

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.

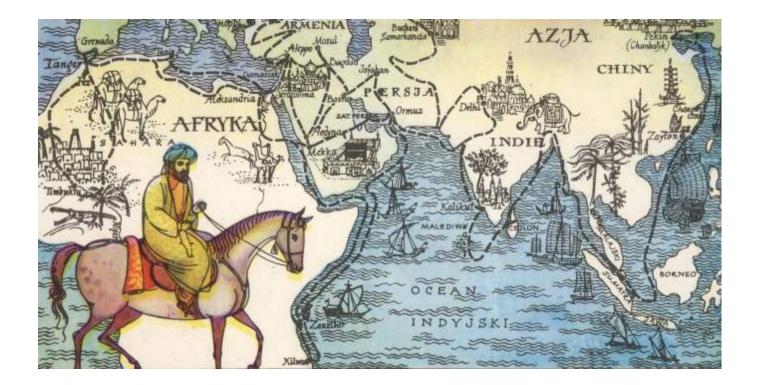
He met many dangers and had numerous adventures along the way. He was attacked by bandits, almost drowned in a sinking ship, and nearly beheaded by a tyrant ruler. He also had a few marriages and lovers and fathered several children on his travels!

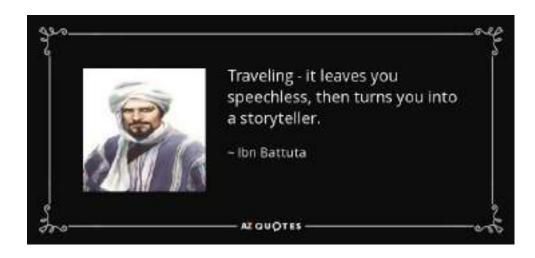
Over the course of his travels Battuta spent a great deal of time in the Maldives, particularly Raa Atoll, so there is no better ambassador to highlight the cuisine of the Maldives. **Our menu takes not only from the local specialties but also chronicles this great man's journey through the showcasing 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 on reverse outlines his travels, and the timeline gives perspective to how impressive this feat was.







All items on the menu except the starred items are available to order for our Dine Around All Inclusive guests. The starred items has a small supplement charge should you wish to order though. A total of four courses may be ordered selecting one starter, one soup, one main and one dessert per guest. Additional charges may apply for extra orders.

Our Full and Half Board guests enjoy a 20% discount off any of the dishes on the Menu.

Enjoy your meal journey.

# SAVORIES + SALADS

### Maldives MALDIVIAN ASSORTED SAMOSAS (G) (S) (N) Caramelized Onion + Tuna + Savory Envelopes + Homemade Tomato Ketchup

### Algeria

FISH CHERMOULA Tomato + Olive Chutney + Chili Mango Salsa

### Palestine

TABBOULEH SALAD (G) Parsley + Burgul + Onion + Pomegranate Dressing

### Turkey

MEZZE PLATTER ( For Two ) **(G) (N)** Hummus + Moutabel + Tabblouleh + Marinated Olives + Feta + Stuffed Vine Leaves + Flat Bread

### India

INDIAN CHICKPEA SALAD (V) Blanched Chickpeas + Indian Spiced Yoghurt + Raita

### Lebanon

FATTOUSH SALAD (G) \* Curry Leaves + Marinated Tiger Prawns + Pomegranate Dressing

LEBANSE SAMBOUSEK (G) (V) (S) Pastry + Halloumi Cheese + Parsley + Roasted Capsicum + Harissa Salsa

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### SOUPS

Morocco

MOROCCAN HARIRA (G) (S) Spiced Lamb Tomato Soup + Lentils + Vermicelli

### Egypt

EGYPTIAN SHORBA Traditional Egyptian Soup + Chicken

Sri Lanka JAFFNA ODIYAL KOOL (S) Northern Sri Lankan Seafood Soup

# DUMPLINGS

Your choice of steamed or Teppanyaki in Battuta's xo dip + Chili Soy

CABBAGE + PORK (G) (P)

CHIVES + LAMB (G)

BASIL + CHICKEN (G)

VEGETABLE MELODY (G) (V)

# CURRIES

### India

GOSH HALEEM (S) Mutton + Dhal + Rice Mash + Indian Spiced Tomato Chutney

TANDOORI BUTTER CHICKEN (N) Tandoori Chicken + Tomato Curry

Malaysia SEAFOOD CURRY LAKSA (G) (S) (N) Yellow Curry Coconut Soup + Mixed Seafood + Yellow Noodles + Egg

### Lebanon

YAKHNET BATATA Spiced Beef + Potato Stew

### Morocco

LAMB KEFTA TAGINE (G) Lamb Meatballs + Tomato-Cumin Sauce + Fried Egg + Moroccan Flat Bread

# THALI (For Two)

INDIAN (G) (S) (N) Butter Chicken + Gosh Haleem + Dhal + Vegetable Curry + Paneer Tikka + Mango Lassi + Jeera Rice + Naan + Chutney + Cucumber Raita

### MALDIVIAN (G) (S)

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

#### SRI LANKAN (S)

Tuna Ambulthiyal + Brinjol Moju + Dhal + Steamed Red Rice + Different Sambals

# VEGETARIAN

Sri Lanka

HATHMALUWA (V) (S) 7 Seasonal Vegetable + Curry Leaves + Coconut + Steam Rice

Malaysia

VEGETABLE LAKSA (V) (N) Fresh Vegetables + Yellow Noodles + Yellow Coconut Curry

### India

PANEER TIKKA (V) Paneer Cheese + Masala Curry

### Morocco

BRAISED FENNEL + OKRA (V) Baby Fennel + Okra + Spiced Tomato Sauce

## TANDOORI / KEBAB

CHICKEN TANDOORI + CORIANDER + PINEAPPLE RELISH (S)

