

## 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, 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

### Freshly baked pastries

Plain croissant served with butter and assorted jams	7
Seasonal jam filled croissant	7
Pain au raisin	7
Chocolate and hazelnut cream cruffin	7

### Side of toast

5

Your choice of: white, brown, granary, sourdough, rye bread,  
English muffin or seeded white gluten free bread.  
*Served with butter, assorted traditional Yorkshire jams and honey.*

### Savoury

Eggs Benedict (ham)	23
Eggs Royale (Scottish oak-smoked salmon – Monde Selection Gold Award) <i>(Locally &amp; sustainably sourced)</i>	25
Crushed Hass avocado on sourdough bread <i>(Dairy free)</i>	17
<i>Add free-range eggs on top</i>	11

## CAVIAR

### **Calvisius Ars Italica Oscietra Royal 30g**

135

Extracted from the Russian Sturgeon, only the largest roe are selected for this elegant Italian caviar. With a subtle fruity and nutty flavour, and tones of dark brown to beige in colour. Considered to be one of the more notable caviars.

### **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.

### **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.

*Served with blinis, crème fraîche and traditional garnish*

## ALL DAY DINING

*Main menu available from 12:00 noon*

### STARTER AND SOUPS

Soup of the day	16
Minestrone soup ( <i>Vegan, Gluten Free, Lactose free</i> )	16
Tomato and basil soup ( <i>Vegan, Gluten Free, Lactose free</i> )	16
Red Lentil soup ( <i>Vegan, Gluten Free, Lactose free</i> ) <i>Served with pitta bread and lemon</i>	16
Steamed shrimp dumplings ( <i>Lactose free</i> )	27
Royal cut Scottish smoked salmon ( <i>Locally &amp; sustainably sourced</i> ) <i>Served with Imperial Caviar, toasted country bread and Dorset sour cream.</i>	29
Burratina Pugliese ( <i>Gluten Free</i> ) <i>Served with Datterino confit tomatoes and basil with Essenza di Carma extra virgin Olive oil.</i>	20
Selection of fine Italian charcuterie ( <i>Lactose Free</i> ) <i>With mixed olives and tomato antipasto, Giardiniera and 'Pizza frita.</i>	26
Beef bresaola <i>Thin slices aged 'parmigiano' shavings, grapefruit, and pickled vegetables.</i>	25

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## SALADS

Traditional Caesar salad <i>Romaine lettuce, croutons, Parmesan shavings and Caesar dressing with Sicilian 'orcetto' anchovies.</i>	24
Superfood salad (Vegan, Gluten Free, Lactose free) <i>Organic mung beans, alfalfa sprouts, cucumber, Hass avocado, spring onions and pomegranate with Calamansi dressing.</i>	24
Roasted sesame Wakame salad with yuzu powder, goma dressing and fresh chilli (Vegan, Lactose Free, Gluten Free)	26
Caprese salad <i>Grilled courgettes, basil oil, buffalo mozzarella.</i>	26
Mixed salad (Vegan, Gluten Free, Lactose Free) <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 (Locally & sustainably sourced)	12
Roasted Scottish salmon fillet (Locally & sustainably sourced)	15
Giant king prawns	21

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## LOUNGE CLASSICS

Native lobster roll. <i>Steamed Scottish lobster in lemon coleslaw, paprika avocado and celery, served with skinny fries.</i>	43
Free-range chicken shawarma wrap with hummus and Lebanese pickles served with fries.	31
Club sandwich ( <i>Lactose free</i> ) <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>Lactose Free</i> ) <i>Scottish oak-smoked salmon (Monde Selection Gold Award) (Locally &amp; sustainably sourced), 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
Add to your liking:	
Organic fried egg	6
Streaky maple-cured bacon	6
Turkey bacon	9

