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Seafood

Muraka seafood platter

Maldivian lobster, tiger prawns, scallops, mussel, reef fish and tuna
served with lime rice and wakame

64

Grilled Maldivian lobster

With a Beluga lentil fennel ragout, lotus and fennel tempura and star anis jus

69

Maldivian lobster risotto with Champagne

with tarragon and grapes

64

Grilled tiger prawns

on Thai style spirulina noodles with baby corn, mushroom,
green pepper and sweet basil

56

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Meat

Chicken breast sesame crusted

with tonka bean sauce on wok fried bock choy

43

Crispy duck breast

on wok fried mushrooms with sweet potato Rösti
and wild hibiscus earl grey sauce

47

Australian lamb rack espresso dusted

with glazed edamame, taro gnocchi and pomegranate sauce

55

Black Angus rib eye steak

Bone marrow with thyme, port wine sauce, vegetables and truffled potato spring roll

59

Triple seared Wagyu tenderloin

with Kampot pepper sauce, served apart,
young kale and green mango & pine risotto

98

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Desserts

Butterfly pea flower panna cotta
with fresh mango and rosemary
19

Guava tiramisu
Mascarpone cream with biscuits and a nice layer of pink guava
21

Blonde chocolate mousse
with freeze dried raspberries
19

Japanese Soba Cha semifreddo
with bael fruit sauce
21

Flamed rum banana with caramelized pecan nuts
Sour ice cream
18

Tahitian vanilla avocado citrus crème brûlée
with fruits and fresh coconut
21

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Mirihi's special arrangements and offers

If you wish to arrange a special dinner, we are pleased to plan it to your liking

Whole Fish delight

Our kitchen team is happy to prepare a whole reef fish to your liking. Your waiter will filet the fish at your table.

Please ask us for the daily catches. Pre-booking is required

Giant Lobster for two

Big Ari Atol Lobster accompanied with champagne risotto and three different sauces

Minimum 2 Guests. Pre-booking is required.

Triple seared Veal Tomahawk Steak special

Potato Truffle Gratin, grilled Vegetables, roasted Red Wine, Chimichurri and Jim Jaew Sauce

Minimum 2 Guests. Pre-booking is required.

Vegetarian and Vegan Guests

Kindly ask our Chef to see Mirihi's additional possible vegetarian offers. Pre-booking is required.

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