

The Bulgari Lounge

Offering the comfortable glamour and considered taste of a beautifully appointed modern Italian living room, the design of The Bulgari Lounge pays homage to Bulgari's heritage as the master of coloured gems.

Alongside Executive Chef Adriano Cavagnini's delicious Salato menu of Italian favourites and hotel lounge classics, The Bulgari Lounge presents a residency with eminent pastry chef and chocolatier Gianluca Fusto, the 'Italian architect of modern pastry'.

Covering everything sweet on the menu, 'Dolci' include cakes 'Torte', Mono Porzioni for one, desserts and Il Cioccolato, Bulgari's signature handcrafted chocolate gems.

All Torte, Mono Porzioni and Il Cioccolato are available to enjoy in The Bulgari Lounge or to take away.

08:00 to midnight, Monday to Saturday

08:00 to 23:00, Sundays and Bank Holidays

Last orders 90 minutes before close for food, 30 minutes for drinks

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*Please ask our team for information on food allergens or any special dietary requirements.
Prices are in £, inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.*

BREAKFAST

Continental	29
<i>Bakery basket with assorted traditional Yorkshire jams, Wild Flower Yorkshire honey and butter Freshly baked croissant, pain au chocolat, raisin roll and baguette Organic plain or fruit yogurt Freshly made juice, tea, coffee</i>	
Eggs Benedict (ham)	20
Eggs Royale (Scottish oak-smoked salmon)	21
Crushed Hass avocado on sourdough bread	17
<i>Add free-range eggs on top</i>	11

ALL DAY DINING

Main menu available from 12:00

Soup of the day	16
Minestrone soup	16
Tomato and basil soup (<i>Vegan</i>)	16
Royal cut smoked salmon <i>Served with Imperial Caviar, toasted country bread and Dorset sour cream</i>	29
Burratina Pugliese <i>Served with Datterino confit tomatoes and basil with Essenza di Carma extra virgin Olive oil</i>	20
Selection of fine Italian charcuterie <i>With mixed olives and tomato antipasto, Giardiniera and 'Pizza fritta'</i>	26
Club sandwich <i>Chicken, maple-cured bacon, tomato, organic hard-boiled egg, lettuce and mayonnaise. Served on your choice of bread, with French fries or sweet potato fries</i>	28
Royal Club sandwich <i>Scottish oak-smoked salmon, Hass avocado, tomato, organic hard-boiled egg, lettuce and mayonnaise. Served on your choice of bread, with French fries or sweet potato fries</i>	30

Ham and cheese toastie	20
<i>Prosciutto Cotto and mature cheddar cheese with mustard on granary bread, served with vegetable crisps</i>	
Vegan Burger (Vegan)	31
<i>Served on a brioche bun with white onion confit, cheddar, heritage tomato and gherkins. Served with French fries or sweet potato fries</i>	
Wagyu beef burger	31
<i>Served on a sesame brioche bun with white onion confit, mature cheddar, heritage tomato and gherkins. Cooked well done. Served with French fries or sweet potato fries</i>	
Add to your liking:	
Organic fried egg	6
Streaky maple-cured bacon	6
Turkey bacon	9
Native lobster roll	43
<i>Steamed Scottish lobster in lemon coleslaw, paprika avocado and celery. Served with skinny fries</i>	

Margherita 22
With San Marzano tomato, buffalo mozzarella and basil
Vegan option available on request

Truffle and cheese 37
White pizza with mature cheddar, mozzarella, Parmesan flakes
and truffle paste
Vegan option available on request

Caviar Oscietra King's Selection 50g 195

A wonderful Oscietra farmed in Belgium, the size of the egg is comparable with that of the wild Oscietra, between 2.5mm and 3mm, the colour varies from olive green through to golden yellow.

With a mild after taste.

Caviar Aquitaine King's Selection 30g 95

King's Aquitaine is farmed in the estuaries of the Gironde in France and is a first class caviar. The eggs range in colour from charcoal grey to a golden nut brown.

With a fresh sea salt and nutty hazelnut finish.

Served with blinis, crème fraîche and traditional garnish

SALADS

Traditional Caesar salad <i>Romaine lettuce, croutons, Parmesan shavings and Caesar dressing with Sicilian 'orcetto' anchovies</i>	24
Superfood salad (Vegan) <i>Organic mung beans, alfalfa sprouts, cucumber, Hass avocado, spring onions and pomegranate with Calamansi dressing</i>	24
Mixed seaweed salad (Vegan) <i>Toasted sesame dressing, lemon, cucumber and tomato</i>	26
Mixed salad (Vegan) <i>Crispy salad seasonal leaves with tomato, cucumbers, carrots, sweetcorn, radish and beetroots with vinaigrette dressing</i>	19
Add to your liking:	
'Rosary' goat's cheese	6
Hass avocado	6
Mature cheddar cheese	6
Prosciutto Cotto	9
Ventresca di tonno	20
Two organic fried eggs	11
Free range chicken breast	17
Scottish smoked salmon	12
Roasted Scottish salmon fillet (<i>Sustainably sourced</i>)	15
Giant king prawns	21

