

THE LOUNGE

The Bvlgari Hotel London has commenced an exciting redesign of its bar and restaurant, with a new concept to be announced shortly.

During this time, our lounge serves continental breakfast, lunch and dinner. The patisserie offers cakes and pastries made daily in-house by Daniele Maresca our Pastry Chef. A curated selection of drinks and cocktails is available and made tableside by our bartenders. The lounge is open daily from 8am to midnight.

The Breakfast Room is open from 7am to 12pm each morning and features a live cooking station, a delicious buffet and an a la carte menu of classic and international options.

For our residents, The Bvlgari Suite Lounge on the 5th floor provides a private space, with extensive drinks and dining options from midday until midnight in a relaxed setting. A unique selection of vintage and rare cigars is available to purchase.

SMALL BITES

	Burrata Pugliese	12
✓	<i>Datterino tomatoes and basil</i>	
	Carciofi alla Romana	14
✓	<i>Braised artichoke hearts, mint, garlic and extra virgin olive oil</i>	
	Italian cold cuts	19
	<i>Selection of fine Italian charcuterie served with Taralli: Giardiniera Culatello di Zibello DOP, Parma ham, finocchiona, mortadella and venison prosciutto</i>	
	Finger sandwiches	18
	<i>A selection of vegetarian, salmon and meat sandwiches with vegetable crisps</i>	
	Piadina	12
	<i>Flatbread filled with Parma ham, stracchino and rocket</i>	
	Cheeseburger beef sliders (2 pieces) (cooked well done)	16
	<i>Angus beef mince, tomato, red onion and pickled gherkin</i>	

MAIN DISHES

	London smoked salmon	21
	<i>Royal fillet of smoked salmon with soda bread, coleslaw and lemon</i>	
	Mezze penne	18
✓	<i>Fresh tomato and basil sauce</i>	
	Superfood salad	22
✓	<i>Mung beans, alfalfa sprouts, cucumber, avocado, spring onions and pomegranate with calamansi dressing</i>	
W	Add to your liking:	
	Corn-fed chicken breast	16
	Smoked salmon	10
	Fillet of salmon	13
	Giant king prawns	20
	Cob salad	20
	<i>Chicken, Castleton blue cheese, crispy bacon, tomato, avocado and lettuce with vinaigrette dressing</i>	

 Selection recommended by our Workshop gymnasium.

Available from 12pm to 10.30pm.

Please ask our team for information on food allergens or any special dietary requirements.

A discretionary 12.5% service charge will be added to your bill.

Prices are in £, inclusive of VAT.

MAIN DISHES

Traditional Caesar salad	18
<i>Add to your liking:</i> Corn-fed chicken breast	16
Fillet of salmon	13
Giant king prawns	20
Bulgari Club sandwich	20
<i>Grilled chicken, tomato, lettuce, hard-boiled hen's egg, maple-cured bacon and mayo. Served on your choice of bread, with sweet potato fries</i>	
Grilled beef fillet	45
<i>250g of prime beef from the Lake District Farmers served with Portobello mushrooms and roasted plum tomatoes</i>	
Grilled Wagyu beef burger (cooked well done)	26
<i>Caramelised onions, cheddar cheese, iceberg lettuce, Marie-Rose sauce and French fries</i>	

DESSERTS

Tiramisù	10
Raspberry cheesecake	12
Vanilla crème brûlée	10

HOMEMADE PASTRIES

7

Please ask our team for today's selection

BABBI WAFERS

38

A gift box of 16 vanilla cream wafers covered with dark chocolate

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A discretionary 12.5% service charge will be added to your bill.

Prices are in £, inclusive of VAT.

CHAMPAGNE BY THE GLASS

"First Champagne first. Get the Champagne."

Winston Churchill

BRUT

		125ml	750ml
R de Ruinart	nv	18	105
Ruinart Blanc de Blancs	nv	24	165

ROSÉ

Ruinart	nv	25	128
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CAVIAR OSCIETRA KING'S SELECTION 50g

Served with blinis, crème fraîche and traditional garnish

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.

185

CAVIAR AQUITAINE KING'S SELECTION 30g

Served with blinis, crème fraîche and traditional garnish

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 seasalt and nutty hazelnut finish.

