

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

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





SAVORIES + SALADS

	\$	DAAI
Maldives		
MALDIVIAN ASSORTED SAMOSAS (G) (S) (N)	13	-
Caramelized Onion + Tuna + Savory Envelopes + Tomato Ketchup		
Algeria		
FISH CHERMOULA	13	-
Tomato + Olive Chutney + Chili Mango Salsa		
Palestine		
TABBOULEH SALAD (G)	11	-
Parsley + Burgul + Onion + Pomegranate Dressing		
Turkey		
MEZZE PLATTER (For Two) (G) (N) *	32	10
Hummus + Moutabel + Tabbouleh + Marinated Olives + Feta + Stuffed Vine Leaves + Flat Bread		
India		
INDIAN CHICKPEA SALAD (V)	10	-
Blanched Chickpeas + Indian Spiced Yoghurt + Raita		
SEAFOOD PAKORA (G) *	17	4
Fried Seafood + Fresh Mint Chutney + Cumin Yoghurt		
Lebanon		
FATTOUSH SALAD (G) *	18	4
Curry Leaves + Marinated Tiger Prawns + Pomegranate Dressing		
LEBANSE SAMBOUSEK (G) (V) (S)	22	-
Pastry + Halloumi Cheese + Parsley + Roasted Capsicum + Harissa Salsa		
LAMB SAMBOUSEK (G) *	29	5
Pastry + Minced Lamb + Harissa Salsa		

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

***Not included for Dine Around All Inclusive. Supplement applies.**

Prices are in USD and exclusive of 10% service charge and 12% GST (government tax)

Chef reserves the right to modify menu items according to seasonal availability.



SOUPS

	\$	DAAI
Morocco		
MOROCCAN HARIRA (G) (S) Spiced Lamb Tomato Soup + Lentils + Vermicelli	10	-
Egypt		
EGYPTIAN SHORBA Traditional Egyptian Soup + Chicken	10	-
Sri Lanka		
JAFFNA ODIYAL KOOL (S) Northern Sri Lankan Seafood Soup	13	-
Turkey		
KESKEK (G) * Beef + Lentil + Barley + Turkish Spices	15	4

DUMPLINGS

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

CABBAGE + PORK (G) (P)	9	-
CHIVES + LAMB (G)	9	-
BASIL + CHICKEN (G)	9	-
VEGETABLE MELODY (G) (V)	9	-

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CURRIES

India \$ DAAI

GOSH HALEEM (S) 15 -
Mutton + Dhal + Rice Mash + Indian Spiced Tomato Chutney

TANDOORI BUTTER CHICKEN (N) 17 -
Tandoori Chicken + Tomato Curry

Malaysia

SEAFOOD CURRY LAKSA (G) (S) (N) * 22 9
Yellow Curry Coconut Soup + Mixed Seafood + Yellow Noodles + Egg

Lebanon

YAKHNET BATATA 26 -
Spiced Beef + Potato Stew

Morocco

LAMB KEFTA TAGINE (G) * 29 10
Lamb Meatballs + Tomato-Cumin Sauce + Fried Egg + Moroccan Flat Bread

THALI (For Two)

INDIAN (G) (S) (N) 44 -
Butter Chicken + Gosh Haleem + Dhal + Vegetable Curry + Paneer Tikka +
Jeera Rice + Naan + Chutney + Cucumber Raita

MALDIVIAN (G) (S) 37 -
Musama Kukulhu (Chicken Mussamma) + Fihunu Mas + Kandu Kukulhu (Maldivian
Style Tuna Curry) + Banana Curry + Maldivian Onion Salad + Collard Green Leaves
Salad + Papadam + Coconut Roshhi + Sweet Potato

SRI LANKAN (S) 37 -
Tuna Ambulthiyal + Brinjol Moju + Dhal + Steamed Red Rice + Different Sambals

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VEGETARIAN

Sri Lanka

\$ DAAI

HATHMALUWA (V) (S)

