

# MIAVANA

## 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 & Condiments*

## RAW GRANOLA/HOMEMADE MUESLI

*Coconut Yoghurt, Tropical Fresh Fruit*

## OATMEAL

*Toasted Oats, Coconut, Flaked Almonds, Organic Honey & Mango*

## SMOOTHIE BOWL

*Mango, 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, Organic Honey, Flaked Almonds*

## FRENCH TOAST

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

## CHOCOLATE PANCAKES

*Served with Whipped Mascarpone Cheese & Maple Syrup*

## MALAGASY VANILLA BEAN CRÊPES

*Mango, Coconut, Orange Sauce*

## CASHEW NUT WAFFLES

*Banana, Coconut Ice Cream*

## BREAKFAST

### EGGS ROYALE

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

### OMELETTE

*Prosciutto, Pesto, Rocket, Sourdough Toast*

### 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*

### OVEN-BAKED OPEN FRITTATA

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

### NASI GORENG

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

### CONGEE

*Rice Porridge, Wilted Island Greens, 63°C Eggs, Crisp Onions, Lime, ChillOi*

### 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

### GARDEN GREENS & PARMESAN

*Island Greens, Parmesan, Vinaigrette*

### ISLAND PUMPKIN SOUP

*Pumpkin Seeds Crumble, Coconut Yoghurt, Pumpkin Seed Cracker*

### MALAGASY BOUILLABAISSSE

*Sustainability Caught Seafood, Wild Greens, Roast Capsicum Tomato, Lime*

### CHICKEN/PRAWN CAESAR SALAD

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

### CLUB SANDWICH

*Ciabatta, Herb Grilled Chicken, Avocado, Tomato, Cucumber, Mayo, Lettuce, Bacon, Egg, French Fries*

### THE BEER BATTERED FISH AND CHIPS

*Lime Aioli, Spicy Green Mango Salad*

### GRILLED LINE FISH/PRAWNS/CALAMARI

*Pickled Cabbage Salad, Oriental Dressing, Fresh Lime*

### BEEF BURGER

*Emmental Cheese, Tomato, Lettuce, Onion Relish, Potato Wedges, French Fries*

### BEEF STEAK DU JOUR

*Black Garlic Mayo, Rocket, Vanilla Jus, Smoked Tomatoes*

### SPAGHETTI BOLOGNAISE

*Parmesan, Fresh Basil*

### FRESH SEAFOOD TAGLIATELLE

*Garlic, White Wine, Parsley*

### MALAGASY CURRY

*Seafood or Chicken, Cinnamon Steamed Basmati Rice, Green Mango Pickle, Tomato & Cucumber Salsa*

### CHEESE & CHARCUTERIE BOARD

*Flaxseed Crackers, Homemade Pickles, Preserves*

## WOOD FIRED PIZZA

### 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 & Mustard Mayo*

### SPAGHETTI MEATBALLS

*Beef Meatballs served with a Tomato Sauce*

### MACARONI AND CHEESE

*Served with Carrot Salad*

### CHICKEN SUPREME

*Served with Cheese Sauce & String Vegetables*

### FRESH FRUIT

*Served with a Selection of Ice Cream*

### TROPICAL SUNDAY

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

## DESSERT

### NAMELAKA

*Coconut Crème, Lemon Jelly, Citrus Crispy Meringue,  
Madagascar Chocolate Cigars*

### TRIO OF SORBET

*Three Scoops of Sorbet, Madagascar Dark Chocolate Garnish, Fruit Leather*

### ISLAND COCONUT

*Tropical Fruit Salad, Coconut Sorbet, Toasted Coconut Tuille*

### PINEAPPLE TARTE TATIN

*Caramel Ice Cream, Pineapple Purée, Fresh Pineapple, Caramel Sauce*

### MADAGASCAR CHOCOLATE SLICE

*Berry Gel, Vanilla Ice Cream, Coffee Gel, Cocoa Tuille, Almond Praline*

### GINGER & TROPICAL FRUIT SOUP

*Citrus Gel, Berry Sorbet, Tropical Fruits, Candied Ginger*

### CHAI COFFEE PANNA COTTA

*Cocoa Tuille, Berry Coulis, Coffee Ice Cream, Vanilla Cake,  
Chocolate Crème*

### MADAGASCAR VANILLA TAPIOCA

*Žest Citrus Jelly, Tropical Fruits, Papaya Sorbet, Crisp Orange Žest*

### NOSY ANKAO TRIFLE

*Lemongrass Custard, Passion Fruit Gel, Vanilla Cake, Vanilla Crème,  
Berry Compote*

### FRESH CUT TROPICAL FRUIT PLATE

*Vanilla Pod Ice Cream*

### SELECTION OF ICE CREAM

*Crispy Vanilla Biscuit*

## 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 a la carte, with a choice of starters, mains and desserts.*

### CHILLED MELON SOUP

*Mint Pesto, Lemongrass, Pink Peppercorn Oil*

### CAULIFLOWER & TRUFFLE OIL DIP

*Hazelnuts, Fresh Herbs, Salted Bread Sticks*

### BRULÉ GOATS CHEESE

*Fresh Basil, Balsamic Figs, Candied Orange, Pumpkin Seed Cracker*

### SUPERFOOD SALAD

*Quinoa, Avocado, Pickled Cucumber, Beetroot, Pomegranate, Toasted Almonds*

### BAKED OCTOPUS

*Almond Purée, Orange, Fresh Lime, Crispy Ginger, Parsley*

### TAMARIND GLAZED LINE FISH

*Green Legume, Orange, Bok Choi, Almonds*

### CRISPY DUCK BREAST

*Grapefruit, Wild Greens, Ginger, Orange Purée*

### TAMARIND ZEBU KEBABS

*Wild Greens, Green Mango, Chili, Garlic Chips*



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### TO START

#### ONION BHAJIS

*Tamarind Sauce, Minted Paneer, Cucumber Salsa, Fresh Coriander*

#### MANGROVE CRAB CLAWS

*Seaweed & Lime Butter, Chili, Sweet Corn Wafer*

#### ZEBU CARPACCIO

*Parmesan Shavings, Island Rocket, Balsamic Reduction, Smoked Tomato*

### MAIN COURSE

#### TANDOORI ROASTED CAULIFLOWER

*Spiced Dhal, Green Beans, Tamarind, Ghee, Fried Ginger*

#### LINE FISH & CAVIAR

*Lacto-Fermented Lettuce, Green Olive Tapenade, Fennel Crème Fraîche, Cider Sauce*

#### CINNAMON-SMOKED DUCK BREAST

*Macerated Red Plums, Vanilla Rum & Orange Sauce, Island Pumpkin Wafer*

### TO FINISH

#### MADAGASCAN CHERRY PEPPERCORN & CHOCOLATE

*Passion Fruit, Rum Biscuit, Vanilla Ice-Cream*

#### BRULÉ BANANA

*Caramel Sponge, Tepache Jelly*

#### GRILLED RED PLUMS

*Burnt Honey Sabayon, Thyme Tuile*