DESSERTS

Tiramisu 16
*Mascarpone, Colombian single origin coffee,
Parisian roasted coffee blend, tiramisu sorbet*

Almond Crostata 16
Sicilian almonds, white chocolate, carrot sorbet

Delizia Al Limone 16
Amalfi lemon cream, lemon sponge

Crème Caramel Allo Zafferano 18
Saffron, vanilla whipped cream, orange biscuits

Giardino 14
*Fresh, candied and dried fruit salad,
aromatic herbs, lemon soup*

AFFOGATO

*Two scoops of ice cream of your choice,
served with espresso coffee* 15

DOLCI

GIANLUCA FUSTO FOR BULGARI

MONO PORZIONI

Miele 12

Toasted peanuts, honey, Amalfi lemon

Lucente 12

Mandarin, yogurt, Opalys Chocolate

Orchid 12

Tahitian vanilla, Madagascan Bourbon vanilla, pecan

Maya 12

Tulakalum chocolate, Ispica sesame, caramel

TORTE/CAKES

Black Caprese 12

White and dark almond, black olives, Manjari chocolate

Hazelnut Slice 10

Hazelnut, milk and dark Gianduia chocolate

BISCOTTI
Box (240g)

25

Primitivi
Manjari chocolate, Tonka beans and pecan

Apriti Sesamo
Ispica sesame

Polenta Bruciata
'Ottofile' toasted corn flour

Cioccosalato
Guanaja chocolate and salt

Troppo Buoni (*Box, 220g*)
Caraibe chocolate and Ispica sesame

'IL CIOCCOLATO'

Bulgari's signature handmade 'chocolate gems'.
Using the finest ingredients, these beautifully crafted chocolates
capture subtle flavour notes in masterful and unexpected combinations.

Served in The Bulgari Lounge

Individual	5
Selection of three	13
Selection of five	22

To take-away

Box of five	26
Box of 10	52
Box of 24	120

CHOCOLATES

Pear and Caramel

Williams pear, caramel, white chocolate ganache

Jasmine

Jivara 40% milk chocolate, Jasmine tea leaves

Aperitivo

60% dark chocolate, infused Negroni, orange

Olive oil

Venezuelan 72% chocolate, Nocellara del Belice extra virgin olive oil

Saffron

61% dark chocolate, Sardinian saffron, Val di Noto almond

Fig and Balsamic

80% dark chocolate, white fig, Modena superior-quality balsamic vinegar

Porcini and Black Pepper

Milk and dark chocolate, dried Aquiterme porcini, Sarawak black pepper

CHAMPAGNE

	<i>125ml</i>	<i>750ml</i>
Ruinart 'R' Brut NV	21	105
Ruinart Blanc de Blanc NV	28	145
Ruinart Rose' NV	28	145
Moet Chandon Brut Imperial NV		120
Moet Chandon Grand Vintage 2009		190
Moet Chandon Rose NV		145
Dom Perignon Brut 2012	65	345
Dom Perignon P2 'Second Plenitude' 2000		675
Dom Perignon Rose 2006		645
Krug Grand Cuvee Brut NV		490
Krug Rose NV		635
Krug Vintage 1998		575

ITALIAN SPARKLING

Ca' Del Bosco Brut NV	19	95
Monterossa Coupe Dosage Zero NV		85
Monterossa Cabochon Serie N22 NV		178

VINI

WHITE WINE

	<i>175ml</i>	<i>750ml</i>
Malomatta, Marco Felluga 2020, Friuli, Italy	14	54
Sancerre Domaine Le Gemberie 2021, Loire, France	17	68
Nicholeo, Podernuovo Palazzone 2019, Tuscany, Italy	18	72
Chablis 1 ^{er} Cru, Domaine Vrignaud 2017, Burgundy	24	96

ROSE WINE

By Ott, Domaine Ott 2020, Cotes de Provence, France	15	65
Clos de Mireille, Domaine Ott 2020, Cotes de Provence, France		72

RED WINE

Valpolicella, Allegrini 2020, Veneto, Italy	15	60
Therra Podernuovo 2019, Tuscany, Italy	19	76
'Il Seggio' Bolgheri, Poggio al Tesoro 2018, Tuscany, Italy	22	88
Pio Cesare Barolo 2017, Piedmont, Italy	26	128

FINE WHITE WINE

175ml 750ml

Chassagne Montrachet 1er Cru Armand 2014, Burgundy, France	45	199
'Alteni di Brassica', Gaja 2016, Piedmont, Italy	50	275
'Batar', Querciabella 2014, Tuscany, Italy		210
Bonneau du Martray, Corton Charlemagne 2001, Burgundy, France		345
'Gaja & Rey', Gaja 2017, Piedmont, Italy		450
'Le Mont Damne', Sancerre 2014, Loire, France		600

