



noa
by OLIVIA

ABOUT

Spanish Spirit, Made For Sharing.

Set within Mondrian Singapore Duxton, Noa is a vibrant, Spanish-led dining destination built around good food, expressive drinks and the simple pleasure of coming together.

From intimate dinners and milestone celebrations to corporate gatherings and full venue takeovers, Noa brings a warm, social energy to every occasion.





Savor the moments that make life worth living.



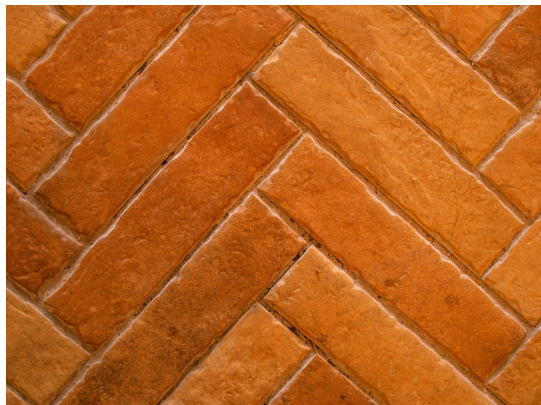
OUR SPACE

Designed for the Good Times.

Warm, expressive and full of character, Noa brings together rich textures, bold details and an open, inviting layout made for gathering.

At the heart of the space is the bar, setting the tone for a venue that moves easily between cocktails and canapés, intimate dinners, lively celebrations and full-scale events.

Whether guests are seated around the table or gathered over drinks, Noa is designed to feel social, relaxed and effortlessly vibrant.



OUR SPACE

Interiors

Warm terracotta, rich garnet and natural wood are layered with patterned textiles, greenery and touches of gold.

Inspired by the colours and warmth of Spain, Noa offers a welcoming setting for gatherings from day to night.

OUR SPACE (With Existing Furniture)

