

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