

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- Grand Brut - Perrier-Jouet	nv		122
Champagne - Special Cuvée - Bollinger	nv		125
Champagne - Veuve Clicquot	nv		130
Champagne - Blanc de Blancs - Ruinart -	nv		135
Champagne - Rich - Veuve Clicquot	nv		155
Champagne - Grande Cuvée - Krug	nv		350
Champagne- Belle Epoque - Perrier-Jouet	2007		235
Champagne- 1er cru- Vertus - Larmandier-Bernier	2007		145
Champagne - Cristal - Louis Roederer	2007		450
Champagne - Dom Pérignon	2006	45	270
Champagne - Deutz	2006		150
Champagne - Grande Année - Bollinger	2005		290
Champagne- Grand Cru- Présidence - Legras	2004		125
Champagne- Vintage - Pol Roger	2004		195
Champagne- Gold label - Lanson	2002		140
Champagne - Dom Ruinart	2002		290
Champagne- Louise - Pommery	1999		225
Champagne - P2 - Dom Pérignon	1998		675
Champagne - Vintage - Krug	1998		475
Champagne - Salon	1995		2900
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 - Ayala	nv		110
Champagne rosé- Rosé Réserve - Charles Heidsieck	nv		115
Champagne rosé - Ruinart	nv	22	125
Champagne - rosé- Bollinger	nv		150
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	2004		650
Champagne rosé - Dom Ruinart	2002		640

ITALY

Prosecco di Valdobbiadene - Bisol	2014		70
Franciacorta - Cuvée brut - Bellavista	nv	14	75

MAGNUM

Champagne - Laurent Perrier	nv		230
Champagne - Special Cuvée - Bollinger	nv		250
Champagne - Blanc de Blancs - Ruinart	nv		270
Champagne rosé- Bollinger	nv		300
Champagne rosé- Première Cuvée- Bruno Paillard	nv		370

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	12	69
Chablis 1 ^{er} Cru- Fourneaux - Colette Gros	2015	14	80
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 Podere Gamba - A A San Ferdinando	2013	12	69
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		
Alsace Riesling- Heissenberg- André Ostertag	2014	130
Puligny-Montrachet- Château De Puligny-Montrachet	2010	145
Pouilly-Fumé- Blanc Fumé de Pouilly- D Dagueneau	2012	160
Chassagne-Montrachet 1er Cru- Darviot-Perrin	2011	295
Corton Charlemagne - Bonneau du Martray	2010	370
Bâtard-Montrachet- Jean- Marc Boillot	2010	550

RED WINE

ITALY		
Montepulciano d`Abruzzo - Marina Cvetic - Masciarelli	2011	115
Barolo- Ginestra Riserva - Paolo Conterno	2006	220
Bolgheri- Tenuta San Guido- Sassicaia	2005	640
Barbaresco Sori Tildin- Angelo Gaja	2008	840
FRANCE		
Nuits-Saint-Georges 1er Cru- Porrets- Henry Gouges	2008	150
Hermitage- La Chapelle- P. Jaboulet Aîné	1997	300
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
Hepple gin, bergamot, Fino Sherry, basil and rosemary syrup

GARDEN STATE 16
Plymouth, cloves, thyme liqueur, Amalfi lemon, basil, soda, geranium flower

JACKSON'S SQUARE 16
Chivas 12y, walnuts, Martini rosso, Benedictine dom, Campari, camomile cordial, Peychaud's bitters

BASILIANO 16
Havana Club 3y saffron, lime juice, basil sugar, aloe vera soda

LEAVES OF JOY 16
Olmecca Altos, lime juice, green pepper, ginger, agave and chervil foam

PORTOFINO AIR 16
Havana Club 3y, Cola elixir, lemon, soda, lime foam, Bergamot dust

ENVY BELLINI 16
Prosecco, salted pistacchio and chicory syrup

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

Havana 7y, pineapple juice, Nocino, pear eau-de-vie, Galliano, saffron cordial

FLAVOURS OF PARMA 16

Parmesan washed Buffalo Trace , Crème de Griottes chocolate, chocolate bitters

IN BLOOM 16

Absolut, blood orange liqueur, elderberry juice, lemon juice, mandarin and orange bitters, charcoal powder

AQUA DIVINA 16

Buffalo Trace, honeycomb, bergamot orange and lime, quince marmalade, salt, ginger and lavender soda

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
Plymouth, Riesling and fig reduction, Limoncello, Maraschino liqueur, extra dry vermouth

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

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

MISTRAL 16
Olmeca Altos, Cortado Sherry, grapefruit bitters, Espelette pepper, marjoram, extra dry vermouth

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

BULGARI GRANITA 16
Absolut Elyx, Galliano Ristretto, coffee, Amalfi lemon, aphrodite bitters

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

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
Squadron 303 vodka, Dubonnet rouge, Aperol	
NEGRONI IN GOLD	16
Plymouth, Kamm and Sons, Cocchi Vermouth di Torino	
GASPARES TWIST	16
Havana Club 7y, 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

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 rooibos 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 - l.b.v.	2009	8	60

Prices are in £, inclusive of VAT.

