

The image shows a warm, dimly lit interior space. A large, multi-tiered chandelier with a fringed, golden-brown shade hangs from the ceiling, casting a soft glow. Below it, three arched windows are covered with heavy, dark brown curtains. In the foreground, a long, low-profile sofa in a matching dark brown fabric is adorned with several decorative pillows: two in a vibrant yellow, two in a textured red, and two in a light-colored fabric with a white geometric pattern. The overall atmosphere is cozy and elegant.

noa
by OLIVIA

ABOUT

Singapore's Spanish-Mediterranean Oasis

Tucked away within the stylish Mondrian Duxton, noa brings the flavors of the Mediterranean to the heart of Singapore's vibrant dining scene. Whether you're hosting an intimate gathering, a corporate event, or celebrating life's special moments, noa offers the perfect blend of Spanish-inspired sophistication and Mediterranean warmth.





Savor the moments that make life worth living.



OUR SPACE

A Warm City Hideaway

Inspired by the sun-soaked coastlines of Spain and the Mediterranean, Noa creates an immersive experience that is both chic and inviting.

Every detail, from the natural textures to the vibrant color palettes, contributes to a curated collection of spaces at Noa, each echoing a unique Mediterranean locale—from the Eastern Mediterranean to Southern Europe and North Africa.



OUR SPACE

Interiors

The warm hues of ochres, garnets, and terrazzo evoke the sun and soil of the Mediterranean, while lush green tones recall its abundant vegetation, all elegantly accented with touches of gold.

