

NOOR LOUNGE

MANDARIN ORIENTAL JUMEIRA, DUBAI

BREAKFAST, LUNCH & DINNER

Be greeted by a canopy of gilded trees and floor-to-ceiling windows framing breathtaking views of the Arabian Gulf. Enjoy light refreshments, hand-crafted sweet treats from The Mandarin Cake Shop, and a delightful Afternoon Tea experience in a relaxed setting.

MANDARIN ORIENTAL JUMEIRA · JUMEIRA BEACH ROAD · DUBAI
A KISMET MENU · MANDARIN ORIENTAL JUMEIRA, DUBAI

HOW TO READ THIS MENU

Every mark below appears beside a dish only when the house prints it.

DIETARY MARKS

-  Raw
-  Vegetarian
-  Vegan

THE LINE BENEATH A DISH

Burrata Salad *(N)*

Heirloom Tomato, Pomegranate
Za'atar-Molasses Dressing, Pistachio

The house offers detailed allergen information for all dishes and drinks on request; its dishes are not produced in an entirely allergen-free environment.

THE ALLERGENS THIS MENU DECLARES

(N) Nuts

(S) Shellfish

OF THE PRICES

All prices are in UAE Dirhams and are inclusive of Municipality fees, Service charge and Value Added Tax.

NOOR BREAKFAST

Served until 12pm

PER PERSON

180

FOR 2 PERSONS

360

NOOR BREAKFAST

Baker's Basket (N)

Selection of Breads and Pastries from Our Artisan Baker

Yoghurt

Plain or with Berries | Low Fat or Greek Yoghurt

Two Locally Farmed Eggs (prepared to your liking)

2 trimmings: Chicken Sausage, Beef Bacon, Breakfast Potatoes, Grilled Tomato

- Add Avocado AED 30
- Add Smoked Salmon AED 40
- Add Grilled Halloumi AED 45

Seasonal Fruit Platter

Served with a freshly squeezed juice and your choice of tea or coffee



VEGETARIAN



VEGAN

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BREAKFAST

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Savoury

	Arabic Breakfast	170
	Shakshouka, Ful Medames, Hummus, Arabic Cheeses, Chickpea Falafel, Lamb Sujuk, Arabic Flat Bread	
☐	Morning Bowl <i>(N)</i>	85
	Avocado, Boiled Egg, Cucumber Tzatziki, Grilled Sourdough, Spiced Chickpea Hummus, Grilled Tomato, Halloumi, Baby Gem Lettuce, Seasonal Mushrooms	
☐	Shakshouka	80
	Soft Eggs, Roasted Peppers, Tomato, Cumin, Arabic Flat Bread	
	Eggs Benedict	95
	Beef Pastrami, English Muffin, Hollandaise Sauce	
	King Crab Benedict <i>(S)</i>	115
	King Crab, Sautéed Spinach, English Muffin, Hollandaise Sauce, Espelette Pepper	
☐	Avocado Toast	80
	Grilled Sourdough Bread, Eggplant Caponata, Chermoula	
	Scottish Salmon Toast	95
	Rye Bread, Dill-Crème Fraiche, Quail Egg, Pickled Red Onion, Oven Dried Cherry Tomato, Red Radish — Add Oscietra Caviar 10gm AED 100	
	Scrambled Egg Toast	80
	Baguette, Veal Pancetta, Cottage Cheese, Chives	
	Manakish	65
	Smoked Eggplants, Lamb Sujuk, Ricotta, Egg	

Sweet

☐	French Toast <i>(N)</i>	70
	Hot Brioche, Whipped Cream, Chocolate Caramel Sauce, Caramelized Nuts, Mixed Berry Coulis	
☐	Blueberry Pancake	55
	Blueberries, Maple Syrup	