95

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CHAMPAGNE

BRUT

750ml

R de Ruinart	nv	105
Perrier-Jouet - Grand Brut	nv	125
Bollinger - Special Cuvée	nv	145
Veuve Clicquot	nv	155
Krug - Grande Cuvée	nv	390

BLANC DE BLANCS

Ruinart Blanc de Blancs	nv	165
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ROSÉ

Ruinart	nv	128
Laurent Perrier	nv	185
Krug	nv	635

CHAMPAGNE - VINTAGE

BRUT

750ml

2009 Dom Pérignon	325
2000 Dom Pérignon P2	675
1998 Krug - Vintage	575

BLANC DE BLANCS

2004 Dom Ruinart	325
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ROSÉ

2005 Dom Pérignon	775
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WINE

WHITE

	175ml	750ml
2017 Tre Fili - Veneto - Italy <i>100% Pinot Grigio</i>	12	48
2017 Sancerre Blanc - G. Fiou - Loire Valley - France <i>100% Sauvignon Blanc</i>	16	76
2017 Chablis 1 ^{er} Cru - G.Tremblay - Côte de Lechet - France <i>100% Chardonnay</i>	21	84

RED

2017 Frentano DOC - Montepulciano d'Abruzzo - Italy <i>Montepulciano blend</i>	12	48
2015 Mathilde - Clos Saint-Michel - Côtes Du Rhône - France <i>80% Grenache and 20% Syrah</i>	13	52
2013 Haut Médoc - Château Sénéjac - Bordeaux - France <i>55% Cabernet Sauvignon, 33% Merlot, 7% Cabernet Franc, 5% Petit Verdot</i>	20	80
		375ml
2013 St-Emilion Grand Cru - La Croix Chantecaille - France <i>80% Merlot, 20% Cabernet Franc</i>		45

Please ask our team for a full wine list.

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APERITIVO TROLLEY

Drinks prepared at your table by our experienced bartenders.

	50ml
Martini	18
Negroni	18
Aperol Spritz	18
Gin & Tonic	
<i>Gin of your choice (please see below) with a mixer at £5</i>	

GIN

	50ml
ENGLAND	
Bombay Sapphire	12
Tanqueray N° Ten	14
GERMANY	
Monkey 47	18

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VODKA

	<i>50ml</i>
Belvedere	12
Grey Goose	13
Beluga Gold Line	40

TEQUILA

	<i>50ml</i>
BLANCO	
Patron Silver	12
REPOSADO	
Patron Reposado	15
ANEJO	
Don Julio - 1942	45

RUM

	<i>50ml</i>
Bacardi Carta Blanca	12
Santa Teresa - 1796	16
Zacapa 23 yrs	18

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The **MACALLAN**[®]

HIGHLAND SINGLE MALT
SCOTCH WHISKY

*If there is royalty in the whisky world, it belongs to Scotland,
and if there is a king of Scotch whisky, it's The Macallan.*

		<i>50ml</i>
Macallan - Double Cask	12 yrs	16
Macallan - Triple Cask	12 yrs	18
Macallan - Sherry Cask	12 yrs	20
Macallan - Triple Cask	18 yrs	56
Macallan - Sherry Cask	18 yrs	58
Macallan - Rare Cask Black		150
Macallan - Reflexion		235
Macallan - Sherry Cask	30 yrs	560

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COGNAC

	50ml
Hennessy Fine de Cognac	12
Hennessy - Paradis	150



LOUIS XIII

Piery Martin
COGNAC GRANDE CHAMPAGNE

THINK A CENTURY AHEAD

Each decanter is the life achievement of generations
of cellar masters.

Since its origins in 1874, each generation of cellar master selects from our
cellars the oldest and most precious eaux-de-vie for LOUIS XIII.

Today, Cellar Master Baptiste Loiseau is setting aside our finest eaux-de-vie,
as a legacy to his successors for the coming century.

LOUIS XIII is a fragrance. The fragrance of time.

15mL.....	£98
25mL.....	£160
50mL.....	£290

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BEER

	330ml	
Peroni Red		7
Brewdog Vagabond Gluten Free IPA		8

SOFT DRINKS

FRESH JUICES

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

SOFT & SODA

	200ml	6
Coca-Cola, Diet Coke, Coke Zero		
Fever-Tree: Tonic, Ginger Ale, Ginger Beer, Bitter Lemon, Lemonade, Soda		

WATER

	250ml	750ml
STILL		
Acqua Panna	4	7
SPARKLING		
San Pellegrino	4	7
Perrier (330ml)		5

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HOT BEVERAGES

COFFEE

7

Espresso / Decaf Espresso / Macchiato

Cappuccino / Latte

Flat White / Americano

HOT CHOCOLATE

8

BLACK TEAS

7

Bvlgari 1884 Royal English / Bvlgari Earl Grey

Lapsang Souchong Imperial

GREEN TEAS

7

Sencha Fukujyu

Jasmine Pearls

FLAVOURED TEAS

7

Bvlgari Caramel and Chocolate

Bvlgari Pear and Apple

Orange Blossom Oolong

HERBAL AND THEINE FREE TEAS

7

Rooibos

Egyptian Camomile / Peppermint Rubbed / Decaffeinated Ceylon

FRESH INFUSIONS

7

Mint / Ginger / Lemon

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