

B A B Y L O N

PRIVATE DINING & EVENTS

THE CONCEPT

Babylon stands as the pinnacle of luxury entertainment and nightlife, offering a transformative experience where every moment is a masterpiece in motion. With opulent interiors, electrifying live performances curated by **renowned Lebanese musician Michel Fadel**, and a culinary concept blending Japanese and Italian cuisines, Babylon sets the stage for an unforgettable evening.

Rooted in a celebration of talent, diversity, and the joy of music, Babylon emerges as an entertainment epicenter, captivating guests with its vibrant atmosphere and captivating performances. From Divas Soiree on Tuesdays to the electric symphonies by Michel Fadel on Wednesdays and Thursdays to Live Shows and performances on Friday and Saturday, every night at Babylon is a celebration of culture, artistry, and culinary excellence.



THE VENUE

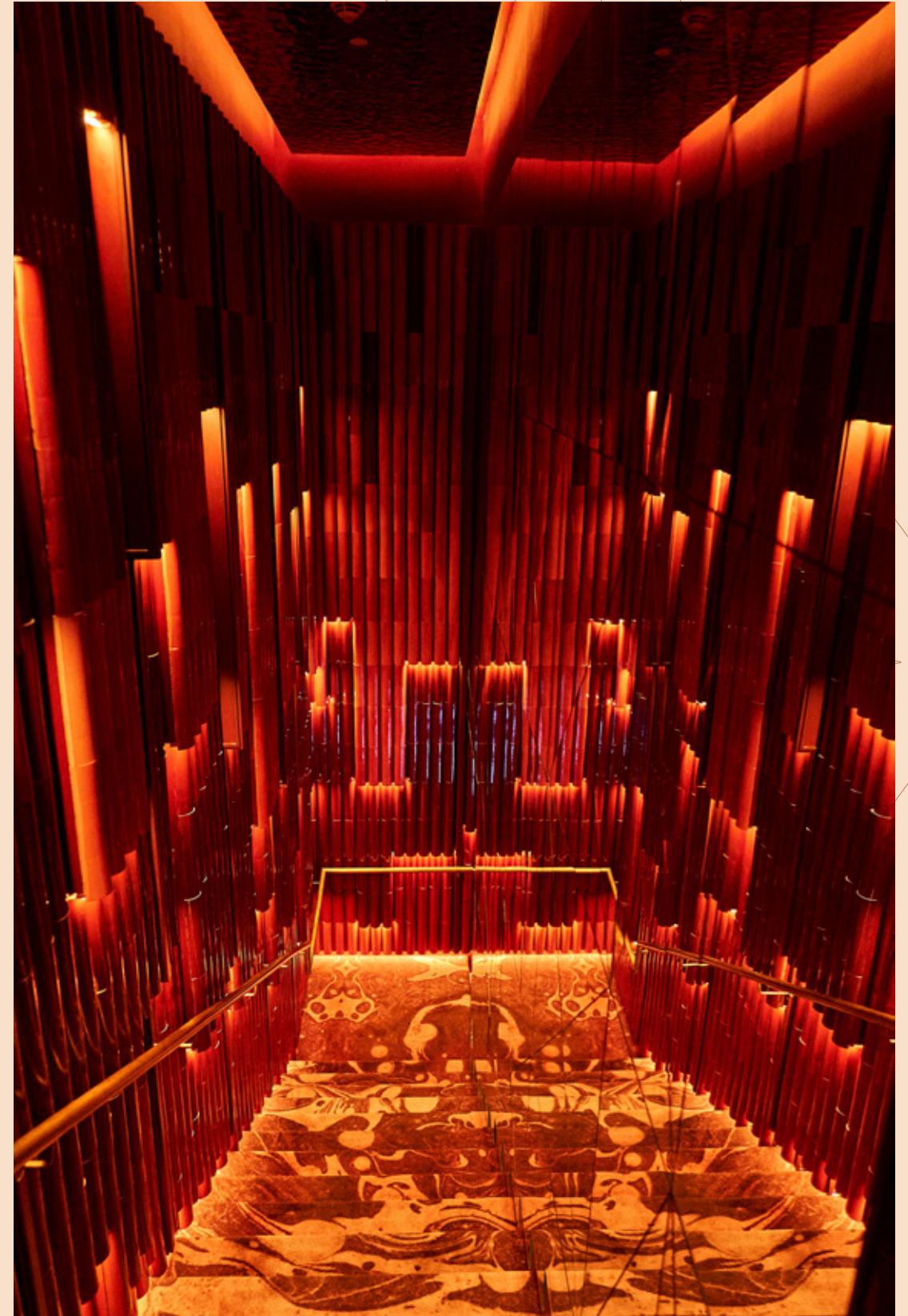
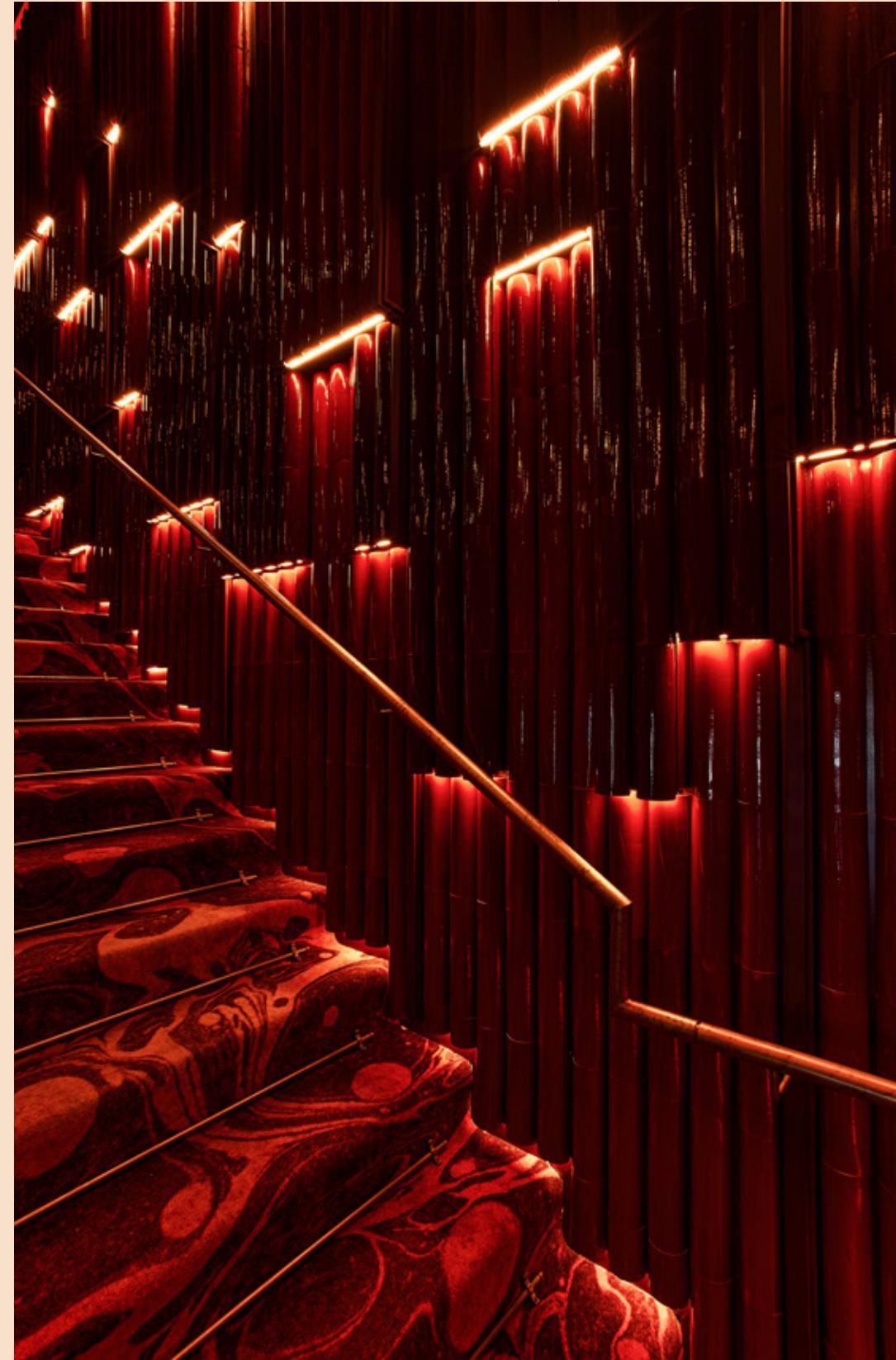
Designed by world renowned interior designer Lázaro Rosa-Violán, Babylon's aesthetic takes inspiration from the opulence of the famous ancient city, with the interiors taking an integrated approach whilst drawing on Rosa-Violán's signature use of structure, shape, and acute sense of space.