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BREAKFAST

BREAKFAST • CONTINUED



Açaí Bowl

Coconut Cream, Agave Syrup, Seasonal Fruit, Granola

60



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LUNCH AND DINNER

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Noor Classics

- Caesar Salad 65
Baby Gem Lettuce, Boiled Egg, Parmesan, Anchovies, Croûtons
— Add Chicken AED 15
— Add Prawns (S) AED 25
- Burrata Salad (N) 95
Heirloom Tomato, Pomegranate Za'atar-Molasses Dressing, Pistachio
- Lobster Salad (S) 180
Canadian Lobster, Avocado, Mango, Mesclun Salad, Vanilla-Calamansi Dressing
- Noor Lounge Greek Salad 75
Feta Cheese, Kalamata Olives, Tomato, Cucumber, Red Onion, Capsicum, Herbs Dressing
- Quinoa Salad (N) 75
Blueberries, Seeds and Nuts, Avocado, Edamame Sweet Potato, Goji Berry, Citrus-Maple Dressing
— Add Chicken AED 15
— Add Scottish Salmon AED 25
- Falafel Wrap 65
Tortilla Bread, Tahini Dressing, Lettuce, Tomato, Radish, Gherkin Pickles, French Fries
- Noor Sliders 110
Wagyu Beef, Japanese Milk Bun, Cheddar Cheese, Truffle Teriyaki Sauce, Caramelized Onion, French Fries
- Shawarma 95
Spiced Chicken, Garlic Sauce, French Fries
- The Club Sandwich 100
Grilled Chicken Breast, Turkey Ham, Beef Pastrami, Egg, Lettuce, Tomato, White Cheddar, Toasted Milk Bread, French Fries
- Lobster Roll (S) 195
Canadian Lobster, Brioche Bun, Mesclun Salad, Cocktail Sauce, French Fries



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LUNCH AND DINNER

LUNCH AND DINNER • CONTINUED

Lentil Soup 60
Shredded Pita Bread Croutons, Cumin Powder

Prawn and Avocado Tacos 90
Tiger Prawns, Cherry, Tomato Salsa, Cilantro-Chili Dressing

Beef Short rib Tacos 95
Pomegranate, Hummus, Cherry Tomato Salsa

Croque Monsieur 95
Toasted White Bread, Turkey Ham, Emmental Cheese, Mornay Sauce, French Fries

Croque Madame 110
Toasted White Bread, Turkey Ham, Emmental Cheese, Mornay Sauce, Sunny Side Up Egg, French Fries

Cheese Board 110
Selection of 5 Different Types of Cheese with Crackers, Walnuts, Dry Figs, Dry Apricot, Homemade Pickle, Olives, Butter

Noor Maki Rolls

Prawn Tempura 90
Asparagus, Sriracha Mayonnaise, Spring Onion

▲ Salmon 65
Takuwan, Cucumber, Yuzu Kosho, Salmon Skin

▲ Spicy Tuna 95
Avocado, Kimchi, Spicy Mayonnaise

King Crab California (S) 95
Tobiko, Cucumber, Avocado

Noor Sushi

Small Sushi Platter 165
Selection of: Maki 8 pcs, Sashimi 6 pcs, Nigiri 3 pcs



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LUNCH AND DINNER

LUNCH AND DINNER • CONTINUED

Large Sushi Platter

295

Selection of: Maki 16 pcs, Sashimi 9 pcs, Nigiri 6 pcs



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SOMETHING SWEET

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Chocolate Fondant	80
Warm Chocolate Cake, Vanilla Ice Cream	
Date Pudding (N)	75
Date Pudding, Toffee Sauce, Pecan Nuts, Vanilla Ice Cream	
Cheese Kanafeh (N)	80
Freshly Baked Cheese Kanafeh, Vanilla Ice Cream, Crushed Pistachio	
Traditional Vanilla Crème Brûlée	75
Madagascar Vanilla Bean, Caramelized Demerara Sugar	
Umm Ali (N)	75
Oven Baked Flaky Puff Pastry, Rose Water Infused Milk, Pistachio	
Coconut Basbousa	75
Coconut Semolina Cake, Coconut Cream	
Tree of Delight (N)	145
Selection of Five Mini Gateaux. Inclusive of Two Coffees	



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DRINKS

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Coffee

Espresso • Ristretto • Americano	45
Spanish Latte • Cappuccino • Latte • Signature Hot Chocolate • Turkish Coffee • Rose Latte • Raf Coffee • Double Espresso	50

Iced Coffee

Kokonattsu Iced Latte Coconut Milk, Vanilla Syrup	50
Caramel Frappe Caramel, Coffee, Chocolate	50
Iced Spanish Latte Milk, Espresso, Condensed Milk	50

Matcha

Traditional Matcha Tea • Special M3 • Matcha Latte • Matcha Frappuccino	50
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Tea

