

BVLGARI

HOTEL LONDON

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	28
<i>Bakery basket with assorted traditional Yorkshire jams, honey and butter</i>	
<i>Freshly baked croissant, pain au chocolat, raisin roll, seasonal fruit Danish and baguette</i>	
<i>Organic plain or fruit yogurt</i>	
<i>Fresh juice, tea, coffee</i>	
Eggs Benedict (ham)	19
Eggs Royale (smoked salmon)	20
Crushed Hass avocado on sourdough bread	16
<i>Add free-range eggs on top</i>	10

ALL DAY DINING

Main menu available from 12:00

Soup of the Day	15
Royal cut smoked salmon <i>Served with imperial caviar, toasted country bread and Dorset cream</i>	28
Burratina Pugliese <i>Served with Datterino tomatoes confit and Basil with Essenza di Carma extra virgin Olive oil</i>	19
Selection of fine Italian Charcuterie <i>With mixed olives and tomato antipasto, giardiniera and 'Pizza fritta'</i>	25
Club Sandwich <i>Chicken, maple-cured bacon, tomato, lettuce, organic hard-boiled egg and mayonnaise. Served on your choice of bread, with French fries or sweet potato fries.</i>	27
Royal Club Sandwich <i>Scottish smoked salmon, Hass avocado, tomato, lettuce, organic hard-boiled egg and mayonnaise. Served on your choice of bread, with French fries or sweet potato fries.</i>	29
Ham and Cheese Toastie <i>Prosciutto Cotto and mature cheddar cheese with mustard on granary bread, served with vegetable crisps</i>	19

Vegan Burger V	30
<i>Served on vegan brioche bun with white onion confit, vegan cheddar, heritage tomato and gherkins.</i>	
<i>Served with French fries or sweet potato fires.</i>	
Wagyu Beef Burger	30
<i>Served on sesame brioche bun with white onion confit, mature cheddar, heritage tomato and gherkins. Served with French fries or sweet potato fries.</i>	
Add to your liking:	
Organic fried egg	5
Streaky maple-cured bacon	5
Turkey bacon	8
Native Lobster Roll	42
<i>Steamed Scottish Lobster in lemon coleslaw, paprika avocado and celery.</i>	
<i>Served with Skinny fries</i>	

ROMAN PIZZA

Margherita 21

With San Marzano tomato, basil and buffalo mozzarella

Vegan option available on request

Truffle and cheese 36

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

Superfood Salad V	23
<i>Organic mung beans, alfalfa sprouts, cucumber, avocado, spring onion and pomegranate with calamansi dressing</i>	
Traditional Caesar Salad	20
<i>Crunchy romaine lettuce, sourdough croutons, aged parmesan shavings and Caesar dressing with Sicilian 'orcetto' anchovies</i>	
Mixed Salad V	18
<i>Crispy salad seasonal leaves with tomato, cucumbers, carrots, sweetcorn, radish and beetroots with vinaigrette dressing</i>	
Add to your liking:	
Free range chicken breast	16
Scottish smoked salmon	11
Fillet of roasted salmon	13
Giant prawns	18
Goat's cheese	6
Hass avocado	5
Mature cheddar cheese	5
Prosciutto Cotto	8
Ventresca di tonno	19
Two organic fried eggs	10

DOLCI

GIANLUCA FUSTO FOR BULGARI

MONO PORZIONI/ FOR ONE

8

Sole Rosso

Raspberry, passion fruit, almonds, red pepper

Exotic

Coconut, Alphonso mango, passion fruit

Orchid

Tahitian vanilla, Madagascan Bourbon vanilla, pecan

Auguri

Gianduja and Lemon

TORTE/CAKES

Black Caprese

12

White and dark almond, black olives, Manjari chocolate

Hazelnut Slice

8

Hazelnut, milk and dark gianduja

DESSERTS

Tiramisu 14
Mascarpone, Colombian single origin coffee, Parisian roasted coffee blend, tiramisu sorbet

Trilogia 14
Single origin Macaé chocolate, Azelia chocolate, Dulcey chocolate, Polynesian vanilla

Giallo Milano V 14
Saffron, Alphonso mango, maple syrup

Giardino 12
Fresh, candied and dried fruit salad, aromatic herbs, star anise gel, lemon soup

ICE CREAM per scoop 7
From the cart available from 12:00, please ask your waiter for our flavours

