

BVLGARI

HOTEL LONDON

IN-ROOM DINING

Available 08:00-14:30

Please dial 1180 to order.

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Food:

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Drinks:

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*Please ask your waiter for advice on food allergens or any special requirements.
A discretionary 12.5% service charge will be added to your bill. Prices are in £, inclusive of VAT.*

BREAKFAST

CONTINENTAL 25

Bakery basket with assorted traditional Yorkshire jams, honey and butter.

Freshly baked croissant, pain au chocolat, raisin roll, seasonal fruit Danish and baguette.

Organic plain or fruit yogurt.

Fresh juice, tea, coffee.

ENGLISH 30

Bakery basket with assorted traditional Yorkshire jams, honey and butter.

Freshly baked croissant, pain au chocolat, raisin roll, seasonal fruit Danish and baguette.

Your choice of free-range eggs served with toast and garnishes:

Maple-cured streaky bacon, Cumberland sausage, tomato, baked beans and mushrooms.

Organic plain or fruit yogurt, and organic gourmet muesli.

Fresh juice, tea, coffee.

BREAKFAST

AMERICAN

25

Bakery basket with peanut butter, assorted traditional Yorkshire jams, honey and butter.

Freshly baked croissant, pain au chocolat, raisin roll, seasonal fruit Danish and baguette.

Fried free-range eggs served with maple-cured streaky bacon, Cumberland sausage.

Pancakes.

Served with Canadian maple syrup or chocolate sauce.

Fresh juice, tea or coffee.

BREAKFAST

W O R K S H O P

Workshop Gymnasium, London's premier health and fitness destination, is located within Bvlgari Spa London and offers a multidisciplinary approach to wellness including personalised training, boxing, Pilates, Yoga and meditation.

W Dishes marked by the Workshop symbol have been selected by our resident trainers for their nutritional benefits.

HEALTHY BREAKFAST 35

'Green with Envy' healthy cocktail (avocado, spinach, celery, parsley and coconut water), or a spirulina or protein shake.

Egg white omelette.

Quinoa porridge cooked with coconut water.

Tea or barley coffee.

BREAKFAST

EGGS

Your choice of free-range eggs with three garnishes: <i>Maple-cured back or streaky bacon, Scottish oak smoked salmon, mushrooms, spinach, baked beans and tomatoes.</i>	15
Benedict (ham).	18
Royale (smoked salmon).	18
Scrambled free-range hen's eggs with Umbrian black truffle	36
W Crushed Hass avocado on sourdough bread. <i>Add free-range egg on top.</i>	15 10
Maple-cured bacon sandwich.	14

BREAKFAST

GARNISHES 5
Maple-cured back or streaky bacon, ham, chicken sausage, Cumberland pork sausage, Scottish oak smoked salmon (2019 Monde Selection Gold Award), 'Butler's Secret' cheddar cheese, mushrooms, tomatoes, Hass avocado.

BAKERY & PASTRY BASKET 11
Freshly baked croissant, pain au chocolat, raisin roll, seasonal fruit Danish and baguette.
Served with butter, assorted traditional Yorkshire jams, honey and chocolate spread.

SIDE OF TOAST 3
Rye, white, wheat, granary or sourdough.
Gluten free white or seeded bread

CLASSICS 16
Pancakes.
Served with maple syrup or chocolate sauce.

BREAKFAST

FRUITS

W Seasonal fruit salad. 13

YOGURTS 7

Organic natural or fruit yogurt.

Non-fat yogurt.

Greek yogurt (0% fat) served with walnuts and honey.

Choice of garnish 5

Berries, sliced banana or fresh fruit.

BREAKFAST

ORGANIC CEREALS

Coco pops, gourmet muesli. 8

Sugar free corn flakes, gluten free muesli, oat flakes. 8

W Porridge with jumbo oats (vegan). 8

Gluten free oats and quinoa granola. 9

Choice of garnish. 5

Berries, sliced banana or fresh fruit.

SMOOTHIES 11

Banana, milk and honey.

Mixed berries and full fat yogurt.

Fresh mango, orange juice and passion fruit

JUICES 8

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

BREAKFAST

HOT BEVERAGES

French press, espresso, 7
decaf espresso, macchiato.

Double espresso, cappuccino, 8
double decaf espresso, latte.

