

# NOOR LOUNGE

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## A LA CARTE BREAKFAST

(06:00 am - 12:00 noon)

Two Organic Eggs Any Style (D G) 6.500  
Sunnyside up | Over-easy | Poached | Boiled | Scrambled  
Omelette | Egg white omelette | Shakshouka

### Omelette filling

Onion | Tomato | Bell pepper | Mushroom | Cheese

Green asparagus | Turkey ham | Turkey breast | Chili

*Served with hash brown, veal bacon, mushroom, tomato, sausage and your choice of baked beans or fowl medames or grilled halloumi*

Buttermilk Pancake (V D G) 6.000  
Maple syrup, whipped cream and blueberry compote

Belgian Waffle (V D G) 6.000  
Strawberry, maple syrup and whipped cream

Viennoiserie (V N D G) 6.500  
Basket of mini croissant, muffins and Danish

Smoked Salmon Bagel (D G) 9.000  
Cream cheese, avocado, capers, tomato,  
red onion marmalade

Chia Seed Bircher Muesli (V N D G) 3.500  
Chia seed, dried fruit, nut flakes

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Please do not hesitate to ask any of our colleagues about the measures we take to keep you safe.

V - Vegetarian, N- Nuts, D - Dairy, G - Gluten, P - Pork, A - Contains Alcohol

If you have a food allergy or intolerance, please inform your server upon placing your order

Prices including service charge and other applicable taxes

# ALL DAY MENU

(11:00 - Closing)

## SALAD

Garden Green (V G) 5.000  
Fresh green salad with garden vegetables, lemon dressing  
and crouton

Fattoush (V G) 6.000  
Crunch cos lettuce, cucumber, tomato and sumac dressing

Caesar Salad (D G) 6.000  
Hearts of Romaine, croutons, poached egg, Parmesan,  
Caesar dressing

Chicken Caesar Salad (D G) 7.000  
Prawn Caesar Salad (D G) 8.000

## BURGER, SANDWICH AND LIGHT BITE

Rustic Club Sandwich (D G) *signature* 8.500  
Artisan boule bread, fried egg, apple-wood smoked veal bacon  
Sliced chicken breast, avocado, Cheddar cheese, piccalilli

Angus Cheese Burger (D G) *signature* 9.500  
Cheddar cheese, tomato, grilled red onion,  
Boston lettuce and basil aioli

Portobello Wrap (V D G) 7.500  
Baked Portobello, camembert, baby spinach

Arabic Chicken Pita (G) 8.500  
Char-grilled chicken breast, garlic sauce, baby rocket lettuce

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# ALL DAY MENU

(11:00 - Closing)

## SNACK

|  |       |
|--|-------|
| Mini Fish and Chips (V)<br>Ginger ale battered hammour, tartar sauce, garlic aioli,<br>French fries                                | 8.500 |
| Forest Mushrooms Croquette (V D G)<br>Brie cheese, forest mushrooms, spicy mayo and<br>tomato chutney                              | 5.000 |
| Fried Crumbed Calamari (D G)<br>Served with garlic aioli and lemon   | 7.500 |
| Vegetable Spring Roll (V)<br>With homemade sweet chili sauce   | 5.000 |
| Cold Mezzeh (V D G)<br>Selection of small Arabic dishes with Arabic bread<br>Hummus, baba ganoush, tabbouleh, mutabal and fattoush | 7.500 |
| Mouajanat (N D G)<br>Kebbeh, fatayer, sambousek and raaqat with tahini sauce   | 7.500 |

## SOUP

|  |       |
|--|-------|
| Cream of Forest Mushroom (V D G)<br>Forest mushroom soup and tomato bruschetta | 5.500 |
| Adas Soup (V D G)<br>Oriental lentil soup, pita croutons, lemon wedges         | 5.000 |

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# ALL DAY MENU

(11:00 - Closing)

## MAIN COURSE

|  |        |
|--|--------|
| Lobster Mac and Cheese (D G) <i>signature</i><br>Baked lobster with Gruyere and Cheddar cheese             | 12.500 |
| Free-Range Chicken Breast (D G)<br>Potato puree, shiitake, fava beans and forest mushroom sauce            | 10.500 |
| Angus Minute Steak (D)<br>Black Angus tenderloin, served with baby vegetables,<br>potato fondant           | 16.500 |
| Salmon Fillet (D) <i>signature</i><br>Grilled polenta, green pea puree, baby fennel,<br>lemon butter sauce | 14.500 |
| Pumpkin and Feta Wellington (V D G)<br>Baked in pastry, butternut pumpkin puree,<br>asparagus, basil crisp | 9.500  |

## DESSERT

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|--|-------|
| Selection of Ice Cream (V N D G)<br>3 scoops of your choice<br>Served with berries, mini cone and macaroon crumble | 4.500 |
|--|-------|

|                      |                    |                     |
|----------------------|--------------------|---------------------|
| Vanilla (V D)        | Chocolate (V D)    | Mango sorbet (V)    |
| Raspberry Sorbet (V) | Cream qishta (V D) | Arabic mastic (V D) |

|   |       |
|---|-------|
| Fruit Platter (V D)<br>Served with spiced honey yoghurt dip   | 5.000 |
| Torta Caprese (V N D) <i>signature</i><br>Flourless chocolate almond cake, yogurt pomegranate ice cream | 4.500 |
| Gluten Free Carrot Cake (V D)<br>Beetroot meringue, crème Chantilly, forest berry                       | 4.000 |

