DRINKS

INFLUENCES FROM THE COAST

Our creations are inspired by a journey along the curves of the coastline between France and Italy, starting from the Côte d'Azur and going all the way down to Calabria.

The flavours and fragrances collected during our travels have been translated into creations playing with textures and interesting combinations.

Our concoctions are carefully prepared with wild and harvested ingredients to capture the essence of the Mediterranean.

BUBBLES

FRANCE		12,5cl	75cl
Champagne - **R de Ruinart**	nv	16	95
Champagne - Blanc de Blancs - **Mathieu Princet**	nv	19	110
Champagne- Les 7 Crus - **Agrapart**	nv		120
Champagne - Special Cuvée - **Bollinger**	nv		125
Champagne - Blanc de Blancs - **Ruinart** -	nv		135
Champagne - Grande Cuvée - **Krug**	nv		350
Champagne- 1er cru- Vertus - **Larmandier-Bernier**	2007		145
Champagne - **Deutz**	2006		150
Champagne - **Dom Pérignon**	2006	45	270
Champagne - Cristal - **Louis Roederer**	2007		450
Champagne- Grand Cru- Présidence - **Legras**	2004		125
Champagne- Vintage - **Pol Roger**	2004		195
Champagne- Gold label - **Lanson**	2002		140
Champagne - Comtes de Champagne - **Taittinger**	2000		290
Champagne- Louise - **Pommery**	1999		225
Champagne - **Salon**	1999		775
Champagne - P2 - **Dom Pérignon**	1998		675
Champagne - Vintage - **Krug**	1998		475
Champagne - Vintage Collection- **Krug**	1989		1185
Champagne - RD - **Bollinger**	1976		1800

Please ask your waiter for information on food allergens or
any special dietary requirements.

BUBBLES

FRANCE ROSÉ		12,5cl	75cl
Champagne rosé - Ruinart	nv	22	125
Champagne rosé - Ayala	nv		110
Champagne rosé- Rosé Réserve - Charles Heidsieck	nv		115
Champagne rosé - Laurent Perrier	nv		170
Champagne rosé- Première Cuvée- Bruno Paillard	nv		185
Champagne rosé- Extra Age - Lanson	nv		180
Champagne rosé - Krug	nv		600
Champagne rosé - Veuve Clicquot	2008		185
Champagne rosé - Dom Pérignon	2003		650

ITALY			
Prosecco di Valdobbiadene - Bisol	2012		70
Franciacorta - Cuvée brut - Bellavista	nv	14	75

WHITE WINE

ITALY		12,5cl	75cl
Veneto- Pinot Grigio - Trefili	2015	8	45
Marche- Verdicchio Dei Castelli Di Jesi- Le Oche	2014	9	53
FRANCE			
Costières de Nîmes - Château Mourgues Grès	2015		45
Sancerre - Gérard Fiou	2014	11	65
Chablis 1er Cru- Fourneaux - Colette Gros	2014	13	77
Chassagne-Montrachet- La Canière - Patrick Miolane	2012	18	105
FRANCE ROSÉ			
Bandol - Domaine La Suffrène	2015	10	59

RED WINE

ITALY			
Montepulciano d'Abruzzo- Cantina Sociale Frentana	2014		36
Chianti Colli Senesi - Cantine Vittorio Innocentia	2012	11	64
Emilia-Romagna- Macchiona- La Stoppa	2007		85
FRANCE			
Cairanne- Domaine De Chapoton	2014	8	47
Haut Medoc- Chateau Sénéjac	2012	12	71
Givry 1er Cru Rouge "Champ Nalot"- Domaine Parize	2014	14	82
Saint-Julien- Sarget de Gruaud-Larose	2007	19	115

BEER

Ichnusa	33cl	6
Peroni - Gran Riserva	33cl	7
Anchor Liberty	35,5cl	7
Meantime Wheat	33cl	7

Prices are in £, inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill.

