

Welcome to Muraka Restaurant

Muraka is our small intimate over water restaurant. We feature an exquisite a la carte menu five days a week: Sunday, Monday, Tuesday, Wednesday and Friday.

Thursdays is our Lobster Dinner evening-Three courses of lobster with a refreshing dessert.

Saturdays is our Wine & Dine evening- Five courses of gourmet food with four matching wines.

Please make reservation for these two events. We also kindly ask you to be at Muraka at 19:30 hrs and enable us to start on time.

At Mirihi, we source some of the world's finest produce. Premium cooking is rounded off with a delicate and selected range of quality wines from the old and new world.

If you have a special, gastronomical desire please feel free to ask. Given time, we will be happy to arrange it for you. We also cater for individual dietary requirements and modify dishes for our guests with allergies.

Enjoy the Muraka experience! Can we be of any further assistance? – Please don't hesitate to talk to us directly.

*Julien Alsoufi
Restaurant & Bar Manager*

*Tim Hill
Executive Chef*

Appetizers

Lemon and lime cured scallops with cucumber, coriander and spiced potato salad

14.50

Sautéed garlic tiger prawn cutlet with chilli and provencale herbs in garlic butter sauce

14.50

Laksa marinated lobster rice paper rolls with grated ginger - coconut cream, avocado salsa and lemon herb infused oil

16.00

Seared beef sashimi and braised Japanese mushrooms with ginkgo nuts in dashi essence

14.50

Ocean trout tartar with leatherwood honey horseradish sauce, honeydew melon sesame lavosh and flying fish roe caviar

15.50

Pan seared goose liver foie gras with white peach chilli relish and fresh baked brioche

18.50

Smoked duck breast with apple, bean curd, lettuce roulade and Chinese mayonnaise

14.50

Tasting Plate

"Choice of any three appetizers from our menu" (For 2 persons)

48.00

Soups

Japanese seafood hot pot

"Prawns, mussels, scallops, reef fish and mushrooms with bok choy, vermicelli and Japanese broth"

15.50

Forrest mushroom

"Creamy mushroom and semi-dried tomato soup with fresh micro garden herbs"

15.50

Shiso fragranced lobster bisque

"Lobster and crème fraiche soup with Cognac"

15.50

Ginger and peach

"Chilled soup with cinnamon yoghurt and mint"

10.50

Main Courses

Crispy skinned black miso barramundi fillet on velvet mash potato, braised baby fennel and orange glaze with sticky balsamic

42.00

Muraka Seafood Asiette

Lobster on wakame salad, scallops on saffron risotto with Japanese egg sauce, jumbo prawns with lemon beurre noisette, smoked salmon roulade with finger lime citrus pearls, Morton bay bug with herbed butter

49.00

Cacciatore style chicken supreme fillet with wok fried black pepper udon noodles, asparagus, garden vegetables and white truffle herb oil

38.00

Strawberry and chocolate marinated venison loin with potato marquise, snow peas, baby carrots, Port wine poached pear and lavender glaze

52.00

Macadamia-coconut herb encrusted rack of lamb with lobster basmati pilaf rice, mosaïqué vegetables and café de Paris oil

45.00

Tandoori ostrich fillet with thyme roasted potato wedges, apple, melon salad, lemon myrtle fried rice and cucumber yoghurt dressing

46.00

Seared veal tenderloin with Tahini white bean puree and silverbeet sauerkraut, melted Fontina cheese and semi dried tomato fondue

42.00

Australian black Angus eye fillet with roasted sweet potato puree, sautéed greens, garlic prawns, Hollandaise sauce and whole grain mustard glaze

55.00

Maldivian rock lobster on sautéed leeks with angel hair pasta, Cognac bisque, tempura battered zucchini flowers and red beet essence

48.00

Rare Tajima Waygu fillet steak with gratin potatoes, wild mushroom ragout, roasted parsnip, baby corn and sun-dried cranberry Bourbon demi glace
95.00

*Grilled rock lobster with fattoush salad or mixed vegetables
With your choice of sauces :(natural, thermidor, American, beurre noisette)*
14.50 per 100g

Side Dishes

Mixed leaf garden salad with tomato fillet, cucumber, Spanish onion, capsicum and lemon Dijon dressing

*Steamed seasonal vegetables
(natural or with butter)*

*Fluffy white mash potato
(natural, black truffle or basil pesto)*

Pan fried mushrooms with baby spinach leaves and roasted capsicum

All
8.50

Desserts

Chilled strawberry soup with fresh raspberries and rich chocolate ice cream

12.50

Blackberry and pistachio clafoutis with pistachio ice cream

12.50

Crème fraiche lemon tart with tropical fruit, meringue quenelle and lemongrass sauce

12.50

Traditional Crêpes Suzette with Grand Mariner and honey caramelized orange

12.50

Selected continental cheeses with cracked black pepper, Port wine jelly pate and sliced pistachio biscotti or water crackers

17.50

Coffee or fine Sri Lankan teas with dark chocolate coated frozen Baileys ice cream truffle lollipop

4.50