

Shok Bread | 15 SGD

Japanese milk bread, served warm with tahini and matbucha

Mezze

Ikra | Muhammara Miso | Yaki

Feta 5 SGD each | Mezze Trio - 13 SGD

Cold

Hamachi Tartlet | 18 SGD

Crispy tartlet, fresh hamachi, yuzu labneh

Kyūri Salata | 19 SGD

Cucumber, seaweed aioli, faqous, parsley

Maguro Harissa Crispy Rice | 21 SGD

Tuna tartare, harissa aioli, cured egg yolk

Aka Beet Salad | 22 SGD

Beetroot, citrus cream cheese, blood orange vinaigrette

Sake Sashimi | 24 SGD

Salmon sashimi, passion fruit-sake vinaigrette, citrus, ume kosho, furikake



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Hot

Karaage Cauliflower | 18 SGD

Crispy panko tempura cauliflower, wasabi aioli

Tahini Gyoza (3pcs) | 19 SGD

Chicken shawarma, tahini, pine nuts, chili oil

Miso Hummus | 19 SGD

Hummus, white miso, glazed edamame, tare sauce, pita bread

Mediterranean Ramen | 26 SGD

Tahini, chicken broth, hakata noodles, bamboo shoots, furikake harissa, soft-boiled egg, smoked mussel skewer

Lamb Hummus | 32 SGD

Hummus, lamb, pine nuts, tahini, miso, served with pita bread

Large Plates

Cacio e Pepe Udon | 25 SGD

Udon noodles, pecorino, cracked black pepper, roasted nori, shichimi

Tzatziki Yakitori | 32 SGD

Chicken yakitori, tzatziki, egg yolk

Ebi Freekeh Risotto | 38 SGD

Freekeh risotto, shata green sauce, grilled prawns

Miso Butter Fish | 39 SGD

Mediterranean Snapper, smoked corn, miso beurre blanc, and robata-grilled cabbage skewer

Short Rib Wagyu | 48 SGD

Slow-braised wagyu short rib, baba ghanoush, pomegranate molasses, served with pine nuts couscous

Mia Zaki (150g) | 68 SGD

A6 Miyazaki Wagyu, foie gras & black truffle sauce, sunroot chips

Please inform our staff of any allergies
All prices do not include 10% service charge and GST.

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