WHITE WINE

ITALY		75cl
IGT Toscana-- Chardonnay- **Isole e Olena**	2013	92
Colli Orientali Del Friuli- Terre Alte- **Livio Feluga**	2014	160
FRANCE		
Bordeaux- **Larrivet Haut Brion**	2012	125
Chablis Grand Cru- Les Clos- **Dne Long-Depaquit**	2010	135
Pouilly-Fumé- Blanc Fumé de Pouilly- **D Dagueneau**	2012	160
Bâtard-Montrachet- **Jean- Marc Boillot**	2010	550
Montrachet- **Château de Puligny-Montrachet**	2000	850
Chevalier Montrachet- **Domaine Leflaive**	1996	2500

RED WINE

ITALY		
Brunello Di Montalcino- Pieve Santa Restituta - **Gaja**	2009	132
IGT Toscana- Tignanello - **Antinori**	2008	330
Bolgheri- Tenuta San Guido- **Sassicaia**	2007	640
Amarone- Monte Lodoletta- **Romano Dal Forno**	2002	840
FRANCE		
Chambolle-Musigny Les Baudes- **Geantet-Pansiot**	2008	290
Châteauneuf-Du-Pape- Marie Beurrier- **H Bonneau**	2003	450
Clos De Tart- **Mommessin**	2006	615
Pessac-Léognan- **Château Haut-Brion**	1999	1500
Pomerol- **Pétrus**	1988	3495

WILD HERBS AND FRAGRANT AIR

Creations that capture the flavours and aromas of the Mediterranean coast from Provence to Tuscany.

SAN REMO 16
Dictator Columbian aged gin, bergamot, Fino Sherry, basil and rosemary syrup

GARDEN STATE 16
Star of Bombay, cloves, thyme liqueur, Amalfi lemon, basil, soda, geranium flower

JACKSON'S SQUARE 16
Dewar's, walnuts, Martini rosso, Benedictine dom, Campari, camomile cordial, Peychaud's bitters

LEAVES OF JOY 16
Ocho Blanco, lime juice, green pepper, ginger, agave and chervil foam

BASILIANO 16
Bacardi saffron, lime juice, basil sugar, aloe vera soda

PORTOFINO AIR 16
Bacardi heritage, Cola elixir, lemon, soda, lime foam, Bergamot dust

ENVY BELLINI 16
Prosecco, salted pistacchio and chicory syrup

Please ask your waiter for information on food allergens or any special dietary requirements.

SUN KISSED FRUITS AND HINTS OF EARTH

Creations inspired by the native fruits of the coastal region between the Côte d'Azur and Calabria.

ADDISON TREASURE 16
Zubrowka, Frangelico, Poire Williams, apple, baobab and lemon grass sorbet

UVA 16
Prosecco, aged Grappa , fortified nectarine purée, rosemary grapefruit bitters

HARVEST COCKTAIL 16
Pear eau-de-vie, Pommeau de Normandie, Amalfi lemon, smoked cinnamon

PALME D'OR 16
Fair Belize rum, pineapple juice, Nocino, pear eau-de-vie, Galliano, saffron cordial

FLAVOURS OF PARMA 16
Parmesan washed Woodford Reserve, Crème de Griottes chocolate, chocolate bitters

AQUA DIVINA 16
Woodford Reserve, honeycomb, bergamot orange and lime, quince marmalade, salt, ginger and lavender soda

IN BLOOM 16
Belvedere, blood orange liqueur, elderberry juice, lemon juice, mandarin and orange bitters, charcoal powder

Prices are in £, inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill.

SALTY BREEZE AND COASTAL VIEWS

Inspirational creations influenced by the salty mist and the views of the sea encountered along the journey.

BRISE DE MER 16
Bombay Sapphire, Riesling and fig reduction, Limoncello, Maraschino liqueur, extra dry vermouth

FRENCH TEA CUP 16
Bombay Sapphire, Earl Grey, rosé wine, cassis, lemon, lavender and thyme milk

PROVENÇAL MARTINI 16
Belvedere, smoked salmon, herbes de Provence consommé, Cocchi Americano, lemon spray

MISTRAL 16
Ocho Blanco, Cortado Sherry, grapefruit bitters, Espelette pepper,marjoram, extra dry vermouth

CRISTALLIN 16
Lepanto PX, Fino Sherry, chicory, pistachio , lime, espelette bitters

BULGARI GRANITA 16
Belvedere, Galliano Ristretto, coffee, Amalfi lemon, aphrodite bitters

AYRAN ROUGE 16
Fair gin, Fair Goji liqueur, green tea, mint leaves, vanilla, Amalfi lemon, natural yogurt

Please ask your waiter for information on food allergens or any special dietary requirements.

HOMAGE TO COUNT CAMILLO NEGRONI

While the exact origins of the drink are unknown, it is largely reported that the Negroni was invented at Caffè Casoni in Florence in 1919. Count Camillo Negroni created the eponym drink by asking the bartender Fosco Scarselli to strengthen his favourite cocktail, the Americano, by replacing soda water with gin. These drinks offer an original take on a classic.

