

# M I A V A N A

## DINING

*Unique destinations are not only meant to be explored with the eye. Madagascar is a land of exotic rarity – we invite you to taste its treasures, offering a discovery in every bite. From luscious mangoes and juicy limes to punchy pink peppercorns and aromatic vanilla pods; from fresh Yellowfin Tuna and Green Job Fish to local ‘Rova’ caviar and foie gras – you may just be surprised by what you’ll find in such a remote location.*

*We approach our menus with integrity, aiming to showcase Madagascar’s finest in a simple and approachable way. Local and seasonal are what we’re all about. Enjoying the freshest catch from our waters with your feet in the sand is one of life’s greatest luxuries. Relax at a table on the beach at breakfast, enjoy a wood-fired pizza from our oven for lunch, stay home for a siesta with a pool-side snack, watch the sun set over canapes around the bonfire, and end the day off in elegance with a candle-lit dinner in the Piazza – the choice is yours.*

*Restaurant hours:*

*Breakfast from 07.00*

*Lunch from 12.00*

*Dinner from 18.00*

*Our Chefs are always on standby to serve an appetite at any hour, please dial your Butler on 2020 to order in-villa dining whenever the craving calls.*

# BREAKFAST

## PASTRIES

*Selection of Traditional East African Breakfast Pastries, Homemade Tropical Jam*

## BREAD

*Freshly Baked Baguette, Butter and Condiments*

## RAW GRANOLA

*Raw Granola, Coconut Yoghurt, Tropical Fresh Fruit*

## OATMEAL

*Toasted Oats, Coconut, Flaked Almonds, Local Honey, Mango*

## SMOOTHIE BOWL

*Berry Muesli, Banana, Shaved Coconut, Local Cocoa Nibs*

## BREAKFAST WRAP

*Roti, Scrambled Egg, Malagasy Bean Curry, Local Cheese, Island Greens*

## CHARCUTERIE AND CHEESE

*Local Farmed Cheeses, Home-Smoked Cold Meats, Pickles, Crackers*

## MACÉDOINE OF TROPICAL FRUIT

*Vanilla Bean Yoghurt, Lime, Local Honey, Flaked Almonds*

## BANANA CRUMPET

*Two Fried Eggs, Streaky Bacon, Local Pork Sausage, Banana Crumpet*

## FRENCH TOAST

*Banana Bread French Toast, Passion Fruit Syrup, Shaved Coconut*

## CHOCOLATE PANCAKES

*Served with Mascarpone Cheese*

## MALAGASY VANILLA BEAN CRÊPES

*Mango, Coconut, Orange Sauce*

## CASHEW NUT WAFFLES

*Banana, Coconut Ice Cream*

## EGGS ROYALE

*63°C Eggs, Avocado, Wild Spinach, Smoked Mackerel, Coconut Béarnaise*

## FOIE GRAS

*Poached Quail Egg, Pumpernickel Toast*

## OMELETTE

*Prosciutto, Sourdough Toast, Pesto, Rocket*

## SHAKSHUKA

*Two Baked Eggs, Chilli Tomato Sauce, Spring Onion, Buffalo Mozzarella, Ciabatta Toast*

## MIAVANA TOAST

*Toasted Rye Sourdough, Olive Oil Poached Linefish, Mayonnaise, Pickled Vegetables, Poached Egg*

## ROCK LOBSTER OMELETTE

*Crispy Ginger, Lime*

## OVEN-BAKED OPEN FRITATTA

*Smoked Salmon, Spinach, Grilled Tomato, Shaved Bonito Flakes*

## MALAGASY RICE DOSA

*Spiced Potato, Crème Fraîche, Caviar, Herbs*

## NASI GORENG

*Wok-Fried Vegetables, Long Grain Rice, Soya, Oyster Sauce, Soft Fried Egg, Crisp Ginger*

## CONGEE

*Rice Porridge, Wilted Island Greens, Sous Vide Eggs, Crisp Onions, Lime, Chilli*

## FULL BREAKFAST

*Poached Eggs, Sausages, Homemade Smoky Streaky Bacon,  
Roasted Tomato, Spicy Malagasy Beans, Potato Rosti*

## SIDES

*Beef, Pork or Duck Sausage, Potato Rosti, Spicy Malagasy Beans, Fried Onions,  
Herb-Grilled Tomato, Sautéed Wild Spinach, Sautéed Mushroom, Smoked Salmon*