Tonino Lamborghini hot chocolate. 8
*Classic, hazelnut, Amaretto, mint,
hot pepper, orange and cinnamon.*

TEA SELECTION 8

Canton English breakfast, Earl Grey.

Jasmine earls, jade green.

Chamomile, triple mint, Moroccan mint.

Berry and hibiscus, wild rooibos, karma.

BREAKFAST

WORKSHOP HEALTH SHAKES

18

W Made from natural ingredients, and recommended by the team at Workshop, our resident gymnasium.

SUNRISE

Vanilla Pea Protein, oats, cinnamon, flax seed, peanut butter and your choice of rice or almond milk.

A delicious breakfast alternative that's naturally balanced with protein, healthy fats and carbohydrates.

BOOSTER

Chocolate Pea Protein, coffee shot, cinnamon and your choice of rice or almond milk.

This caffeine rich drink is naturally energising and packed with antioxidants.

BREAKFAST

ALKALINER

Workshop Essential Greens, coconut water, mint and spinach.

Our Alkaliner drink provides a wide range of nutrients and vitamins to restore your natural pH balance.

TUMMY TONIC

Chocolate Pea Protein, Paleo Fiber, mint, flax seed and your choice of rice or almond milk.

A great tasting smoothie designed to support healthy gut health and digestion.

MUSCLE UP

Chocolate Pea Protein, spinach, carnitine, cinnamon and your choice of rice or almond milk.

Protein packed and rich in vitamins K, C and A to support muscle growth and recovery.

Carnitine is not recommended for pregnant or breastfeeding clients

BREAKFAST

TRANQUILLITY

Vanilla Pea Protein, magnesium, mint, avocado and your choice of rice or almond milk.

A naturally calming and restorative smoothie designed to improve sleep.

ANTIOXIDANT

Paleo Greens, coconut water, mixed berries, mint and cinnamon.

Rich in fruit and vegetables to provide a potent source of anti-oxidants to help boost the immune system.

ALL-DAY MENU

SOUPS 12

Soup of the day.

STARTERS

Burrata Pugliese 12
Pachino's Datterino tomatoes and basil

Scottish oak smoked salmon 22
*Served with toasted country bread
and Dorset sour cream*

SANDWICHES

Club sandwich. 24
*Chicken, maple-cured bacon, tomato,
hard-boiled egg, lettuce and mayonnaise.*

Royal Club sandwich. 26
*Scottish smoked salmon, hass avocado, tomato,
lettuce, hard-boiled egg and mayonnaise.*

Served on your choice of bread, with French
fries.

ALL-DAY MENU

SALADS

Traditional Caesar salad. 22

Romaine lettuce, croutons, Parmesan cheese and Caesar dressing

Superfood salad (vegan). 20

Organic mung beans, alfalfa sprouts, cucumber, Hass avocado, spring onions and pomegranate with calamansi dressing

Add extra:

Roasted free range chicken 16

Giant king prawns 20

Scottish oak smoked salmon 10

Hass avocado 5

'Rosary' goat's cheese 5

ALL-DAY MENU

PASTA

Spaghetti, penne, tagliatelle or
gluten free spaghetti or penne pasta. 16
*Choice of tomato sauce, Bolognese
or cream and mushroom sauce.*

PIZZA

Margherita 23
Tomato, buffalo mozzarella, basil

Extra toppings (each): 4
*Pepperoni, anchovies, mixed vegetables,
tuna, mushrooms, ham, capers,
artichokes, pineapple.*

ALL-DAY MENU



sette by scarpetta

DISHES FROM SETTE BY SCARPETTA

Sette is London's modern Italian restaurant from New York City's Scarpetta restaurant family; bringing authentic Italian food from the heart of Manhattan with its own inimitable flair.

Short rib and bone marrow agnolotti. 19
Garlic chip, horseradish.

Ravioli cacio e pepe. 19
Charred leek, brown butter, sage.

ALL-DAY MENU

MAIN COURSES

Wagyu beef burger. 30
Cooked well done, with French fries.

W Fillet of Loch Var salmon. 30

Suffolk free range chicken breast. 28

Lake District fillet steak 220g. 46

All main courses are accompanied with roasted Portobello mushrooms and vine tomatoes. Please select one sauce to add.