White: Jasmine Bloom • Rose White • Bamboo Snow White • Peach & Pear	50
Black: Organic English Breakfast • Wild Strawberry • Keemun • Imperial Saffron • Darjeeling Summer Blend • Organic Masala Spice Chai • Majestic Earl Grey	50
Green: Jasmine Phoenix Pearls • Moroccan Mint • Organic Japanese Sencha • Green Earl Grey	50
Herbal: Organic Natural Rooibos • Organic Chamomile Cooler • Organic Ginger Breeze	50
Moroccan Tea: Green Gunpowder Tea • Fresh Spearmint	50/85

Iced Tea

Rush Hour Berry Tea • Ginger Zest Iced Tea • Happy Forest 'Hibiscus Rose' • Mandarin Blossom 'Orange Citrus' • Jasmine Floral 'Jasmine Elderflower'	50
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DRINKS

Sparkling Tea

Saicho Hojicha • Saicho Jasmine
200ml | 750ml

145/450

Signature Mocktails

Pink Cloud

Pineapple, Strawberry, Soda Water

50

Lavender Spritzer

Lavender Syrup, Lemon Juice, Soda Water, Blue Tea

50

Roseberry

Apple Juice, Rose Syrup, Raspberry, Lemon

55

Umami

Blue Butterfly Pea Flower Tea, Lemon Juice, Vanilla Syrup

55

Yuzu Fizz

Grapefruit Juice, Yuzu Syrup, Lemongrass Purée, Soda Water

50

Cucumber Cooler

Cucumber, Lemon, Elderflower Syrup, Basil, Ginger Beer

50

Sumac Pink Lemonade

Infused Sumac, Lemon, Sugar Syrup

50

Milkshakes

Vanilla • Chocolate • Pistachio • Strawberry • Salted Caramel

55

Fresh Juices

Orange • Pineapple • Watermelon • Mango • Apple • Pomegranate

35

Detox Juices

Green Detox

Celery, Apple, Cucumber

50

Immune Booster

Carrot, Apple, Orange, Ginger

50



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DRINKS

DRINKS • CONTINUED

Heart Beets 50
Beetroot, Carrot, Apple, Lemon, Ginger

Zesty Greens 50
Apple, Baby Spinach, Celery, Cucumber, Pineapple, Ginger

Citrus Paradisi 50
Grapefruit Juice, Yuzu, Ginger, Orange

Energy Drinks

Red Bull • Red Bull Sugar Free • Red Bull Watermelon 40

Water

Evian • Mai Dubai | Still • Sparkling 25/35
0.33L | 0.75L



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KIDS MENU

SMALL PLATES

-  Vegetable Crudités 40
Carrot, Celery, Cucumber, Guacamole, Chickpea, Hummus
-  Mixed Leaf Salad 40
Cucumber, Tomato, Croutons, Citrus Dressing
- Chicken Nuggets 50
French Fries
- Fish & Chips 60
French Fries, Tartar Sauce
-  Grilled Cheese Sandwich 50
French Fries

SOMETHING SWEET

- Banana Pancakes *(N)* 45
Peanut Butter, Sliced Banana, Hazelnut Spread
- Warm Chocolate Brownies *(N)* 45
Vanilla Ice Cream, Chocolate Sauce
-  Banana Split 45
Whipped Cream, Chocolate Sauce, Berries
- Ice Cream and Sorbets 45
Sorbet: Mango, Passion Fruit, Watermelon, Lemon, Mandarin. Ice Cream: Vanilla, Strawberry, Dark Chocolate, Pistachio, Coconut, Caramel
- Watermelon Plate 45

MAIN COURSE

- Grilled Chicken Breast 60
Choice of French Fries, Mashed Potatoes and Vegetables



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KIDS MENU

MAIN COURSE • CONTINUED

	Pizza Margherita	50
	Tomato Pomodoro, Mozzarella, Parmesan, Basil	
	Pasta – Choice of Penne or Spaghetti	50
	Tomato Alfredo Bolognese	
	Grilled Beef Burger	70
	Cheddar Cheese, Lettuce, Tomato, French Fries	
	Steamed Scottish Salmon	70
	Choice of French Fries, Mashed Potatoes and Vegetables	
	Grilled Lamb Kofta	65
	Saffron Rice, Tahina Sauce	
	Chicken Kotleti	60
	Minced Chicken Patties, Choice of Mashed Potatoes or Buttered Buckwheat	

SOUPS

	Tomato	50
	Sweet Tomato Cherry, Extra Virgin Olive Oil	
	Chicken and Noodle	50
	Clear Chicken Broth, Egg Noodles	



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