VODKA

Absolut Blue	11
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
Tito's	14
Stolichnaya- Elit	14
U'Luvka	14
Wyborowa- Exquisite	13
Zubrowka	10

GIN**ENGLAND**

Plymouth Distillery	11
Bombay Sapphire	12
Tanqueray	12
Beefeater - 24	12
Fifty Pounds	12
Sipsmith	12
Star of Bombay	13
Hipple	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
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CALIFORNIA

209 Gin - USA	13
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COLOMBIA

Dictador Colombian Aged	15
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TEQUILA**BLANCO**

Don Julio	12
Tapatio	10
Siete Leguas	14
Casamigos	16
Patron - Silver	14
Patron - Platinum	55

REPOSADO

Olmecca Altos	11
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**HIGHLAND**

Aultmore	12 yrs	15
Macallan - Sherry Cask	12 yrs	16
Macallan - Sherry Cask	18 yrs	40
Macallan - Reflexion		235
Macallan - Oscuro		265
Glenlivet	18 yrs	21
Glenlivet Nadurra		15
Glenfiddich	15 yrs	15
Glenmorangie	18 yrs	28
Glenmorangie	25 yrs	70
Glenmorangie - Signet		38
Glenmorangie - Malaga Wood	25 yrs	160
Glenglassaugh - 1975 PX Sherry Cask	40 yrs	175
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	27 yrs	30

LOWLAND

Auchentoshan - Three Wood		15
Rosebank- 1990	21 yrs	85

SCOTCH WHISKY - Single malt**SPEYSIDE**

Aberlour - A'bunadh		14
Aberlour	18 yrs	28
Balvenie - Double Wood	12 yrs	13
Mortlach	15 yrs	15
Craigellachie	13 yrs	16
Tomatin	30 yrs	40
Springbank	18 yrs	25
Balvenie	30 yrs	120

ISLAND

Highland Park	18 yrs	25
Highland Park	30 yrs	75
Scapa	16 yrs	18
Talisker	25 yrs	50

ISLAY

Laphroaig - QC		13
Laphroaig - Cask Strength	25 yrs	140
Lagavulin	16 yrs	16
Lagavulin - 200th Anniversary	25 yrs	240
Ardbeg Uigeadail		18
Caol Ila - Distiller Edition		20
Bowmore	17 yrs	25
Port Askaig	30 yrs	45
Port Ellen- 1978	29 yrs	125
White Bowmore- 1968	37 yrs	750

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

SCOTCH WHISKY**BLENDED**

Chivas Regal	12 yrs	12
Chivas Regal	18 yrs	18
Chivas Regal	25 yrs	50
Chivas Regal - Ultis		50
Compass Box - Great Kings St.		12
Compass Box - Hedonism		25
Royal Salute	21 yrs	34
Johnnie Walker - Gold		16
Johnnie Walker - Blue		40
Johnnie Walker - King George V		150

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 Hibiki	21 yrs	145
Suntory Hibiki	30 yrs	620

AMERICAN WHISKEY

Jack Daniel's - Gentleman Jack		13
Jack Daniel's - Single Barrel		20

BOURBON

Buffalo Trace		12
Four Roses Small Batch - Limited Edition		26
Parker's Heritage		55
William Heavenhill		150
Woodford Reserve		13
Woodford- Four Woods		39

RYE

Bulleit 95'		12
Rittenhouse - 100 proof		10
Sazerac Rye		14
Woodford Reserve Rye		14
Woodford Reserve Rye - Master Collection- New and Aged (2x2.5cl)		39

RUM

Botran		15
Bacardi	8 yrs	13
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	3 yrs	11
Havana Club	7 yrs	12
Havana Club - Seleccion de Maestros		17
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

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
Camus - Dark and Intense		115
Courvoisier	x.o.	33
Ducasse	1908	250
Hine	1928	450
Martell - Cordon Bleu		34
Martell Silver Jubilee - Special Reserve		200
Remy Martin	x.o.	35
Remy Martin - Louis XIII		290
Remy Martin - Centenaire Cristal	x.o.	250
Remy Martin - 250 th anniversary		350
Remy Martin - Louis XIII - 60's		750

ARMAGNAC

Baron de Sigognac	20 yrs	20
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

STILL

33cl 75cl

Evian - France

3 6

SPARKLING

Badoit - France

3 6

HOT BEVERAGES

French Press, Espresso, Decaf Espresso, Macchiato	7
Double Espresso, Double Decaf Espresso, Cappuccino, Latte	7
Homemade Hot Chocolate from Alain Ducasse manufacture in Paris	8

TEA SELECTION 7

BLACK TEAS

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

LUXURY COLLECTION 10

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 7

Mint / Lemongrass / Thyme / Verbena

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

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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	
Lemon meringue tart	7
Shortcrust base, mirliton sponge, lemon marmalade, lemon cream and Italian meringue	
Exotic dome	7
Coconut dacquoise, passion fruit and mango and coconut mousse, yuzu jelly	
Orange chocolate choux	7
Cream chocolate guanaja, orange marmalade	

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
&
INDOOR SAMPLING ROOM**

Opening Hours

Monday to Saturday

16:00 - 00:00

Sunday

16:00 - 23:00

Winner of 'World's Best Cigar Lounge 2015' - Cigar Journal

The Bulgari Hotel, 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, New World 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.

For reservations or further information please contact
Cigar Shop Manager, Mike Choi
via email ilbar-london@bulgarihotels.co.uk or on 020 7151 1025

CIGAR SHOP