

Nourè & Co

The Menu Collection



Taste the virtue



Nourè & Co

Signature Mains

Poultry

Signature Tangy Tandoori Roast Chicken

Whole chicken marinated in yogurt, tamarind, lemon zest & warm spices, roasted to perfection.

Butter Chicken Masala

Tender chicken simmered in a rich, creamy tomato & cashew sauce

Lamb & Beef

Slow-Cooked Lamb Shoulder over Saffron Rice

Braised lamb shoulder over fragrant saffron rice, finished with roasted nuts & herbs.

Moroccan Lamb Tagine with Apricots & Almonds

Slow-braised lamb with apricots, almonds & warm Moroccan spices.

Braised Beef Short Ribs with Redcurrant Jus

Succulent short ribs slow-braised & glazed with redcurrant reduction.

Slow-Braised Lamb Masala

Lamb simmered in a spiced tomato base, finished with fresh coriander.



Nourè & Co

Signature Mains

Seafood

Spiced Coconut & Tamarind Salmon

Pan-seared salmon in coconut tamarind sauce with lemongrass & kaffir lime.

Grilled Sea-bass with Lemon Butter & Capers

Sea-bass fillets finished with lemon-butter caper sauce.

Vegetarian

Paneer Masala Curry

Paneer simmered in spiced tomato & cashew sauce.

Black Daal Makhani

Slow-cooked lentils in a buttery tomato base.

Truffle Basil Parmesan Pasta

Al dente penne with basil tomato sauce & truffle oil.



Nourè & Co

Signature Sides

Rice & Grains

Fragrant Saffron Basmati Rice

Long-grain rice infused with saffron & ghee.

Pulao with Caramelised Onions & Nuts

Aromatic rice with spices, almonds & golden onions.

Breads

Butter Naan

Soft, fluffy flatbread brushed with butter.

Paratha Roti

Flaky, layered flatbread with a golden finish.

Hot Accompaniments

Crispy Roast Potatoes

Tossed with garlic, rosemary & Parmesan.

Roasted Seasonal Vegetables

Oven-roasted with olive oil & herbs.

Green Beans with Walnuts

Dressed in lemon & garlic with toasted walnuts.

Premium Add-Ons

Truffle Mashed Potatoes

Silky mash with black truffle oil.

Grilled Asparagus

Topped with shaved Parmesan.



Nourè & Co

Signature Salads

Fresh Garden Salad

Crisp lettuce, cucumber & herbs with toasted pita & pomegranate dressing.

Herbed Grain Salad

Parsley, mint & bulgur with a zesty lemon-olive oil dressing.

Heritage Tomato & Burrata Salad

Sweet tomatoes with creamy burrata, basil oil & microgreens.

Roasted Beetroot & Feta Salad

Roasted beetroot with feta, walnuts & balsamic glaze.

Kale & Apple Salad

Shredded kale & apple with toasted walnuts & citrus dressing.



Nourè & Co

Signature Grazing

Sliders & Buns

Wagyu Beef Sliders

With truffle mayo on soft brioche.

Falafel Sliders

With tahini sauce & pickled garnish.

Steamed Bao Bun Choice of

- Korean Fried Chicken with gochujang mayo & sesame
- Pulled Beef with pickled vegetables & sesame glaze

Mini Tacos Choice of

- Pulled Beef with chipotle mayo
- Spiced Chicken with salsa verde
- Roasted Vegetables with guacamole

Grills & Skewers

Chargrilled Chicken Skewers

With a spiced peanut glaze.

Lamb Kofta Skewers

Drizzled with tahini & herbs.

Spiced Lamb Chops

Marinated with warm Middle Eastern spices.

Chicken Shawarma Wraps

Served with garlic yoghurt dressing.



Nourè & Co

Signature Grazing

Pastry & Vegetarian

Fettah Spinach Pastry

Flaky pastry with spiced spinach & feta.

Mini Meat Samosas

Crisp pastry with fragrant minced meat filling.

Crispy Chaat Bites

Filo cups with spiced chickpeas, chutneys & pomegranate.

Fig & Cream Cheese Bruschetta

Toasted crostini topped with fig & whipped cream cheese.

Seafood & Poultry

Buttermilk Fried Chicken Wings

Garlic, parmesan & herb crusted.

Crispy Chilli Prawns

Crispy prawns with a spicy creamy glaze.

Crispy Calamari

With lemon aioli.