## ALL DAY DINING

### MALAGASY BOUILLABAISSE

*Sustainably Caught Seafood, Wild Greens, Tomato, Lime*

### CHICKEN CAESAR SALAD

*Butter Lettuce, Anchovies, Parmesan, Croutons, Poached Egg*

### CLUB SANDWICH

*Grilled Chicken, Avocado, Tomato, Cucumber,  
Chilli Mayo, Island Greens*

### BATTERED FISH AND CHIPS

*Chilli and Lime Mayo, Tropical Slaw*

### PAN-FRIED LINEFISH

*Tamarind, Garlic, Green Papaya,  
Green Mango, Lime*

### BEEF BURGER

*Cheddar, Tomato, Lettuce, Onion Relish, Potato Wedges*

### BEEF STEAK DU JOUR

*Black Garlic Mayo, Island Greens, Roast Tomatoes*

### SPAGHETTI BOLOGNAISE

*Parmesan, Fresh Basil*

### FRESH SEAFOOD TAGLIATELLE

*Garlic, White Wine, Parsley*

### MALAGASY CURRY

*Seafood or Chicken, Green Mango Pickle,  
Steamed Basmati Rice, Salsa*

### CHEESE BOARD

*Homemade Fruit Preserves, Lavash*

### CHARCUTERIE BOARD

*Homemade Pickles, Crudit *

### LOCAL CHOCOLATE BROWNIE

*Vanilla Bean Ice Cream*

### FRESH FRUIT PLATE

*Plain Yoghurt, Local Honey*

### SELECTION OF SORBETS

## WOOD FIRED PIZZAS

MARINARA

*Tomato, Fresh Basil*

MARGHERITA

*Tomato, Buffalo Mozzarella*

ANCHOVIES

*Anchovies, Garlic, Onion*

YELLOWFIN TUNA

*Fresh Yellowfin Tuna, Capers, Lime*

THE MIAVANA

*Rock Lobster, Squid, Parsley*

COCONUT

*Coconut Curry, Prawn, Coriander*

PROSCIUTTO

*Prosciutto, Parmesan, Island Greens*

PEPPERONI

*Salami, Olive, Feta*

VEGETARIAN

*Zucchini, Pecorino, Olives, Island Greens*

CALZONE

*Mushroom, Artichokes, Basil Pesto*

PINEAPPLE

*Pineapple, Chilli, Smoked Bacon*

SWEET

*Dark Chocolate, Banana, Almonds,  
Vanilla Bean Ice Cream*

## LITTLE EXPLORERS

### CRUDITÉ PLATTER

*Vegetable Crudité Served with Cream Cheese*

### CUCUMBER AND WATERMELON SALAD

*Served with Coconut*

### MARGHERITA PIZZA

*Tomato Sauce, Buffalo Mozzarella*

### FISH GOUJONS AND FRIES

*Served with Tartare Sauce*

### BURGER AND STRING FRIES

*Served with Tomato, Lettuce And Mustard Mayo*

### SPAGHETTI MEATBALLS

*Beef Meatballs served with a Tomato Sauce*

### MACARONI AND CHEESE

*Served with Carrot Salad*

### CHICKEN SUPREME

*Served with Cheese Sauce And String Vegetables*

### FRESH FRUIT

*Served with a Selection of Ice Cream*

### CHOCOLATE BROWNIE

*Served with Fresh Fruit and Chocolate Sauce*

### TROPICAL SUNDAY

*Vanilla Bean Ice Cream, Banana, Almonds, Chocolate Sauce*

## LUNCH (SAMPLE MENU)

*Our lunch and dinner menus change daily based on our chef's suggestions for the day using the finest local produce of the season. Lunches are light and fresh, with a selection of tantalising tapas, and dinners elegant and à la carte, with a choice of starters, mains and desserts.*

### TOMATO GAZPACHO

*Avocado Salsa, Basil Oil, Garlic Chips*

### ISLAND SLAW

*Green Mango, Coconut, Green Papaya, Red Cabbage, Tamarind Dressing*

### RAW ZUCCHINI SALAD

*Parmesan, Garlic Oil, Chilli, Lime, 63°C Egg*

### SMOKED CAMEMBERT

*Balsamic Figs, Island Rocket, Toasted Almonds*

### CHICKEN TIKKA MASALA

*Cucumber Tzatziki, Flat Breads, Tomato Salsa*

### SHAVED OCTOPUS

*Orange, Fresh Coriander, Roast Pepper, Avocado*

### TAMARIND-GLAZED LINE FISH

*Sautéed Greens, Sesame Seeds, Orange Dressing*

### SEARED ZEBU FILLET

*Pickled Asparagus, Garlic Aioli, Fresh Basil, Pickled Onion*

### MANGO SORBET

*Grilled Mango, Meringue, Fresh Mint, Hazelnut Crumble*

### DARK CHOCOLATE TART

*Coconut Ice-cream, Toasted Coconut*

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### TO START

#### YELLOWFIN TUNA CEVICHE

*Salted Lime, Crisp Ginger, Island Greens, Pickled Mango*

#### HOMEMADE CURD CHEESE

*Caramelized Apple, Fresh Watercress, Local Walnut*

### MAINS

#### SEAFOOD TAGINE

*Pickled Lime, Minted Couscous*

#### PAN-FRIED LINEFISH

*Zucchini, Parmesan, Fresh Basil, Salsa Verde*

#### CINNAMON SMOKED LOCAL DUCK BREAST

*Red plums, Vanilla Rum & Orange Sauce, Island Pumpkin*

### TO FINISH

#### BRÛLÉE BANANA

*Dark Chocolate, Caramel*

#### TRIO OF TROPICAL SORBETS

*Candied Orange, Tropical Fruits*



# PICNICS

*Personalise your picnic basket with your choice of savoury and sweet dishes, let us know your preferred time and place, and leave the rest to us.*

## SAVOURY

### MUFFULETTA SANDWICH

*Italian-Style Sandwich with Cold Cuts, Roast Vegetables & Herb Dressing*

### TERIYAKI CHICKEN ROLLS

*Glazed Chicken in Teriyaki Sauce*

### POKE BOWL

*Raw Lime-Marinated Line Fish, Sushi Rice, Sesame Seeds & Vegetables*

### RICE PAPER ROLLS

*Julienne Vegetables, Spicy Lime Dipping Sauce*

### ROAST VEGETABLE SALAD

*Island Vegetables, Toasted Seeds, Herb & Olive Oil Dressing*

## SWEET

### CHOCOLATE BROWNIES

*Madagascan Cashew Nuts & Chocolate Shavings*

### MALAGASY APPLE CRUMBLE

*Mildly Spiced & Baked Apples*

### ZESTY VANILLA LEMON TART

*Island Lime, Grapefruit & Orange*

### VANILLA & ALMOND FINANCIER

*Madagascan Vanilla Tart & Light Pastry Shell*

### COCONUT MARSHMALLOWS

*Estelle's Marshmallows with Roasted Island Coconut*