10 -

7 Seasonal Vegetable + Curry Leaves + Coconut + Steam Rice

Malaysia

VEGETABLE LAKSA (V) (N)

15 -

Fresh Vegetables + Yellow Noodles + Yellow Coconut Curry

India

PANEER TIKKA (V)

17 -

Paneer Cheese + Masala Curry

PANEER SHISH KEBAB (G) (S)

17 -

Grilled Paneer Cheese + Indian Spices

Morocco

BRAISED FENNEL + OKRA (V)

12 -

Baby Fennel + Okra + Spiced Tomato Sauce

TANDOORI / KEBAB

CHICKEN TANDOORI + CORIANDER + PINEAPPLE RELISH (S)

17 -

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

24 9

BEEF SEEKH KEBAB + CUMIN YOGHURT (G) *

25 9

LAMB TIKKA TANDOORI + MINT DIP (S) *

25 9

PRAWNS GOA TANDOORI + YOGHURT CUCUMBER RAITA (S) *

25 10

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

17 -

LAMB SEEKH KEBAB + MINT CHUTNEY *

26 9

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BREADS + CHUTNEYS (G)

PLAIN NAAN	2.5
PLAIN KULCHA	2.5
PLAIN PARATHA	2.5
BUTTER NAAN	3
GARLIC NAAN	3
POL ROTI	3
MASALA KULCHA	3.5
PANEER KULCHA	3.5

Mango + Garlic Chutney

Banana + Coconut Chutney

Tomato + Ginger Chutney

Tamarind Zaatar Chutney

SIDE DISH

STEAMED BASMATI RICE	2.5
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battuta - kids

SAVORIES + SALADS

Palestine

TABBOULEH SALAD (G)

Parsley + Burgul + Onion + Pomegranate Dressing

7

India

INDIAN CHICKPEA SALAD

Blanched Chickpeas + Indian Spiced Yoghurt + Grilled Chicken

7

Lebanon

LEBANSE SAMBOUSEK (G) (V)

Pastry + Halloumi Cheese + Parsley + Roasted Capsicum

9

SOUPS

Egypt

EGYPTIAN SHORBA

Traditional Egyptian Soup + Chicken

9

Turkey

KESKEK (G)

Beef + Lentil + Barley + Turkish Spices

10

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DUMPLINGS

Your choice of steamed or Teppanyaki + Plum Sauce

BASIL + CHICKEN (G)	5
VEGETABLE MELODY (G) (V)	5
CABBAGE + PORK (G) (P)	5
CHIVES + LAMB (G)	5

GRILL

GRILLED CHICKEN BREAST Potato Wedges + Spinach	7
GRILLED REEF FISH Pumpkin Mash + Grilled Tomato	8
PANEER SHISH KEBAB (V) Cucumber Raita + Fattoush Salad	7
LAMB MEATBALLS Moroccan Style Tomato Sauce + Moroccan Bread	12

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DESSERTS

TRIO ICE CREAM (G)

Pistachio + Saffron + Cinnamon + Carmom Tuile

9

Maldives

GITHEYO BOKIBA (G)

Maldivian Rice Flour + Ghee Cake + Caramelized Onions + Mango + Vanilla Ice Cream

9

HUNI HAKURU (G)

Steamed Young Coconut + Pandan Leaves + Jasmine Water + Vanilla Ice Cream

9

India

ZILEYBI (G)

Cinnamon + White Chocolate

9

GULAB JAMUN (G)

Deep-Fried Indian Paneer + Sugar Syrup

11

Iran

BAKLAVA (G) (N)

Assorted Nuts + honey + Vanilla ice Cream

8

Sri Lanka

WATALAPPAN (N)

Sri Lankan Style Creme Caramel + Cashew Nuts

13

Israel

MAHALABIA (N)

Cardamom Infused Milk Pudding + Pistachio Ice Cream

13

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