BEEF KOFTA KEBAB + PITA BREAD + GARLIC YOGHURT (G)

LAMB TIKKA TANDOORI + MINT DIP (S)

PRAWNS GOA TANDOORI + YOGHURT CUCUMBER RAITA (S) \*

SEABASS TANDOORI + CHILI JAM + PISTACHIO + ORANGE (S) (N)

# BREADS + CHUTNEYS (G)

PLAIN NAAN PLAIN KULCHA PLAIN PARATHA BUTTER NAAN GARLIC NAAN POL ROTI MASALA KULCHA PANEER KULCHA Mango + Garlic Chutney Banana + Coconut Chutney

Tomato + Ginger Chutney

Tamarind Zaatar Chutney

# SIDE DISH

STEAMED BASMATI RICE

battuta - kids

### SAVORIES + SALADS

Palestine TABBOULEH SALAD (G) Parsley + Burgul + Onion + Pomegranate Dressing

#### India

INDIAN CHICKPEA SALAD Blanched Chickpeas + Indian Spiced Yoghurt + Grilled Chicken

#### Lebanon

LEBANSE SAMBOUSEK (G) (V) Pastry + Halloumi Cheese + Parsley + Roasted Capsicum

### SOUPS

### Egypt

EGYPTIAN SHORBA Traditional Egyptian Soup + Chicken

#### Turkey

KESKEK (G) Beef + Lentil + Barley + Turkish Spices

(G) Gluten (V) Vegetarian (P) Pork (S) Spicy (N) Nuts

\* Not included for Dine Around All Inclusive. Supplement applies. Above mentioned menu items are subject to change without prior notice.

battuta - kids

### **DUMPLINGS**

Your choice of steamed or Teppanyaki + Plum Sauce

BASIL + CHICKEN (G)

VEGETABLE MELODY (G) (V)

CABBAGE + PORK (G) (P)

CHIVES + LAMB (G)

### GRILL

GRILLED CHICKEN BREAST Potato Wedges + Spinach

GRILLED REEF FISH Pumpkin Mash + Grilled Tomato

PANEER SHISH KEBAB (V) Cucumber Raita + Fattoush Salad

LAMB MEATBALLS Moroccan Style Tomato Sauce + Moroccan Bread

## DESSERTS

TRIO ICE CREAM (G) Pistachio + Saffron + Cinnamon + Cardamom Tuile

Maldives

GITHEYO BOKIBA (G) Maldivian Rice Flour + Ghee Cake + Caramelized Onions + Mango + Vanilla Ice Cream

HUNI HAKURU (G) Steamed Young Coconut + Pandan Leaves + Jasmine Water + Vanilla Ice Cream

### India

ZILEYBI (G) Cinnamon + White Chocolate

GULAB JAMUN (G) Deep-Fried Indian Paneer + Sugar Syrup

Iran BAKLAVA (G) (N) Assorted Nuts + Honey + Vanilla ice Cream

Sri Lanka WATALAPPAN (N) Sri Lankan Style Creme Caramel + Cashew Nuts

Israel MAHALABIA (N) Cardamom Infused Milk Pudding + Pistachio Ice Cream

# Lattuta

# CHINA

### Appetizers 開胃菜

CHINESE VEGETABLE SPRING ROLLS 中式素食春捲 (V) Carrot 紅蘿蔔 + Mushroom 蘑菇 + Beansprout 豆芽 + Chinese Cabbage 包菜 + Plum Sauce 梅子醬

DEEP-FRIED CHICKEN WONTON 炸雞肉雲吞 Minced Chicken 雞絞肉 + Spring Onion 蔥 + Sweet Chili Sauce 甜辣醬

### Soups 湯

CHINESE DUMPLING SOUP WITH PORK 中式雲吞湯 (P) White Pork Stock 白骨湯 + Dumplings 水餃 + Pork 豬肉 + Potato 土豆

### Main Courses 主餐

#### LEMON CHICKEN 中式雲吞湯

Crispy Fried Chicken 酥脆炸雞 + Lemon Sauce 檸檬汁 + Sesame 芝麻 + Steamed Jasmine Rice 茉莉飯

SWEET AND SOUR PORK 咕咾肉 (P) Glass Noodles 粉絲 or Steamed Jasmine Rice 茉莉飯 + Green Bell Pepper 青 椒或紅椒 + Red Bell Pepper 青椒或紅椒 + Pineapple 菠蘿 + White Onion 洋 蔥 + Butter Fried Pork + Sweet & Sour Sauce 牛油炸豬肉搭酸甜醬

SEAFOOD CHOW MEIN 海鮮炒麵

Hokkien Noodles 福建麵 + Prawns 蝦 + Cuttlefish 烏賊 + Fish 魚 + Mussels 蚌 + Chinese Vegetables 中式蔬菜

#### FISH AND CELERY 魚&芹菜

Pan-fried White Reef Fish 煎魚 + Celery 芹菜 + Tomato 番茄 + Steamed Jasmine Rice 茉莉飯

VEGETABLE CHOP SUEY 炒蔬菜雜燴 (V)

Mix Sautéed Vegetables 混合炒蔬菜 + Soya 醬油 + Glass Noodles 冬粉

CHINESE MIXED FRIED RICE 中式綜合炒飯 Prawns 蝦 + Cuttlefish 烏賊 + Fish 魚 + Chicken 雞肉 + Vegetables 蔬菜

(G) Gluten (V) Vegetarian (P) Pork (S) Spicy (N) Nuts

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