FRENCH NEGRONI 16
Hennessy fine, Chartreuse VEP, Byrh, Dolin, anise bitter

FOSCO'S FRUITS 16
Ferdinand's quince gin, Ferdinand's dry vermouth, peach and hop bitters

OAK NEGRONI (BARREL AGED) 16
Fair vodka, Dubonnet rouge, Aperol

NEGRONI IN GOLD 16
Bombay Sapphire, Kamm and Sons, Cocchi Vermouth di Torino

GASPARES TWIST 16
Bacardi, Campari, Barolo Chinato, fragrant air

Prices are in £, inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill.

RARE LIQUORS FROM GONE BY DAYS

A selection of classic drinks prepared with the rarest vintage spirits dating back from the beginning of the century to the 1970s.

SIDECAR 220
Ducasse Cognac 1908, Luxardo triplo secco 1950, fresh Amalfi lemon juice

KING COLE 75
Parker's Heritage, Fernet Branca 1920, caster sugar

APOTHECARY 75
Fernet Branca 1920, Martini Elixir China 1950, Branca menta Verde 1950

Please ask your waiter for information on food allergens or any special dietary requirements.

ALCOHOL FREE COCKTAILS

Full of flavour and every bit as delicious as their alcoholic alter egos, these cocktails have been designed by our bar team with the same love and attention as the rest of the menu to deliver a fresh and lasting taste.

LA CROISETTE 9
Coconut water, citrus, cream, strawberries and rooibus tea.

SEA VIEW 9
Green tea, Yogurt, vanilla, mint, amalfi lemon syrup.

FROSTED GRASS 9
Cranberry juice, apple juice, lime juice, baobab and lemongrass sorbet.

ALCOHOL AND SUGAR FREE COCKTAILS

For those seeking a pure and guilt-free cocktail experience or simply a healthy alternative.

EXOTIC ENCLAVE 9
Agave extract, lime juice, coconut water, cucumber rolls and mint leaves.

NATURAL ATTRACTION 9
Aloe vera, mango juice, lemon juice and eucalyptus.

GREEN WITH ENVY 9
Avocado, spinach leaves, celery stick and parsley leaves.

Prices are in £, inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill.

		5cl
VERMOUTH		
Byrrh / Aperol / Campari / Dolin Dry		9
Cocchi Vermouth Originale / Cocchi Americano		9
Martini Extra Dry / Martini Rosso		9
Cocchi Barolo Chinato / Pastis Ricard / Cynar		10
Antica Formula		12
LIQUOR		
Absinthe Pernod / Pimm's N° 1 / Benedictine		9
Amaretto Disaronno / Galliano l'Authentico		10
Sipsmith, Slow Gin		10
Strega		10
Chartreuse Green / Chartreuse Yellow		10
Sambuca Colazingari		12
Patron XO Cafe		12
Liquore alle Erbe Berta		13
Jade Absinthe 1898		20
Jade Absinthe 1901		24
Chartreuse VEP		30
LIMONCELLO		
Limoncello di Sorrento - Cassano	nv	8
Limoncello di Amalfi - Terra di Limoni	nv	8
Limoncello di Sorrento - Villa Massa	nv	9

PORTO		10cl	50cl
Quinta do Vallado - Tawny	10 yrs	13	65
		10cl	75cl
Niepoort - I.b.v.	2009	8	60

Prices are in £, inclusive of VAT.

VODKA

	5cl
Absolut Blue	10
Absolut Elyx	13
Beluga	17
Beluga Gold Line	38
Belvedere	12
Belvedere unfiltered	13
Chase	12
Grey Goose	12
Grey Goose VX	25
Kauffman	45
Ketel One	10
Koniks Tail	13
Poocki	12
Stolichnaya- Elit	14
U'Luvka	14
Wyborowa- Exquisite	13
Zubrowka	10

A discretionary 12.5% service charge will be added to your bill.

GIN

	5cl
ENGLAND	
Bombay Sapphire	10
Plymouth Distillery	10
Tanqueray	12
Beefeater - 24	12
Fifty Pounds	12
Sipsmith	12
Star of Bombay	13
Hepple	13
Half Hitch	13
Plymouth Distillery - Navy Strength	13
Tanqueray - N° Ten	14
Oxley	16
Beefeater - Crown Jewel	17
GERMANY	
Monkey 47	13
Ferdinand`s Saar Dry Gin Gold Cap	36
SCOTLAND	
Hendrick's	12
The Botanist	11
ITALY	
A La Madame	10
CALIFORNIA	
209 Gin - USA	13
COLOMBIA	
Dictador Colombian Aged	15

Prices are in £, inclusive of VAT.

