

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

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!

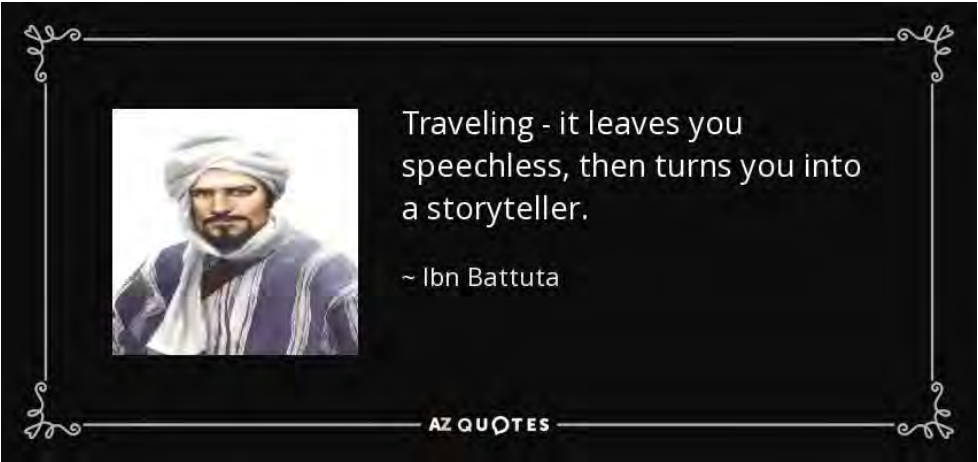
Over the course of his travels Battuta spent a great deal of time in the Maldives, particularly Raa Atoll, so there is no better ambassador to highlight the cuisine of the Maldives.

**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

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





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.



## SAVORIES + SALADS

### Maldives

#### MALDIVIAN ASSORTED SAMOSAS (G) (S) (C)

Chicken | Tuna | Vegetable | Savory Envelopes | Homemade Tomato Sauce

### Algeria

#### FISH CHERMOULA

Tomato | Olive Chutney | Mango Salsa

### India

#### KACHUMBER SALAD (V)

Onion | Cucumber | Tomato | Coriander | Lemon Dressing

### Lebanon

#### FATTOUSH SALAD | FRIED PITA BREAD (G) (S)

Marinated Prawns | Lemon Dressing

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

Parsley | Burgul | Onion | Tomato | Lemon Dressing

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

(Sharing dish)

Hummus | Moutabel | Tabbouleh | Marinated Olives | Stuffed Vine Leaves | Fried Pita Bread | Mohamra

## SOUPS

### Morocco

#### MOROCCAN HARIRA (G) (C)

Spiced Lamb Tomato Soup | Lentils | Vermicelli

### Egypt

#### EGYPTIAN SHORBA (V) (G)

Lentil Puree | Garlic | Cumin | Mixed Vegetables

### Sri Lanka

#### JAFFNA ODIYAL KOOL (S) (C)

Northern Sri Lankan Seafood Soup

### Malaysia

#### SEAFOOD CURRY LAKSA (G) (N)

Yellow Curry Coconut Soup | Mixed Seafood | Egg Noodles

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

Kindly notify our team if you have any allergic intolerance.



CURRIES

India

TANDOORI BUTTER CHICKEN | BUTTER NAAN (G) (N)

Tandoori Chicken | Tomato Butter Gravy | Cream

CHICKEN TIKKA MASALA | BUTTER NAAN (G)(N)(D)

Tandoori Chicken | Onion Butter Gravy | Cream

Lebanon

YAKHNET BATATA | RICE (N)

Spiced Beef | Potato | Prunes | Apricot | Almond | Zucchini

REEF FISH HARAHA (S) (C)

Reef Fish | Onion | Capsicum | Harissa

Morocco

LAMB TAGINE |

MOROCCAN FLAT BREAD (G)

