

# 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

Woodfired eggplant, filfil chouma, za'atar crisp



Lamb neck, zucchini, yoghurt, burnt butter, chermoula

Mountain salad, green olives, walnuts,  
pomegranates, coriander



Sekerpare; rosewater soaked cookie, lemon curd,  
coconut labneh, passionfruit

### PREMIUM COCKTAILS +20PP

Includes French Rose, Prosecco and Almaza Beer

Plum Spritz - Persian Spritz

Espresso Martini - Negroni

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, Prosecco and Almaza Beer

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Woodfired Abrolhos scallop, Aleppo burnt butter

Chicken bits shawarma, tarator, pickled cabbage,  
yoghurt bread

Woodfired eggplant, filfil chouma, za'atar crisps

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Rangers Valley crossbred Wagyu Bavette MB5+,  
charcoal onions, fermented turnip vinaigrette

or

Twice cooked baharat duck mishwe,  
Ottoman citrus sauce

Fried cauliflower, wood roasted grapes, labneh,  
smoked almond crumb

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

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Espresso Martini - Negroni