

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.

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 F

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.

Fish Amritsari F G D

Golden fried fish marinated in light spice, crisp on the outside, tender inside, served with fresh mint chutney.

Lebanon

Fattoush Salad | Fried Pita Bread G Se V

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

Tabbouleh Salad | Fried Pita Bread G Se 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 G N V Se D

Create your own mezze experience by selecting from a variety of Middle Eastern specialties. Choose a minimum of 2 up to 6 dishes to share, including classics such as hummus, moutabel, tabbouleh, marinated olives, stuffed vine leaves, and muhammara, served with crispy pita.

Soups

Morocco

Moroccan Harira G C D

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

Egypt

Egyptian Shorba V G Se

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

Malaysia

Seafood Curry Laksa G F S E

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

C Chilli D Dairy E Egg G Gluten F Fish N Nuts P Pork Pn Peanuts
S Shellfish Se Sesame So Soya V Vegetarian A Alcohol

USD 15 supplement per additional starter and dessert.

USD 20 supplement per additional main course.

Main Course

Morocco

Lamb Tagine | Moroccan Flatbread G Se N E

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.

South Indian

Prawn Moilee D S

Succulent prawns simmered in a fragrant coconut milk curry, delicately spiced with turmeric, ginger, mustard and curry leaves.

Egypt

Lamb Kabsa N D

Slow-cooked pulled Lamb Leg served over fragrant spiced rice with caramelized onions, roasted nuts and a hint of saffron.

India

Butter Chicken N D

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

Lebanon

Reef Fish Harah F C

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

Maldives

Taste Of Maldives F N

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

Tandoor | Kebab

Malai Kabab D

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

Tawa Fish D F

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 yoghurt, garlic, ginger, and chili, then grilled to perfection. Served with a cooling mint chutney.

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.

Paneer Lababdar D N

Tender cottage cheese cubes cooked in a creamy gravy made with cashew and yoghurt, delicately flavored with aromatic spices and a hint of butter.

Mushroom Do Pyaza D N

Tender mushrooms in a rich onion and tomato gravy, bursting with spice, sweetness & bold Indian flavors.

Dal Makhani D V

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

Breads + Chutneys

Plain Naan G | Butter Naan G D | Garlic Naan G D

Mango + Garlic Chutney
Banana + Coconut Chutney
Tomato+ Ginger Chutney
Tamarind Za'atar Chutney

Side Dish

Steamed Basmati Rice V

C Chilli D Dairy E Egg G Gluten F Fish N Nuts P Pork Pn Peanuts
S Shellfish Se Sesame So Soya V Vegetarian A Alcohol

USD 15 supplement per additional starter and dessert.

USD 20 supplement per additional main course.

Chef's Signature

Arabic Style Lobster D S Se

(Supplementary 100 grams USD 28 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 D S F

(Supplementary USD 260 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.

C Chilli D Dairy E Egg G Gluten F Fish N Nuts P Pork Pn Peanuts
S Shellfish Se Sesame So Soya V Vegetarian A Alcohol

USD 15 supplement per additional starter and dessert.

USD 20 supplement per additional main course.

Desserts

Saffron Phirni (N) (D)

Classic Indian rice pudding gently infused with saffron and rose water garnished with pistachio nuts.

Basbusa (D) (G) (N)

Moist Middle Eastern style semolina cake, served with pistachio sauce and smooth cheese frosting, topped with crusted pistachio.

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.

Watalapan (D) (N) (E)

Traditional Sri Lankan custard delicately prepared with jaggery and fresh coconut milk, finished with roasted cashew nuts and orange sauce.

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

(C) Chilli (D) Dairy (E) Egg (G) Gluten (F) Fish (N) Nuts (P) Pork (Pn) Peanuts
(S) Shellfish (Se) Sesame (So) Soya (V) Vegetarian (A) Alcohol

USD 15 supplement per additional starter and dessert.

USD 20 supplement per additional main course.

Kids Menu

Fattoush Salad Served With Fried Pita Bread V G Se

Tomato, cucumber, lettuce, bell pepper & red onions drizzled with olive oil.

Egyptian Shorba G Se

Traditional Egyptian soup with chicken.

Coated Fried Fish G F

Served with fries, salad & ketchup.

Beef Meatballs G

Served in a Moroccan style tomato sauce paired with pita bread.

Malai Tikka D

Tandoori chicken served with a side salad & fries.

Spaghetti Dawood Basha G D

Minced beef meat balls in a tomato sauce topped with Parmesan Cheese.

Beef Kofta D G

Served in a bun with lettuce, tomato, garlic sauce & a side of fries.

C Chilli D Dairy E Egg G Gluten F Fish N Nuts P Pork Pn Peanuts
S Shellfish Se Sesame So Soya V Vegetarian A Alcohol

USD 15 supplement per additional starter and dessert.

USD 20 supplement per additional main course.