Reinterpreting details from the legendary hanging gardens of Babylon, the venue's bespoke interior design incorporates beautiful ornaments, bold floral patterns, and rich foliage, aimed at bringing the worldliness of the ancient city to the DIFC dining scene.

Complete with a rich colour palette, striking fabrics, eye-catching textures, luxurious materials, and intricate lighting, Babylon's ambiance is sultry, yet inviting – making for a one-of-a-kind hospitality experience.



BABYLON / VENUE





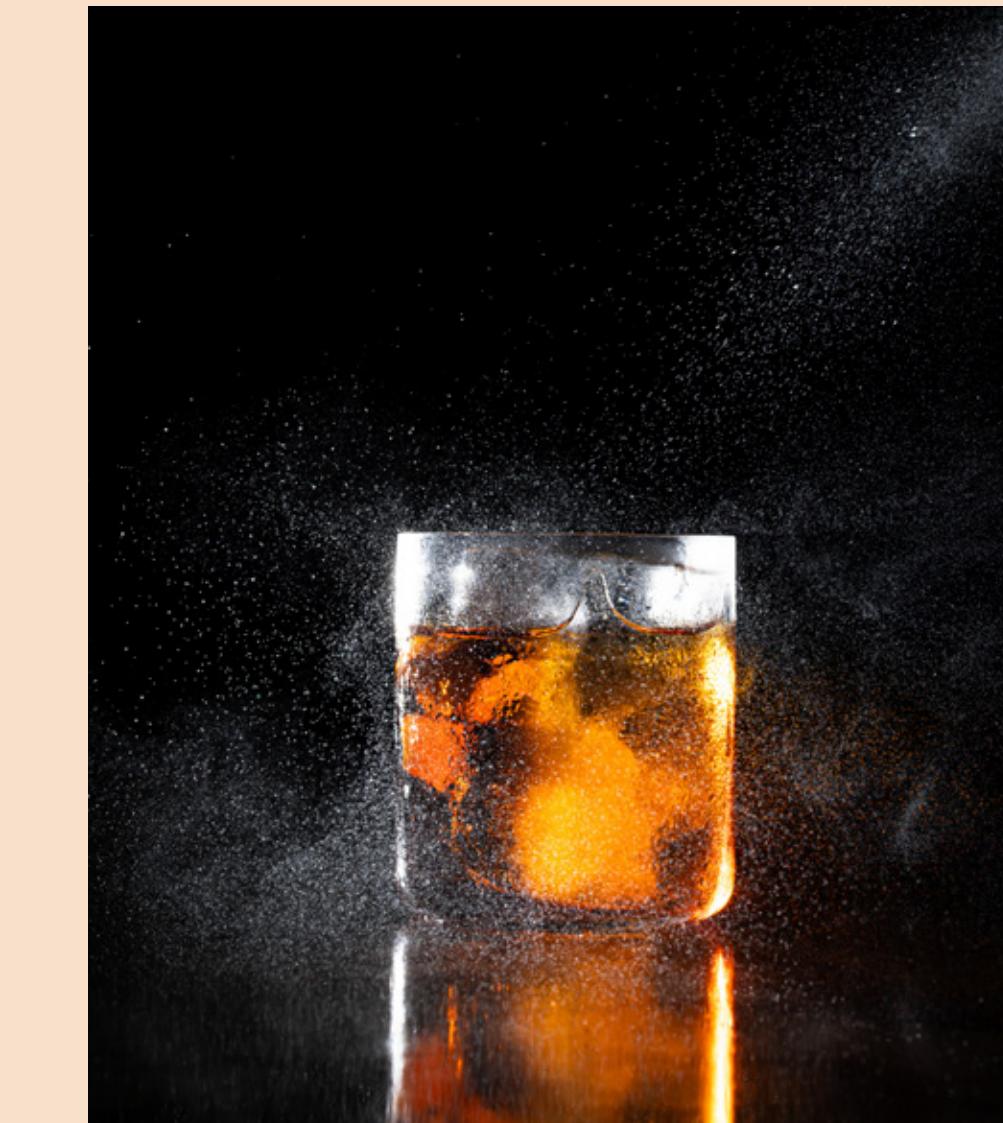
THE FOOD

Babylon's menu is a distinctive showcase of Itameshi cuisine, a creative fusion between Italian and Japanese culinary traditions. This innovative approach combines the rich, bold flavors typical of Italian dishes with the subtle, refined tastes found in Japanese fare. The menu features a variety of offerings that illustrate this harmonious blend, including appetizers, mains, and sushi, each crafted to highlight the best of both cuisines. Diners can expect a journey through contrasting and complementary flavors, where traditional ingredients from both Italy and Japan are transformed into unique, contemporary dishes. This fusion not only offers a novel dining experience but also reflects a culinary experiment that bridges the gap between East and West, providing a taste of two cultures on a single plate.



THE COCKTAILS

