

THE  
BVLGARI SUITE  
LOUNGE

## STARTERS

Soup of the day 12

W Crudités and dips 17

*Guacamole, hummus, sour cream with chive and paprika*

Selection of Italian cold cuts 22

*Parma ham, coppa, salame and speck*

Scottish smoked salmon 22

*Served with toasted country bread*

Oscietra caviar and blinis (50g) 180

## SALADS

W Tomato, mozzarella, avocado salad 20

Chicken, Crab or Prawn Caesar salad 22

*Romaine lettuce, croutons, Parmesan cheese and Caesar dressing*

W Healthy salad 21

*Organic quinoa, radish, avocado, tomato, cucumber and olives*

Oriental salad 20

*Lettuce, tomato, cucumber, mint, onion, green chilli, mixed spices with lemon and olive oil dressing*

*Add extra:*

Roasted chicken 6 / Prawns 6 / Smoked salmon 6 / Avocado 5 /

Goat cheese 5

W Selection recommended by the team at Workshop, our resident gymnasium

Please ask your waiter 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.

## PASTA

|  |    |
|--|----|
| Spaghetti, Penne, Tagliatelle or gluten free Penne pasta   | 16 |
| <i>Choice of tomato sauce, bolognese, cream and mushroom sauce or tomato and goat cheese sauce</i> |    |
| Homemade beef lasagna  | 20 |

## PIZZA

|   |    |
|---|----|
| Margherita                                      | 23 |
| <i>Tomato, mozzarella, basil</i>                |    |
| Pepperoni                                       | 24 |
| <i>Tomato, mozzarella, spicy salami</i>         |    |
| Regina  | 24 |
| <i>Tomato, mozzarella, ham, mushrooms</i>       |    |
| Napoli  | 24 |
| <i>Tomato, mozzarella, anchovies and capers</i> |    |

## SANDWICHES

*All served with fries or vegetable crisps*

|  |    |
|--|----|
| Classic club sandwich  | 24 |
| <i>White toasted bread, chicken, pork bacon, tomato, egg, salad and mayonnaise</i> |    |
| Grilled cheese sandwich  | 15 |
| <i>White toasted bread, cheddar cheese</i>   |    |
| Panini   | 18 |
| <i>Parma ham, mozzarella and basil</i>   |    |
| Nicoise-style wellness wrap  | 18 |
| <i>Chickpea wrap, tuna, artichoke, rocket, tomato, hard-boiled egg</i>             |    |
| Steak sandwich   | 26 |
| <i>Aberdeen Angus flank steak, grain mustard aioli, watercress</i>                 |    |
| Lobster roll   | 28 |
| <i>Lobster, celeriac and green apple on brioche bread</i>                          |    |

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## MAIN COURSES

|   |    |
|---|----|
| Chinese fried rice, broccoli, carrot, spring onion, chili, egg        | 15 |
| Homemade yellow curry served with steamed rice                        | 22 |
| <i>Add sliced prawns or chicken breast to the above dishes for £8</i> |    |
| Grilled or steamed sole   | 52 |
| Grilled salmon  | 30 |
| Roasted chicken breast  | 28 |
| New York steak 280g   | 38 |
| Grilled baby chicken, kaffir lemon and thyme                          | 30 |
| Wagyu beef burger (cooked well done)                                  | 30 |
| Mixed Grill   | 45 |
| <i>Grilled lamb, chicken and beef</i>                                 |    |

*To accompany the above main courses,  
please choose one side dish and one sauce*

## SIDE DISHES 7

French fries, sweet potato fries, mashed potatoes, white rice, mixed leaf salad, green beans, roasted or steamed seasonal vegetables

## SAUCES 5

Peppercorn, jus, Hollandaise, Béarnaise, mushroom sauce, lemon

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## FLAVOURS FROM THE MIDDLE EAST

|  |    |
|--|----|
| Grilled halloumi cheese<br><i>Green olives, cucumber, tomato</i>         | 12 |
| Hummus<br><i>Smoked paprika, pita bread</i>                              | 12 |
| Labne<br><i>Cucumber, tomato, fresh mint, black olives and olive oil</i> | 12 |
| Ful Medames<br><i>Hard-boiled egg, cumin, olive oil, lemon</i>           | 12 |

## CHEESE & DESSERTS

|  |    |
|--|----|
| Italian cheese board<br><i>Gorgonzola, Taleggio, Pecorino di Fossa, Caciotta</i> | 21 |
| Warm apple crumble   | 12 |
| Tiramisù   | 12 |
| Raspberry cheesecake   | 13 |
| Vanilla crème brûlée   | 11 |
| Warm chocolate fondant and vanilla ice cream                                     | 12 |
| Ice cream and sorbets  | 8  |

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## CHAMPAGNE

| <b>BRUT</b>               |      | <i>12,5cl</i> | <i>75cl</i> |
|---------------------------|------|---------------|-------------|
| R de Ruinart              | nv   | 18            | 105         |
| Bollinger - Special Cuvée | nv   |               | 145         |
| Dom Pérignon              | 2009 | 55            | 325         |
| Cristal                   | 2009 |               | 450         |

