

## **The Bulgari Lounge Menu**

All prices are in AED and inclusive of 7 % Municipality fees, 10% Service Charge and 5% VAT

Tutti i prezzi sono in AED e includono il 10% di Servizio, 7 % di Tasse Municipali e 5% IVA

## LA COLAZIONE - BREAKFAST

Available from 08:00 a.m. to 11:30 a.m.

Panino, avocado, uovo fritto, salmone affumicato e salsa bernese <i>Sunny side up eggs, avocado, smoked salmon and béarnaise sauce</i> (D) (G) (SC) (F)	130
Panino, uova strapazzate, Provolone, spinacino, bacon di vitello e salsa tartara <i>Scramble eggs, Provolone cheese, sautéed spinach, veal bacon and tartare sauce</i> (D) (G) (SC)	110
Toast prosciutto cotto e formaggio <i>Veal ham and cheese sandwich</i> (D) (G)	110
Carpaccio di salmone affumicato <i>Smoked salmon carpaccio</i> (SC) (F)	100
Pane integrale, salmone affumicato e avocado <i>Whole grain bread, smoked salmon and avocado</i> (SC) (VG) (G) (F)	75
Selezione di formaggi <i>Selection of cheese</i> (D) (N)	125
Granola fatta in casa con frutta secca, semi di zucca, semi di chia e frutti di bosco <i>Homemade granola with nuts, pumpkin seeds, chia seeds and wild berries</i> (N) (D) (G)	60
Tagliata di frutta fresca di stagione <i>Sliced seasonal fruits</i> (VG)	75
Frutti di bosco assortiti <i>Fresh wild berries</i> (VG) (LS)	75



## **PRELIBATEZZE - DELICACIES**

Pancakes, frutti di bosco, banana e sciroppo d'acero <i>Pancakes, wild berries, banana and maple syrup (G) (D)</i>	<b>65</b>
French toast con cannella, frutti di bosco e salsa alla vaniglia <i>French toast with cinnamon, wild berries and vanilla sauce (D) (G)</i>	<b>85</b>
Waffles, frutti di bosco e panna montata <i>Waffles, wild berries and whipped cream (D) (G)</i>	<b>70</b>
Crêpes con crema di nocciole e cioccolato <i>Crêpes with hazelnut and chocolate cream (N) (D) (G)</i>	<b>65</b>

## **LA PASTICCERIA - NIKO ROMITO** **100**

Available from the display

## **AFTERNOON TEA - NIKO ROMITO** **per person 550**

Available from 03.00 p.m. to 06.00 p.m.

*The Afternoon Tea at the Bulgari Lounge is served with a selection of gorgeous Italian pastries from La Pasticceria by Niko Romito, organic teas, savory bites and coffee.*

*Il Tè Pomeridiano della Bulgari Lounge viene servito con una selezione di splendidi dolci Italiani de La Pasticceria di Niko Romito, tè biologici, delizie salate e caffè.*

## CLASSICI PER TUTTO IL GIORNO

### SFIZI

Calamari e gamberi fritti e salsa tartara <i>Crispy squid and shrimp with tartare sauce (G) (D) (F)</i>	<b>135</b>
Suppli con pomodoro, mozzarella e basilico <i>Suppli with tomato, mozzarella and basil</i>	<b>150</b>
Bruschetta al pomodoro e basilico <i>Bruschetta with tomatoes and basil (G)</i>	<b>95</b>
Carciofo fritto con salsa al pecorino romano <i>Fried artichokes with Pecorino Romano sauce (G) (D)</i>	<b>95</b>

### MEZZEH CALDE E FREDDE

Hummus bil tahina   Purè di ceci con pasta di semi di sesamo <i>Chickpeas purée with sesame seed paste (VG)</i>	<b>80</b>
Mutabal   Purè di melanzane grigliate con pasta di semi di sesamo e yoghurt <i>Grilled mashed eggplant with sesame seed paste and yoghurt (V) (D) (G)</i>	<b>80</b>

### CAVIALE – CAVIAR **30gr | 50gr**

Oscietra	<b>800   1160</b>
Beluga	<b>1250   2000</b>

Condimenti: albume d'uovo, tuorlo d'uovo, capperi, erba cipollina, cipolla bianca, cetriolini e blinis  
*Condiments: egg white, egg yolk, capers, chives, white onion, gherkins and blinis (D) (G)*