Served on a bowl or on a waffle cone

AFFOGATO 15
Two scoops of ice cream of your choice and Espresso Coffee

MILK SHAKE 12
Your choice of ice cream

V:vegan

BISCOTTI

25

Box (240g)

Primitivi

Manjari chocolate, tonka beans and pecan

Apriti Sesamo

Ispica sesame

Polenta Bruciata

'Ottofile' toasted corn flour

Cioccosalato

Guanaja chocolate and salt

Tropo 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

Fig and Balsamic

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

Olive Oil

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

Saffron

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

Porcini and Black Pepper

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

Aperitivo

66% Caribbean chocolate, Negroni, orange and passion fruit

DRAGEES

Chocolate-coated and dusted pralines (*85g serving*)

Piedmont hazelnut, Sicilian almond or Tuscan peanut

15

Dragees to take away (*Box, 85g*)

18

IL CIOCCOLATO PAIRING SUGGESTIONS

TEA

Pear and Caramel with Yunnan Golden Snail

This black tea with chocolate and raisin notes adds another dimension to the pear and caramel flavours of the chocolate

Jasmine with Ali Shan Oolong

Delicate flower notes in the chocolate are gently elevated by the floral and refreshing woodland notes of this creamy tea

Fig and Balsamic with Sencha Kabuse

An adventurous combination between this elegant and complex tea that complements the sweet notes of fig and the sour notes of the balsamic

Olive Oil with Honey Orchid

A celestial mix of fruit and floral notes that complement the complexity of this rich and intense chocolate

Saffron with Silver Needle

The intense notes of the saffron work in perfect harmony with the sweet and refreshing notes of this white tea

Porcini and Black Pepper with Lapsang Souchong

The smokiness of this black tea marries well with the umami of the mushroom and the pepper notes

IL CIOCCOLATO PAIRING SUGGESTIONS

WINE

Pear and Caramel with Recioto di Soave

The dry fruit and caramel notes of this sweet wine perfectly complement the chocolate

Jasmine with Moscato D'Asti

A sweet Italian sparkling wine, with delicate notes to complement the flower of the jasmine

Fig and Balsamic with Ben Rye

The notes of mature fruit coming from this sweet wine complement the acidity and aroma of the figs, with the balsamic adding some freshness to the palate

Olive Oil with Ruinart Blanc de Blanc

The creamy and full-bodied champagne balances the chocolate with its acidity, helping to bring some lightness to the dark chocolate

Saffron with Barolo Chinato

The intense yet elegant flavour of the spice and the dark chocolate suits the chocolate favourite wine

Porcini and Black Pepper with Oloroso Sherry

Nutty and rounded, this sherry adds its interesting notes to complement a complex chocolate flavour

IL CIOCCOLATO PAIRING SUGGESTIONS

SPIRITS

Pear and Caramel with Whistle Pig 10 year old bourbon

Vanilla notes from the rich-bodied bourbon marry well with the pear and caramel notes of the chocolate

Jasmine with Volcan Reposado tequila

A delicate and flowery chocolate matched with the smooth and slightly peppery tequila

Fig and Balsamic with Hennessy XO cognac

The complex leather and dry-fruit notes of the cognac complement the figs, with a refreshing finish balanced by the acidity of the balsamic

Olive Oil with Glenmorangie 18 whisky

Creamy whisky with ripened stone fruit flavours that perfectly balance the smooth and persistent flavour of the olive oil

Saffron with Eminente Reserva rum

The molasses from the rum complement the saffron in a wonderful combination, with the added intensity of the dark chocolate

Porcini and Black Pepper with Ardbeg Uigeadail whisky

The smokey notes from the whisky match with the umami of the porcini and the pepper to add a further dimension to the taste

CAFFETTERIA

All our coffee and tea are sustainably sourced.