OUR SPACE

Floorplan

TOTAL CAPACITY

Total Indoors **78 seated**

Maximum Capacity *96 seated**

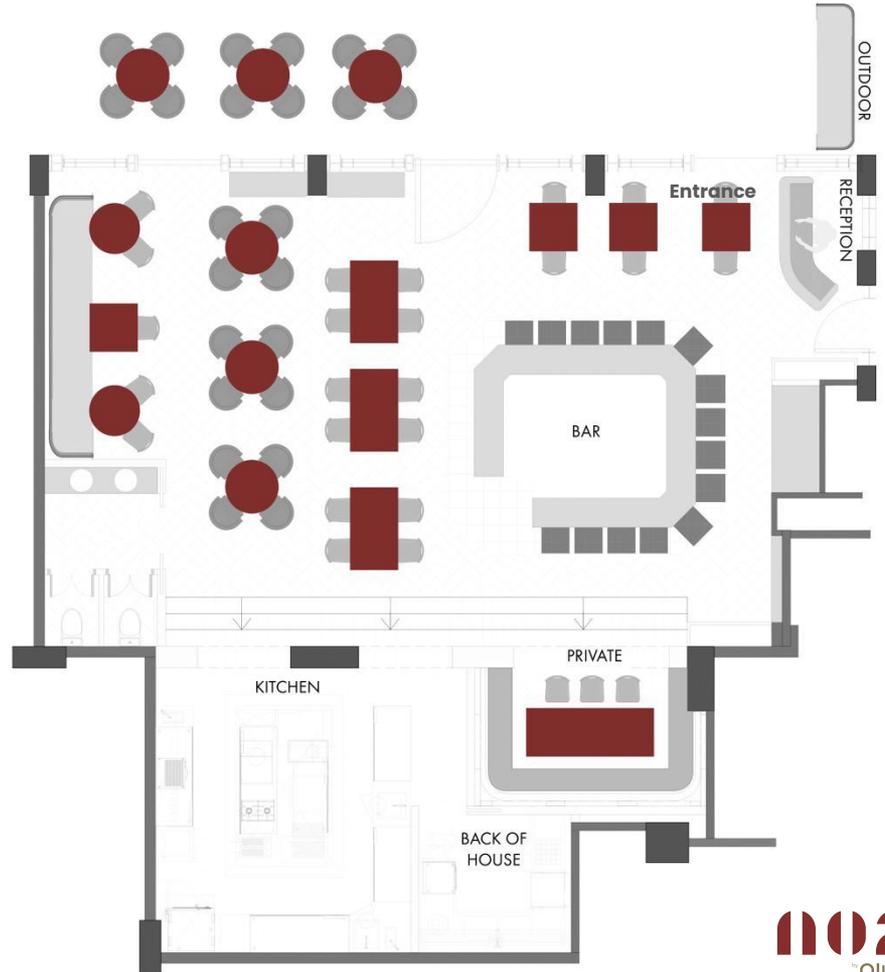
Dining 50 seated

Private Lounge 12 seated

Bar 16 seated

Total Outdoors **20 seated**

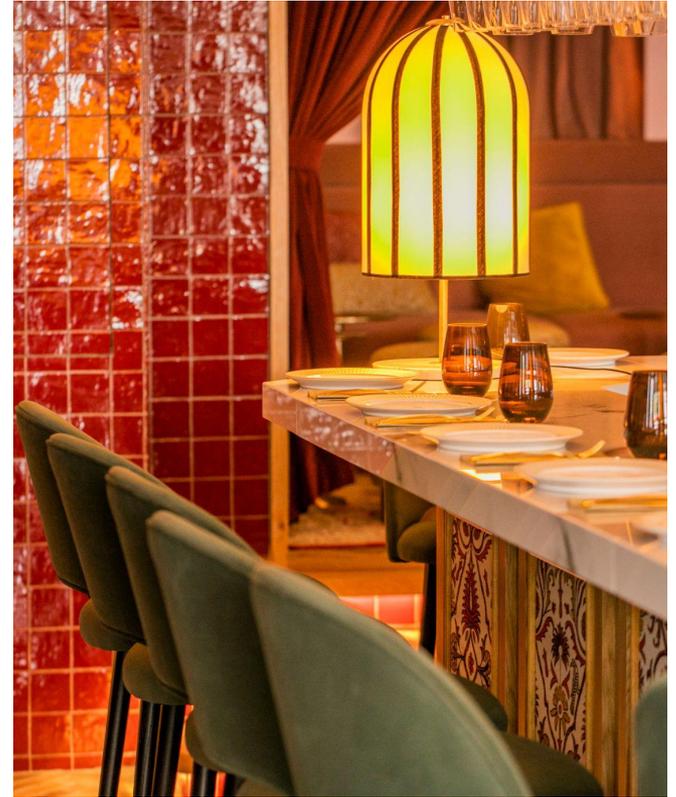
**subject to rental of tables*



OUR SPACE

Bar

Featuring a soaring 4.5m high bar, this space delivers an unparalleled lofty ambiance.





OUR SPACE

Private Lounge

A North African-style Private Room, with jewel-toned interiors, paints a luxurious portrait for your event's exclusive retreat or intimate gathering.



OUR SPACE

Outdoor

A breezy alfresco setting
enhanced with air coolers
for comfort, day or night.

Layers and layers of history, culture, and beauty make up the Mediterranean—discovering a voyage worth taking.

OUR CUISINE

Flavour Across The Mediterranean

A harmonious blend of flavours, the menu at noa honours, the finest tastes, spices, and ingredients from across Spain, Italy, France, Egypt, Lebanon, Turkey, and beyond. Each dish is prepared with extensively researched techniques that incorporate meticulously sourced ingredients as well as herbs and spices from the region.



FOOD MENU



À La Carte

Rooted in the sun-drenched flavours of the Mediterranean, our cuisine celebrates the simple, the seasonal, and the soulful. At Noa by Olivia, every dish is designed for sharing—crafted with vibrant spices, fresh produce, and time-honoured techniques from across the region.

Whether you're planning an intimate celebration or a lively gathering, we're here to curate a menu that reflects the spirit of your event. From mezze to mains, we'll work closely with you to create a tailored experience that's as memorable as it is delicious.

EVENT PACKAGES

CANAPÉS

CANAPÉS ESSENTIALS

\$58 ++ / pax

5 from Standard & Sweets

CANAPÉS SIGNATURE

\$68 ++ / pax

5 from Standard & Sweets, 1 Premium Option

CANAPÉS INDULGE

\$78 ++ / pax

5 from Standard & Sweets, 2 Premium Options

STANDARD

- Spherical Olives (V)
- Falafel (V)
- Padron Peppers (V)
- Hummus Salad (V)
- Homemade Pita Bread (V)
- Burnt Cauliflower Salad (V)
- Chicken Skewer 'Marrakesh' Style
- Stewed Lamb Kofta
- Pasta Puntalette with Vegetables (V)

DESSERT

- Ice Cream Sandwich (V)
- Truffle Cheesecake (V)
- Chocolate Rose (V)
- Banana Cheese Flan (V)
- Olivia's Signature Cheesecake (V)

PREMIUM

- Alaskan Black Cod
- Mediterranean Tuna Belly
- Bikini Sandwich
- Blue Shrimp Rice
- Black Angus Beef Tenderloin



BUTLER SERVED



EVENT PACKAGES

SHARING MENU

SHARING ESSENTIALS

\$88 ++ / pax

5 Appetizers, 3 Mains, 2 Desserts

SHARING SIGNATURE

\$108 ++ / pax

5 Appetizers, 3 Mains, 2 Desserts

SHARING INDULGE

\$128 ++ / pax

5 Appetizers, 3 Mains, 2 Desserts

SHARING LUXURY

\$148 ++ / pax

6 Appetizers, 3 Mains, 2 Desserts

SHARING MENU

Essentials

\$88++ per pax

APPETIZERS

Spherical Olives (V)

