

NOOR
LOUNGE

VALENTINES
AFTERNOON
TEA

Signature Drink

Inspired by forest fruits and bright yuzu, topped with a light egg white foam and a touch of gold. Fresh, playful, and softly sparkling, a sweet pause to celebrate love.

Happy Forest Fruits, Egg White Yuzu Foam, Gold

AED 230 · Per Person

Savoury

SHRIMP SANDWICH

Brioche Bread, Crab Paste, Cucumber Tzatziki
Lime, Dill (D, G, S)

PASTRAMI MILLE-FEUILLE

Rye Bread Chips, Honey Mustard, Gherkins (D, G)

ROOTS TARTLET

Beetroot, Pumpkin, Carrot, Goat Cheese (D, V, G)

SALMON PEARL

Smoked Salmon, Cacao Bread, Citrus
Cream Cheese (D, G)

Sweet

MILK CHOCOLATE STRAWBERRY SPHERE

Vanilla Sponge, Milk Chocolate Mousse, Strawberry
Confit, Mascarpone Whipped Ganache (D, G, N, E)

BLUEBERRY CHEESECAKE

Hazelnut Crunchy Base, Cheesecake, Fresh
Blueberries, Edible Flower, White Chocolate
Belt (D, G, N, E)

STRAWBERRY VANILLA BLISS

Vanilla Sponge, Mascarpone Mousse, Strawberry
Confit, Mascarpone Whipped Ganache (D, G, N, E)

TEDDY BEAR BLACK FOREST

Dark Chocolate Mousse, Cherry Compote,
Mascarpone Cream, Chocolate Sponge, Strawberry
Chocolate (D, G, N, E)

HAPPY FOREST CAKE

Vanilla Sponge, Hazelnut Crunchy, Mixed Berry
Compote, Happy Forest Tea Bavarois (D, G, N, E)

By the Glass

Louis Roederer 'Collection 245', Brut • 115

Louis Roederer Rosé, Brut • 115

By the Bottle

Ruinart Blanc de Blancs, Brut • 2,200

Ruinart Rosé, Brut • 1,750

Laurent-Perrier, Brut • 790

Dom Pérignon, Brut • 5,500

Cocktail

Kir Royal • 125

Champagne Brut, Crème de Cassis

Mocktail

Bloody Orange Shirley Temple • 50

Bloody Orange, Grenadine, Lemon, Ginger Ale

(N) Nuts (G) Gluten (D) Dairy (R) Raw
(S) Shellfish (V) Vegetarian (VG) Vegan (E) Eggs

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen-free environment. All prices are in UAE Dirhams and are inclusive of Municipality fees, service charge and Value Added Tax.