Babylon's cocktails are a masterful blend of creativity and precision, each one meticulously curated to deliver a unique and unforgettable experience. From bold flavors to exquisite presentations, our cocktails are crafted with the finest ingredients, reflecting a perfect balance of innovation and artistry that sets the bar high for cocktail connoisseurs.





THE MENUS

Set Menu

AED 400

COLD STARTER

Homemade Bread (G,D,N,V)
Served with three dips

Beef Tartare (G)
Toasted sourdough

Mediterranean Salad (D,V)
Datterino tomato, artichoke, olives, feta, and mustard dressing

HOT STARTER

Crispy Squid (SH,G)
Espelette pepper and yuzu mayo

Burratina Pizza (D,V,G)
Tomato sauce, burrata, and confit cherry tomatoes

Ebi Tempura (SH,SE,G)
Crispy prawns, avocado, and spicy mayo

MAINS

Arrabbiata (D,SH,G)
Paccheri pasta, shrimp, chili, and dill

Whole Grilled Chicken (G)
Babylon-style marinade, gravy sauce, crispy iceberg lettuce, homemade mayo and chives

Whole Grilled Wild Sea Bass (D)
Lemon butter sauce and herring caviar

SIDES

Mashed Potatoes (D,V)
Chives

DESSERT

Meringata (D,V,G)
Chantilly cream, pastry cream, mint, and fresh berries

Tiramisu (D,V,G)
A twist on the classic

D-Dairy | N-Nuts | SH-Shellfish | G-Gluten | SE-Sesame | V-Vegetarian

Set Menu

AED 750

COLD STARTER

Burrata (D,V,N)
Grilled peaches, datterino tomatoes, pesto, and black quinoa

Wagyu Carpaccio (D)
Pears, gorgonzola, smoked oil, pickled mushrooms, and rocket leaves

Babylon Salad (SH,SE)
Sesame dressing, Tenkatsu, and tobiko

HOT STARTER

Ascolana Olives (G)
Stuffed green olives with ground beef and honey mustard sauce