## BLANC DE BLANCS

|                                 |    |  |     |
|---------------------------------|----|--|-----|
| Ruinart Blanc de Blancs         | nv |  | 165 |
| Bruno Paillard - Réserve Privée | nv |  | 160 |

## ROSÉ

|                        |      |    |     |
|------------------------|------|----|-----|
| Ruinart rosé           | nv   | 25 | 128 |
| Ayala Brut Majeur rosé | nv   |    | 130 |
| Dom Pérignon rosé      | 2005 |    | 775 |

## ITALIAN SPARKLING

|                           |    |    |    |
|---------------------------|----|----|----|
| Franciacorta - Cuvée brut |    |    |    |
| Cazzago San Martino       | nv | 16 | 78 |

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## WHITE WINE

| ITALY  |      | <i>12,5cl</i> | <i>75cl</i> |
|--|------|---------------|-------------|
| Pinot Grigio - Veneto - Tre Fili                               | 2017 | 12            | 48          |
| Trebbiano D'Abruzzo - G.Masciarelli                            | 2017 | 13            | 52          |
| IGT Veronese - Bianco Secco<br>Quintarelli                     | 2012 |               | 75          |
| Colli Orientali Del Friuli - Terre Alte<br>Livio Feluga        | 2012 |               | 160         |
| FRANCE   |      |               |             |
| Sancerre - Gérard Fiou   | 2017 | 16            | 76          |
| Chablis 1 <sup>er</sup> Cru - Montmain<br>Gérard Tremblay      | 2016 | 21            | 84          |
| Chassagne-Montrachet - La Canière<br>P. Miolane                | 2014 | 28            | 115         |
| Costières de Nîmes - Les Galets Dorés<br>Château Mourgues Grès | 2015 |               | 45          |

## ROSÉ WINE

### FRANCE

|   |      |    |    |
|---|------|----|----|
| Côtes de Provence Rosé - Enzo<br>Hermitage Saint-Martin | 2015 | 14 | 59 |
|---|------|----|----|

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## RED WINE

### ITALY

|  |      |    |     |
|--|------|----|-----|
| Chianti - Podere Gamba<br>A A San Ferdinando                   | 2014 | 19 | 76  |
| Montepulciano d'Abruzzo - Frentano<br>Cantina Sociale Frentana | 2016 | 12 | 48  |
| Emilia-Romagna - Macchiona<br>La Stoppa                        | 2007 | 21 | 85  |
| Barolo - Ginestra Riserva<br>Paolo Conterno                    | 2006 |    | 230 |

### FRANCE

|   |      |    |     |
|---|------|----|-----|
| Côtes Du Rhône - Mathilde<br>Clos Saint-Michel            | 2014 | 13 | 52  |
| Haut Médoc - Château Sénéjac                              | 2012 | 20 | 80  |
| Givry 1 <sup>er</sup> Cru "Champ Nalot"<br>Domaine Parize | 2016 | 21 | 84  |
| Pauillac - Château Lynch-Bages                            | 2002 |    | 500 |

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## COCKTAILS

18

FORGET ME NOT

*Spicy, warm and fruity*

Patron Tequila, Mango Spicy Curd, Cointreau Blood Orange, Citrus

THE FLYING CUCUMBER

*Not much to say...try it*

Hendricks Gin, Aromatic Grass Syrup, Cucumber Fluff, Citrus

PENICILLIN (2005)

*From one of the most iconic bars in NY 'Milk & Honey'*

Monkey Shoulder, Ginger, Honey, Citrus

SIDECAR (1920's)

*Probably one of the most debated but delicious drinks*

Rémy Martin 1738, Cointreau, Citrus

TWINKLE (2002)

*A modern recipe, simple and tasty*

Grey Goose, St.-Germain, Champagne

HEMINGWAY DAIQUIRI (1930's)

*Created specifically on the famous writer's preference, this is a delicious drink*

Bacardi Carta Blanca, Grapefruit, Lime Maraschino

### **BULGARI COCKTAIL**

**Bombay Sapphire, Aperol, Fresh Orange Juice,  
Pineapple and Lime Juice**

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## COCKTAILS

18

TOMMY'S MARGARITA (1990's)

