

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 Reef Fish
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

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