Hummus Salad (V)

Selection of Pita Bread (V)

Padron Peppers (V)

Falafel (V)

MAINS

Lamb Kofta

Burnt Cauliflower Salad (V)

Blue Shrimp Rice

DESSERT

Olivia's Signature Cheesecake (V)

Ice Cream Sandwich (V)

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST



SHARING MENU

Signature

\$108++ per pax

APPETIZERS

Spherical Olives (V)

Hummus Salad (V)

Selection of Pita Bread (V)

Beef Tenderloin Carpaccio

Noa Bomba

**Meatballs (Contains: Pork & Beef)*

MAINS

Black Cod

Pasta Puntalette with
Seasonal Vegetables

Margret De Au Miel

**Roasted duck breast*

DESSERT

Olivia's Signature Cheesecake (V)

Ice Cream Sandwich (V)

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

NOA

SHARING MENU

Indulge

\$128++ per pax

APPETIZERS

Spherical Olives (V)

Jamon Iberico / Cecina De Leon

Selection of Pita Bread (V)

Burrata Tomato Salad (V)

Noa Bomba

**Meatballs (Contains: Pork & Beef)*

MAINS

Black Angus Beef Tenderloin

Mediterranean Sea Bream

Blue Shrimp Rice

DESSERT

Olivia's Signature Cheesecake (V)

Almond Lava Cake (V)

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

NOA

SHARING MENU

Luxury

\$148++ per pax

APPETIZERS

Spherical Olives (V)

Jamon Iberico / Cecina De Leon

Selection of Pita Bread (V)

Hummus Salad (V)

Spanish Tortilla with Caviar

Noa Bomba

**Meatballs (Contains: Pork & Beef)*

MAINS

Txuleton Steak (MB 4+)

**Served with piquillo peppers*

Suckling Pig

**Served with pineapples*

Brittany Lobster

DESSERT

Olivia's Signature Cheesecake (V)

Almond Lava Cake (V)

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST
CUSTOMISED PACKAGES ARE AVAILABLE UPON REQUEST



LIVE STATIONS

Live French Oyster Station *\$20 ++ / pax*

Served with Fresh Lemon, Ponzu Sauce

Wagyu Striploin M6 Carvery Station *\$25 ++ / pax*

Served with Mashed potatoes, Beef Jus

Triple Cheese Waffles Station *\$12 ++ / pax*

Mozzarella, Emmental & Parmesan Cheese

ONLY APPLICABLE FOR FULL VENUE BUYOUT EVENTS





EVENT PACKAGES

SIT DOWN MENU

SIT DOWN ESSENTIALS

\$98 ++ / pax

4-Course Set Menu

SIT DOWN INDULGE

\$108 ++ / pax

4-Course Set Menu

CUSTOMISED

Pricing according to Chef

Customised Menu

SIT DOWN PREMIUM

\$128 ++ / pax

4-Course Set Menu

SIT DOWN LUXURY

\$148 ++ / pax

4-Course Set Menu

**Kindly note that Sit Down Menus are only available for full venue buyout events*

4-COURSE SET

Essentials MENU

\$98++ per pax

1 Appetizer, 1 Small Dish, 1 Main, 1 Dessert



COLD APPETIZER

Hummus Salad (V)

**Creamy chickpea purée and grape salad*

HOT APPETIZER

Burnt Cauliflower Salad (V)

**Roasted cauliflower, preserved lemon, anchovies and plum dates*

MAIN (SELECTION OF ONE)

Blue Shrimp Rice

**Creamy Spanish rice with Blue Shrimps*

Savel Yellow Chicken 'Souvlaki' Style

**Barbeque chicken breast with asparagus and piquillo peppers*

Pasta Puntalette & Vegetables (V)

**Seasonal vegetables with creamy pasta finished with cheese*

DESSERT

Ice Cream Sandwich (V)

**Filo pastry, gelato, cherry balsamic jelly, pistachio and cardamom praline*



4-COURSE SET

Indulge MENU

\$108++ per pax

1 Appetizer, 1 Small Dish, 1 Main, 1 Dessert



COLD APPETIZER

Burrata Salad (V)

**Burrata Cheese, pumpkin, pickles, tomato and tahini*

HOT APPETIZER

Chicken Skewers 'Marrakesh' Style

**Charcoal grilled chicken with tzatziki salad*

MAIN (SELECTION OF ONE)

Mediterranean Sea Bream 'Pilaki' Style

**Roasted duck breast with honey glaze and potato puree*

Lamb Ribs (Boneless)