*The best margarita you ever had*

Patron Silver, Lime, Agave Nectar

ALMOST ORIGINAL

*The closest to the original one*

Fair, Double Tomato, Il Bar Bloody Mix, Tomato Juice, Citrus

NEGRONI #2

*A mix of ingredients from the north of Italy for a nutty aromatic one*

Botanist, Hazelnut Liqueur, Martini Ambrato, Martini Bitter, Cynar

NEGRONI #4

*Citrus and floral notes from the Bergamot in this sweeter version*

Star of Bombay, Americano Cocchi, Italicus

## HEALTHY COCKTAILS

10

### NO ALCOHOL

NATURAL ATTRACTION

Aloe Vera, Mango Juice, Lemon Juice and Eucalyptus

GREEN WITH ENVY

Avocado, Spinach Leaves, Celery Stick and Coconut Water

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**VERMOUTH** 50ml

Martini Rosso / Martini Extra Dry 10

Cocchi Americano 10

**APERITIF & LIQUOR**

Absinthe Pernod 12

Benedictine 10

Pimm's N°1 9

Campari / Aperol 9

**BEER** 33cl

Peroni - Gran riserva 7

Brewdog - Vagabond Gluten Free IPA 8

**PORTO** 10cl 50cl

Quinta do Vallado - Tawny **10 yrs** 15 65

10cl 75cl

Niepoort - l.b.v. 10 60

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## SCOTCH WHISKY - SINGLE MALT

50ml

### HIGHLAND

Dalmore 15 yrs 18

### SPEYSIDE

Balvenie - Double Wood 17 yrs 28

Aberlour 18 yrs 28

### ISLAND

Talisker 25 yrs 80

### ISLAY

Laphroaig - Quarter Cask 14

Bowmore 17 yrs 25

### CAMPBELTOWN

Springbank 18 yrs 26

### LOWLAND

Auchentoshan - Three Wood 18

### BLENDED

Chivas Regal 18 yrs 18

Johnnie Walker Black 13

Johnnie Walker Blue 45

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## IRISH WHISKEY

50ml

|           |               |    |
|-----------|---------------|----|
| Bushmills | <b>16 yrs</b> | 24 |
| Jameson   | <b>18 yrs</b> | 25 |

## JAPANESE WHISKY

### BLENDED

|                 |               |    |
|-----------------|---------------|----|
| Suntory Hakushu | <b>12 yrs</b> | 25 |
| Suntory Hibiki  | <b>17 yrs</b> | 65 |

## AMERICAN WHISKEY

### BOURBON

|                               |  |    |
|-------------------------------|--|----|
| Buffalo Trace                 |  | 13 |
| Jack Daniel's - Single Barrel |  | 20 |

### RYE

|             |  |    |
|-------------|--|----|
| Sazerac Rye |  | 14 |
|-------------|--|----|

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|                       |               |      |
|-----------------------|---------------|------|
| <b>RUM</b>            |               | 50ml |
| <b>VENEZUELA</b>      |               |      |
| Diplomatico - Reserva |               | 15   |
| <b>GUATEMALA</b>      |               |      |
| Zacapa                | <b>23 yrs</b> | 18   |
| <b>CUBA</b>           |               |      |
| Bacardi               | <b>8 yrs</b>  | 14   |
| <b>JAMAICA</b>        |               |      |
| Wray and Nephew       |               | 13   |
| <b>VODKA</b>          |               |      |
| <b>POLAND</b>         |               |      |
| Absolut Elyx          |               | 14   |
| Belvedere             |               | 12   |
| <b>RUSSIA</b>         |               |      |
| Stolichnaya - Elit    |               | 15   |
| <b>FRANCE</b>         |               |      |
| Grey Goose            |               | 13   |
| <b>HOLLAND</b>        |               |      |
| Ketel One             |               | 13   |

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**GIN** 50ml

**ENGLAND**

Sipsmith 10

Tanqueray - N° Ten 14

**SCOTLAND**

Hendrick's 13

**TEQUILA**

**BLANCO**

Olmecca Altos 13

Patron - Platinum 58

**MEZCAL**

Del Maguey - Chichicapa 22

**CALVADOS**

Château du Breuil - Pays d'Auge **v.s.o.p.** 14

Domaine Dupont **1930** 210

**COGNAC**

Hennessy **x.o.** 50

Hine - Vintage **1928** 450

**ARMAGNAC**

Baron de Sigognac **20 yrs** 20

Château de Gaube - Darroze **1962** 70

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## JUICE

Orange, grapefruit, apple, pineapple, carrot or tomato 7

## SOFT & SODA

Coca-Cola / Diet Coke / Coke Zero / Red Bull 6

Fever-Tree bitter lemon 6

Fever-Tree tonic water/ Fever-Tree soda water 6

Fever-Tree lemonade 6

## WATER

**STILL** 25cl 33cl 75cl

Aqua Panna - **Italy** 4 6.5

Evian - **France** 4.5 7

Fiji - **Fiji** 5

## SPARKLING

San Pellegrino - **Italy** 4 6.5

Badoit - **France** 4.5 7

Perrier - **France** 5 7

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**TEA SELECTION** 8

Dragon Pearl Jasmine

Earl Grey Supreme

English Breakfast

Japanese Sencha

Organic Assam

Pomegranate Oolong

**HERBAL TEA SELECTION** 8

Decaf Ceylon

Camomile

Mint Verbena

Rooibos Chai

White Vanilla Grapefruit

**HOT BEVERAGES**

French Press, Espresso, Decaf Espresso, Macchiato 7

Double Espresso, Double Decaf Espresso 8

Cappuccino, Latte 8

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