		5cl
TEQUILA		
BLANCO		
Don Julio		12
Tapatio		10
Siete Leguas		14
Casamigos		16
Patron - Silver		14
Patron - Platinium		55
REPOSADO		
Tapatio		11
Patron		15
Siete Leguas		16
Casamigos		18
ANEJO		
Tapatio		12
Patron		18
Patron Burdeos		125
Siete Leguas D`Antano		50
1800 - Coleccion		350
Don Julio - 1942		45
EXTRA ANEJO		
Patron Piedra		70
Don Julio - Real		110
MEZCAL		
Del Maguey - Pechuga		45
Del Maguey - Chichicapa		20
Quiquiriqui		12
CACHACA		
Germana	2 yrs	10
Germana	10 yrs	16

A discretionary 12.5% service charge will be added to your bill.

SCOTCH WHISKY - Single malt

		5cl
SPEYSIDE		
Aberlour - **A'bunadh**		14
Balvenie - **Double Wood**	12 yrs	13
Mortlach	15 yrs	15
Craigellachie	13 yrs	16
Tomatin	30 yrs	40
Balvenie	30 yrs	120
HIGHLAND		
Aultmore	12 yrs	15
Macallan - **Sherry Cask**	12 yrs	16
Macallan	18 yrs	40
Glenlivet	12 yrs	12
Glenlivet Nadurra		15
Glenfiddich	15 yrs	15
Glenmorangie original		12
Glenmorangie	18 yrs	28
Glenmorangie	25 yrs	70
Glenmorangie - **Signet**		38
Old Pulteney		16
Edradour	10 yrs	12
Dalmore	15 yrs	18
Dalmore	18 yrs	30
Dalmore - **King Alexander**		45
Dalmore - **Constellation 1980 Cask 2140**	31 yrs	750
Brora	30 yrs	110
Clynelish	1982	30
LOWLAND		
Auchentoshan - **Three Wood**		15
Rosebank	1990	85

Prices are in £, inclusive of VAT.

SCOTCH WHISKY - Single malt

		5cl
ISLAND		
Highland Park	18 yrs	25
Highland Park	30 yrs	75
Scapa	16 yrs	18
Talisker	25 yrs	50
ISLAY		
Laphroaig - QC		13
Lagavulin	16 yrs	16
Ardbeg Uigeadail		18
Caol Ila - Distiller Edition		20
Bowmore	17 yrs	25
Port Askaig	30 yrs	45
Lagavulin	16 yrs	16
Lagavulin	21 yrs	250
Port Ellen	1978	125
White Bowmore	1968	750
CAMPBELTOWN		
Springbank	18 yrs	25
BLENDED		
Dewars	12 yrs	13
Compass Box - Great Kings St.		12
Compass Box - Hedonism		25
Chivas Regal	12 yrs	12
Chivas Regal	18 yrs	18
Chivas Regal	25 yrs	50
Johnnie Walker - Black		12
Johnnie Walker - Gold		16
Johnnie Walker - Blue		40
Johnnie Walker - King George V		150

A discretionary 12.5% service charge will be added to your bill.

		5cl
IRISH WHISKY		
Powers Johns Lane		15
Middleton Barry Crockett Legacy		45
Red Breast	15 yrs	25
Bushmills	16 yrs	18
Jameson		12
Jameson	18 yrs	25
JAPANESE WHISKY		
BLENDED		
Hibiki Harmony		20
Suntory Hakushu	12 yrs	25
Suntory Yamazaki	12 yrs	23
Suntory Yamazaki	18 yrs	56
Suntory Hibiki	17 yrs	30
Suntory Yamazaki Sherry Cask 2016 Edition		120
AMERICAN WHISKEY		
Jack Daniel's - Gentleman Jack		13
Jack Daniel's - Single Barrel		20
BOURBON		
Woodford Reserve		12
Woodford- Four Woods		39
Four Roses Small Batch - Limited Edition		26
Parker's Heritage		55
William Heavenhill		150
RYE		
Woodford Reserve Rye		14
Woodford Reserve Rye- Master Collection- New and Aged (2x2.5cl)		39
Bulleit 95'		12
Sazerac Rye		14
Rittenhouse - 100 proof		10

Prices are in £, inclusive of VAT.

