

# 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.</i> <i>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.</i> <i>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 ✓ 30  
*Served on vegan brioche bun with white onion confit, vegan cheddar, heritage tomato and gherkins.*  
*Served with French fries or sweet potato fries.*

Wagyu Beef Burger (Cooked well done)  
30  
*Served on sesame brioche bun with white onion confit, mature cheddar, heritage tomato and gherkins. Cooked well done, served with French fries or sweet potato fries.*

Add to your liking:

Organic fried egg 5  
Streaky maple-cured bacon 5  
Turkey bacon 8

Native Lobster Roll 42  
*Steamed Scottish Lobster in lemon coleslaw, paprika avocado and celery.*  
*Served with Skinny fries*

## ROMAN PIZZA

Margherita <i>With San Marzano tomato, basil and buffalo mozzarella</i> <i>Vegan option available on request</i>	21
Truffle and cheese <i>White pizza with mature cheddar, mozzarella, parmesan flakes</i> <i>and truffle paste</i> <i>Vegan option available on request</i>	36

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, they have a fantastic texture

*With a fresh sea salt and nutty hazelnut finish.*

*Served with blinis, crème fraîche and traditional garnish*

## SALADS

Superfood Salad ✓ <i>Organic mung beans, alfalfa sprouts, cucumber, avocado, spring onion and pomegranate with calamansi dressing</i>	23
Traditional Caesar Salad <i>Crunchy romaine lettuce, sourdough croutons, aged parmesan shavings and Caesar dressing with Sicilian 'orcetto' anchovies</i>	20
Mixed Salad ✓ <i>Crispy salad seasonal leaves with tomato, cucumbers, carrots, sweetcorn, radish and beetroots with vinaigrette dressing</i>	18
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 12

Miele

*Toasted peanuts, honey, Amalfi lemon*

Lucente

*Mandarin, Yogurt, Opalys Chocolate*

Orchid

*Tahitian vanilla, Madagascan Bourbon vanilla, pecan*

Natele

*Hazelnut, white truffle and chocolate*

14

TORTE/CAKES

Black Caprese

*White and dark almond, black olives, Manjari chocolate*

12

Hazelnut Slice

*Hazelnut, milk and dark Gianduja chocolate*

10

## DESSERTS

Tiramisu <i>Mascarpone, Colombian single origin coffee, Parisian roasted coffee blend, tiramisu sorbet</i>	16
Trilogia <i>Single origin Macaé chocolate, Azelia chocolate, Dulcey chocolate, Polynesian vanilla</i>	16
Giallo Milano <span style="color: green;">V</span> <i>Saffron, Alphonso mango, maple syrup</i>	16
Giardino <i>Fresh, candied and dried fruit salad, aromatic herbs, star anise gel, lemon soup</i>	14
AFFOGATO <i>Two scoops of ice cream of your choice and Espresso Coffee</i>	15



## 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*

## 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

## 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

## DRAGEES

Chocolate-coated and dusted pralines ( <i>85g serving</i> ) <i>Piedmont hazelnut, Sicilian almond or Tuscan peanut</i>	15
Dragees to take away ( <i>Box, 85g</i> )	18

## VINI

### CHAMPAGNE

	<i>125ml</i>	<i>750ml</i>
Ruinart 'R' Brut NV	21	105
Ruinart Blanc de Blanc NV	28	145
Ruinart Blanc de Blanc NV	28	310
Magnum Ruinart Rose' NV		145
Moet Chandon Brut Imperial NV	190	120
Moet Chandon Grand Vintage 2009		145
Moet Chandon Rose NV		
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	19	95
Ca' Del Bosco Brut NV		85
Monterossa Coupe Dosage Zero NV		
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 Gernerie 2021, Loire, France	17	68
Nicholeo, Podernuovo Palazzone 2019, Tuscany, Italy	18	72
Chablis 1 <sup>er</sup> 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 Pio	22	88
Cesare Barolo 2017, Piedmont, Italy	26	128

## FINE WHITE WINE

	<i>125ml</i>	<i>750ml</i>
'Cervaro della Sala', Antinori 2017, Umbria, Italy	35	160
Puligny Montrachet 1er Cru, 'Champ Gain' 2018, Burgundy	45	198
'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

	<i>125ml</i>	<i>750ml</i>
Gevrey Chambertin 1er Cru 'La Combe aux Moines' 2014, France	35	178
Tignanello, Marchesi Antinori 2016, Tuscany, Italy Ornellaia,	60	365
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		215
'Masseto' Tenuta dell'Ornellaia 2017, Tuscany, Italy		1260
'Solaia', Marchesi Antinori 1975, Tuscany, Italy		600
Close de Tart Mommessin 2006, Burgundy, France		1450
Opus One 2012, Napa Valley, USA		980

## COCKTAILS

### SIGNATURE SELECTION

18

The Bulgari Cocktail

Bombay Gin, Aperol, Orange juice, pineapple juice, lime juice

The Margarita Italiana

*Patron Silver tequila, Aperol, Cointreau, lime, agave nectar*

Negroni Mediterraneo

N3 gin, Punt e Mes, Campari Bitter, tangerine

Amalfi Martini

Limoncello, lemon, sugar, basil, black pepper

Palermo Oldfashioned

Woodford Rye, amaro nonino, Vanilla

Mango #5

Bacardi 8 rum, Mango, lime, sage

Notorious F.I.G

Hennessy VS, lemon, figs, vanilla

Don't shot me Santa

Hennessy VS, creme de mure, bergamot, lemon, cinnamon,  
Calvados & almonds foam, egg white

## 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 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

*Ginger, lemon or mint* 7

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*

## BEVANDE

Coca-Cola, Diet Coke, Coke Zero 200ml  
6

London Essence Crafted soda and Tonics: 200ml

Tonic Water, Soda Water 6

Ginger Beer, Ginger Ale 6

White Peach and Jasmine Soda 6

Blood Orange and Elderflower Tonic 6

Pomelo and Pink Pepper Tonic 6

FRESH JUICES 200ml

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

COLD PRESS JUICES 10

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

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

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

## WATER

STILL 250ml 750ml  
Acqua Panna 4 7

SPARKLING  
San Pellegrino 4 7