Floorplan

TOTAL CAPACITY

Total Indoors **70-72 seated**

Maximum Capacity *96 seated**

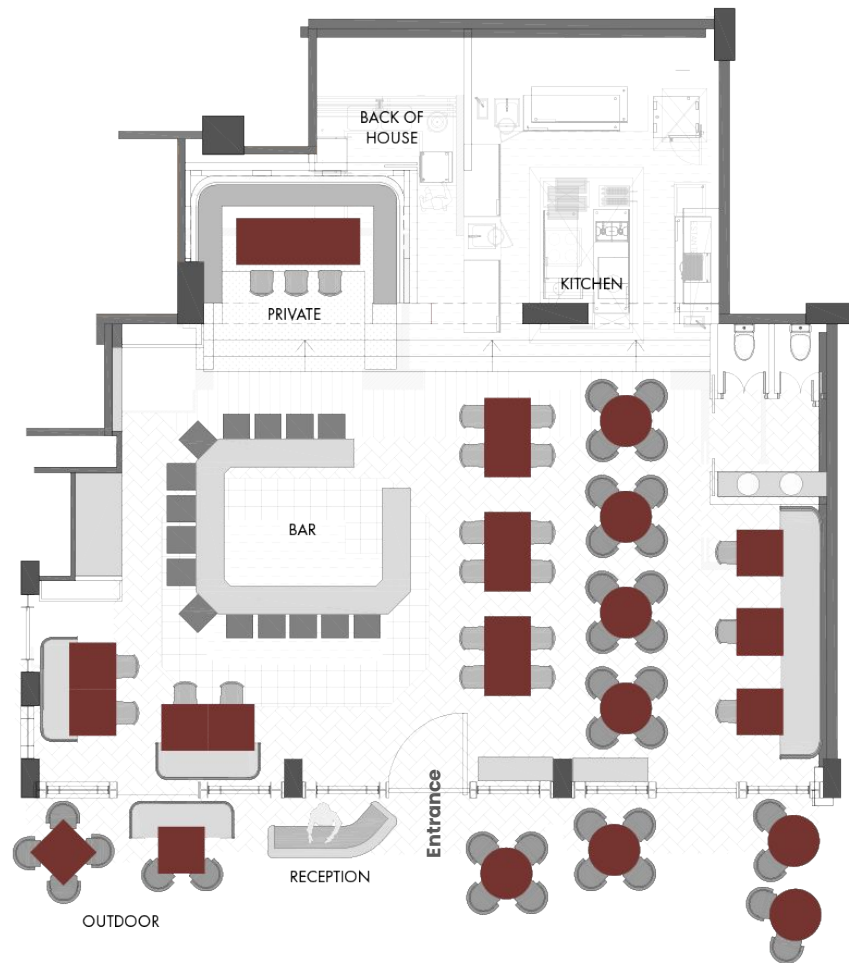
Dining 54 seated

Private Lounge 12 seated

Bar 16 seated

Total Outdoors **20 seated**

**subject to rental of tables (Next Slide for rental tables layouts)*



RENTED FURNITURE

Floorplan

TOTAL CAPACITY

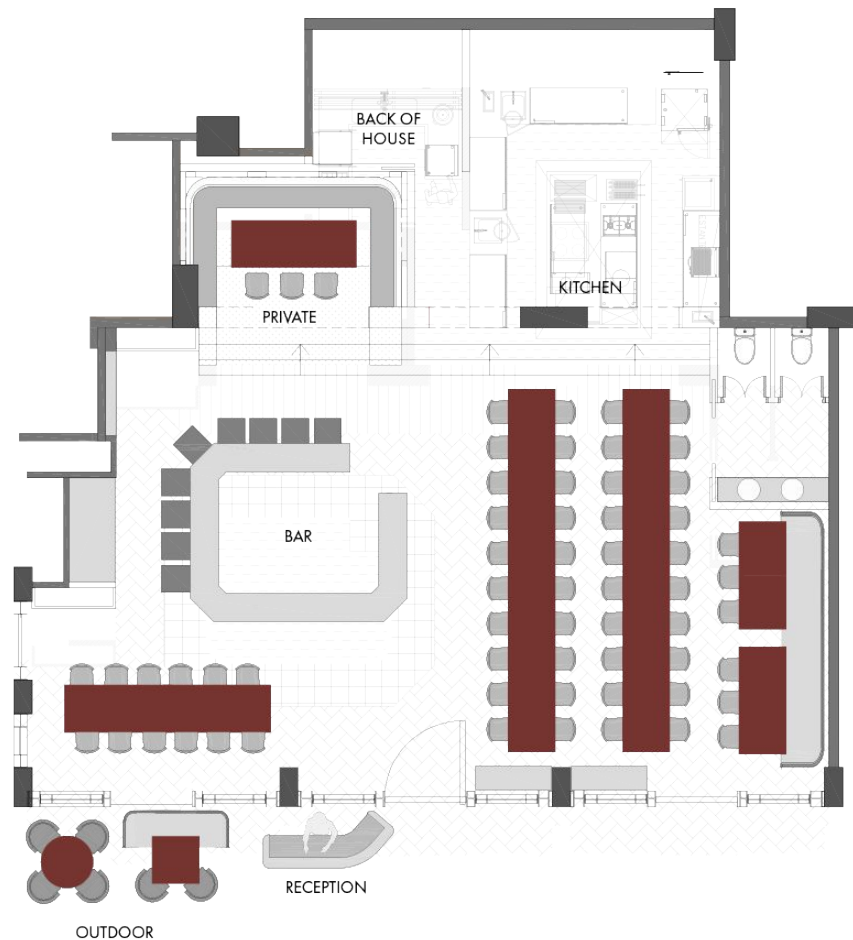
Total Indoors **96 seated**

Dining 84 seated

Private Lounge 12 seated

Bar 10 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

An intimate private space for celebrations, corporate dinners and smaller gatherings, set apart from the main dining room for added privacy.



OUR SPACE

Outdoor

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

*Made for sharing. Made for gathering.
Made for nights worth remembering.*

OUR CUISINE

Spanish at Heart

Noa's menu is rooted in Spanish flavours and the culture of sharing, with a contemporary approach that leaves room for influences beyond Spain.

From tapas and small plates to seafood, grilled meats and larger dishes for the table, the menu is designed to be shared, mixed and enjoyed together.



FOOD MENU



Our menu is made for the table, with Spanish-led tapas, sharing plates, grilled meats, seafood and larger-format dishes designed to be enjoyed together.

For events, menus can be tailored to the style and size of the occasion — from canapés and smaller bites to sharing menus and full seated dinners.

Speak to our team to create a menu suited to your event.

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)

Salmorejo Shot (V?)

Mushroom Croquette (V?)

Jamón Croquette

Bread with Tomato

Bikini Sobrasada

Mini Noa Bombas

Roasted Eggplant with Yogurt (V?)

DESSERT

Mini Lemon Pie

Olivia's Signature Cheesecake (V)

Tiramisu (V)

Crème Brûlée Foam

PREMIUM

Octopus 'A La Feira'

Beef Tenderloin with Piquillo Pepper

Gilda

Roasted Meat Cannelloni

Russian Salad with Tuna Belly



BUTLER SERVED



EVENT PACKAGES SHARING MENU

SHARING ESSENTIALS

\$88 ++ / pax

5 Appetizers, 3 Mains, 2 Desserts

SHARING INDULGE

\$128 ++ / pax

5 Appetizers, 3 Mains, 2 Desserts

SHARING SIGNATURE

\$108 ++ / 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)
Tomato Salad (V)
Bread with Tomato (V)
Padron Peppers (V)
Roasted Eggplant with Yogurt

MAINS

Mushroom Rice
Seasonal Vegetables
Tomato Salad with Piparras
Chicken 'Souvlaki' style

