



Welcome to *Muraka*

Here in our small intimate over water restaurant we are pleased to provide an exquisite à la carte menu five days a week. *Every Thursday we offer a Maldivian Lobster Menu, Saturdays we pamper you with a tantalizing Wine Dinner.*

At Mirihi we source some of the world's finest products. Premium cooking is topped-off with a well selected range of wines from the old and new world with a special emphasis on boutique wineries.

If you have any special gastronomical desire – please feel free to let us know!

Enjoy the Muraka experience,

Felix Bamert
Executive Chef

Roy Suer
Restaurant & Bar Manager

Special Occasions & Offers

Lobster Dinner

Thursdays we are pleased to delight you with a four - course menu: three courses of Maldivian Lobster followed by a refreshing dessert. *Reservations are essential.*

Wine & Dine

Saturdays we offer you an exquisite five - course Gourmet menu with exclusive wines matching to each course. *Kindly make a reservation with us.*



Maldivian Experience Menu

We would love to enchant you with a tasteful four - course menu creation presenting the Maldivian cuisine at a different level. *Pre-booking is required.*

Whole Fish Delight



Our kitchen team is happy to prepare a whole fish to your liking. Your waiter will filet the fish at your table. *Pre-booking is required.*

Vegetarian Menu

Kindly ask for our separate vegetarian menu. *Please note that pre-orders are required one day in advance.*

Sunset Cocktail

Join us here at Muraka from 18:00 hrs onwards to enjoy the picturesque view of the sunset with a delicious aperitif.

Appetizers

Lobster - papaya salad
with papaya seed dressing
24.00

Grilled sesame scallops
on coffifay and orange cous cous salad
18.00

Tuna tartar rice wrapper
mango, rocket and wasabi mousseline
18.00

Truffles ravioli
vanilla and kaffir, lime butter
18.00

Seared foie gras with pear chutney
crispy wonton chips, warm Chinese vegetables salad
26.00

Angus beef carpaccio
Dukka crust, caramelized beet root and pecorino cheese
22.00

Bento box for Two

Tuna teriyaki, rock lobster in crispy noodles coat, fried
scallop spring roll and beef kratong salad
48.00



All prices (US\$) are subject to 10% service charge and 6% GST



Soups

White tomato cream soup

seasoned with Sherry

pesto toast

15.00

Lobster bisque

fragranced with shiso

16.00

Breadfruit soup

grilled pineapple, prawn and lemongrass

15.00

Seafood

Tiger Prawns

Tamarind sauce and coriander chili rice

46.00

Maldivian Lobster

star anise jus, fennel curry risotto

apple coconut chutney

48.00

Muraka Seafood platter

Tiger prawn, scallops, squid, New Zealand mussels,

Red snapper, Reef fish and Maldivian lobster

served with kaffir lime risotto

52.00

All prices (US\$) are subject to 10% service charge and 6% GST



Fish Filets

John Dory – poached in olive oil

wasabi parmesan foam with herbs
black ink pasta

42.00

Barramundi – baked in potato coat

white vermouth sauce
vegetables

42.00

Reef Fish – steamed in bamboo basket

soya sauce with chili, coriander and
vegetables served with rice

36.00

Red Snapper – crumbed with prawns

basil sauce, pine nuts
buttered vegetables

38.00

Tuna loin – peppercorn crusted

mango - tomato – salsa with miso
and seaweed potato mash

38.00

For a special fish sensation we offer individual sized daily catches which we would source on your request only. Prepared in one piece to your liking and filleted in front of you – definitely a unique island experience.

All prices (US\$) are subject to 10% service charge and 6% GST



Meat

Chicken breast – grilled

Hoi Sin coffee jus
tapioca mash, lotus chips
and asparagus

38.00

Duck breast – skin fried

Earl Grey tea sauce
Chinese noodles
vegetables

44.00

Lamb rack – roasted

with black bean sauce and
mint gnocchi in parmesan basket
served with lemon peperonata

48.00

Angus Beef filet – poached in Shiraz

with parsnip puree
and glazed cucumber

54.00

Wagyu filet – teriyaki style

potato wontons
fried bok choy

95.00

All prices (US\$) are subject to 10% service charge and 6% GST



Cheese

Cheese Platter

assorted cheese, nuts and grapes 17.50

Baked Taleggio

apple rösti with grape-grappa salad..... 18.50

... served with *Grappa Nonino Chardonnay (3cl)*.....28.00

Goat Cheese Pralines

selection of seasoned goat cheeses..... 19.50

... served with a *noble dessert wine (5cl)*.....29.00

Dessert

Chocolate

Chocolate fondant with vanilla ice cream..... 12.00

Chocolate mousse with sesame toffee..... 12.00

Classic

Läckerli mousse with orange salad..... 12.00

... served with *Graham's LBV Port (5cl)*..... 19.50

Classic Tiramisu..... 12.00

Modern

Limoncello parfait with grapes and walnuts 12.00

Rosemary panna cotta with mango salsa..... 12.00

Fruit

Blueberry cheesecake..... 12.00

Fruit platter 8.00

All prices (US\$) are subject to 10% service charge and 6% GST



Liquid

Coffee Colada

coffee, white rum, coffee liqueur, Bailey's, milk 14.50

After Eight

crème de menthe, crème de cacao, milk, chocolate..... 10.50

Espresso Martini

freshly brewed espresso, vodka, Khalúa, vanilla syrup..... 10.50

Chocolate Martini

chocolate, crème de cacao, vodka, Bailey's..... 10.50

Espresso

Mirihi Espresso

single espresso, Khalúa, milk foam 6.50

Irish Espresso

single espresso, Bailey's, milk foam..... 6.50

Mirihi Chococchino

single espresso, chocolate milk and foam..... 4.50

Please also ask for our selection of coffee and tea.

All prices (US\$) are subject to 10% service charge and 6% GST



Digestif

Grappa recommendations

Amarone di Alexander.....	9.00
Nonino Chardonnay Barrique.....	13.50

Port recommendations

Graham's 1997 (Late Bottled Vintage).....	7.50
Graham's Tawny 10 years.....	9.50

Rum recommendations

Barbancourt 5 stars 8 years.....	11.50
Maltecoron 15 years Reserva.....	14.50
Maltecoron 20 years Reserva.....	16.50

Whiskey recommendations

Premium Blended

Chivas Regal 12 years.....	8.50
Johnnie Walker Black Label 12 years.....	8.50

Smooth & mild Malts

Glenmorangie 12 years.....	10.50
Glenlivet 12 years.....	10.50
Maccallan 12 years.....	12.50

Briny & rich Malts

Oban 14 years.....	16.50
Talisker 10 years.....	14.50

Smoky & powerful Malts

Laphroaig 10 years.....	16.50
Lagavulin 16 years.....	15.50

Please ask for our full selection of premium spirits or kindly allow the barman to introduce some of our highlights from the digestif display

All prices (US\$) are subject to 10% service charge and 6% GST

Moonshine Downer

Muraka is not just the place to be for dining or the sunset cocktail - feel free to come over after dinner and enjoy the moon, the stars - and yourself...

