



MURAKA
FINE DINNING

*Muraka Fine
Dining*

MENU

Standard Allergen Icons



Fish



Gluten



Vegetarian



Egg



Nuts



Dairy



Beef



Alcohol



Spicy



Sesame



Celery



Chicken



Lamb



Crustaceans


Although all due care is taken, some allergens may still be present in the dishes.

Please inform our hosts if you have any severe allergies or intolerances before placing orders. Kindly note that any bespoke orders cannot be guaranteed as entirely allergen free



All Prices are subject to United States Dollars and are subject to 10% Service charge and 16% GST






Amuse-Bouche

Carpaccio of Big-Eye Tuna and Prime Saku with Wasabi Parfait & Condiments  




Eggplant Cutlet, Sundried Tomato Tapenade with Mushroom Tofu Masala  






Marinated Korean Beef Tartare (Yukhoe) with Nashi Pear and Egg yolk   




Starter

Salmon Crudo - Lemon Honey Vinaigrette, Caramelized Shallots & Chives -Dill Oil  **\$20**



Tri-Color Danish Caviar with Coddle Quail Egg, Lime Chutney, Tabasco Chimichury, Crème and Buckwheat Blini    **\$22**





Burrata Bruschetta, Italian Fresh Mozzarella, Baby Grape Tomatoes, Fresh Basil & Balsamic Reduction    **\$18**

Soup

Chilled Chinese Cucumber and Baby Ginger Soup with Hint of Wasabi Saku   **\$18**



Cream of Chantilly Mushroom Soup with Mini Garlic-Cheese Baguette   **\$20**



French Classic Soup Solferino   **\$18**

All Soups Accompanied with Daily Fresh Crusty Bread Basket, Butter & Dip



Sorbet

Coconut and Malibu Rum Sorbet with Coconut Biscuit    



Vanilla Ice Cream Sorbet with Blue Cheese Crumbles  



Fresh Mango & Champagne Sorbet with Cherry Delight   

Meat & Poultry

Marbled Grilled Steak of Japanese 'Kobe' Beef Wagyu.     **\$130**

Serve with Burgundy Reduction and Cooked Under Your Palate
Accompanied with Fondant Potatoes and Hollandaise Gratin
Asparagus



Australian Beef Angus Tomahawk Steaks     **\$120**

Grilled & Serve with Sauce Périgueux (Périgourdine) and Cooked
Under Your Palate. Accompanied with Croquette Potatoes and
Cheesy Brussel sprouts



Herbs and Nut Crusted, Pink Roasted Rack of Lamb    **\$110**

Served with Minted Hollandaise, Sauteed Greens and Marquis
Potatoes



Pink Roasted Capon Breast or Duck Breast   **\$100**

Serve with Orange Brandy Glazed. Accompanied with Buttered
Mixed Vegetables and Steakfries Potatoes

Fish and Seafood

Maldivian Fresh Rock Lobster Grilled    **\$130**

Served with Garlic Wine Butter. Accompanied with Sticky Parsley Butter Rice Dome and Jardinière of Vegetables



Pan-Seared Jambo Prawns    **\$120**

Served with Tempura Vegetables and Lyonnaise Potatoes. Served with Caviar Sour Cream



Norwegian Fresh Salmon Steak  

Maple Marinated and Grilled. Served with Red Wine Blueberry Sauce. Accompanied with Baked Potato, Carrot & French Beans

\$100



Sesame Crusted Ahi-Tuna Steak  

Served Wasabi Butter Parfait and Accompanied with Parsley Potato and Asparagus

\$80

Vegetarian

Rich and Cheesy Vegetarian Lasagna with Soft Boiled Cannellini Beans and Smoked Cheddar.    **\$80**

Served with Bowl of Crunchy Salad and French Fries



Ricotta and Spinach Tortellini     **\$80**

Served with Creamy Pink Vodka Sauce. Accompanied with Bowl of Fried Wedges Potatoes

Dessert

Flambeed Baked Alaska on Burned Meringue Forest    **\$22**






Miniature Pineapple & Coconut Fantasy with Blackberry-Lemon Custard    **\$20**





Caramelized Orange-Banana Flumbeed wih Whipped Creamed   **\$18**



Nutella French Toast Tower with Fresh Berries and Burnt Cream    **\$24**



Your Choice of Ice Cream Fiesta...

Gold Foil Crushed Vanilla, Pistachio or Double Chocolate with Toppings and Accompaniments   **\$22**



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www.dhigufaru.com