DESSERT

Lemon Tart

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST



SHARING MENU

Signature

\$108++ per pax

APPETIZERS

Spherical Olives (V)

Bread with Tomato and Jamón
on top

Bikini Sobrasada

Tenderloin Beef Carpaccio

Noa Bomba*

**croquettes (contains: beef)*

MAINS

Chicken a la Catalana

Red Prawn Rice

Catch Of The Day with Samfaina

DESSERT

Olivia's Signature Cheesecake (V)

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

NOA

SHARING MENU

Indulge

\$128++ per pax

APPETIZERS

Spherical Olives (V)

Jamón Ibérico

Bread with Tomato

Ajillo Prawns

Tenderloin Beef Carpaccio

MAINS

Suckling Pig with Apple Purée

Red Prawn Rice

Octopus 'A La Feira'

DESSERT

Olivia's Signature Cheesecake (V)

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

noa

SHARING MENU

Luxury

\$148++ per pax

APPETIZERS

Spherical Olives (V)

Jamón Ibérico

Bread with Tomato

Padron Peppers

Ajillo Prawns

Octopus 'A La Feira'

MAINS

Suckling Pig with Apple Purée

Lobster Creamy Rice

Beef Tenderloin with Foie Gras

DESSERT

Olivia's Signature Cheesecake (V)

Lemon Tart

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST
CUSTOMISED PACKAGES ARE AVAILABLE UPON REQUEST



LIVE STATIONS

Live French Oyster Station \$25 ++ / *pax*

Served with Fresh Lemon, Ponzu Sauce

Wagyu Striploin M6 Carvery Station \$30 ++ / *pax*

Served with Mashed potatoes, Beef Jus

Triple Cheese Waffles Station \$18 ++ / *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

Tomato Salad with Piparras

seasonal tomatoes, olive juice, piparras and sherry vinaigrette

HOT APPETIZER

Roasted Meat Cannelloni

succulent roasted beef and pork cannelloni wrapped with truffle cream

MAIN *(selection of one)*

Red Prawn Rice

red prawns, squid and bomba rice

Chicken 'Souvlaki' Style

barbeque chicken breast with asparagus and piquillo peppers

Mushroom Rice

bomba rice, seasonal mushrooms, sofrito and parmesan

DESSERT

Lemon Tart

almond bris e, lemon curd and burnt meringue

noa

4-COURSE SET

Indulge MENU

\$108++ per pax

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



COLD APPETIZER

Tomato with Burrata Salad

seasonal tomatoes, burrata, balsamic vinegar, onions

HOT APPETIZER

Roasted Eggplant with Yogurt and Pickles

roasted eggplant, Greek yogurt, pickles and pinenuts

MAIN *(selection of one)*

Suckling Pig with Apple Purée

roasted suckling pig with a pork jus and apple purée

Octopus 'A La Feira'

octopus, potato, smoked paprika and EVOO

Mushroom Rice

bomba rice, seasonal mushrooms, sofrito and parmesan

DESSERT

Lemon Tart

almond brisée, lemon curd and burnt meringue

noa

4-COURSE SET

Premium MENU

\$128++ per pax

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



COLD APPETIZER

Bread with Tomato

toasted crystal bread, tomato and EVOO

Jamón Ibérico

ibérico ham cured 48 months

HOT APPETIZER

Roasted Meat Cannelloni

succulent roasted beef and pork cannelloni
wrapped with truffle cream

MAIN (SELECTION OF ONE)

Carabinero Rice

carabinero prawns, squid, bomba rice

Beef Tenderloin with Foie Gras

beef tenderloin, caramelized onion, foie gras and jus

Suckling Pig with Apple Purée

roasted suckling pig with a pork jus and apple purée

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

Bread with Tomato

toasted crystal bread, tomato and EVOO

Jamón Ibérico

ibérico ham cured 48 months

Beef Carpaccio

anchovy pesto, parmesan, sundried tomato, rocket salad and toast & picos

HOT APPETIZER

Roasted Meat Cannelloni

succulent roasted beef and pork cannelloni wrapped with truffle cream

MAIN (SELECTION OF ONE)

Lobster Rice

boston lobster, squid, bomba rice

Beef Tenderloin with Foie Gras

beef tenderloin, caramelized onion, foie gras & jus

Octopus with Cauliflower Textures

grilled Octopus & Cauliflower purée and pickled peppers



DESSERT

Olivia's Cheesecake (V)

olivia's Signature creamy cheesecake

noa



Spanish spirit, poured.

THE BAR

More than a round of drinks.

Cocktails sit at the heart of Noa's social experience,
alongside a considered selection of wines and spirits.

From the first drink to the last pour, the bar keeps the
occasion going.



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 – 2:30 PM

Dinner: 6 PM – 10:30 PM

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.

101 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