

The Bulgari Lounge Menu

All prices are in AED and inclusive of 7 % Municipality fees, 10% Service Charge and 5% VAT

Tutti i prezzi sono in AED e includono il 10% di Servizio, 7 % di Tasse Municipali e 5% IVA



PRELIBATEZZE – DELICASIES

Pancakes, frutti di bosco, banana sciroppo d'acero <i>Pancakes, wild berries, banana and organic maple syrup (N)(G)</i>	60
French toast con cannella e frutti di bosco <i>French toast with cinnamon and wild berries (D)(G)</i>	80
Waffles, fragole, panna montata e salsa al cioccolato <i>Waffles, strawberry, whipped cream and chocolate sauce (N)(D)(G)</i>	65
Crêpes <i>Crepe (N)(D)(G)</i>	60

LA PASTICCERIA – NIKO ROMITO

90

Available from the display

AFTERNOON TEA - NIKO ROMITO

per person 350

Served from 03.00 p.m. until 06.00 p.m.

The Afternoon Tea at the Bulgari Lounge is served with a selection of gorgeous Italian pastries from La Pasticceria by Niko Romito, organic teas, savory bites and coffee.

Il Tè Pomeridiano della Bulgari Lounge viene servito con una selezione di splendidi dolci Italiani de La Pasticceria di Niko Romito, tè biologici, delizie salate e caffè.

CLASSICI PER TUTTO IL GIORNO

MEZZEH FREDDE – COLD

120

(served with Arabic bread)

Tabbouleh | Prezzemolo, bulgur e pomodorino
Parsley, bulgur and tomato (VG)(G)

Hummus bil tahina | Purè di ceci con pasta di semi di sesamo
Chickpeas purée with sesame seed paste (VG)(G)

Mutabal | Purè di melanzane grigliate con pasta di semi di sesamo e yoghurt
Grilled mashed eggplant with sesame seed paste and yoghurt (V)(D)(G)

Labneh | Labneh marinato in olio e menta fresca
Labneh marinated with olive oil and fresh mint (D)

APPETIZER

Bruschetta al pomodoro 100
Multigrain toasted bread with a fresh tomato, garlic, basil (VG)(G)

Vitello tonnato 165
Veal loin with traditional sustainable tuna sauce (F)

Crostone ai carboni con funghi di stagione, tartufo nero e stracciatella 110
Charcoal crostone bread, wild mushrooms, stracciatella cheese and black truffle (D)

SALADS

Burrata di bufala, pomodoro pachino e olive taggiasche 130
Burrata cheese, heirloom tomatoes, basil, focaccia chips and roasted tomatoes pesto (D)(V)(G)

Insalata di granchio reale, avocado, pomodoro, olive taggiasche e limone 285
King crab salad, avocado, tomato, taggiasca olives and lemon (S)

Caesar salad | Pollo o gamberi, parmigiano, crostini e salsa Caesar con acciughe 130
Chicken or shrimps, Parmesan shaving, croutons and Caesar dressing with Anchovies (D) (G) (S) (SC)

PANINI – SANDWICHES

Tonno Tonno, pomodori, lattuga e maionese <i>Tuna, tomatoes, lettuce, mayonnaise sauce (F)(G)</i>	130
Caprese Mozzarella di bufala, pomodori e basilico <i>Buffalo mozzarella, tomatoes and basil leaves (V)(D)(G)</i>	100
Club Sandwich Pollo arrosto, uovo bollito, lattuga, pomodoro e bacon di vitello <i>Roasted chicken, boiled eggs, tomatoes, and veal bacon (D)(G)</i>	135
Salmone affumicato, lattuga, guacamole, pomodoro e uovo bollito <i>Smoked Salmon, lettuce, guacamole, tomatoes and boiled eggs (S)(G)(SC)</i>	135
Toast prosciutto cotto e formaggio <i>Turkey ham and cheese sandwich (D)(G)</i>	110
Shawarma di pollo, pane saj, salsa tahina e salsa all'aglio <i>Chicken shawarma, saj bread, tahina sauce and garlic dip (D)(G)(LS)</i>	110
Hamburger di wagyu <i>Wagyu beef burger, multigrain bun, lettuce, tomato, onion, provolone cheese and tartar sauce (D)(G)</i>	180



LE PIZZE

Available only from 12:00pm to 11:00pm

Top 16th in Asia - Pacific 2023 by 50 Top Pizza Prosecco DOC Awards

Margherita DOP 150

Tomato sauce, mozzarella, Parmesan and basil (G)(V)(D)

Diavola 170

*Tomato sauce, fior di latte, salami, peperoncino,
olive powder and espellette (D)(G)*

Patate e Tartufo 230

*Truffle sauce, purple potatoes, smoked provola, fior di latte,
parmesan cream, fresh truffle slices (G)(V)(D)*

CAVIALE - CAVIAR 30gm / 50gm

Volzhenka Oscietra 800 | 1160

Volzhenka Beluga 1250 | 2000

Condimenti: albume d'uovo, tuorlo d'uovo, capperi, erba cipollina, cipolla bianca, cetriolini e blinis

Condiments: egg white, egg yolk, capers, chives, white onion, gherkins and blinis (D)(G)

V) Vegetarian (VG) Vegan (S) Shellfish (N) Nuts (D) Dairy (G) Gluten (F) Fish
(SC) Sustainably (LS) Locally Sourced

JING'S COLLECTION

Responsibly sourced and carbon neutral certified. A one-of-a-kind experience of organic loose leaf tea to awaken your sense.

