NOOR LOUNGE

A LA CARTE BREAKFAST

(06:00 am - 12:00 noon)

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

5.000

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 foul medames or grilled halloumi

Buttermilk Pancake (V D G)	4.500
Maple syrup, whipped cream and berry compote	
Belgian Waffle (V D G)	4.500
Strawberry, maple syrup and whipped cream	
Viennoiserie (V N D G)	4.500
Basket of mini croissant, muffins and Danish	
Smoked Salmon Bagel (D G)	6.000
Cream cheese, avocado, capers, tomato,	
red onion marmalade	
Chia Seed Bircher Muesli (V N D G)	3.000
Chia seed, dried fruit, nut flakes	

ALL DAY MENU

(11:00 am - Closing)

SALAD

Wellness Garden Green (V G) Fresh green salad with garden vegetables, lemon dressing and pumpkin seeds quinoa, roasted bell per	5.200
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Grilled Chicken Wellness Garden Green (V G)	7.200
Fattoush (V G)	3.600
Crunch cos lettuce, cucumber, tomato and sumac dressing	
Caesar Salad (D G)	4.800
Hearts of Romaine, croutons, poached egg, Parmesan,	
Caesar dressing	
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Chicken Caesar Salad (D G)	7.500
Prawn Caesar Salad (D G)	7.900
BURGER, SANDWICH AND LIGHT BITE	
Club Sandwich (D G) signature	9.000
Sliced white bread, fried egg, apple-wood smoked veal bacon	a,
sliced chicken breast, avocado, cheddar cheese	

Musakhan (25 min Delivery Time)

Legendz Angus Cheese Burger (D G)

Boston lettuce and pickle cucumber mayo

4.900

9.300

Slow-cooked chicken, smothered in silky onions and bright, lemony sumac wrapped with Saj Bread

Aged Cheddar cheese, tomato, wild mushroom, pickled onion,

Arabic Chicken Pita (G)

(30 min Delivery Time)

6.500

Char-grilled chicken breast, garlic sauce, baby rocket lettuce

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ALL DAY MENU

(11:00 am - Closing)

SNACK

Fish and Chips (G) (30 min Delivery Time)	7.500
Ginger ale battered Atlantic cod, tartar sauce, garlic aioli and	d
French fries	
Forest Mushrooms Croquette (V D G)	5.300
Brie cheese, forest mushrooms, spicy mayo and	
tomato chutney	
,	
Fried Crumbed Calamari (D G)	7.500
Served with garlic aioli and lemon	
O Company of the Comp	
Vegetable Spring Roll (V)	5.300
With homemade sweet chili sauce	
Cold Mezzeh (V D G)	7.900
Selection of small Arabic dishes with Arabic bread	
Hummus, baba ganoush, tabbouleh, mutabal and fattoush	
Mouajanat (N D G)	6.500
Kebbeh, fatayer, sambousek and raqaqat with tahini sauce	
SOUP	
Cream of Mushroom (VDG)	3.100
Forest mushroom soup and tomato bruschetta	
Adas Soup (V D G)	2.900
Oriental lentil soup, pita croutons, lemon wedges	
oriental total, più eroutono, tenion meases	

ALL DAY MENU

(11:00 am - Closing)

MAIN COURSE

Lobster Mac and Che Baked lobster with Gru	<u> </u>		1.900
Grilled Chicken Brea (30 min Delivery Time Sautéed spinach, sweet mushroom sauce)	,	6.800
Angus Minute Steak Black Angus tenderloir potato fondant		_	7.300
Pan-fried Salmon Carrot puree, layer bak butter sauce	xed potato, asparagus		5.200
Thai Vegetable Curr	y		5.500
DESSERT			
Selection of Ice Crea 3 scoops of your choice Served with berries, mi	2		3.200
Vanilla (V D) Raspberry Sorbet (V)	Chocolate (V D) Cream qishta (V D)	Mango sorbet (V Arabic mastic (V	
Fruit Platter (V D)			4.500

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3.200

3.200

Served with spiced honey yoghurt dip

Gluten free Chocolate cake (V N D)

Flourless Manjari dark chocolate cake

Hazelnut Pistachio Torte (V D N G)

