



The legendary capital of ancient Mesopotamia, Babylon was one of the world's first truly cosmopolitan cities, a multicultural hub where people from a myriad backgrounds lived together in harmony.

A true link between the East and the West, Babylon's fusion of Asian and Mediterranean cultures had the city flourish into one of the most prominent civilizations in ancient history, leaving its footprint for posterity.

Encapsulating the rich tale of the fabled city, Babylon's menu combines classicism, heritage, and modernity – offering a truly distinctive combination of ingredients and the perfect harmony between the most exquisite flavors from around the world.

Babylon's culinary offering is unique, fun, and designed to serve the purpose of entertaining all while being shared by everyone at the table.

APPETIZERS

Padron Peppers 85
Spiced Kombu Salt

Fried Squid 85
Smoked Aji Emulsion (G-S)

Crispy Cauliflower 75
Gochujang Glaze, Ranch Sauce, Sesame (D-G-V)

Crispy Chicken Tempura 125
Kimchi Emulsion (G)

Rock Shrimp Tempura 135
Wasabi Salt

RAW

Salmon Tiradito 125
Ginger Chilli Dressing (G)

Sea Bass Usuzukuri 150
Rosemary Ponzu, Jalapeño, Kumquat
Ras El Hanout (G)

Chutoro 205
Preserved Lemon & Umeboshi
Vinaigrette Soy & Balsamic (G)

Hamachi Usuzukuri 155
Green Tabasco Ponzu, Garlic Chips
Sesame, Scallions

Gambero Rosso Tartare & Caviar 800
Stracciatella, 25g of Smoked Caviar (D-S)

Lobster Carpaccio 255
Yuzu Brown Butter Dressing
Lotus Chips (D-S)

Wagyu Beef Tataki 250
Truffle Ponzu (G)

Wagyu Beef Tartare 250
Goma Ponzu Dressing, Rice Crackers (G)

SALADS

Asian Greens Salad 80
Buckwheat, Miso Dressing (G-V)

Babylon Salad 105
Sesame Dressing, Tenkatsu, Tobiko (G)

Crab Salad 245
Chilli, Lime, Brown Butter Dressing (D-S)

Burrata 175
Marinated Tomato, Croutons, Basil (D-V-G)

Fennel Salad 95
Feta & Avocado dressing, Spiced Pumpkin Seeds (D)(V)

HOT HORS D'OEUVRES

Lamb Katsu 195
Tonkatsu Sauce, Japanese Mayo (G-S)

Warm Prawns 245
Umeboshi Brown Butter, Caviar (D-S)

Oxtail Kunefe Pie 220
Périgord Sauce (G-D-A)
Add 5g Winter Black Truffle 60

Grilled Calamari 125
Spiced Tomato, Crisps (S)

Crispy Octopus 205
Yuzu Kosho Glaze (G-S)

NEOPOLITAN PIZZA

Truffle & Mushroom 380
Fontina, Smoked Scamorza & Parmesan (G-D)

Wagyu Bresaola & Fig 250
Fresh Zaatar, Smoked Scamorza (G-D)

Burratina & Semi Dried Tomatoes 185
Onion Fondant, Provençal Herbs (G)

PASTA

Rigatoni Sorrentina 225
Tomato, Burrata, Basil (G-D-V)

Short Rib Piccata 250
Mushrooms, Capers, Lemon (D-G)

Lobster Linguine 800/400
Lobster Bisque, Caper Butter (G-D-S)

Gnocchi Gratin 300
Morel Mushrooms, Smoked Scamorza (D-G)

Add 5g Winter Black Truffle 60

CHEF'S SIGNATURE

Smoked Lobster 995/495
Gari Beurre Blanc, Caviar (D-S)

Japanese A5 Wagyu Beef Kushiyaki 875
Ginger Glaze, Chimichurri (G)



MAINS

Tiger Prawns Hamayaki 250
Yuzukosho, Umeboshi

Roasted Baby Chicken 240
Yogurt, Oriental Rub (D)

Chilean Sea Bass 335
Spicy Bomba Rice (G-D)

Wagyu Beef Tenderloin 600
Marsala Cream, Padron Peppers (A-G-D)

Whole Grilled Sea Bass 500/250
Watercress & Fennel, Olive Gremolata

Miso Butter Wagyu Striploin 625
Sesame, Yuzu, Scallions (G-D)

King Crab Cluster 1.2kg 1300/650
Shiso Béarnaise (D-S)

Wagyu Beef Tomahawk MB9 1.5kg 2,200
Shiso Chimichurri, Marsala Cream (A-G-D)

Cabbage Kushiyaki 120
Kombu Jam Glaze, Arare (V)

SIDES

Baked Potato 125
Truffle, Yuzu, Caviar (A-D)

Mediterranean Fries 55
Sel De Provence

Potato Mash 65
Lemon & Olive Oil

Grilled King Oyster Mushroom 65
Shiro Miso, Parmesan, Matcha (G-D)

Purple Sweet Potato Purée 85
Gochujang & Maple Butter (D)

Broccolini 65
Miso Tahini Dressing, Macadamia (G)