NOOR

INDIAN CUISINE



FOOD MENU

INSPIRED BY THE COAST

Noor brings bold, vibrant Indian flavors to the shores of Tanjung Benoa, where rich spices meet the freshness of Bali's local ingredients. Inspired by the rhythm of the coast, each dish is crafted with fragrant herbs, freshly sourced produce, and time-honored recipes that celebrate both tradition and place.

Set by the sea, Noor offers an inviting escape where soulful flavors, coastal breezes, and warm hospitality come together in every unforgettable bite.

*Please note that images in this menu are for representation purposes only, actual dish may vary a little.

HALAL
INDONESIA
ID5141006708505052 6

LUNCH MENU





APPETIZERS

Harra Bara Kebab (6 pcs) 98
North Indian style patties consisting of spinach, peas, potatoes and herbs

Pani Puri (6 pcs) 70
A form of fried puff-pastry balls filled with a watery mixture of tamarind, chili, chaat masala, potatoes, onion and chickpeas

Vegetable Samosa (3 pcs) 100
Crispy pastry filled with spiced potatoes and peas

MAINS

Chicken Tikka Wrap 165
Marinated chicken tikka, veggies, and sauce wrapped in soft bread, served with French fries

Paneer Tikka Salad 145
Marinated paneer tikka mixed with fresh veggies

Butter Chicken Rice Bowl 155
A mix of rich butter chicken curry and basmati rice



Egg Biryani 135
Aromatic basmati rice dish made with boiled eggs, herbs, and spices served with mint raita (yoghurt)

Daal Tadka 95
North Indian style yellow lentils slow cooked with spices, butter and garlic

Chicken Tikka Masala 165
Chicken cubes marinated in spices and cooked in a tandoor oven served with a mint sauce



SIDES

Basmati Rice 50
Long grain aromatic rice

Butter Naan 50
Flatbread cooked in a tandoor oven brushed with butter

Cheese Naan 60
Soft, fluffy flatbread with molten cheese cooked in a tandoor oven

Garlic Naan 50
Soft, fluffy flatbread with aromatic garlic cooked in a tandoor oven

Vegetarian Spicy Contains Nuts Gluten Free

**All prices shown are subject to 21% tax and services and in thousands of Indonesian Rupiah*

STARTERS

Chana Salad 55

Chickpeas, onion, tomato, cucumber, cumin, chili powder, lemons, and coriander

Masala Papadum 85

Deep fried thin lentil wafer with chopped onions, tomatoes, coriander, and savory spices

Pani Puri (6 pcs) 70

Fried puff-pastry balls filled with a water mixture of tamarind, chili, chaat masala, potatoes, onion, chickpeas

SOUP

Palak Soup 85

Cream soup of fresh spinach, coconut cream, onion, herbs

Daal Soup 70

Simmered lentils, coconut cream, onion and herbs



Vegetarian Spicy Contains Nuts Gluten Free

**All prices shown are subject to 21% tax and services and in thousands of Indonesian Rupiah*

APPETIZERS

Aloo Corn Tikki 75
Corn, potato, onion, coriander, green chili, cumin, garam masala, bread crumbs, tamarind, mint chutney

Harra Bara Kebab 98
North Indian style patties with spinach, peas, potatoes and herbs

Vegetable Samosa 100
Crispy pastry with spiced potatoes and peas (3 pcs)

Chicken Tikka 90
Chicken cubes marinated in spices and cooked in a tandoor oven served with mint sauce

Chicken Manchurian 115
Chicken stir-fried in a chili garlic sauce





Vegetarian Spicy Contains Nuts Gluten Free

**All prices shown are subject to 21% tax and services and in thousands of Indonesian Rupiah*

MAINS





Daal Makhani 105
North Indian style black lentils and red kidney beans slow cooked with spices, butter, cream

Daal Tadka 95
North Indian style yellow lentils slow cooked with spices, butter, garlic

Mutter Paneer 155
Cubed cottage cheese in a tomato sauce, ginger, garlic and spices gravy

Paneer Tikka Masala 165
Grilled cottage cheese simmered in a rich and creamy tomato-based gravy

Aloo Gobhi 120
Dry-style curry with potatoes and cauliflower sautéed with spices such as turmeric, ginger, garlic, cumin

Vegetable Kolhapuri 160
Thick vegetable curry with roasted dry coconut, sesame seeds, poppy seeds, red chilies

Palak Paneer 175
Cottage cheese cubes cooked in a thick spinach gravy and aromatic spices





Chicken Tikka Masala (300 gr) 165
Marinated chicken chunks roasted in the tikka oven and simmered in a rich, creamy, and spiced tomato-based gravy

Butter Chicken (300 gr) 195
Rich and creamy curry made with marinated grilled chicken simmered in a tomato and butter-based sauce

Mutton Mughlai (200 gr) 295
Supplement +100

Rich and creamy curry with tender, slow-cooked mutton made from yoghurt, cream, nuts, and aromatic spices

Prawn Lababdar (250 gr) 250
Succulent prawns simmered in a creamy, tomato-based onion gravy with cashews, cream, and aromatic spices

Tandoori Prawn (250 gr) 250
Prawn cubes marinated in Indian spices and cooked in a tandoor oven with mint sauce

