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.

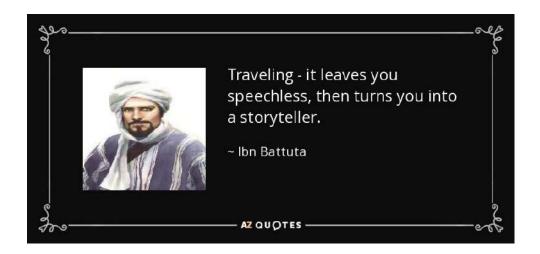
Our menu takes not only from the local specialties but also chronicles this great man's journey through the showcasing of cuisines from his many travels.

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.







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)

Chicken + Tuna + Vegetable + Savory Envelopes + Homemade Tomato Ketchup

Algeria

FISH CHERMOULA

Tomato + Olive Chutney + Mango Salsa

India

KACHUMBER SALAD (V)

Carrots + Cucumber + Bell Pepper + Corriander + Lemon Dressing

Lebanon

FATTOUSH SALAD + FRIED PITA BREAD (G) *

Curry Leaves + Marinated Tiger Prawns + Lemon Dressing

LEBANSE SAMBOUSEK (G) (V) (S)

Pastry + Halloumi Cheese + Za'atar + Harissa Salsa

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

Parsley + Burgul + Onion + Tomato + Lemon Dressing

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

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



SOUPS

Morocco

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

Egypt

SHORBA

Mixed Vegetables + Chicken

EGYPTIAN SHORBA (V)

Lentil Puree + Garlic + Cumin + Mixed Vegetables

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

LAMB VINDALOO + GARLIC NAAN (G) (S)

Lamb Vindaloo Masala + Onion + Tomato + Chili

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

Tandoori Chicken + Tomato Butter Gravy + Cream

Malaysia

SEAFOOD CURRY LAKSA (G) (N)

Yellow Curry Coconut Soup + Mixed Seafood + Yellow Noodles + Egg

Lebanon

YAKHNET BATATA + RICE (N)

Spiced Beef + Potato + Prunes + Apricot + Almond

REEF FISH HARAH (S)

Reef Fish + Onion + Capsicum + Harissa

Morocco

LAMB TAGINE + MOROCCAN FLAT BREAD (G)

Lamb Meatballs + Tomato-Cumin Sauce + Fried Egg

CHICKEN COUS COUS TAGINE (G) (N)

Chicken Thigh + Olives + Ginger + Carrot + Pickled Lemon

Maldives

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

Musama Kukulhu (Chicken Mussamma) + Kandu Kukulhu (Maldivian Style Tuna Curry) + Fried Drumstick Leaves Salad + Papadam + Chili + Rihaakuru + Onion

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) (N)

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

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



VEGETARIAN

Sri Lanka

HATHMALUWA + STEAMED RICE (V)

7 Seasonal Vegetable + Curry Leaves + Coconut

Malaysia

VEGETABLE LAKSA (G) (V) (N)

Fresh Vegetables + Yellow Noodles + Yellow Coconut Curry

India

PANEER TIKKA + BUTTER NAAN (G) (V)

Paneer Cheese + Butter Gravy

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

Cauliflower + Potato + Cream + Cashew Nut + Spice

PALAK PANEER + PLAIN NAAN (V) (G)

Spinach + Onion + Garlic + Paneer + Spice

TANDOORI / KEBAB

BEEF KEBAB + PITA BREAD (G)

Garlic Yoghurt + Mixed Salad

LAMB TIKKA TANDOORI (S)

Mint Dip + Mixed Salad

PRAWNS GOA TANDOORI (S) *

Yoghurt Cucumber Raita + Mixed Salad

RESHMI KABAB (N)

Chicken + Cashew Nut + Yoghurt + Ginger + Garlic Paste + Egg Foam

MALAI KABAB (N)

Chicken + Cashew Nut + Cheese + Yoghurt + Ginger + Garlic Paste

FISH TIKKA

Fish Fillet + Spice + Yoghurt + Cheese + Ginger + + Garlic Paste

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



BREADS + CHUTNEYS (G)

PLAIN NAAN

PLAIN KULCHA

PLAIN PARATHA

BUTTER NAAN

GARLIC NAAN

MASALA KULCHA

PANEER KULCHA

Mango + Garlic Chutney

Banana + Coconut Chutney

Tomato + Ginger Chutney

Tamarind Za'atar Chutney

SIDE DISH

STEAMED BASMATI RICE



SAVORIES + SALADS

Palestine

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

Parsley + Burgul + Onion + Lemon Dressing

Lebanon

LEBANSE SAMBOUSEK (G) (V)

Pastry + Halloumi Cheese + Za'atar

SOUPS

Egypt

SHORBA

Mixed Vegetables + Chicken

EGYPTIAN SHORBA (V)

Lentil Puree + Garlic + Cumin + Mixed Vegetables

battuta - kids

DUMPLINGS

Your choice of steamed or Teppanyaki + Soya Dip

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

GRILLED PANEER (V)
Mixed Salad + Cumin Yoghurt

LAMB MEATBALLS + MOROCCAN BREAD (G)

Moroccan Style Tomato Sauce



CHINA

Appetizers 開胃菜

CHINESE VEGETABLE SPRING ROLLS 中式素食春捲 (G) (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 柠檬鸡

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



Desserts

CINNAMON CHOCOLATE CHAI BRULEE (V)(G)

Orange + Cardamom Compote + Coconut Streusel + Vanilla Sherbet

TROPICAL FRUIT CHAAT (N)(V)

Pomegranate Jelly + Honey Lime Syrup + Almond Milk Crushed

CLASSIC COCONUT PANNA COTTA

Citrus Salad + Sweet Mango Chutney + Pink Guava Sorbet

DATES + SAFFRON TART (V)(G)

Salted Tahini Star Anise Cream + Yoghurt + Rose Water Sherbet

MALDIVIAN CHILI CHOCOLATE ICE CREAM (N)

Almond + Sesame Nougat Crackers