RUM

		5cl
Botran		15
Bacardi - Carta Blanca		10
Bacardi - Carta Oro		11
Bacardi	8 yrs	12
Bacardi - Heritage		15
Bacardi- Facundo Paraiso XA Rum		65
Banks		14
Chairman Reserve - Forgotten Cask		12
Diplomatico - Reserva		12
Diplomatico - Reserva Exclusiva		14
Diplomatico - Ambassador		65
El Dorado	12 yrs	12
English Harbour		12
Havana Club - Maximo		300
Mount Gay	x.o.	14
Plantation	2000	14
Pussers	15 yrs	14
Pyrat - 1623		80
Ron Abuelo Centuria		38
Santa Teresa - 1796		16
Trois Rivières - Cuvée du Moulin		14
Trois Rivières - Single Cask		25
Wray and Nephew		13
Zacapa	23 yrs	18
Zacapa	x.o.	30
10 Cane		15

A discretionary 12.5% service charge will be added to your bill.

		5cl
CALVADOS		
PAYS D'AUGE		
Château du Breuil	v.s.o.p.	14
Pierre Huet	1945	175
Domaine Dupont	1930	210
COGNAC		
Hennessy - Fine de Cognac		12
Hennessy	x.o.	45
Hennessy - Paradis		150
Hennessy - Paradis Imperial		350
Hennessy - Richard		550
Croizet	x.o.	22
Courvoisier	x.o.	33
Hine - Triomphe		80
Hine	1928	450
Remy Martin	v.s.o.p.	13
Remy Martin	x.o.	35
Martell Silver Jubilee - Special Reserve		200
Remy Martin - Louis XIII		220
Remy Martin - Centenaire Cristal	x.o.	250
Remy Martin - 250th anniversary		350
Remy Martin - Louis XIII - 60's		750

Prices are in £, inclusive of VAT.

ARMAGNAC

		5cl
Clos Martin	8 yrs	15
Baron de Sigognac	20 yrs	20
Domaine Boingnères- Folle blanche	1984	40
Domaine de Bertruc	1984	35
Domaine de Lasgraves	1981	30
Château de Gaube	1970	65
Château de Gaube- Darroze	1962	70
Delord	1955	125
Castarède	1946	150

A discretionary 12.5% service charge will be added to your bill.

NON-ALCOHOLIC APERITIVO 7

Experience the very classic Italian aperitivo with no alcohol.

Crodino
Bitter Bianco
Bitter Rosso
Cedrata

JUICES 7

A choice of orange, grapefruit, apple, pineapple,
cranberry, carrot and tomato

SOFT & SODAS 5

Coca-Cola / Diet Coke
Fever-Tree: Tonic- Ginger Ale- Ginger Beer- Bitter Lemon- soda

WATER

	33cl	75cl
STILL		
Evian - France	3	6
SPARKLING		
Badoit - France	3	6

Prices are in £, inclusive of VAT.

HOT BEVERAGES

French Press, Espresso, Decaf Espresso, Macchiato	5
Double Espresso, Double Decaf Espresso, Cappuccino, Latte	6
Homemade Hot Chocolate from Alain Ducasse manufacture in Paris	7

TEA SELECTION 6

BLACK TEAS
Bulgari 1884 Royal English / Bulgari Earl Grey
Darjeeling 1st Flush / Lapsang Souchong Imperial

LUXURY COLLECTION
Hu Shan Yellow Buds / Emerald Green Gyokuro Precious Drew Diamond

GREEN TEAS
Sencha Fukujyu
Dragon Well / Lung Ching
Jasmine Pearls / Green Tea with Citrus & Ginkgo

FLAVOURED TEAS
Bulgari Caramel and Chocolate
Bulgari Pear and Apple
Orange Blossom Oolong

HERBAL TEAS - THEINE FREE
Rooibos / Fruits of the Forest / Lime Leaf
Egyptian Camomile / Peppermint Rubbed / Decaffeinated Ceylon

FRESH INFUSIONS - subject to availability 5
Mint / Lemongrass / Thyme / Verbena

A discretionary 12.5% service charge will be added to your bill.

