



battuta

"Traveling - it leaves you speechless, then turns you into a storyteller"

IBN BATTUTA

Ibn Battuta is one of history's great explorers. In 1325 when he was just 21, he set out from his native Tangier (modern day Morocco). By the time he returned home for good, almost 30 years later, he had covered some 120,000 km and nearly every part of the Islamic world.

His main reason to travel was to go on a Hajj, or a Pilgrimage to Mecca, to fulfill the fifth pillar of Islam. Visiting the equivalent of 44 modern countries which were then mostly under the governments of Muslim leaders of the World of Islam, or "Dar al-Islam". He was raised with a focus on education, however there was no "madrasa," or college of higher learning in Tangier. Thus, Ibn Battuta's urge to travel was spurred by going on Hajj and his interest in finding the best teachers and the best libraries, which were then in Alexandria, Cairo, and Damascus.

He met many dangers and had numerous adventures along the way. He was attacked by bandits, almost drowned in a sinking ship, and nearly beheaded by a tyrant ruler. He also had a few marriages and lovers and fathered several children on his travels!

Over the course of his travels Battuta spent a great deal of time in the Maldives, particularly Raa Atoll, so there is no better ambassador to highlight the cuisine of the Maldives. Our menu takes not only from the local specialties but also chronicles this great man's journey through the showcasing of cuisines from his many travels.

Near the end of Ibn Battuta's life, the Sultan of Morocco insisted that Ibn Battuta dictate the story of his travels to a scholar

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The map below outlines his travels, and the timeline gives perspective to how impressive this feat was.



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Most items on the menu are available to order for our Premium All Inclusive Meal Plan.

Some of the highlighted items has a small supplement charge should you wish to order though. To ensure that we can provide you with the best possible dining experience, we ask that you limit your order to one starter, one main course and one dessert in one sitting. This will allow us to prepare your meal in a timely manner and to ensure that it is of the highest quality.

Children can order from the special Children’s menu.

Items on our menu are labeled according to their ingredients related to some of the common intolerances. Our menu offers Nut free, Gluten Free and Vegetarian options. Allow us to fulfill your needs – please let us know if you have any special dietary requirements, food allergies or intolerances.

Enjoy your meal journey.



Starters

Lebanon

ARABIC HOT MEZZE (G)(N)(D)(Se)

A flavorful trio featuring crispy Meat Kibbeh filled with spiced minced meat, golden-baked Spinach Fatayer with a zesty filling, and savory Cheese Sambosek with melted cheese in a flaky pastry.

Algeria

FISH CHERMOULA

Tender fish marinated in a fragrant North African chermoula spice blend, served with a tangy tomato and olive chutney and a refreshing mango salsa.

India

SPINACH CHAAT (V)(D)(G)

Crispy baby spinach fritters layered with creamy yoghurt, tangy tamarind chutney, refreshing mint chutney, and a sprinkle of spiced gram flour.

Lebanon

FATTOUSH SALAD | FRIED PITA BREAD (G)

A salad of fresh vegetables tossed in a zesty lemon dressing, topped with crispy fried pita bread for added crunch and flavor.

TABBOULEH SALAD | FRIED PITA BREAD (G)(V)

A refreshing blend of finely chopped parsley, bulgur wheat, onion, and tomato, tossed in a light lemon dressing and served with crispy fried pita bread.

MEZZE PLATTER (For Two) (G)(N)(V)

(Sharing dish) A selection of Middle Eastern favorites: creamy hummus, smoky moutabel, fresh tabbouleh, marinated olives, stuffed vine leaves, crunchy fried pita bread, and rich, nutty mohamra

Soups

Morocco

MOROCCAN HARIRA (G)(C)

A hearty and aromatic spiced lamb and tomato soup enriched with lentils and delicate vermicelli.

Egypt

EGYPTIAN SHORBA (V)(G)

A lentil purée soup infused with garlic, cumin, and a medley of vegetables.

Sri Lanka

JAFFNA ODIYAL KOOL (S)(C)

A traditional Northern Sri Lankan seafood soup, made with a medley of seafood, root vegetables, tamarind, and thickened with palmyra root flour

Malaysia

SEAFOOD CURRY LAKSA (G)(N)

A rich and aromatic yellow curry coconut soup filled with mixed seafood and served over tender egg noodles.

USD 15 supplement per additional starter and dessert.

USD 20 supplement per additional main course.

(G) Gluten (V) Vegetarian (S) Seafood (C) Chili (N) Nuts (Se) Sesame

Kindly notify our team if you have any allergic intolerance.



Main Course

India

BUTTER CHICKEN (N)(D)

Tender tandoori chicken simmered in a silky, flavorful tomato butter gravy, finished with a touch of cream.

CHICKEN TIKKA MASALA (N)(D)

Juicy tandoori chicken pieces cooked in a rich onion butter gravy, enhanced with aromatic spices and finished with a smooth cream

MUTTON ROGAN JOSH (D)

Tender slow-cooked lamb simmered in a rich blend of yogurt, onion, ginger, garlic, and aromatic spices, with a touch of chili for a mild heat.

MACHER JHOL (C)

A traditional Bengali fish curry, simmered in a fragrant blend of turmeric, mustard oil, and chili.