Wagyu beef burger ( <i>Lactose Free options available upon request</i> )	35
<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>	
Vegan Burger ( <i>Vegan, Lactose free</i> )	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>	
Margherita pinsa pizza ( <i>Roman, artisan style, oval pizza</i> )	22
<i>With San Marzano tomato, buffalo mozzarella and basil. (Vegan and Lactose Free option available upon request)</i>	
Truffle and cheese pinsa pizza ( <i>Roman, artisan style, oval pizza</i> )	37
<i>White pizza with mature cheddar, mozzarella, Parmesan flakes and truffle paste. (Vegan and Lactose free options available upon request)</i>	
Chinese fried rice, vegetables, bean sprouts, spring onion, chilli, egg	20
Add extra: Free range roasted chicken	17
Giant king prawns	21

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## CHEF'S SPECIALS

Free-range chicken breast 'Milanese' style cooked in butter and rosemary. <i>Served with rocket salad, Datterino tomato and balsamic vinegar</i>	44
A5 Kagoshima Wagyu striploin in soya, garlic and roasted sesame oil	95
Lake District Grilled Herwick Lamb <i>(Locally sourced)</i> <i>marinated with rosemary, thyme and garlic</i> <i>served with seasonal green vegetables potato fondant.</i>	45

## SIDE DISHES

9

*French fries or sweet potato fries*  
*Creamy mashed potatoes*  
*White rice*  
*Mixed leaf salad*  
*Spinach salad*  
*Steamed tender stem broccoli.*  
*Mixed steamed vegetables*  
*Tomato and onion salad*

## DOLCI

Tiramisu 16  
*Valhrona chocolate, coffee sponge, mascarpone crème,  
coffee whipped ganache, coffee ice cream*

Macedonia 14  
*Fresh fruit salad, fresh berries, raspberry sorbet*

Tonka bean crème caramel 14  
*Fava tonka infusion, caramel, Chantilly crème, dark chocolate crunch*

Profiteroles 16  
*Dark chocolate crèmeux, vanilla choux, Chantilly crème*

## AFFOGATO

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

## GELATO

Homemade gelato (per scoop) 7  
*served from our bespoke Bulgari Ice Cream Cart*

## MONO PORZIONI

Vanilla silk	12
<i>Vanilla mousse, Polynesian vanilla, pecan whipped ganache</i>	
Nero	12
<i>Dark chocolate crèmeux, caramel and caramelised sesame, whipped caramel ganache</i>	
La Foresta Nera	12
<i>Cocoa sponge, morello cherry compote, dark chocolate mousse, vanilla chantilly</i>	
Cocoyuzu	12
<i>Coconut dacquoise, yuzu crèmeux, coconut ganache dipped in yellow chocolate</i>	

## TORTE

Banana and cinnamon bread	12
<i>Chocolate caramel</i>	
Gianduja cake	10
<i>Dark chocolate, gianduja</i>	
Linzer cake	12
<i>Frangipane, cinnamon, raspberry jam</i>	

## BABBI

Box of 16 delicious Viennese wafers covered with dark chocolate.

## **‘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	15
Selection of five	25

### **Bulgari Gift Box**

Box of five	35
Box of ten	70
Box of twenty-four	175

## **CHOCOLATES**

Saffron: 61% dark chocolate, Sardinian saffron, Val di Noto almond.

Orange and Cinnamon: Dark chocolate Ganache, infused with Italian Oranges and Cinnamon

Bergamot and Cappers: Milk Chocolate Ganache, bergamot, and cappers compote.

White almond and Rosemary: White chocolate Ganache, infused with rosemary.

Pistachio and wild fennel: Sicilian Pistachio Ganache, Wild fennel crunch.

Basil and Olive oil: Intense olive oil Ganache, With a hint of Basil.