Nourè & Co

Signature Canapés

Savoury Canapés

Smoked Salmon Blinis with Caviar

Mini blinis topped with smoked salmon, crème fraîche, and caviar.

Tuna Tartare in Black Sesame Tart Shells

Fresh tuna tartare served in crisp sesame pastry shells.

Crispy Chaat Bites

Flaky filo cups filled with spiced potato & chickpea

Sweet Canapés

Coconut Panna Cotta

Creamy coconut panna cotta topped with ripe mango.

Mini Vanilla Bean Tartlets

Buttery tart shells filled with vanilla bean pastry cream, topped with seasonal fruit.



Nourè & Co

Signature Desserts & Patisserie

Dessert selections

Chocolate Cake with Chocolate Ganache

Moist chocolate sponge layered with rich ganache.

Sticky Toffee Pudding

Date sponge with a rich whipped toffee and mascarpone cream

Baklava Cheesecake

Creamy cheesecake with crisp pastry & spiced nuts

White Chocolate & Raspberry Cheesecake

Velvety cheesecake swirled with raspberries.

Saffron & Cardamom Tres Leches

Light sponge soaked in saffron & cardamom cream.

Vanilla Pudding with Blueberry Compote

Layers of vanilla sponge, pastry cream & blueberry compote
finished with crumble.

Kunafa with Saffron Syrup

Golden kunafa topped with ricotta cream & pistachios.

Mini Pavlovas

Meringue nests with cream & fresh berries.

Tiramisu Cups

Mascarpone cream with espresso-soaked sponge

Belgian Chocolate-Dipped Pecan Pies

Caramelised pecan filling in buttery pastry, hand-dipped in
Belgian chocolate.



Nourè & Co

Signature Brunch

Egg & Savoury Plates

Brisket & Smoky Beans on Toasted Sourdough

Slow-braised beef brisket with smoky beans, crispy kale & pickled shallots.

Brioche with Avocado & Truffle Scrambled Eggs

Buttery brioche layered with avocado, truffle eggs, smoked salmon, rocket & Parmesan.

Slow-Cooked Lamb with Roasted Potatoes & Aubergine Mash

Tender lamb with herb-roasted potatoes, charred aubergine mash & chilli oil.

Shakshuka with Feta & Herbs

Tomatoes & peppers with poached eggs, feta & fresh herbs.

Avocado Toasts

Sourdough with smashed avocado, cherry tomatoes & micro herbs.

Sweet Plates

French Toast with Maple & Berries

Golden French toast with maple syrup & fresh berries.

Lemon & Ricotta Pancakes

Fluffy ricotta pancakes with lemon zest, berries & maple drizzle.



Nourè & Co

Signature Showstoppers

Fruit & Confection Displays

Seasonal Fresh Fruit Towers & Displays

Vibrant seasonal fruit arranged into elegant towers and styled

displays Macaron Towers

Parisian macarons arranged into tall, delicate displays.

Madeleine Towers

Classic French madeleines styled with grace.

Cheese Grazing Board

A luxury selection of artisan cheeses with fruit, nuts, honey, breads & crackers — designed as a centrepiece.



Nourè & Co

Signature Drinks

Welcome & Mocktails

Virgin Fruit Martini

A vibrant blend of fresh tropical fruits with a citrus twist.

Piña Colada

Creamy coconut & pineapple.

Pomegranate & Cinnamon Spirit

Pomegranate, cinnamon & rose.

Mango Pineapple

mango & pineapple with a touch of lime.

Lychee Blossom

Lychee, rose & lime

Table & Soft Drinks Selection

Soft Drinks

Coca-Cola, Diet Coke, Fanta, Sprite.

Sparkling & Still Water

Served chilled with citrus or mint.



Nourè & Co

Signature Drinks

Hot Selection

Chai

Traditional spiced tea with milk & cardamom.

Fresh Mint Tea

Refreshing herbal tea brewed with fresh mint leaves.

Arabic Coffee

Lightly spiced, aromatic & served in the traditional style.

Freshly Brewed Coffee

Espresso-style coffee served with milk or cream.

Hot Chocolate

Rich cocoa topped with cream.



The page is framed by a delicate red line-art border featuring various botanical elements. At the top, there are clusters of leaves and small, round berries. The sides are decorated with long, pointed leaves and clusters of small, round fruits. The bottom features larger, more detailed floral motifs, including what appear to be roses and other leafy branches.

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*Menus may be tailored and styled
to your celebration theme and vision.*

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