## **INSALATE**

Burrata con pomodorini e basilico <i>Burrata cheese, datterino tomato and basil (V) (D)</i>	<b>150</b>
Insalata di granchio reale, avocado, pomodoro, olive taggiasche e limone <i>King crab salad, avocado, tomato, Taggiasche olives and lemon (S)</i>	<b>300</b>
Caesar salad   Pollo o gamberi, Parmigiano, crostini e salsa Caesar con acciughe <i>Chicken or shrimps, Parmesan shavings, croutons and Caesar dressing with anchovies (D) (G) (S) (SC) (F)</i>	<b>140</b>
Insalata di lattuga, pomodori, melograno, cetrioli e menta <i>Fattoush salad (G)</i>	<b>135</b>

## **CLUB E BURGER**

Club Sandwich Pollo arrosto, uovo, lattuga, pomodoro e prosciutto di vitello <i>Roasted chicken, eggs, tomatoes, and veal bacon (D) (G)</i>	<b>140</b>
Shawarma di pollo, pane saj, salsa tahina e salsa all'aglio <i>Chicken shawarma, saj bread, tahina sauce and garlic dip (D) (G) (LS)</i>	<b>160</b>
Mini burger di wagyu <i>Wagyu mini beef burger, bun, lettuce, tomato, Fontina cheese and mayonnaise (D) (G)</i>	<b>190</b>

## **FOCACCE**

Scamorza affumicata, patate e rosmarino (G) <i>Smoked scamorza cheese, cured beef ham. potatoes and rosemary</i>	<b>135</b>
Stracciatella e mortadella <i>Stracciatella and mortadella (G) (D)</i>	<b>145</b>

# BOMBA

NIKO ROMITO

Pollo fritto, pomodoro, insalata, maionese e cetriolini <i>Fried chicken, tomato, mayonnaise and gherkins (G)</i>	<b>135</b>
Mozzarella e pomodoro <i>Mozzarella and tomato (D) (G) (V)</i>	<b>120</b>
Vitello tonnato <i>Milk-fed veal with tuna sauce (F) (G)</i>	<b>125</b>



## LE PIZZE

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Available from 12:00 p.m. to 11:00 p.m.

*Top 16<sup>th</sup> in Asia - Pacific 2024 by 50 Top Pizza Prosecco DOC Awards*

Margherita DOP <i>Tomato sauce, mozzarella, Parmesan and basil (G) (V) (D)</i>	<b>130</b>
Diavola <i>Tomato sauce, Fior di latte cheese, spicy beef salami, olive powder and espellette (D) (G)</i>	<b>160</b>
Patate e Tartufo <i>Truffle sauce, purple potatoes, smoked provola cheese, Fior di latte cheese, Parmesan cream and fresh truffle slices (G) (V) (D)</i>	<b>200</b>

**JING'S COLLECTION**

*Responsibly sourced and carbon neutral certified. A one-of-a-kind experience of organic loose leaf tea to awake your sense.*

**Japanese Sencha, Green Tea, Japan**

*Made from new leaves, proposing an aromatic, elegant and concentrated flavor.*

**Organic Genmaicha, Green Tea, Japan**

*A beautiful balance of spring picked and steamed bancha green tea, combined with high quality, roasted and puffed organic rice, for a delectable toasted, warming flavor.*

**Tie Guanyin, Oolong, China**

*Stone fruit notes lead to bright, orchid aromas, with unmistakable texture and depth of flavor. Masterfully hand-rolled and fired, the leaves elicit a creamy and refreshingly floral infusion.*

**Ali Shan, Oolong Tea, Taiwan**

*Grown at 2600m in Taiwan's most treasured national park. Fantastically fresh and light with spring flowers, mango and apricot complexities.*

**Cooked Puerh, Dark Tea, China**

*Vintage tea with unique flavors. Our mini cake provides a rich yet subtle and smooth texture with woody, earthy characters and a deep dark color.*

**Cherrywood Lapsang, Black Tea, China**

*Lapsang Souchong smoked over cherry wood combines the natural smoky notes and richness of Yunnan black tea with sweetly aromatic note to create an exquisitely smooth experience.*

