

Discover the world of Ibn Battuta, the legendary 14th-century explorer across Africa, Asia, and the Middle East inspired a menu of diverse flavours, with a modern twist by Chef Yannick Alléno. Designed for sharing, this experience invites you to explore these ancient lands together.

THE BEGINNING

Paratha bread - 9

Pitta bread - 9

Hummus, red pepper fermentation and coriander oil - 14

Steamed dumpling, prawn and chilli - 18

Prawn toast, chilli mayonnaise - 18

Flat chicken dumpling, Chinese vinegar sauce - 15

Chicken shawarma Bao, green sauce - 19

Enoki tempura, Algerian sauce - 12

Shrimp Fritters, chilli mayonnaise - 18

Roasted vegetable salad, Globe Artichoke - 22

Fried rice, fine herb salad - 16

Heirloom tomato salad, coriander and red onion, lemon dressing - 16

Eggplant Milanese, caponata sauce, herbs salad - 20

Ash Reshteh, Persian noodle soup - 18

FROM THE GRILL

Australian Wagyu striploin 250g - 89

Marinated baby chicken - 46

Lamb chops cooked over fire, carrot harissa - 42

Antoine’s beef burger - 32

FISH

Grilled octopus marinated with paprika and za’atar, virgin sauce - 42

Tiger prawn cooked in red chermoula sauce, black garlic, parsley - 36

Steamed Seabream marinated Malaysian style, tomato essence, summer flowers - 38

MEAT

Crispy chicken thigh, baked aubergine, parsley and mustard sauce - 32

Iranian Lamb Tagine, Ghormeh Sabzi - 36

Soft boiled eggs, beef tartare, crispy rice, sweet and sour sauce - 32

Long Basmati rice - 9

Stir fry or steamed vegetables - 9

French fries - 9

Halloumi - 9

SWEET TREATS

Sticky samosa, fresh mango and coriander compote, black sesame paste - 12

Kataifi Ambassadeur, cardamom ice cream, pistachio Chantilly (to share) - 22

Amber Delight, roasted dates stone ice cream, orange marmalade, pistachio tuile - 21

Compressed peach and vanilla extraction, peach sorbet and Jasmin espuma - 12

COCKTAILS

Pomegranate & Saffron
Amaro Santoni | Saffron Vermouth | Pomegranate Cordial
Rose Water | Moet & Chandon Champagne
AROMATIC | BITTER | EFFERVESCENT
26

Mango & Jasmine Margarita
Don Julio Reposado | Cachaça | Muyo Jasmine | Sezchan &
Timur Pepper Cordial Lime | Clarified with Mango Yoghurt
FLORAL | CREAMY | SPICED
24

Sands of Medina
Date & Vanilla Bulleit Rye & Bourbon
Fernet Branca | Salted Maple
RICH | SPICED | GENTLY FLORAL
25

Tanzanian Breeze Collins
Black Cardamom infused Tanqueray No. Ten Gin
Ginger & Cardamom Cordial | Baobab soda
SMOKY | SPICED | CITRUSY
24

MOCKTAILS

Golden Garden
Everleaf Forest | Pomegranate | Mint and Rose Cordial
Non alcoholic Champagne
FRUITY | FLORAL | ELEGANT
16

Spice Bloom
Clarified Chilli Mango | Coriander | Ginger Ale
SPICY | TROPICAL | REFRESHING
15

Smoky Oasis
Date & Vanilla Oolong | Coffee | Salted Maple
REFRESHING | FRUITY | SMOOTH
15

Safari Sparkler
Everleaf Marine | Cardamom & ginger cordial | Soda
HERBAL | ZESTY | REFRESHING
15