Hazelnut cream, Praline chocolate, Pistachio Joconde

SOFT BEVERAGES

SOFT DRINKS	2.600
Coca Cola, Diet Coke, Sprite, Diet Sprite, Fanta	
Tonic Water, Ginger Ale, Soda	
ENERGY DRINK	4.000
Red Bull	
WATER	
Perrier (Large)	3.600
Perrier (Small)	2.500
San Pellegrino (Large)	3.600
San Pellegrino (Small)	2.500
Aquapanna (Large)	3.600
Aquapanna (Small)	2.500
ICED TEA	
ICED TEA	2 200
Peach	3.200
Lemon	3.200
FRESH JUICES	3.800
Orange	
Pineapple	
Lemon	
Lemon with mint	
Carrot	
MILK SHAKE/ SMOOTHIE	4.600
Strawberry	
Banana	
Vanilla	
Chocolate	

MOCKTAILS

Virgin Piña Colada	4.400
Pineapple juice and coconut cream	
Virgin Mary	4.400
Tomato juice and spices	
3 1	
Mixed Fruit Cocktail	4.400

ICED COFFEE

Cappuccino Freddo 3.600

Double shot of espresso blended with milk and ice topped with whipped cream

Café Latte Al Caramello 3.600

Double shot of espresso blended with caramel syrup

milk and ice, topped with whipped cream

Moccaccino 3.600

Double shot of espresso blended with chocolate milk and ice, topped with whipped cream

HOT BEVERAGES

LOOSE TEA SERVED BY POT English Breakfast, Earl Grey, Green Tea Chamomile, Peppermint, Elderflower & Apple Infusion	3.200
COFFEE	
Espresso Single Shot	3.000
Espresso Double Shot	3.600
American Coffee	3.000
Cappuccino	3.600
Café Latte	3.600
Hot Chocolate	3.600
Turkish	3.600
French Coffee	3.200
Café Blanc	3.600
Mocha	3.600

AFTERNOON TEA

Available daily from 15:00 to 18:00

Traditional Afternoon Tea	11.600
with choice of tea or coffee, three tier selection	
of sweet and savory item with selection of house	
made jam, Scones and double cream	

ALCOHOLIC BEVERAGES

BOTTLED BEER

DOTTLED BEEK			
Heineken /Amstel Light			4.500
Hoegaarden /Budweiser			4.300
Corona / Peroni			4.800
DRAUGHT BEER			
Heineken / Staropramen / Stella Artois			
Amstel Light	Full 5.35	0 Hal	f 3.500
Carling	Full 5.00	0 Hal	f 3.500
WHITE WINE			
770 Miles, Chardonnay, United States		Glass	4.200
Clean and crispy, with ripe tropical fruit		Bottle	21.000
and citric flavors			
Varietals Calvet, Sauvignon Blanc, Fran	nce	Glass	4.800
Dry, refreshing and lively wine reveals an		Bottle	24.000

Riesling, Villa Huesgen, Mosel, Germany	Glass	7.900
Clean and generous nose with classic lime and	Bottle	32.500
1		
floral characteristics aromas of rose petal and spicy flavours		

Chardonnay, Penfolds Koonunga Hill, Australia

intense nose with notes of citrus and exotic fruits

Aromas of stone fruits and freshly crushed	Glass	12.600
nectarinespices of freshly ground	Bottle	54.500
nutmeg and oak		

ALCOHOLIC BEVERAGES

RED WINE

770 Miles, Cabernet Sauvignon, California Ruby red color, intense and limpid. On the nose, notes of ripe red fruit and cherry	Glass Bottle	
Stone Barn Zinfandel, United States Light and crispy wines, It comes with fruity aromas strawberry amd watermelon while has a flavours of pomegranate and watermelon in it	Glass Bottle	6.200 32.500
Pinot Noir, Sierra Grande, Chile It displays intense aromas with notes of red fruits	Glass Bottle	5.300 23.100
JP. Chenet Merlot, France Aromas of red fruit, cheery and wild strawberry along with spicy notes are noticeable on nose. A lovely balance with beautiful structure and delicious, long lingering finish	Glass Bottle	5.800 29.000
ROSÉ WINE		
770 Miles Rose Zinfandel Fruity with juicy strawberry and melon fruit, A delicate medium sweet finish.	Glass Bottle	4.200 22.000
CHAMPAGNE		
Prosecco, Voga, Italy Very well-balanced and appealing with Fresh, bright citrus flavors, balanced with stone fruit sweetness	Glass Bottle	6.300 26.200
Moët & Chandon, NV Brut Imperial, France Classic, light in body with good fruit and fine on the palate	Bottle	230.500
COCKTAILS		
Cosmopolitan		5.300
Mojito Egyposso Mortini		5.300 5.700
Espresso Martini Daiquiri		4.800
Manhattan		5.300

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