**Tè Nero | *Black Tea***

Assam Breakfast, *India*  
*Malty breakfast tea perfect with or without milk.*

Earl Grey, *Sri Lanka*  
*Ceylon tea scented with bergamot.*

Darjeeling 2<sup>nd</sup> Flush, *India*  
*Fragrant and comforting.*

**Tè Verde | *Green Tea***

Jasmine Pearls, *China*  
*Hand rolled and scented jasmine flowers.*

**Tè Bianco | *White Tea***

Silver Needle, *China*  
*Spring picked white tea buds, scented with fresh jasmine flowers.*

**Infusi d'Erbe | *Herbal Infusions***

Whole Chamomile Flowers  
*Simply soothing and cleansing infusion.*

Rooibos  
*Notes of Seville orange with soft hints of vanilla.*

Whole Rose Buds  
*Carefully dried to preserve natural flavor and scent.*

Peppermint  
*Striking peppermint tea with a fresh minty flavor.*

Blackcurrant & Hibiscus  
*Whole blackcurrants, summer berries and hibiscus shells offers a vivid and lively infusion.*

Lemongrass & Ginger  
*Spicy and warming herbal infusion with lemongrass lengths and dried ginger.*

## CAFFÈ D'AUTORE |

### SIGNATURE COFFEE

*Exclusively selected single origin coffee blend, brewed with a specific technique.*

Ethiopia, Guji, Oromia

*One of the most fruit-forward coffees thanks to its natural processing. Presents hints of plum, grenadine, candied orange and caramel, bright acidity and medium bodied.*

### TÈ E CAFFÈ MEDITERRANEI

Arabic Coffee	90
Turkish Coffee	60
Moroccan Tea	70

### AL CAFFÈ | COFFEE BASED 65

Signature Shekerato  
*Coffee with vanilla or caramel syrup*

## CAFFÈ SPECIALI

Affogato al caffè <i>Vanilla ice cream with hot espresso and chantilly cream</i>	90
Ciocolata Calda <i>Hot chocolate</i>	60

### CAFFÈ - COFFEE

*Vergnano Caffè - sustainably produced and ISO certified.*

Espresso   Doppio Espresso	50   60
Caffè Americano	60
Macchiato   Doppio macchiato	50   60
Piccolo   Cortado	60   65
Cappuccino   Caffè Latte	65   75
Caffè Spanish Latte	75
Caffè V60	90
Caffè French press	90

## LE NOSTRE BEVANDE | SIGNATURE DRINKS

### HEALTHY BEVERAGE | 90

Matcha Latte

Blue Matcha

Pink Matcha

Rooibos Latte

### HEALTHY JUICES | 50

Greenlight

*Apple, celery, cucumber, fresh ginger, lemon juice.*

Berries

*Coconut milk, mix berries.*

### GLI ANALCOLICI | 65 MOCKTAILS

*Our signature non-alcoholic selection aims to replicate beautiful cocktail ideas without the spirits component. A tribute to the local traditions of this country, ideal for any special occasions or simply if you are fancying something more than a usual soft drink.*

Rosa

*Rose water, almond milk, pomegranate juice, coconut syrup.*

Tropical Fizz

*Passion Fruit puree, apple juice, lime juice, vanilla syrup.*

Gardenia

*Hibiscus and Blackcurrant cold brew, lime juice, ginger juice, ginger beer, sugar syrup.*

Peach Spritz

*Peach and Jasmine soda, pineapple juice, Tanqueray 0.0.*

Sirena

*Watermelon juice, ginger ale, lemon juice.*

## **BIBITE | SOFT DRINKS**

Coca Cola	<b>40</b>
Sprite	<b>40</b>
Fanta	<b>40</b>
Selezione London Essence Tonic/Soda	<b>40</b>
Red bull	<b>45</b>
Red bull Sugar Free	<b>45</b>

## **NON - ALCOHOLIC SPARKLING**

Glass | Bottle

Pearl Sparkling	<b>80   390</b>
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## **ACQUA | WATER**

Al Ain Local 75cl Sparkling (LS)	<b>30</b>
Al Ain Local 75cl Still (LS)	<b>30</b>
Acqua Panna   San Pellegrino 25cl	<b>25</b>
Acqua Panna   San Pellegrino 75cl	<b>40</b>

## **SUCCHI DI FRUTTA | FRESH JUICES**

**40**

Orange, apple, carrot, mango,  
pineapple, watermelon.