

NOOR LOUNGE

A LA CARTE BREAKFAST

(06:00 - 12:00)

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

Please note that in order to protect the health and safety of our valued guests, we have adjusted the way we serve you.
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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SNACK

Mini Fish and Chips (V) Ginger ale battered hammour, tartar sauce, garlic aioli, French fries	9.500
Forest Mushrooms Croquette (V D G) Brie cheese, forest mushrooms, spicy mayo and tomato chutney	5.000
Fried Crumbed Calamari (D G) Served with garlic aioli and lemon	7.500
Vegetable Spring Roll (V) With homemade sweet chili sauce	5.000
Cold Mezzeh (V D G) Selection of small Arabic dishes with Arabic bread Hummus, baba ganoush, tabbouleh, mutabal and fattoush	7.500
Mouajanat (N D G) Kebbeh, fatayer, sambousek and raaqat with tahini sauce	7.500

SOUP

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

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(11:00 - Closing)

MAIN COURSE

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

DESSERT

Selection of Ice Cream (V N D G) 3 scoops of your choice Served with berries, mini cone and macaroon crumble	4.500
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Vanilla (V D)	Chocolate (V D)	Mango sorbet (V)
Raspberry Sorbet (V)	Cream qishta (V D)	Arabic mastic (V D)

Fruit Platter (V D) Served with spiced honey yoghurt dip	5.000
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Torta Caprese (V N D) <i>signature</i> Flourless chocolate almond cake, yogurt pomegranate ice cream	4.500
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Gluten Free Carrot Cake (V D) 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 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
Volvic (Large)	3.400
Volvic (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 Pineapple juice and coconut cream	4.000
Virgin Mary Tomato juice and spices	4.000
Mixed Fruit Cocktail	4.000

ICED COFFEE

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

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

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ALCOHOLIC BEVERAGES

BOTTLED BEER 4.000

Heineken

Amstel light

Budweiser

Corona

WHITE WINE

Chardonnay, Alto Bajo, Chile

Delicate tropical fruit flavours Glass 5.000
with buttery and creamy notes Bottle 22.000

Sauvignon Blanc, Fortant, France

Exotic fruit flavours combined with a mineral Glass 7.500
flintiness Bottle 34.000

Riesling, Villa Huesgen,

Mosel, Germany

Clean and generous nose with classic lime and Glass 7.600
floral characteristics aromas of rose petal Bottle 36.000
and spicy flavours

Chardonnay, Penfolds Koonunga Hill

Australia

Aromas of stone fruits and freshly crushed Glass 14.500
nectarinespices of freshly ground Bottle 58.000
nutmeg and oak

ALCOHOLIC BEVERAGES

RED WINE

Merlot, Alto Bajo, Chile

Soft, juicy red berries with a hint of spice and smooth finish	Glass	5.000
	Bottle	22.000

Cabernet Sauvignon, Gallo, United States

A delicious medium-bodied wine with rich blackberry and raspberry flavours	Glass	6.000
	Bottle	27.000

Pinot Noir, Cono Sur Reserva Especial, Chile

It displays intense aromas with notes of red fruits	Glass	7.800
	Bottle	38.400

Cabernet & Shiraz,

Penfolds Koonunga Hill, Australia

Ripe berries, chocolate, vanilla, some bay leaf fleshy tannin, excellent balance and good length	Glass	15.000
	Bottle	61.000

CHAMPAGNE

Prosecco, Da Luca, Italy

Very well-balanced and appealing with Fresh, bright citrus flavors, balanced with stone fruit sweetness	Glass	6.400
	Bottle	30.000

Moët & Chandon, NV Brut Imperial, France

Classic, light in body with good fruit and fine on the palate	Glass	34.000
	Bottle	152.000

COCKTAILS

Bloody Mary	5.800
Cosmopolitan	5.600
Mojito	5.600
Tequila Sunrise	5.600

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