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## SOFT BEVERAGES

|   |       |
|---|-------|
| SOFT DRINKS   | 2.400 |
| Coca Cola, Diet Coke, Sprite, Diet Sprite, Fanta<br>Tonic Water, Ginger Ale, Soda |       |
| ENERGY DRINK  | 3.800 |
| Red Bull  |       |
| WATER   |       |
| Perrier (Large)   | 3.400 |
| Perrier (Small)   | 2.300 |
| San Pellegrino (Large)  | 3.400 |
| San Pellegrino (Small)  | 2.300 |
| Aquapanna (Large)   | 3.400 |
| Aquapanna (Small)   | 2.300 |
| ICED TEA  |       |
| Peach   | 3.000 |
| Lemon   | 3.000 |
| FRESH JUICES  | 3.600 |
| Orange  |       |
| Pineapple   |       |
| Lemon   |       |
| Lemon with mint   |       |
| Carrot  |       |
| MILK SHAKE/ SMOOTHIE  | 4.300 |
| Strawberry  |       |
| Banana  |       |
| Vanilla   |       |
| Chocolate   |       |

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## MOCKTAILS

|                                   |       |
|-----------------------------------|-------|
| Virgin Piña Colada                | 4.000 |
| Pineapple juice and coconut cream |       |
| Virgin Mary                       | 4.000 |
| Tomato juice and spices           |       |
| Mixed Fruit Cocktail              | 4.000 |

## ICED COFFEE

|  |       |
|--|-------|
| Cappuccino Freddo  | 3.400 |
| Double shot of espresso blended with milk and ice topped with whipped cream                |       |
| Café Latte Al Caramello  | 3.400 |
| Double shot of espresso blended with caramel syrup milk and ice, topped with whipped cream |       |
| Moccaccino   | 3.400 |
| Double shot of espresso blended with chocolate milk and ice, topped with whipped cream     |       |

# HOT BEVERAGES

LOOSE TEA SERVED BY POT 3.000  
English Breakfast, Earl Grey, Green Tea  
Chamomile, Peppermint, Elderflower & Apple Infusion

## COFFEE

Espresso Single Shot 2.800  
Espresso Double Shot 3.400  
American Coffee 2.800  
Cappuccino 3.400  
Café Latte 3.400  
Hot Chocolate 3.400  
Turkish 3.400  
French Coffee 3.000  
Café Blanc 3.400  
Mocha 3.400

## AFTERNOON TEA

Available daily from 15:00 to 18:00

|   |
|---|
| Traditional Afternoon Tea 11.000<br>with choice of tea or coffee, three tier selection<br>of sweet and savory item with selection of house<br>made jam, Scones and double cream |
|---|

# ALCOHOLIC BEVERAGES

BOTTLED BEER 4.000

Heineken

Amstel light

Budweiser

Hoegaarden

## WHITE WINE

Chardonnay, Alto Bajo, Chile

Delicate tropical fruit flavours  
with buttery and creamy notes

|        |        |
|--------|--------|
| Glass  | 4.500  |
| Bottle | 19.000 |

Sauvignon Blanc, Fortant, France

Exotic fruit flavours combined with a mineral  
flintiness

|        |        |
|--------|--------|
| Glass  | 4.500  |
| Bottle | 19.000 |

Riesling, Villa Huesgen, Mosel, Germany

Clean and generous nose with classic lime and  
floral characteristics aromas of rose petal  
and spicy flavours

|        |        |
|--------|--------|
| Glass  | 7.500  |
| Bottle | 31.000 |

Chardonnay, Penfolds Koonunga Hill, Australia

Aromas of stone fruits and freshly crushed  
nectarinespices of freshly ground  
nutmeg and oak

|        |        |
|--------|--------|
| Glass  | 12.000 |
| Bottle | 52.000 |



# ALCOHOLIC BEVERAGES

## RED WINE

Merlot, Alto Bajo, Chile

|  |        |        |
|--|--------|--------|
| Soft, juicy red berries with a hint of spice and smooth finish | Glass  | 4.500  |
|  | Bottle | 19.000 |

Cabernet Sauvignon, Gallo, United States

|  |        |        |
|--|--------|--------|
| A delicious medium-bodied wine with rich blackberry and raspberry flavours | Glass  | 5.000  |
|  | Bottle | 21.000 |

Pinot Noir, Cono Sur Reserva Especial, Chile

|   |        |        |
|---|--------|--------|
| It displays intense aromas with notes of red fruits | Glass  | 7.500  |
|   | Bottle | 31.000 |

Cabernet & Shiraz,

Penfolds Koonunga Hill, Australia

|  |        |        |
|--|--------|--------|
| Ripe berries, chocolate, vanilla, some bay leaf fleshy tannin, excellent balance and good length | Glass  | 20.000 |
|  | Bottle | 85.000 |

## CHAMPAGNE

Prosecco, Da Luca, Italy

|   |        |        |
|---|--------|--------|
| Very well-balanced and appealing with Fresh, bright citrus flavors, balanced with stone fruit sweetness | Glass  | 6.000  |
|   | Bottle | 25.000 |

Moët & Chandon, NV Brut Imperial, France

|   |        |         |
|---|--------|---------|
| Classic, light in body with good fruit and fine on the palate | Bottle | 220.000 |
|---|--------|---------|

## COCKTAILS

|              |       |
|--------------|-------|
| Cosmopolitan | 5.000 |
|--------------|-------|

|        |       |
|--------|-------|
| Mojito | 5.000 |
|--------|-------|

|                  |       |
|------------------|-------|
| Espresso Martini | 5.400 |
|------------------|-------|

|          |       |
|----------|-------|
| Daiquiri | 4.500 |
|----------|-------|

|           |       |
|-----------|-------|
| Manhattan | 5.000 |
|-----------|-------|

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Regency Hotel, Building 130, Road 1507, Manama Center, Block 315, Capital Governorate Bahrain,  
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