

ALL DAY DINING

UNLIKE
ANYTHING

STARTERS

Sushi and Sashimi

With pickles, wasabi and soya sauce

33

Yellow Fine Tuna Teriyaki

with small Asian wakame salad
and Ponzu dip

25

Tiger Prawn with Sesame

on mixed garden salad

27

Reef Fish Ceviche Tartar

with avocado

24

Grilled Halloumi Salad

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

22

Angus Beef Paillard

with crunchy vegetables and lettuce

31

SOUPS

Oven roasted Tomato Soup

cream, basil and garlic served with
crusty pesto twister

17

Lentil Curcuma Soup

with coconut and crispy Papadums

16

SALADS

Tomato Caprese

with buffalo mozzarella and basil

21

Classic Caesar salad

with cos lettuce, parmesan, Onsen
egg, bacon and anchovy

Your choice of

Tiger Prawn

27

Chicken Breast

24

Lobster Pomelo Salad

with baby spinach and roasted
coconut

31

Mirihi's Salad Bowl

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

19

FRIED RICE

Fried Rice with Turmeric

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

24

PASTA

Homemade Pasta

Your choice of Bolognaise, Pomodoro,
Carbonara, primavera

25

All prices (USD) are subject to 10% service charge and 16% GST

MALDIVIAN CURRIES

Maldivian Fish Curry

28

Maldivian Chicken Curry

29

Daily Vegetable Curry

26

Dahl Lentil Curry

26

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

34

Wok fried Red Snapper

mixed vegetables, cashew nuts, lime rice

39

Yellow fine Tuna Quinoa crusted

on grilled pumpkin and bok choy with ketjap ginger glaze

38

Tiger Prawn Laksa

Malaysian coconut curry broth with Udon noodles

43

MEAT DISHES

Sweet and Sour Pork with Tamarind and Vegetables

served with Japanese Rice

35

Roasted Australian Lamb Rack
with rosemary chips and grilled cherry tomatoes and vegetables

55

Chicken Cordon Blue

pork ham, Raclette cheese, mixed vegetable, French fries

37

Angus Tenderloin with Pomegranate Sauce

on roasted vegetables

59

VEGETARIAN

Crispy Tofu with Soy Sesame Sauce
with sprouts, kale, cashew, pineapple and rice stick noodles

27

Vegetable and Pickle Tempura

with lime ponzu and wasabi mousseline

25

Seitan Mushroom Skewer with Lime Chimichurri
on cauliflower rice and roasted kanamadhu nuts

27

Oven baked Eggplant
Stuffed with Lentil served with coriander rice

26