Crispy Octopus (SH,G)
Spicy glaze and coriander emulsion

Crispy California (SE,SH)
Julienne cucumber, pico de gallo and yuzu mayo

Truffle Pizza (D,V,G)
Truffle sauce, scamorza, and black truffle flakes

MAINS

Whole Grilled Chicken (G)
Babylon-style marinade, gravy sauce, crispy iceberg lettuce, homemade mayo and chives

Whole Grilled Wild Sea Bass (D)
Lemon butter sauce and herring caviar

SIDES

Grilled Asparagus (D,V)
Lemon and grated parmesan

Triple-Cooked Chips (D,V)
Parmesan and black truffle

DESSERT

Tiramisu (D,V,G)
A twist on the classic

Chocolate Bar (D,V,N)
Ganache and marshmallows

D-Dairy | N-Nuts | SH-Shellfish | G-Gluten | SE-Sesame | V-Vegetarian

Set Menu

AED 1,000

COLD STARTER

Wagyu Carpaccio (D)
Pears, gorgonzola, smoked oil, pickled mushrooms, and rocket leaves

Crab Salad (SH)
Lettuce, asparagus, grilled pineapple, crab, and mustard dressing

Burrata (D,V,N)
Grilled peaches, datterino tomatoes, pesto, and black quinoa

HOT STARTER

Kimchi Croquettes (D,G)
Citrus mayo

Lobster Roll (SH,D,G)
Grilled lobster tail, celery, basil, and dill

Wagyu Maki (G,SE)
Asparagus, Yamagobo and kumquat

Diavola Pizza (D,G)
Tomato sauce, mozzarella, salami, jalapeño, and oregano

MAINS

Truffle Tagliolini (D,V,G)
Homemade tagliolini, black truffle sauce, and seasonal truffle flakes

Wagyu Ribeye
Mushroom (D)

Tiger Prawns (D,SH,G)
Chili herb butter and fennel

Broccolini (N,V)
Almond flakes and ginger dressing

Triple-Cooked Chips (D,V)
Parmesan and black truffle

DESSERT

Tiramisu (D,V,G)
A twist on the classic

Babylon Croquembouche (D,V,G,N)
Pistachio, pastry cream, aerated chocolate, and salted toffee

D-Dairy | N-Nuts | SH-Shellfish | G-Gluten | SE-Sesame | V-Vegetarian

Babylon Canapés Menu

PACKAGES

200 AED

Choice of 4 cold canapés,
3 hot canapés & 2 desserts

280 AED

Choice of 5 cold canapés,
4 hot canapés & 3 desserts

350 AED

Choice of 6 cold canapés,
5 hot canapés & 3 desserts

COLD CANAPÉS

Tuna Tartare Toasts
Spinach & sesame (D, G, SE)

King Crab Tartlets
Avocado & caviar (D, G, SH)

Shrimp Vol-au-Vent
Mediterranean dressing (D, G, SH)

Beef Tartare Wafer
Truffle emulsion & truffle flakes (D, G)

Cheese Gougère
Gorgonzola cheese & truffle (D, G, V)

Éclair
Crème fraîche & smoked herring caviar (D, G)

Asparagus Bouquet
Cashew & labneh (D, N, V)

Mushroom Maki
Pickled portobello (G, S, SE, V)

BA BYLPHN

Our rates are in AED, inclusive of 5% VAT and exclusive of 7% municipality fees
D – Dairy | N – Nuts | SH – Shellfish | G – Gluten | V – Vegetarian | SE – Sesame | S – Soy

Babylon Canapés Menu

HOT CANAPÉS

Apricot & Feta Bites

Caramelized shallot, basil & yuzu mayo (D, V)

Butterfly Shrimp
Citrus mayo (G, SH)

Chicken Skewers
Babylon marinade, bell pepper & chimichurri

Crispy Octopus
Spicy glaze, parsley aioli, lemon & sesame (S, G, SH, SE)

Albondigas Skewers
Spring onion & sundried tomatoes (G, D)

Shrimp Fried Avocado
Tartare sauce (G, SH)

Crispy Cauliflower
Chipotle & chives (G, V)

Kimchi Croquette
(D, G)

