

NOOR LOUNGE

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

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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(11:00 - Closing)

SNACK

Mini Fish and Chips (V) Ginger ale battered hammour, tartar sauce, garlic aioli, French fries	8.500
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) *signature* 12.500
Baked lobster with Gruyere and Cheddar cheese

Free-Range Chicken Breast (D G) 10.500
Potato puree, shiitake, fava beans and forest mushroom sauce

Angus Minute Steak (D) 16.500
Black Angus tenderloin, served with baby vegetables,
potato fondant

Salmon Fillet (D) *signature* 14.500
Grilled polenta, green pea puree, baby fennel,
lemon butter sauce

Pumpkin and Feta Wellington (V D G) 9.500
Baked in pastry, butternut pumpkin puree,
asparagus, basil crisp

DESSERT

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

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

Fruit Platter (V D) 5.000
Served with spiced honey yoghurt dip

Torta Caprese (V N D) *signature* 4.500
Flourless chocolate almond cake, yogurt pomegranate ice cream

Gluten Free Carrot Cake (V D) 4.000
Beetroot meringue, crème Chantilly, forest berry

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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
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	4.200
Pineapple juice and coconut cream	
Virgin Mary	4.200
Tomato juice and spices	
Mixed Fruit Cocktail	4.200

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 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

Heineken / Amstel Light / Stella	4.200
Hoegaarden / Budweiser / Claro	4.000
Corona / Peroni	4.400

DRAUGHT BEER

Heineken / Staropramen / Stella Artois		
Coors Light / Amstel Light	Full 4.400	Half 3.000
Carling	Full 4.200	Half 3.000

WHITE WINE

Chardonnay, Anthony's Hill, Fetzer, United States

Crisp, medium-bodied wine	Glass	4.200
has flavours of citrusbaked apples, melon and pear	Bottle	19.000

Sauvignon Blanc, Fortant, France

Exotic fruit flavours combined with a mineral flintiness	Glass	5.000
	Bottle	22.000

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, Obikwa, South Africa

Deep rich, ruby color and flavours	Glass	4.200
of black cherries and plums	Bottle	19.000

Pinot Noir, Sierra Grande, Chile

It displays intense aromas with notes of red fruits	Glass	5.000
	Bottle	22.000

Cabernet & Shiraz,
Penfolds Koonunga Hill, Australia

Ripe berries, chocolate, vanilla, some bay leaf	Glass	20.000
fleshy tannin, excellent balance and good length	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
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COCKTAILS

Cosmopolitan	5.000
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Mojito	5.000
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Espresso Martini	5.400
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Daiquiri	4.500
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Manhattan	5.000
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Regency Hotel, Building 130, Road 1507, Manama Center, Block 315, Capital Governorate Bahrain,
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