Lamb Meatballs | Tomato-Cumin Sauce | Egg

Maldives

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

Musama Kukulhu (Chicken Mussamma) | Kandu Kukulhu (Maldivian Style Tuna Curry) |

Fried Drumstick Leaves Salad | Papadam | Rihaakuru

EGYPT

STUFFED BABY MARROW WITH LAMB MEAT BALLS (G)

(Sharing dish)

Spicy Oriental Tomato Sauce | Green Peas

SLOW COOKED BEEF SHORT RIBS

(Sharing dish)

Stuffed Vine Leaves

THALI

INDIAN (G) (C) (N)

(Sharing dish)

Butter Chicken | Lamb Curry | Dhal | Vegetable Curry | Jeera Rice | Naan | Cucumber Raita |

Mixed Salad | Papadam

MALDIVIAN (G) (S) (C) (N)

(Sharing dish)

Musama Kukulhu (Chicken Mussamma) | Fihunu Mas |

Kandu Kukulhu (Maldivian Style Tuna Curry) | Brinjal Curry | Maldivian Onion Salad | Fried

Drumstick Leaves Salad | Papadam | Coconut Roshi | Sweet Potato

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VEGETARIAN

Sri Lanka

HATHMALUWA | STEAMED RICE (V)

7 Seasonal Vegetables | Curry Leaves | Coconut

India

PANEER MASALA | BUTTER NAAN (G) (V) (N)

Paneer Cheese | Butter Gravy

India

ALOO GOBI | BUTTER NAAN (G) (V) (N)

Cauliflower | Potato | Cream | Cashew Nut | Spice

TANDOORI | KEBAB

LAMB SEEKH KEBAB (C)

Mint Chutney | Tomato Chutney

PRAWNS GOA TANDOORI (C) (S)

Mint Dip | Mixed Salad

MALAI KABAB

Chicken | Cheese | Yoghurt | Ginger | Garlic Paste

FISH TIKKA (S)

Fish Fillet | Spice | Yoghurt | Ginger | Garlic Paste

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

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## CHEF'S SIGNATURE

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

\*supplementary \$104 for PAI

Fresh Salmon | Sea Scallops | Octopus | Calamari | Lobster | Prawn |  
Mango and Red Cabbage Salad | Masala Kulcha Mint chutney | Tamarind | Dates Chutney

### MOZA LAMB (N) (G)

\*supplementary \$47 for PAI

Slow Cooked Lamb Shank | Green Wheat | Cashew Nuts |  
Golden Raisin | Gravy

### ARABIAN GRILL (G)(D)

\*supplementary \$67.40 for PAI

Flat Bread | Beef Kofta | Lamb Chops | Chicken Kebab | French Fries | Grilled Vegetables |  
Mint Labneh | Tahina Dip

### LOBSTER KULHIMAS (G)(S)

\*supplementary \$67.40 for PAI

Lobster | Huni Roshi | Onion Salad | Tuna Cutlet | Pumpkin Chutney |  
Coconut Sweet Potato Curry | Passion Fruit Mint shooter

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## DESSERTS

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

Coconut Caramel Syrup | Vanilla Ice Cream

### PISTACHIO BAKLAVA (D)(N)(G)

Pistachio Crumble | Rose Ice Cream

### GOAT CHEESE KUNAFI (D)(G)

Mango Chutney | Cream Cheese Sorbet

### KULFI FALOODA (D)(N)

Dried Mixed Fruits | Chia Seed | Rice Vermicelli

### HOMEMADE MANGO SORBET

### HOMEMADE LEMON SHERBET (D)

### SEASONAL FRUIT PLATTER

## AFTER DINNER

### MASALA CHAI (D)

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

### TURKISH COFFEE

Plain | Sweet | Cardamom

### MOROCCAN MINT TEA

Green Tea | Mint Leaves | Brown Sugar

### ARABIC COFFEE

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

(G)Gluten (D) Dairy (N) Nuts

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