



## Welcome to Muraka Restaurant

In Dhivehi, the native language spoken in the Maldives, Muraka means “coral” which our restaurant is surrounded by. We are pleased to provide an exquisite à la carte menu five days a week. Every Saturday we offer a Maldivian Lobster Menu, Mondays we pamper you with a tantalizing Wine Dinner.

At Mirihi we source some of the world’s finest products. Premium cooking is rounded off with a well selected, award-winning range of wines from the old and new world with an exclusive choice of Champagne as well as a selection of wine specialties and rarities.

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

Enjoy the Muraka experience,

Felix Bamert

Ralf Brueckner

*Executive Chef*

*Restaurant & Bar Manager*

and your Muraka team

✿ Light dishes, gently prepared

# Starters

## **Maldivian Lobster & Papaya salad ✿**

with papaya seed dressing

*31*

## **Tuna Teriyaki & Mango rice wrapper ✿**

with rocket and Wasabi mousseline

*22*

## **Australian Angus Beef Tartare ✿**

with ginger, caramelized beet root and "down under-toast"

*27*

## **Signature Bento Box for Two**

Traditional Japanese bento box

filled with scallops, Tuna Teriyaki, seared Foie Gras and Angus Tartare –  
our most popular signature appetizers

*58*

# Entrées

## **Scallops crumbed with Orange & Almond**

Quinao-Tabbouleh and grilled zucchini

*23*

## **Marlin filet – smoked with green tea ❁**

on radish salad with bamboo sprouts

*24*

## **Truffle Ravioli**

with vanilla and kaffir lime butter

*25*

## **Seared Foie Gras with pear chutney**

served with crispy wontons and Chinese vegetable salad

*33*

# Soups

## **White tomato cream**

perfumed with Sherry, pesto toast

*18*

## **Lobster Bisque**

with Shiso and lobster-pineapple satay

*25*

## **Saffron Chowder**

fragranced with Champagne, seared scallop

*22*

# Seafood

## **Tiger Prawns**

with a sauce of roasted Asian cherry tomatoes and cucumber, on seared beluga lentils and potato

**52**

## **Maldivian Lobster**

with curry-fennel risotto, star anise jus and apple-coconut chutney

**66**

## **Muraka Seafood platter**

Tiger prawns, Red Snapper and reef fish filet, Maldivian lobster, scallop, squid & mussels,  
served with lemon risotto

**58**

# Fish filets

**Cobia fish – poached in olive oil**

with wasabi herbs gratin and Maccha tea pasta

*46*

**Barramundi – seared on potato crust**

with white vermouth sauce and vegetables

*47*

**Reef Fish – steamed in bamboo basket ❁**

in soya sauce with chili, coriander and vegetables, served with rice

*41*

**Red Snapper crusted with Tiger prawn**

basil sauce with sweet wine-macerated Goji berries, with pine nuts and vegetables

*43*

**Maldivian Tuna loin – seared on pink pepper**

with crispy potato wantons and fried bok choy

*42*

# Meat cuts

## **Chicken breast – poached in Miso broth \***

flavored with tonka and orange, sweet ginger and Spirulina-noodles

*41*

## **Crispy Duck breast**

with tamarind- and sweet basil-peperonata, quinoa with mushrooms

*47*

## **Iberico pork chop**

with truffled Port wine sauce, shoestring potatoes and saffron onions with bacon

*58*

## **Australian Lamb rack**

with pomegranate-coffee gravy, taro mash, lotus chips and green asparagus

*52*

## **Veal scallops**

Seared, with champagne truffle sauce, green beans and Thai basil pasta

*54*

## **Australian Angus filet**

Grilled, with black garlic red wine sauce, parsnip mash and glazed wax gourds

*58*

## **Wagyū tenderloin**

with Kampot-pepper sauce served apart, Hong Kong kale and green mango & pine risotto

*98*

# Cheese

## **Cheese platter**

Assorted cheeses with nuts and grapes

*21*

## **Baked Taleggio**

with apple-roesti and grape salad with Grappa

*19*

## **Goat cheese pralines**

Selection of seasoned goat cheese pralines

*20*



# Dessert

## **Chocolate fondant**

with pineapple & sour cream ice cream

*18*

## **Island Coconut parfait**

with coconut rum and nougat

*15*

## **Panna Cotta with rosemary**

and mango

*16*

## **Toblerone mousse**

with sesame toffee

*15*

## **Crispy pineapple spring roll**

with coconut ice cream

*15*

## **Cream caramel with coconut**

and tropical fruit salad

*16*

## **Classic Tiramisù**

with Tia Maria

*16*

# Digestif

Recommendations from our selection

## **Caribbean Aged Rum "Muraka"**

Our own bottled aged rum with fruity and sweet notes of apricot, vanilla and cocos, 30 ml

*9*

## **Poli Raspberry Brandy**

Clear brandy with fragrant aromas of red raspberries and a long, smooth finish, 30 ml

*15*

## **Nonino "Monovitigno di Moscato" Grappa**

Elegant and aromatic with perfume of roses, thyme and vanilla, 30 ml

*12*

## **Nonino "Monovitigno di Chardonnay" Grappa**

Barrique aged grappa with bouquet of golden apple, pastry and chocolate hints , 30 ml

*12*

## **Rémy Martin "XO Excellence" Cognac**

A smooth cognac with velvety texture and subtle fruity tones, 30 ml

*15*

## **Niepoort "The Senior" Tawny Port**

Velvety mouth feel with a fine blend of richness, freshness and complexity, 50 ml

*10*

# Special arrangements and offers

## **Wine & Dine**

Mondays we offer you an exquisite five course Gourmet menu with carefully selected wines matching to each course – served in a private setting at Muraka. Reservations are required.

## **Lobster Dinner**

Every Saturday we are pleased to delight you with a four course set menu: three courses of Maldivian Lobster followed by a light dessert. Reservations are required.

## **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. Please ask us for the daily catches. Pre-booking is required.

## **Vegetarian Menu**

Kindly ask for our separate menu to see our vegetarian offer. Please let us know a day in advance if you wish to arrange a special dinner, we are pleased to plan it to your liking.

## **Sunset & Moonlight on Muraka deck**

We welcome you at Muraka every evening from 18:00 onwards. Enjoy an aperitif along with complimentary appetizers and the picturesque sunset view, or pass by after dinner and enjoy a drink whilst watching the stars from the spacious deck!