COFFEE

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

Signature Mochaccino 10
An indulgent coffee with chocolate cream

Classics: 8
Espresso
Cappuccino
Latte
Flat white
Americano

HOT CHOCOLATE

Hot Chocolate 9
Prepared with aromatic Ecuadorian cacao

FRESH INFUSION TEA 7
Ginger, lemon or mint

BLACK TEA 7

Canton 1843 – *bold, iconic, addictive*
Earl Grey – *bergamot, velvety, harmonious*
Lapsang Souchong – *smoky, dark, opulent*
Wild Chai – *spiced, aromatic, seductive*
Chocolate Noir – *cocoa-rich, moreish, luxurious*
Lychee and Rose – *perfumed, deep, decadent*

GREEN TEA 7

Dragon Well – *chestnut, pure, immersive*
Jasmine Pearls – *honeysuckle, fragrant, intoxicating*

WHITE TEA 7

Silver Needle – *honeydew, delicate, bliss*

WELLNESS BLEND 7

Green Boost – *flavourful, pure, energising*
Chamomile – *apple-sweet, silky, slumberous*
Triple Mint – *herbaceous, icy, invigorating*

PREMIUM TEA 9

Pouchong – *peachy, luscious, awesome*
Ali Shan Oolong – *orchid, lucent, captivating*
Honey Orchid – *spiced, aromatic, seductive*
Sencha Kabuse – *umami, vegetable, tender leaf spinach*
Yunnan Golden Snail – *sugarcane, milk chocolate, Brazil nut*

VINI

CHAMPAGNE

	<i>125ml</i>	<i>750ml</i>
Ruinart 'R' Brut NV	20	105
Ruinart Blanc de Blanc NV	28	145
Ruinart Blanc de Blanc NV Magnum		310
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 2010	65	345
Dom Perignon P2 'Second Plenitude' 2000		675
Dom Perignon Rose 2006		645
Krug Grand Cuvee Brut NV		390
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

WHITE WINE

175ml 750ml

Malomatta, Marco Felluga 2020, Friuli, Italy	14	56
Sancerre Domaine Sautereau 2020, Loire, France	17	68
Nicholeo, Podernuovo Palazzone 2019, Tuscany, Italy	18	72
Chablis 1 ^{er} Cru, Domaine Vriгнаud 2017, Burgundy	24	96

ROSE WINE

By Ott, Domaine Ott 2020, Cotes de Provence, France	15	60
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	104

FINE WHITE WINE

125ml 750ml

'Cervaro della Sala', Antinori 2017, Umbria, Italy	35	160
Puligny Montrachet 1er Cru, 'Champ Gain' 2018, Burgundy	40	178
'Alteni di Brassica', Gaja 2016, Piedmont, Italy	50	275
'Gaja & Rey', Gaja Chardonnay 2017, Piedmont, Italy		350
Querciabella 'Batar' 2014, Tuscany, Italy		180
'Le Mont Damne', Sancerre 2014, Loire, France		600
Bonneau du Martray, Corton Charlemagne 2001, Burgundy, France		290

FINE RED WINE

125ml 750ml

Gevrey Chambertin 1 ^{er} Cru 'La Combe aux Moines' 2014, France	35	178
Tignanello, Marchesi Antinori 2016, Tuscany, Italy	60	235
Ornellaia, Tenuta dell'Ornellaia, 2018, Tuscany, Italy	75	355
'Sori Tildin', Gaja 2008, Piedmont, Italy		950
'Fieramonte' Amarone della Valpolicella, Allegrini 2012, Veneto, Italy		550
Tenuta San Guido 'Sassicaia' 2015, Tuscany, Italy		460
'Dagromis' Barolo, Gaja 2016, Piedmont, Italy		185
'Masseto' Tenuta dell'Ornellaia 2017, Tuscany, Italy		1260
'Solaia', Marchesi Antinori 1975, Tuscany, Italy		600
Close de Tart Mommessin 2006, Burgundy, France		850
Opus One 2012, Napa Valley, USA		980

COCKTAILS

The Bulgari Cocktail 18
London dry gin, Aperol, pineapple juice, orange juice, lime juice

NEGRONI

Classic Negroni 18
Bombay gin, Campari, Martini Rubino

White Negroni 18
Bombay gin, Dolin Blanc, Americano Cocchi, chamomile

Hazelnut Negroni 18
Bombay gin, Cynar, Campari, Barolo Chinato, Frangelico

MARTINI

The Bulgari Lounge Martini 18
Belvedere vodka or Bombay gin, Noilly Prat dry vermouth

Enhance your martini with an aroma spray inspired by different Bulgari fragrances:

Jasmine Noir – *jasmine, almond and liquorice*

Aqua Divina – *salt, bergamot and orange essential oils*

Rose Essentielle – *dried rose and flora*

SIGNATURE SELECTION

The Fizz	20
<i>Belvedere vodka, passion fruit, Tio Pepe Fino sherry, Ruinart champagne</i>	
The Margarita	18
<i>Patron Silver tequila, Timur Berry Paragon cordial, Cointreau, bergamot liqueur</i>	
The Spritzer	20
<i>Cocchi Americano, Cocchi Dopo Teatro, Solerno, franciacorta, soda</i>	

CLASSIC SELECTION

Old Fashioned	18
<i>Bourbon, sugar, bitters</i>	
Espresso Martini	18
<i>Vodka, espresso, coffee liqueur</i>	

TRADITIONAL ITALIAN BOTTLED APERITIVO

Crodino (0% ABV)	8
Campari Soda (10% ABV)	8

SPIRITI

GIN	<i>50ml</i>
Bombay sapphire	12
Hendricks	15
Monkey 47	18
Oxley	17
Roku	15
Tanqueray 10	14
The Botanist	13
VODKA	<i>50ml</i>
Belvedere	12
Beluga Gold Line	35
Grey Goose	13
Konik's Tail	14
Stolichnaya Elite	15
TEQUILA	<i>50ml</i>
Casamigos Blanco	17
Casamigos Reposado	19
Clase Azul Reposado	40
Don Julio 1942	40
Patron Silver	14
Gran Patron Burdeos	130
Vulcan Reposado	17

RUM	<i>50ml</i>
Bacardi Carta Blanca	12
Diplomatico Reserva Exclusiva	15
Diplomatico Ambassador	65
Mount Gay XO	15
Santa Teresa 1796	12
Zacapa, <i>23 year old</i>	18
Zacapa XO	25

COGNAC	<i>15ml</i>	<i>25ml</i>	<i>50ml</i>
Camus Extra Dark intense			95
Hennessy VS			12
Hennessy XO	15	22	38
Hennessy Paradis	60	90	150
Hennessy Paradis Imperial	120	190	350
Hennessy Richard			560
Hine 1928			450
Louis XIII	100	175	350

WHISKY AND WHISKEY

HIGHLAND	50ml
Dalmore, <i>18 year old</i>	22
Dalmore Constellation 1980, <i>31 year old</i>	850
Glenmorangie, <i>18 year old</i>	24
Glenmorangie Signet	32
SPEYSIDE	50ml
Balvenie Doublewood, <i>17 year old</i>	28
Glenfiddich, <i>15 year old</i>	18
Macallan Double Cask, <i>12 year old</i>	17
Macallan Rare Black Cask	150
Macallan Sherrycask, <i>30 year old</i>	560
ISLAND	50ml
Highland Park 30	180
Talisker 10	14
ISLAY	50ml
Ardbeg Uigeadail	14
Bruichladdich Port Charlotte	14
Lagavulin, <i>25 year old</i>	220
Laphroig Quarter Cask	14
Port Askaig, <i>30 year old</i>	125

BLENDED	50ml
Chivas Regal, <i>18 year old</i>	18
Johnnie Walker Black	14
Johnnie Walker Blue	45
Johnnie Walker King George V	120

JAPANESE	50ml
Suntory Hibiki Harmony	22
Suntory Hibiki, <i>17 year old</i>	130
Suntory Hibiki, <i>30 year old</i>	650
Suntory Yamazaki, <i>18 year old</i>	145
Suntory Yamazaki, <i>25 year old</i>	750

AMERICAN	50ml
Jack Daniel's Single Barrel	20
Eagle Rare Single Barrel, <i>10 year old</i>	14
Pappy Van Winkle, <i>20 year old</i>	110
Pappy Van Winkle, <i>23 year old</i>	290
Woodford Reserve	14
Woodford Rye	14
Whistlepig, <i>10 year old</i>	24

BIRRE

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

BEVANDE

Coca-Cola, Diet Coke, Coke Zero	200ml	
	6	
London Essence soda and tonics:	200ml	
Tonic Water, Soda Water	6	
Ginger Beer, Ginger Ale	6	
White Peach and Jasmine	6	
Blood Orange and Elderflower	6	
Pomelo and Pink Pepper	6	
FRESH JUICES	200ml	
Orange, grapefruit, apple, pineapple, cranberry or tomato	7	
COLD PRESS JUICES		10
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		
Acqua Panna	4	7
SPARKLING		
San Pellegrino	4	7
Perrier (330ml)	5	