



MURAKA



Starters

Mirihis green salad with hemp seeds

Crunchy salad leaves, physalis, 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 sweet ginger, shallots, mustard, daikon and crispy Farata

Your waiter will prepare the tartare at your table

25

Tiger prawns Lango Thai - papaya salad

with salad greens and papaya seed dressing

29

Seared Australian king scallops with wasabi foam

Served with a Japanese cucumber and seaweed 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 Wantan chips, pecan nuts and Muraka rum

34

Asian Angus beef tataky with sesame

on tepid warm cucumber ginger and mizuna salad

29

Oven baked bone marrow with black garlic

thyme and black fermented pepper served with charcoal brioche

27

All prices (USD) are subject to 10% service charge and 12% GST
We are offering a 30% discount for all guest on HB / FB

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 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 turmeric rice

37

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

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

Fish

Maldivian yellow fin tuna

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

44

Maldivian red snapper steamed in bamboo Basket

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

43

Ari Atoll grouper filet in tamarind

with sweet basil on sautéed Jicama and kankun and dragon skin

45

Crispy skin baked barramundi

on sautéed oysters with vegetable and vermouth saffron sauce,
served with black sticky rice

48

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 Champagne truffle sauce served with rocket pine risotto and green asparagus

69

Maldivian lobster risotto with Champagne

with tarragon and grapes

64

Grilled Tiger prawns black quinoa crusted

on wok fried vegetables and creamy coconut curry

56

Meat

Chicken breast pecan crusted

with lemongrass chili sabayon on wok fried bok choy and taro chips

43

Crispy duck breast

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

47

Australian lamb Rack espresso dusted

on black walnuts polenta with glazed edamame and pomegranate

55

Black Angus rib eye steak

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

59

Triple seared Wagyu tenderloin

with Kampot pepper sauce on
young kale and green mango & pine risotto

98

All prices (USD) are subject to 10% service charge and 12% GST
We are offering a 30% discount for all guest on HB / FB

Desserts

Butterfly pea flower panna cotta

with fresh mango

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

All prices (USD) are subject to 10% service charge and 12% GST
We are offering a 30% discount for all guest on HB / FB

Mirihi's special arrangements and offers

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

Pre-booking is required

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.

Giant Lobster

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

Triple seared Veal or Beef Tomahawk Steak special

Potato Truffle Gratin, grilled Vegetables, roasted Red Wine, Chimichurri and Jim Jaew Sauce
Minimum 2 Guests.

Chef's Veal Cordon Bleu

Crispy breaded veal, stuffed with honey ham and raclette cheese, served with French fries and side salad.

Vegetarian and Vegan Guests

Kindly ask our Chef to see Mirihi's additional possible vegetarian offers.

All prices (USD) are subject to 10% service charge and 12% GST
We are offering a 30% discount for all guest on HB / FB