Goan Fish Curry (300 gr) 210
Tangy, spicy curry made with fresh fish with coconut milk

Vegetarian Spicy Contains Nuts Gluten Free

**All prices shown are subject to 21% tax and services and in thousands of Indonesian Rupiah*

RICE

Basmati Rice 50
Long grain aromatic rice

Jeera Rice 60
North Indian style of cooking long grain basmati rice with cumin seeds, ghee, and aromatics like cloves, cardamom, and cinnamon

Pea Pulao Rice 60
Mildly spiced North Indian one-pot rice dish made with biryani rice, green peas, and aromatics

Vegetable Biryani 165
Aromatic basmati rice dish made with mixed vegetables, herbs, and spices served with mint raita (yoghurt)

Mutton Biryani 285
Supplement +100
Aromatic basmati rice dish made with tender, marinated mutton layered with fragrant caramelized onions, mint, and spices

Chicken Biryani 200
Aromatic basmati rice dish made with tender, marinated chicken layered with fragrant caramelized onions, mint, and spices





BREAD

Butter Naan 50
Flatbread cooked in a tandoor oven brushed with butter

Cheese Naan 60
Soft, fluffy flatbread with molten cheese cooked in a tandoor oven

Garlic Naan 50
Soft, fluffy flatbread with aromatic garlic cooked in a tandoor oven

Laccha Paratha 60
North Indian style layered and flaky flatbread made from whole wheat flour

Tandoori Roti 50
Popular flatbread made from whole wheat flour cooked in a tandoor oven

Vegetarian Spicy Contains Nuts Gluten Free

**All prices shown are subject to 21% tax and services and in thousands of Indonesian Rupiah*

DESSERT

Gulab Jamun 70
Soft, deep-fried dough balls made from milk solids soaked in a warm, sweet, and fragrant rose syrup (2 pcs)

Gajar Halwa 80
North Indian style pudding made of slow cooked grated carrots, milk, sugar and ghee topped with cardamom and nuts





Vegetarian Spicy Contains Nuts Gluten Free

**All prices shown are subject to 21% tax and services and in thousands of Indonesian Rupiah*

NOOR

INDIAN CUISINE



BEVERAGE MENU

SIGNATURE MOCKTAILS

Royal Mango Lassi 68
Mango purée, yoghurt, milk, cardamom

Coconut Gula Melaka Cooler 60
Coconut water, palm sugar, pandan syrup

Ginger Spice Refresher 60
Fresh ginger, honey, lime juice, soda

Lychee Rose Cooler 60
Lychee juice, rose syrup, mint leaves, lime

Rose Sharbat Fizz 60
Rose syrup, basil, lime, soda

Jal Jeera Spritz 60
Mint, cumin, black salt, lime, soda

Imli Tamarind Cooler 60
Tamarind, jaggery, lime juice

Masala Lemon Soda 55
Fresh lemon juice, chaat masala, black salt, soda

Kesar Nimbu Fizz 55
Lime juice, honey, soda, cardamom

Spiced Pineapple Chaat 55
Pineapple juice, chili, black salt, fresh lime



**All prices shown are subject to 21% tax and services and in thousands of Indonesian Rupiah*

COFFEE

Espresso	45
Double Espresso (Hot/Iced)	58
Americano (Hot/Iced)	45
Cappuccino (Hot/Iced)	52
Cafe Latte (Hot/Iced)	52
Flat White (Hot/Iced)	52
Mochaccino (Hot/Iced)	60

TEA

1st place National Green Tea & Award-Winning Blends France AVPA & Australian Golden Leaf Champs

Tree Tea Breakfast 45
A tantalizing symphony of green tea infused with dragonfruit and select ingredients

Rose Earl Grey 45
Opulent tea, bergamot, and rose petals blend for an exquisite infusion, offering a soothing and refreshing elixir of elegance

Green Tea Chamomile 45
The verdant aroma of green tea intertwines with the gentle sweetness of chamomile

Morocco Mint 45
A combination of jasmine tea, peppermint, and baby chrysantheum results in a stunningly blue brew

Shanghai Peach 50
Embark on a journey of refined elegance, where flavors and aromas converge in blissful harmony

Masala Chai	50
Ginger Tea (Adrak Chai)	50
Cardamom Tea (Elaichi Chai)	50

FLAVORED ICED TEA

Iced Butterfly Pea Tea 55
Black tea, lime juice, butterfly pea syrup

Iced Lychee Tea 55
Black tea, lychee syrup, lychee water, lime, gomme

Iced Rose Tea 55
Black tea, rose syrup, elderflower syrup, lime

FRESH JUICE

Lime	50
Orange	50
Mango	50
Papaya	50
Pineapple	50
Watermelon	50
Young Coconut	55

CHILLED JUICE

Apple	40
Guava	40
Cranberry	45

SOFT DRINKS

Coca Cola	35
Coca Cola Zero	35
Sprite	35
Fanta	35

MINERAL WATER

Aqua Reflexion Still Water (380 ml)	45
Aqua Reflexion Sparkling Water (380 ml)	45

ADD-ONS

Flavored Syrup (Vanilla/Caramel/Hazelnut)	10
Extra Espresso Shot	15
Soy/Almond/Oat Milk	15

All prices shown are subject to 21% tax and services and in thousands of Indonesian Rupiah