DESSERTS

Chocolate Cake
Cocoa nibs (D, G)

Strawberry Tartlets
(D, G)

Pistachio Mille-Feuille
(D, G, N)

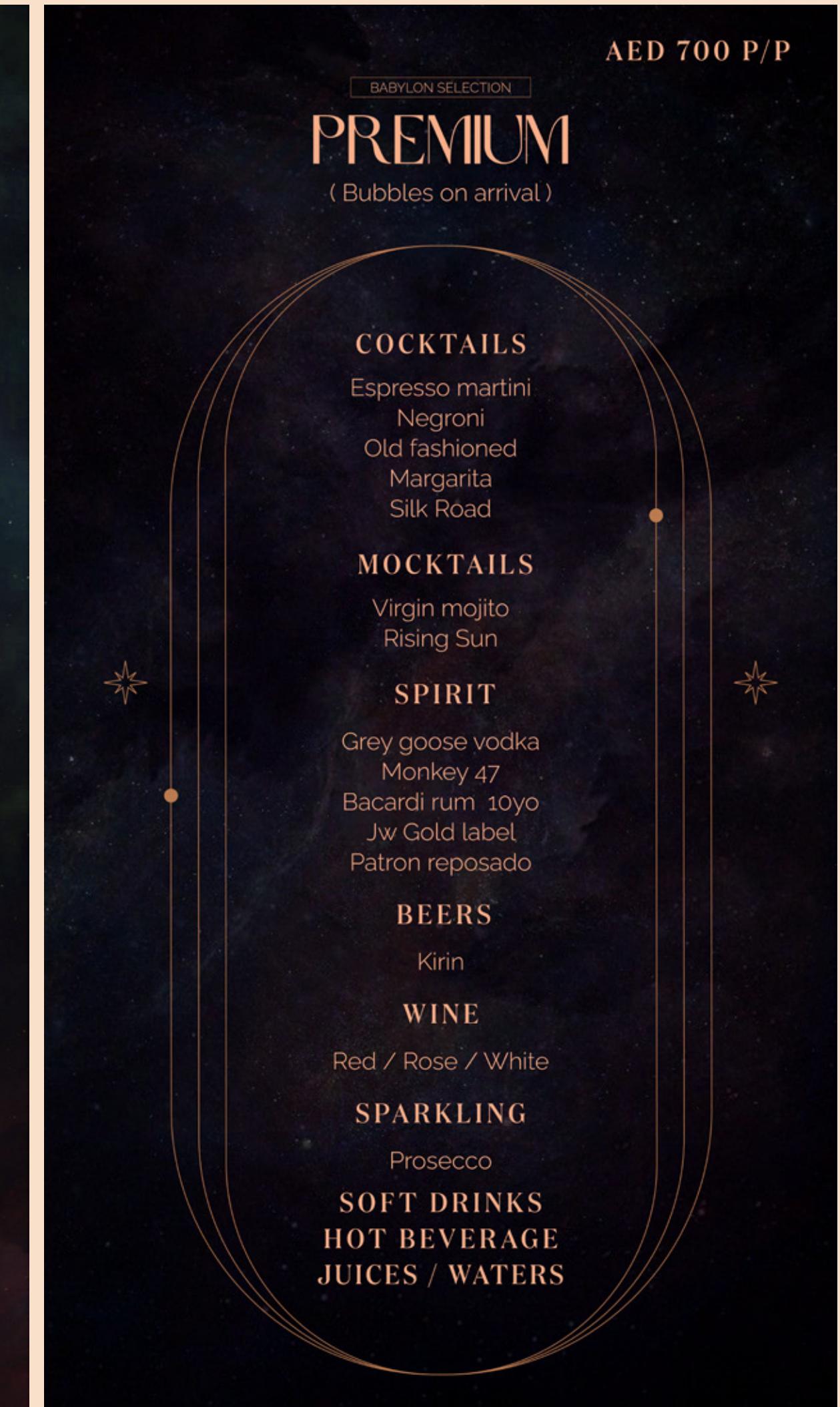