The cool glamour of Il Bar and its atmosphere of contemporary elegance is popular with visitors and Knightsbridge residents alike as a place for drinks and light food throughout the day. The bar menu is full of tempting bites to eat from some classics designed to share as 'Aperitif' with friends, to the more substantial plates ideal to pair with drinks for lunch or dinner. Delicious healthy dishes also play their part to deliver a menu to suit everyone's taste.

BAR FOOD

Chicken Caesar salad 17
Romaine lettuce, chicken, crouton, Parmesan cheese and Caesar dressing

Crab Caesar salad 20
Romaine lettuce, crab, crouton, Parmesan cheese and Caesar dressing

Healthy salad 16
Organic quinoa, artichoke confit, rocket, feta, tomato, cucumber, olives

Lentil & chia seed salad 16
Green lentils, chia seeds, asparagus, bell pepper, feta

Green peas, smoked salmon salad 16
Green peas, smoked salmon, mint, sesame seeds, sprouts

Scottish smoked salmon 20
served with toasted country bread

Seared prawns, grilled vegetables and basil condiment 32

Grilled or steamed sole, sautéed potatoes 48

Wagyu beef burger (cooked well done) 22
French fries, caramelised onions, Cheddar cheese, salad, homemade sauce

USDA prime New York steak 34
Served with French fries and peppered sauce

Golden Osetra caviar and blinis (50g) 190

FOOD

Selection recommended by the team at Workshop, our resident gymnasium

Available from 12pm to 10.30pm.
Prices are in £, inclusive of VAT.

LITTLE BITES

Homemade spiced mixed nuts	8
Fish fingers, sauce tartare	15
Selection of Italian cold cuts Parma ham, coppa, salame and bresaola	20
Cheese board Comté, Reblochon, Stilton and Sainte-Maure	12
Crudités and dips Guacamole, hummus, sour cream with chive and paprika	17
Nicoise-style wellness wrap Chickpea wrap, tuna, artichoke, rocket, tomato, hard-boiled egg	16
Panini Parma ham, mozzarella, tomato, pesto, served with French Fries	17
Piadina Flatbread filled with bresaola, stracchino and rocket	16
Three slider cheeseburgers (cooked well done) and French fries Tomato, onion, pickles, cheese, salad, homemade sauce	18
Classic club sandwich and French fries White bread, chicken, bacon, tomato, egg, salad and mayonnaise	20
Four mini pizzas Margherita / anchovies and capers / olives / salame piccante	11

Selection recommended by the team at Workshop, our resident gymnasium

Available from 12pm to 10.30pm.
Prices are in £, inclusive of VAT.

DESSERTS

Tiramisù 10

Warm berry crumble 10

Cheesecake, raspberry jam, yogurt sorbet 12

Warm chocolate fondant and vanilla ice cream 12
Please allow 15 minutes

Vanilla crème brûlée 10

Daily selection of ice cream and sorbets 8

HOMEMADE PASTRIES

Choco noisette 7
Hazelnut sponge, dark chocolate cream, milk chocolate mousse

Verbena and peach choux 7
Choux paste, peach confit, roasted peach and verbena whipped cream

Raspberry and pistachio shortbread 7
Sablé breton, fresh raspberries, pistachio cream

Strawberry and lime tart 7
Shortcrust base, mirliton sponge, strawberry jam, lime cream
and fresh strawberries

Pecan and coffee finger 7
Pecan sponge, milk chocolate cream and coffee mousse

Chocolates from 'Alain Ducasse Manufacture' in Paris 20
A box of 12 traditionally hand-crafted chocolates
enjoyable as a dessert or an afternoon treat

Available also for take away,
please ask a member of our team for assistance.

Available from 12pm to 10.30pm.
Please ask your waiter for information on food allergens or
any special dietary requirements.
A discretionary 12.5% service charge will be added to your bill.

CIGAR SHOP

EDWARD Sahakian

CIGAR SHOP
&
INDOOR SAMPLING ROOM

Opening Hours

Monday to Saturday
16:00 - 00:00
Sunday
16:00 - 23:00

The Bulgari Hotel & Residences, London in association with Edward Sahakian (owner of Davidoff of London and one of the world's foremost cigar aficionado's) is proud to present a bespoke collection of current Cuban cigars and rare & vintage cigars (sourced exclusively from Edward's private humidor), which you can enjoy in the UK's first hotel with an indoor sampling room.

A discreet stairway off Il Bar leads to the Cigar Shop.
For information or reservations for theses events, please contact
mike.choi@bulgarihotels.com