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## CHAMPAGNE

	<i>125ml</i>	<i>750ml</i>
Ruinart 'R' Brut NV	24	122
Ruinart Blanc de Blanc NV	34	189
Ruinart Rose' NV	30	179
Moet Chandon Brut Imperial NV		120
Moet Chandon Grand Vintage 2009		245
Moet Chandon Rose NV		145
Dom Perignon Brut 2013		455
Dom Perignon P2 'Second Plenitude' 2000		1020
Dom Perignon Rose 2006		945
Krug Grand Cuvee Brut NV		490
Krug Rose NV		835
Krug Vintage 1998		689

## ITALIAN SPARKLING

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

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## VINI

### WHITE WINE

175ml 750ml

Collio Ribolla Gialla, Marco Felluga 2021, Friuli, Italy	15	65
Sancerre Domaine Le Gemerie 2021, Loire, France	17	68
Nicholeo, Podernuovo Palazzone 2022, Tuscany, Italy	18	72
Chablis 1 <sup>er</sup> Cru, Domaine Vrignaud 2020, Burgundy	24	96

### ROSE WINE

By Ott, Domaine Ott 2021, Cotes de Provence, France	15	65
Clos de Mireille, Domaine Ott 2021, Cotes de Provence, France		72

### RED WINE

Valpolicella, Allegrini 2022, Veneto, Italy	15	60
Terra Podernuovo 2019, Tuscany, Italy	19	76
'Il Seggio' Bolgheri, Poggio al Tesoro 2020, Tuscany, Italy	22	88
Pio Cesare Barolo 2018, Piedmont, Italy	38	149

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## 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 Old Fashioned	18
<i>Woodford Rye, amaro nonino, Vanilla</i>	
Mango #5	18
<i>Bacardi 8 rum, mango, lime, sage</i>	

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## 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

Peroni Nastro Azzuro

9

Peroni Libera

9



## CAFFETTERIA

### COFFEE *(Sustainable certified)*

*Our Musetti 1916 blend is Rainforest Alliance Certified, grown and harvested on farms and forests that follow sustainable practices.*

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

Double Espresso

Machiato

Cappuccino

Latte

Flat white

Americano

Cortado

HOT CHOCOLATE 9

Hot Chocolate, prepared with aromatic Ecuadorian cacao

FRESH INFUSION TEA 7

*Ginger, lemon or mint*

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*Our Canton selection of teas is beyond organic, some are biodynamic and several are from abandoned tea farms where the plants grow wild. Others are from ancient tea trees in the forests of Yunnan and Vietnam.*

## BLACK TEA

7

Canton 1843 – *bold, iconic, addictive*

English Breakfast Decaffeinated – *caramel, comforting, robust.*

Earl Grey – *bergamot, velvety, harmonious.*

Lapsang Souchong – *smoky, dark, opulent.*

Wild Chai – *spiced, aromatic, seductive.*

Chocolate Noir – *cocoa-rich, moreish, luxurious.*

Caramel Noir – *rich, sweet, indulgent.*

Lychee and Rose – *perfumed, deep, decadent.*

## GREEN TEA

7

Dragon Well – *chestnut, pure, immersive.*

Jasmine Pearls – *honeysuckle, fragrant, intoxicating.*

Jade Green Tips – *cut grass, succulent, verdant.*

## WHITE TEA

7

Silver Needle – *honeydew, delicate, bliss.*

## WELLNESS BLEND

7

Lemon Verbena – *elegant, lemon sherbet, intense.*

Chamomile – *apple-sweet, silky, slumberous.*

Triple Mint – *herbaceous, icy, invigorating.*

Moroccan Mint – *pure, green bean, immersive.*

## PREMIUM TEA

9

Pouchong – *peachy, luscious, awesome.*

Ali Shan Oolong – *orchid, lucent, captivating.*

Berry & Hibiscus – *black currant, juicy, nostalgic.*

Wild Rooibos – *honeyed, tribal, rich.*

White Peach & Mango – *fruity, balanced, floral.*

## BEVANDE

	200ml	
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		
Crafted Lemonade		
JUICES	7	
Orange, grapefruit, apple, pineapple, cranberry or tomato		
COLD PRESS JUICES	11	
Evergreen - <i>apple, cucumber, celery, kale, spinach, lemon, ginger</i>		
Rise Up - <i>carrot, apple, ginger, lemon, beetroot</i>		
Golden Ratio - <i>apple, orange, turmeric, lemon</i>		
WATER	250ml	750ml
STILL		
Tau ( <i>locally sourced</i> )	4	7
SPARKLING		
Tau ( <i>locally sourced</i> )	4	7

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