FINE RED WINE

175ml 750ml

'Dagromis' Barolo, Gaja 2016, Piedmont, Italy	45	215
Guado al Tasso, Marchesi Antinori 2017, Tuscany, Italy	65	354
'Tignanello', Marchesi Antinori 2019, Tuscany, Italy		485
'Ornellaia', Tenuta dell'Ornellaia 2018, Tuscany, Italy		509
'Fieramonte' Amarone della Valpolicella, Allegrini 2012, Veneto, Italy		550
'Sassicaia', Tenuta San Guido 2017, Tuscany, Italy		850
'Sori Tildin' Barbaresco, Gaja 2008, Piedmont, Italy		950
'Opus One' 2012, Napa Valley, USA		980
'Masseto', Tenuta dell'Ornellaia 2010, Tuscany, Italy		2950

COCKTAILS

SIGNATURE SELECTION

The Bulgari Cocktail	18
<i>Bombay Gin, Aperol, orange juice, pineapple juice, lime juice</i>	
The Margarita Italiana	18
<i>Patron Silver tequila, Aperol, Cointreau, lime, agave nectar</i>	
Negroni Mediterraneo	18
<i>N3 gin, Punt e Mes, Campari Bitter, tangerine</i>	
Amalfi Martini	18
<i>Limoncello, lemon, sugar, basil, black pepper</i>	
Palermo Oldfashioned	18
<i>Woodford Rye, amaro nonino, Vanilla</i>	
Mango #5	18
<i>Bacardi 8 rum, mango, lime, sage</i>	
Notorious F.I.G	18
<i>Hennessy VS, lemon, figs, vanilla</i>	
Don't shot me Santa	18
<i>Hennessy VS, creme de mure, bergamot, lemon, cinnamon, Calvados & almondsfoam, egg white</i>	

NON – ALCOHOL

12

Bulgari Mocktail

Seedlip Garden, spritz syrup, orange juice, pineapple juice, lime juice, egg white

Black Stone Berry

Seedlip Garden, hibiscus and berries tea, passion fruit, lemon fruit

Into the Grove

Seedlip Grove 42, chamomile syrup, ginger, lemon juice, oak bitter

Jasmine

Seedlip Spice 94, jasmine tea, vanilla, lemon juice, egg white

TRADITIONAL ITALIAN BOTTLED APERITIVO

Crodino (0% ABV)

8

Campari Soda (10% ABV)

8

BEER

330ml

Menabrea Bionda

9

Menabrea Ambrata

9

Small Beer Lager, 2.1 ABV

9

Small Beer IPA, 2.3 ABV

9

Peroni Libera

9

CAFFETTERIA

All our coffee and tea is sustainably sourced

COFFEE

Signature Espresso 10
Inspired by the classic Italian homemade coffee, this is a sweet and flavoured coffee with extra cream

Signature Mochaccino 10
An indulgent coffee with chocolate cream

CLASSICS: 8

Espresso

Cappuccino

Latte

Flat white

Americano

HOT CHOCOLATE

Hot Chocolate, prepared with aromatic Ecuadorian cacao 9

FRESH INFUSION TEA 7

Ginger, lemon or mint

BLACK TEA	7
Canton 1843 – <i>bold, iconic, addictive</i>	
Earl Grey – <i>bergamot, velvety, harmonious</i>	
Lapsang Souchong – <i>smoky, dark, opulent</i>	
Wild Chai – <i>spiced, aromatic, seductive</i>	
Chocolate Noir – <i>cocoa-rich, moreish, luxurious</i>	
Lychee and Rose – <i>perfumed, deep, decadent</i>	
GREEN TEA	7
Dragon Well – <i>chestnut, pure, immersive</i>	
Jasmine Pearls – <i>honeysuckle, fragrant, intoxicating</i>	
WHITE TEA	7
Silver Needle – <i>honeydew, delicate, bliss</i>	
WELLNESS BLEND	7
Green Boost – <i>flavourful, pure, energising</i>	
Chamomile – <i>apple-sweet, silky, slumberous</i>	
Triple Mint – <i>herbaceous, icy, invigorating</i>	
PREMIUM TEA	9
Pouchong – <i>peachy, luscious, awesome</i>	
Ali Shan Oolong – <i>orchid, lucent, captivating</i>	
Honey Orchid – <i>spiced, aromatic, seductive</i>	
Sencha Kabuse – <i>umami, vegetable, tender leaf spinach</i>	
Yunnan Golden Snail – <i>sugarcane, milk chocolate, Brazil nut</i>	

BEVANDE

	<i>200ml</i>	
Coca-Cola, Diet Coke, Coke Zero	6	
London Essence Crafted Soda and Tonics:	6	
Tonic Water		
Soda Water		
Ginger Beer, Ginger Ale		
White Peach and Jasmine Soda		
Blood Orange and Elderflower Tonic		
Pomelo and Pink Pepper Tonic		

JUICES

Orange, grapefruit, apple, pineapple, cranberry or tomato

7

COLD PRESS JUICES

Evergreen - *apple, cucumber, celery, kale, spinach, lemon, ginger*

Rise Up - *carrot, apple, ginger, lemon, beetroot*

Golden Ratio - *apple, orange, turmeric, lemon*

11

WATER

250ml

750ml

STILL

Acqua Panna

4

7

SPARKLING

San Pellegrino

4

7