**Barbequed baby lamb ribs with chimichurri and mustard sesame*

Pasta Puntalette (V)

**Seasonal vegetables with creamy pasta finished with cheese*

DESSERT

Olivia's Cheesecake (V)

**Olivia's Signature creamy cheesecake*

NOA

4-COURSE SET *Premium* MENU

\$128++ per pax

1 Appetizer, 1 Small Dish, 1 Main, 1 Dessert



COLD APPETIZER

Mediterranean Tuna Loin

**Sashimi tuna with marcona almonds
and piparras*

HOT APPETIZER

Chicken Skewers 'Marrakesh' Style

**Charcoal grilled chicken
with tzatziki salad*

MAIN (SELECTION OF ONE)

Black Angus Beef Tenderloin

**Roasted tenderloin with truffle
mushroom and piquillos peppers*

Lobster Rice

** Creamy bomba rice with Brittany Lobster*

Moroccan Stewed Vegetables (V)

**Stew with 8 types of Seasonal Vegetables*

DESSERT

Olivia's Cheesecake (V)

**Olivia's Signature creamy cheesecake*

NOA

4-COURSE SET *Luxury* MENU

\$148++ per pax

1 Appetizer, 1 Small Dish, 1 Main, 1 Dessert



COLD APPETIZER

Beef Tenderloin Carpaccio

**Beef carpaccio with confit tomatoes and parmesan cheese*

HOT APPETIZER

Brittany Lobster

**Char-grilled Lobster, potato foam and garlic chilli sauce*

MAIN (SELECTION OF ONE)

Roasted Spanish Suckling Pig

**Served with charcoal grilled pineapples*

Spanish Txuleton

**Charcoal Grilled Wagyu MB5, confit piquillo peppers*

Black Cod

**Roasted black cod with green mojo and leeks*

DESSERT

Olivia's Chocolate Cheesecake (V)

**Olivia's Signature chocolate cheesecake*





Every sip is a journey through Mediterranean inspiration.

THE BAR

Symphony of Spirits and Mixes

noa's bar menu offers a vibrant selection of spirits, wines, and cocktails. Each drink is carefully concocted with a dedication to the finest techniques and ingredients sourced from around the world.



BEVERAGE MENU



Cocktails



Wine



Free Flow

BEVERAGE PACKAGE

BASIC FOR 2.5 HOURS *\$90++ / pax*

Inclusive of House Beer, House Wines (Red & White) & Soft Drinks

Add-on per hour charged at \$40++ per pax

ADD ON OPTION

only Applicable upon purchase of the basic package

Selection of 2 Cocktails *\$25++ / pax*

Additional hour charged at \$15++ per pax

Spirits: Gin, Vodka, Whiskey, Rum *\$50++ / pax*

Additional hour charged at \$20++ per pax



Address

83 Neil Rd, 01, #01-02-03, 089813

Opening Hours

Monday – Saturdays

Lunch: 12 PM – 3 PM

Dinner: 6 PM – 1 AM

Contact

T: +65 8839 1362

E: events@olivia.sg

W: www.noalounge.sg

S: [@noaloungesg](https://www.instagram.com/noaloungesg)

GENERAL POLICIES

Event Booking

- ❖ Bookings for full buyouts must be made 1 month in advance.
- ❖ Bookings for weekday lunch events must be made 3 weeks in advance.

Booking Confirmation

- ❖ All event bookings will be confirmed upon receipt of a 50% deposit. (**Please note that all event details should be finalised and confirmed at least 2 weeks before the event date, upon receiving the deposit.*)
- ❖ Deposit non-refundable 1 week prior event. Balance payment immediately after event.

Menus

- ❖ Course menus, communal sharing plates—customisable to your needs.

Set Up

- ❖ 2 hours of set-up time required prior to the event; and 2 hours to return the set-up to original state post-event.
- ❖ The duration and start/end timings of the event may vary by requirement and discussion. Depending on the setup, clients may need to arrange for movers to store
- ❖ The dining tables and chairs; noa is able to accommodate 120 pax standing capacity without furniture.

Music

- ❖ We are happy to let you curate your own music for full venue buyouts.
- ❖ Live DJs and bands are subject to the approval and availability of space.

Special Dietary

- ❖ We would be able to cater to no pork, no lard (Non-Halal certified), Vegan, Gluten-Free etc upon requests.

NOA PAST CLIENTS





OLIVIA

GROUP



OLIVIA GROUP

The Olivia Group owns, manages and curates unique hospitality concepts across Singapore. Discover our spaces and reach out to craft a memorable, bespoke dining experience.

Explore more about our concepts at [The Olivia Group.](#)

OLIVIA



NOA