Chinese fried rice. 17
Mixed vegetables, bean sprouts, spring onion, chilli, egg.

Add extra:

Free range roasted chicken 16

Giant king prawns 20

ALL-DAY MENU

SIDE DISHES 7

French fries or sweet potato fries

Creamy mash potatoes

White rice

Mixed leaf salad / spinach

Steamed tender stem broccoli

SAUCES 3

Peppercorn, rosemary, mushroom
or lemon

ALL-DAY MENU

TREATS, CHEESE & DESSERTS

Gianduiotto. <i>Gianduja chocolate, mandarin sorbet.</i>	12
Tiramisu	12
Seasonal fruit salad, raspberry sorbet.	13
Ice cream and sorbets. <i>Please ask for daily selections.</i>	8
Cheese board. <i>Gorgonzola, Taleggio, Goat Cheese, Pecorino di Fossa</i>	19

CHAMPAGNE AND WINE

CHAMPAGNE

BRUT

		<i>12.5cl</i>	<i>75cl</i>
R de Ruinart	nv	18	105
Bollinger <i>Special Cuvée</i>	nv		145
Dom Pérignon	2008	65	345
Cristal	2009		450

BLANC DE BLANCS

		<i>12.5cl</i>	<i>75cl</i>
Ruinart <i>Blanc de Blancs</i>	nv	28	145
Bruno Paillard <i>Réserve Privée</i>	nv		160

CHAMPAGNE AND WINE

ROSÉ

		<i>12.5cl</i>	<i>75cl</i>
Ruinart	nv	28	145
<i>Rosé</i>			
Ayala Brut Majeur	nv		130
<i>Rosé</i>			
Dom Pérignon	2006		775
<i>Rosé</i>			

ITALIAN SPARKLING

Franciacorta	nv	16	78
<i>Cuvée brut,</i>			
<i>Cazzago San Martino</i>			

CHAMPAGNE AND WINE

WHITE WINE

ITALY

		<i>17.5cl</i>	<i>75cl</i>
Pinot Grigio	2017	12	48
<i>Veneto - Tre Fili</i>			
Trebbiano D'Abruzzo	2017	13	52
<i>G.Masciarelli</i>			
IGT Veronese	2012		75
<i>Bianco Secco – Quintarelli</i>			
Colli Orientali Del Friuli	2012		160
<i>Terre Alte - Livio Feluga</i>			

FRANCE

Sancerre	2017	16	76
<i>G�rard Fiou</i>			
Chablis 1er Cru	2017	21	84
<i>Montmain - G�rard Tremblay</i>			
Chassagne-Montrachet	2015	28	115
<i>La Cani�re - Patrick Miolane</i>			
Costi�res de N�mes	2015		45
<i>Les Galets Dor�s - Ch�teau Mourgues Gr�s</i>			

CHAMPAGNE AND WINE

ROSÉ WINE

FRANCE

		<i>17.5cl</i>	<i>75cl</i>
Côtes de Provence Rosé	2017	14	59
<i>Enzo - Hermitage Saint-Martin</i>			

CHAMPAGNE AND WINE

RED WINE

17.5cl 75cl

ITALY

Chianti 2014 19 76
Podere Gamba - A A San Ferdinando

Montepulciano d'Abruzzo 2016 12 48
Frentano - Cantina Sociale Frentana

Emilia-Romagna 2007 21 85
Macchiona - La Stoppa

Barolo 2006 230
Ginestra Riserva - Paolo Conterno

FRANCE

Côtes Du Rhône 2014 13 52
Mathilde - Clos Saint-Michel

Haut Médoc 2012 20 80
Château Sénéjac

Givry 1er Cru "Champ Nalot" 2017 21 84
Domaine Parize

Pauillac 2002 500
Château Lynch-Bages

BAR

COCKTAILS

NEGRONI 15
Tanqueray, Cocchi Torino, Campari

OLD FASHIONED 15
*Woodford Reserve bourbon,
Angostura bitter, brown sugar*

CLASSIC MARTINI 15
*Belvedere Vodka or Bombay Gin,
Noilly Prat vermouth*

BAR

VERMOUTH

	<i>5cl</i>
Martini Rosso / Martini Extra Dry	10
Cocchi Americano	10

APERITIF & LIQUOR

	<i>5cl</i>
Absinthe Pernod	12
Benedictine	10
Pimm's N°1	9
Campari / Aperol	9

BEER

Peroni - Gran riserva, 50cl	7
Brewdog – Vagabond, 33cl <i>Gluten Free IPA</i>	8

PORTO

	<i>10cl</i>	<i>50cl</i>	<i>75cl</i>
Quinta do Vallado <i>Tawny, 10 yrs</i>	15	65	
Niepoort - l.b.v.		10	60