Japanese Sencha, Green Tea, Japan

Made from new leaves, proposing an aromatic, elegant and concentrated flavor.

Organic Genmaicha, Green Tea, Japan

A beautiful balance of spring picked and steamed bancha green tea, combined with high quality, roasted and puffed organic rice, for a delectable toasted, warming flavor.

Tie Guanyin, Oolong, China

Stone fruit notes lead to bright, orchid aromas, with unmistakable texture and depth of flavor. Masterfully hand-rolled and fired, the leaves elicit a creamy and refreshingly floral infusion.

Ali Shan, Oolong Tea, Taiwan

Grown at 2600m in Taiwan's most treasured national park. Fantastically fresh and light with spring flowers, mango and apricot complexities.

Cooked Puerh, Dark Tea, China

Vintage tea with unique flavors. Our mini cake provides a rich yet subtle and smooth texture with woody, earthy characters and a deep dark color.

Cherrywood Lapsang, Black Tea, China

Lapsang Souchong smoked over cherry wood combines the natural smoky notes and richness of Yunnan black tea with sweetly aromatic note to create an exquisitely smooth experience

Tè Nero | Black Tea

Assam Breakfast, *India*
Malty breakfast tea perfect with or
Without milk.

Earl Grey, *Sri Lanka*
Ceylon tea scented with bergamot.

Darjeeling 2nd Flush, *India*
Fragrant and comforting.

Tè Verde | Green Tea

Jasmine Pearls, *China*
Hand rolled and scented jasmine flowers.

Tè Bianco | White Tea

Silver Needle, *China*
Spring picked white tea buds, scented with
fresh jasmine flowers

Infusi d'Erbe | Herbal Infusions

Whole Chamomile Flowers
Simply soothing and cleansing infusion.

Rooibos
Notes of Seville orange with soft hints of
vanilla.

Whole Rose Buds
Carefully dried to preserve natural flavor
and scent.

Peppermint
Striking peppermint tea with a fresh minty
flavor.

Blackcurrant & Hibiscus
Whole blackcurrants, summer berries and
hibiscus shells offers a vivid and lively
infusion.

Lemongrass & Ginger
Spicy and warming herbal infusion, with
lemongrass lengths and dried ginger

CAFFÉ D'AUTORE | 90
SIGNATURE COFFEE

Exclusively selected single origin coffee blend, brewed with a specific technique

Ethiopia, Guji, Oromia
One of the most fruit-forward coffees thanks to its natural processing. Presents hints of plum, grenadine, candied orange and caramel, bright acidity and medium bodied

TE E CAFFÉ MEDITERRANEI

Arabic Coffee	90
Turkish Coffee	80
Moroccan Tea	70

CAFFÉ

Vergnano Caffè – sustainably produced and ISO certified

Espresso Doppio Espresso	50 60
Caffè Americano	60
Macchiato Doppio macchiato	50 60
Piccolo Cortado	60 65
Cappuccino Caffè Latte	65 75
Caffè Spanish Latte	75
Caffè V60	90
Caffè French press	90

CAFFÉ SPECIALI

Cioccolata Calda <i>Hot chocolate</i>	60
Matcha Latte	70

AL CAFFÉ | COFFEE BASED

Signature Shekerato
Coffee with vanilla or caramel syrup

**GLI ANALCOLICI |
MOCKTAILS**

Our signature non-alcoholic selection aims to replicate beautiful cocktail ideas without the spirits component. A tribute to the local traditions of this country, ideal for any special occasions or simply if you are fancying something more than a usual soft drink

Lavanda
*Lavender, lemon, blue butterfly tea infusion,
Perrier water*

Pompelmo
Grapefruit, Sumac, Perrier water

Amaretto
Lyre's Amaretti, apricot, lemon, egg white

Belli-no
Peach puree, virgin sparkling wine

BIBITE | SOFT DRINKS

Coca Cola	40
Sprite	
Fanta	
Selezione Fever Tree	35
Red bull	45
Red bull Sugar Free	

NON – ALCOHOLIC SPARKLING

Glass | Bottle

Pearl Sparkling	80 390
-----------------	-----------------

ACQUA | WATER

Al Ain Local 75cl Sparkling (LS)	30
Al Ain Local 75cl (LS)	30
Aqua Panna San Pellegrino 25cl	25
Aqua Panna San Pellegrino 75cl	40

SUCCHI DI FRUTTA | FRESH JUICES

40

Orange, Apple, Carrot, Mango,
Pineapple, Watermelon

(LS) Locally Sourced