

NOUR

CLASSIC BOTTOMLESS WEEKEND LUNCH 119PP

90 MINUTES OF BOTTOMLESS

French Rose and Almaza Beer



Chicken bits shawarma, tarator, pickled cabbage,
yoghurt bread

Raw tuna tabbouleh, horseradish cacik, sesame leaf (A)

Woodfired eggplant, filfil chouma, za'atar crisp



Lamb neck, zucchini, yoghurt, burnt butter, chermoula

Mountain salad, green olives, walnuts,
pomegranates, coriander



Muhallebiye, rose and orange scented milk pudding,
pistachio, fruit preserve, passion fruit

PREMIUM COCKTAILS +20PP

Includes French Rose, Sparkling Wine and Almaza Beer

Plum Spritz - Persian Spritz

Espresso Martini - Negroni

Seafood Origin: (A) Australia | (I) Imported | (M) Mixed

1.65% surcharge on all cards. Groups of 7 guests and above will be required to dine on one of our banquet menus and a discretionary service charge of 10% will be added to the final bill. A surcharge of 12.5% applies on Sunday and 15% on Public Holidays, which negates the large group service charge. Guests with food allergies or dietary requirements are advised to inform the waiter prior to ordering. Although we will endeavour to accommodate your dietary needs, we can not be held responsible for traces of allergens.

NOUR

SIGNATURE BOTTOMLESS WEEKEND LUNCH 139PP

90 MINUTES OF BOTTOMLESS

French Rose, Sparkling Wine and Almaza Beer



Woodfired Abrolhos scallop, Aleppo burnt butter (A)

Chicken bits shawarma, tarator, pickled cabbage,
yoghurt bread

Woodfired eggplant, filfil chouma, za'atar crisps



Fish of the day grilled, bazella of peas,
anchovy sauce, pistachio and vineleaf dressing (A)

or

Twice cooked baharat duck mishwe,
Ottoman citrus sauce

Brussels sprouts, mujadara style, lentils,
onions, grape molasses



Woodfired coconut basbousa, cardamom custard,
Jersey milk ice-cream

PREMIUM COCKTAILS +20PP

Includes French Rose, Sparkling Wine and Almaza Beer

Plum Spritz - Persian Spritz

Espresso Martini - Negroni