BAR

SCOTCH WHISKY, SINGLE MALT

5cl

HIGHLAND

Dalmore 15 yrs 18

SPEYSIDE

Balvenie, *Double Wood* 7 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

BAR

BLENDED

5cl

Chivas Regal 18 yrs 18

Johnnie Walker, *Black* 13

Johnnie Walker, *Blue* 45

BAR

IRISH WHISKEY

5cl

Bushmills	16 yrs	24
Jameson	18 yrs	25

JAPANESE WHISKY, BLENDED

5cl

Suntory Hakushu	12 yrs	25
Suntory Hibiki	17 yrs	65

AMERICAN WHISKEY BOURBON

5cl

Buffalo Trace		13
Jack Daniel's, <i>Single Barrel</i>		20

RYE

5cl

Sazerac Rye		14
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BAR

RUM		5cl
VENEZUELA		
Diplomatico, <i>Reserva</i>		15
GUATEMALA		
Zacapa	23 yrs	18
CUBA		
Bacardi	8 yrs	14
JAMAICA		
Wray and Nephew		13

BAR

VODKA	<i>5cl</i>
POLAND	
Absolut, <i>Elyx</i>	14
Belvedere	12
RUSSIA	
Stolichnaya, <i>Elit</i>	15
FRANCE	
Grey Goose	13
HOLLAND	
Ketel One	13

BEVERAGES

JUICE

Orange, grapefruit, apple,
pineapple, carrot or tomato. 8

SOFT & SODA

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

Fever-Tree bitter lemon or lemonade. 6

Fever-Tree tonic water or soda water. 6

WATER

STILL

	<i>25cl</i>	<i>33cl</i>	<i>75cl</i>
Acqua Panna, <i>Italy</i>	4		6.5
Evian, <i>France</i>		4.5	7
Fiji, <i>Fiji</i>		5	

SPARKLING

	<i>25cl</i>	<i>33cl</i>	<i>75cl</i>
San Pellegrino – Italy	4		6.5
Badoit, <i>France</i>		4.5	7
Perrier, <i>France</i>		5	7

BEVERAGES

COFFEE

French press, espresso, 7
decaf espresso, macchiato.

Double espresso, cappuccino, 8
double decaf espresso, latte.

TONINO LAMBORGHINI 8 HOT CHOCOLATES

These indulgent chocolate drinks are prepared to a traditional recipe, each with a unique and distinctive flavour.

Classic, hazelnut, amaretto, mint, orange and cinnamon, hot pepper.

BEVERAGES

TEA SELECTION

8

Canton English Breakfast

Based on the first English Breakfast tea created from high grade Chinese tea. Smooth and refreshing with a clean, complex flavour and soft aftertaste.

Earl Grey

A light, bright, black tea blended with the highest-grade, cold-pressed Calabrian bergamot oil.

Jasmine Pearls

Exotic aromatic floral notes enhance this mildest of green teas.

Jade Green

Easy-drinking green tea with a chestnut aroma.

Chamomile

Sweet and fragrant with a pleasing apple-like flavour.

BEVERAGES

Triple Mint

Peppermint and spearmint blended with a third mint called lemon balm because it has a citrus hint.

Moroccan Mint

Vietnamese wild green tea, spearmint, peppermint and a hint of sweet liquorice root.

Berry and Hibiscus

An entirely natural infusion of juicy whole berries, tart hibiscus and sweet liquorice root.

Wild Rooibos

Growing wild on the sun-kissed African plains, with notes of vanilla and sandalwood, it is naturally caffeine free.

Karma

A mix of ginger, fennel seeds, whole cardamom pods, liquorice root, rose petals and vanilla that is aromatic, refreshing and the ultimate non-alcoholic, caffeine-free infusion.