Lebanon

LEBANESE GRILLED CHICKEN (G)(D)(Se)

Juicy boneless chicken marinated with garlic and grilled to perfection, served with a fresh salad, warm pita bread, and creamy tahina sauce.

REEF FISH HARAH (S)(C)

Tender reef fish cooked with onions and capsicum, infused with the bold flavors of spicy harissa.

Morocco

LAMB TAGINE | MOROCCAN FLAT BREAD (N)(G)

Slow-cooked lamb infused with saffron, complemented by a blend of sweet dried fruits, crunchy nuts, and a hint of egg; served with traditional Moroccan flatbread.

Maldives

TASTE OF MALDIVES (G)(S)(N)

A delightful Maldivian feast featuring Musama Kukulhu (Chicken Mussamma) and Kandu Kukulhu (Maldivian-style tuna curry), complemented by a refreshing onion salad, crispy papadam, sweet potato, and aromatic rice.

Egypt

BEEF KABSA (N)(D)(Se)

Slow-cooked Beef Osso Buco served over a bed of fragrant spiced rice, garnished with crunchy nuts and sweet raisins.

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Vegetarian

India

PANCHMISHALI SABJI (V)(C)

A flavorful vegetable curry made with a medley of fresh vegetables, cooked in aromatic mustard oil and seasoned with chili for a bold and spicy kick.

PALAK PANEER (V)(D)

Fresh spinach puree blended with rich butter and cream, enveloping soft cottage cheese cubes and infused with the subtle aroma of garlic.

ALOO JEERA (V)(C)(D)

Tender potato cubes cooked with a fragrant blend of turmeric, garlic, and chili, seasoned with cumin for an authentic and aromatic touch.

DAL MAKHANI (D)(V)

Slow-cooked black lentils simmered in a luscious blend of garlic, butter, and cream.

Tandoor | Kebab

LAMB SEEKH KEBAB (C)(D)

Juicy ground lamb, seasoned with aromatic spices and herbs, shaped onto skewers and grilled to perfection. Served with refreshing mint chutney.

PRAWNS GOA TANDOORI (C)(S)(D)

Succulent prawns marinated in a tangy blend of Goan spices, grilled to perfection in the tandoor. Served with a cool mint dip and a fresh mixed salad.

MALAI KABAB (D)

Tender chicken marinated in a creamy blend of cheese, yogurt, ginger, and garlic paste, then grilled to perfection.

TAWA FISH (G)(D)(S)

Fresh fish fillet seasoned with garlic, turmeric, and chili, pan-cooked to perfection on the tawa. Served with a squeeze of lemon and accompanied by a refreshing mint chutney.

CHICKEN TIKKA (D)(C)

Succulent boneless chicken marinated in a rich blend of yogurt, garlic, ginger, and chili, then grilled to perfection. Served with a cooling mint chutney.

Breads + Chutneys (G)

PLAIN NAAN | BUTTER NAAN | GARLIC NAAN

Mango + Garlic Chutney

Banana + Coconut Chutney

Tomato + Ginger Chutney

Tamarind Za'atar Chutney

Side Dish

STEAMED BASMATI RICE

USD 15 supplement per additional starter and dessert.

USD 20 supplement per additional main course.

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Chef’s Signature

ARABIC STYLE LOBSTER (G)(S)

*Supplementary 100 grams USD 25 for PAI

Succulent lobster, delicately cooked with garlic and served with a fresh salad and a rich tomato and tahini sauce.

SEAFOOD PLATTER FOR TWO (G)(D)(S)

*Supplementary 255 dollars for PAI

An indulgence featuring, 800g lobster, langoustine, scallop, prawn, tuna, and calamari, served with mixed seasonal vegetables.

* above prices are quoted in USD and are inclusive of all taxes and government fees.



Desserts

COCONUT JAGGERY CAKE (G)(N)(D)

A moist, aromatic coconut cake infused with the rich sweetness of jaggery, and nuts drizzled with a decadent coconut caramel syrup and served with a scoop of creamy vanilla ice cream.

PISTACHIO BAKLAVA (D)(N)(G)

A rich, flaky pastry filled with crushed pistachios, and soaked in Rose flavoured sugar syrup.

GOAT CHEESE KUNafa (D)(G)(N)

Crispy, golden-brown shredded pastry filled with rich, creamy goat cheese, soaked in fragrant ghee and sweetened with a delicate sugar syrup.

GULAB JAMUN (D)(N)(G)

Warm, golden fried milk dumplings soaked in fragrant sugar syrup and garnished with crunchy nuts.

HOMEMADE MANGO SORBET

HOMEMADE LEMON SHERBET (D)

SEASONAL FRUIT PLATTER

After Dinner

MASALA CHAI (D)

English Breakfast Tea | Milk | Cloves | Black Pepper | Cardamon | Ginger | Sugar

TURKISH COFFEE

Plain | Sweet | Cardamon

MOROCCAN MINT TEA

Green Tea | Mint Leaves | Brown Sugar

ARABIC COFFEE

Arabic Coffee | Cardamom | Cinnamon | Ginger | served with Manjhoul Dates

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