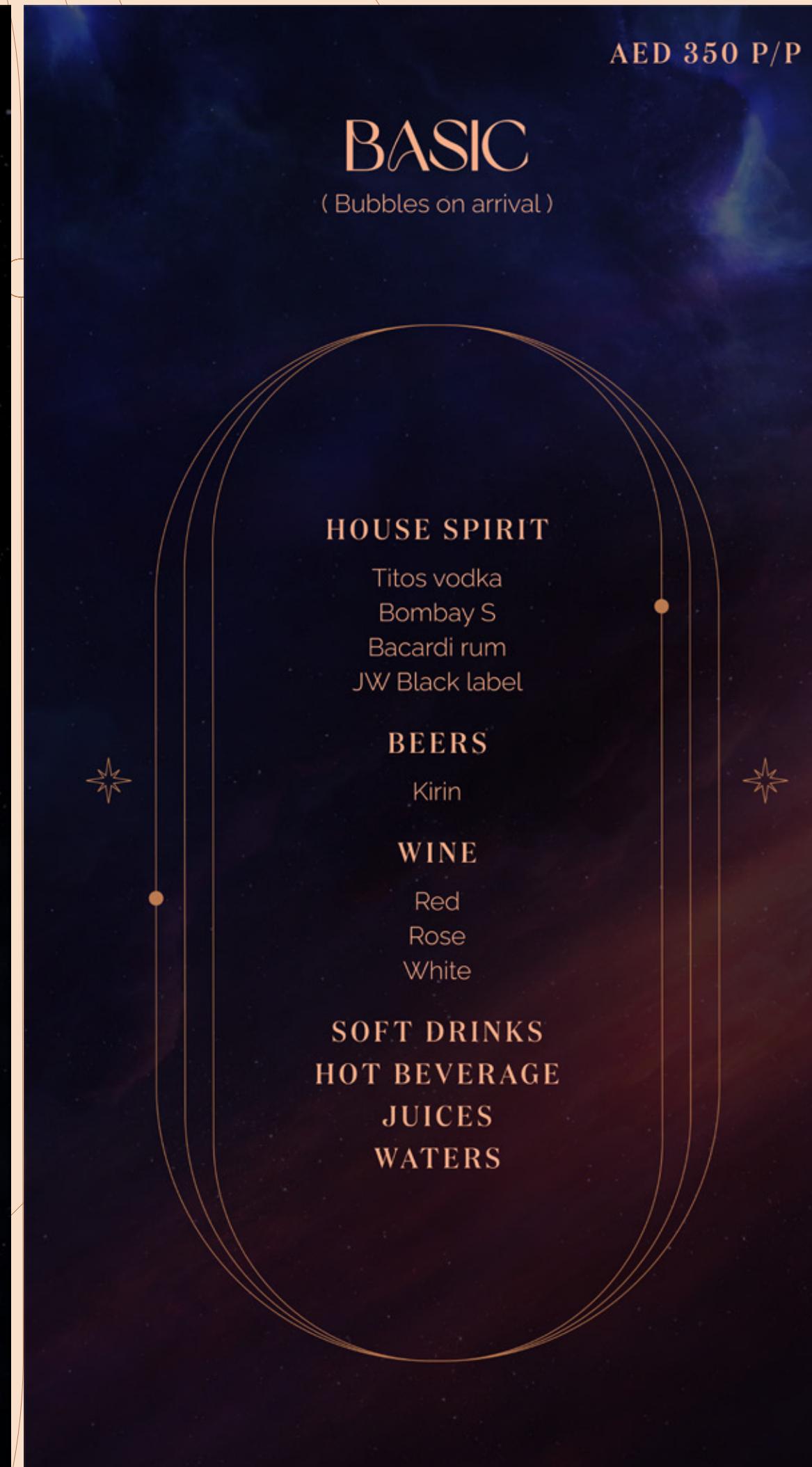
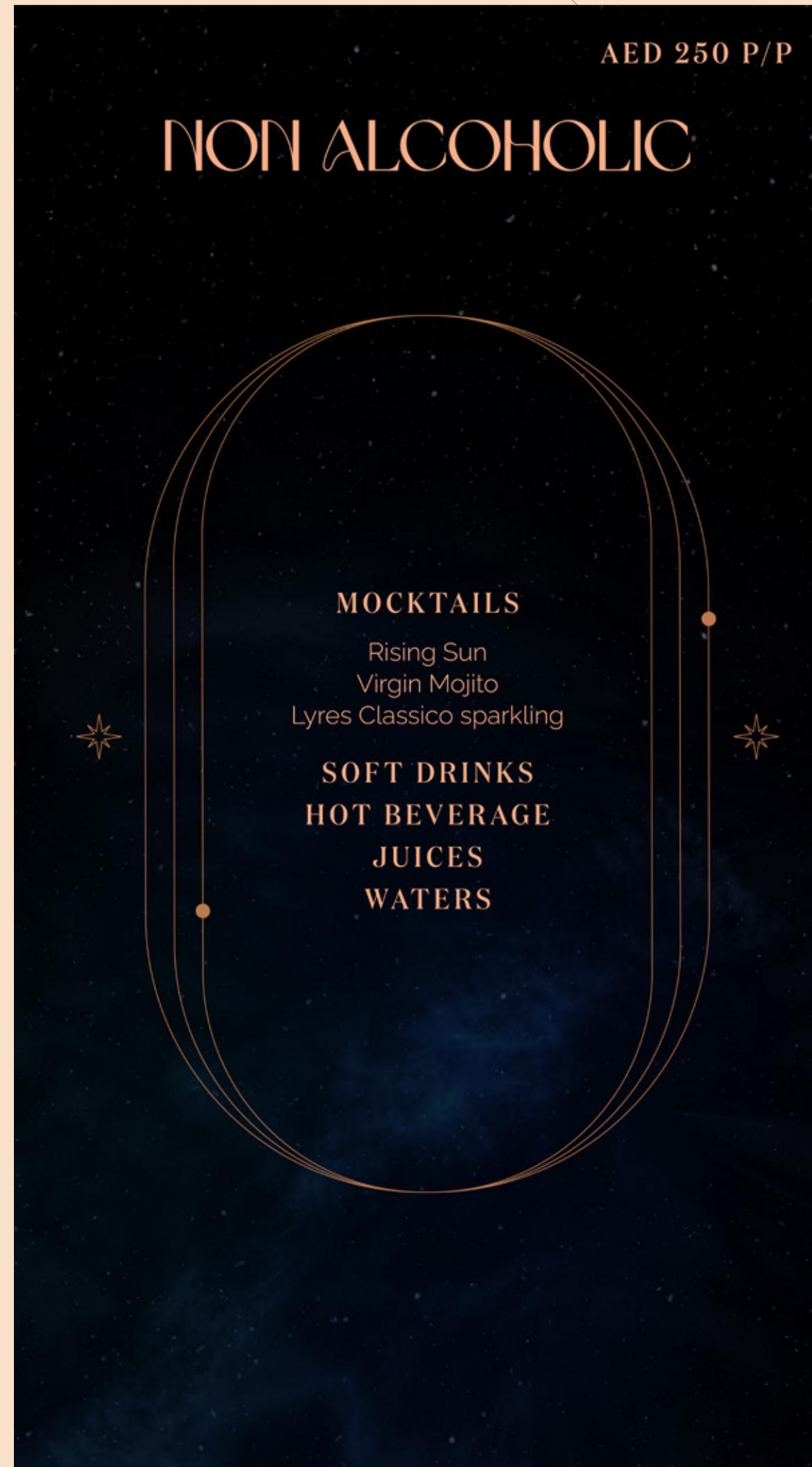
Lemon Meringue Vol-au-Vent
(D, G)

Passion Fruit Éclairs
(D, G)

Mini Tiramisu Bites
(D)

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FOR MORE INFORMATION
PLEASE CONTACT OUR SALES TEAM



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