

NOUR

CLASSIC BOTTOMLESS WEEKEND LUNCH 119 PP

90 MINUTES OF BOTTOMLESS

French Rose and Almaza Beer

Chicken bits shawarma, tarator, pickled cabbage,
yoghurt bread

Raw bluefin tuna, caramelised kishk, bulgur

Woodfired eggplant, filfil chouma, za'atar crisp

Glazed lamb shoulder, shaved beans, pepi-tarator, barberries

Fattoush salad, tomato, fresh herbs, radish, pomegranates

Tamir and olive oil cake, coconut labneh, jazarieh

PREMIUM COCKTAILS +20PP

Includes French Rose, Prosecco and Almaza Beer

Persian Spritz - Aperol Spritz

Espresso Martini - Negroni

1.5% surcharge on all credit cards. 1.65% surcharge on AMEX. 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 139 PP

90 MINUTES OF BOTTOMLESS

French Rose, Prosecco and Almaza Beer



Chicken bits shawarma, tarator, pickled cabbage,
yoghurt bread

Woodfired eggplant, filfil chouma, za'atar crisps

Fremantle octopus, chermoula, potato, whipped roe



Charcoal snapper, hindbeh, Cafe de Beirut butter

or

Spiced beef short rib, leek and durra, black lime

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



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

PREMIUM COCKTAILS +20PP

Includes French Rose, Prosecco and Almaza Beer

Persian Spritz - Aperol Spritz

Espresso Martini - Negroni