

THE BVLGARI LOUNGE

Offering the comfortable glamour and considered taste of a beautifully appointed modern Italian living room, the design of The Bvlgari Lounge pays homage to Bvlgari's heritage as the master of coloured gems.

Alongside Executive Chef Adriano Cavagnini's delicious 'salato' menu of Italian favourites and hotel lounge classics, our 'dolci' menu by Salvatore Mungiovino, Executive Pastry Chef, includes cakes 'Torte', Mono Porzioni for one, desserts and Il Cioccolato, Bvlgari's signature handcrafted chocolate gems.

All Torte, Mono Porzioni and Il Cioccolato are available to enjoy in The Bvlgari 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

Freshly baked pastries

Plain croissant served with butter and assorted jams	7
Seasonal jam filled croissant	7
Pain au raisin	7
Nutella custard brioche	7

Side of toast

Your choice of white, brown, granary, sourdough, rye bread, English muffin or seeded white gluten free bread. <i>Served with butter, assorted traditional Yorkshire jams and honey.</i>	5
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Savoury

Eggs Benedict (ham)	27
Eggs Royale (<i>Scottish oak-smoked salmon, locally & sustainably sourced</i>)	27
Crushed Hass avocado on sourdough bread (<i>Dairy Free</i>)	17
<i>Add free-range eggs on top</i>	11

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CAVIAR

Calvisius Ars Italica Oscietra Royal 30g

135

Extracted from the Russian Sturgeon, only the largest roe are selected for this elegant Italian caviar. With a subtle fruity and nutty flavour, and tones of dark brown to beige in colour. Considered to be one of the more notable caviars.

Aquitaine King's Selection 30g

110

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.

Oscietra King's Selection 50g

220

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.

Served with blinis, crème fraîche and traditional garnish

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ALL DAY DINING

Main menu available from 12:00 noon

STARTER AND SOUPS

Soup of the day	19
Minestrone soup (<i>Vegan, Gluten Free, Lactose Free</i>)	19
Tomato and basil soup (<i>Vegan, Gluten Free, Lactose Free</i>)	19
Red Lentil soup (<i>Vegan, Gluten Free, Lactose Free</i>) <i>Served with pitta bread and lemon</i>	19
Steamed shrimp dumplings (<i>Lactose Free</i>)	27
Royal cut Scottish smoked salmon (<i>Locally & Sustainably Sourced</i>) <i>Served with Imperial Caviar, toasted country bread and Dorset sour cream</i>	31
Burratina Pugliese (<i>Gluten Free</i>) <i>Served with Datterino confit tomatoes and basil with Essenza di Carma extra virgin Olive oil</i>	22
Selection of fine Italian charcuterie (<i>Lactose Free</i>) <i>With mixed olives and tomato antipasto, Giardiniera and 'Pizza fritta</i>	26
Beef bresaola <i>Thin slices aged 'parmigiano' shavings, grapefruit, and pickled vegetables</i>	25

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SALADS

Traditional Caesar salad	27
<i>Romaine lettuce, croutons, Parmesan shavings and Caesar dressing with Sicilian 'orcetto' anchovies</i>	
Superfood salad (Vegan, Gluten Free, Lactose Free)	28
<i>Organic mung beans, alfalfa sprouts, cucumber, Hass avocado, spring onions and pomegranate with Calamansi dressing</i>	
Roasted sesame Wakame salad (Vegan, Lactose Free, Gluten Free)	26
<i>Yuzu powder, goma dressing and fresh chilli</i>	
Caprese salad	26
<i>Grilled courgettes, basil oil, buffalo mozzarella</i>	
Mixed salad (Vegan, Gluten Free, Lactose Free)	20
<i>Crispy salad seasonal leaves with tomato, cucumbers, carrots, sweetcorn, radish and beetroots with vinaigrette dressing</i>	
Add to your liking:	
'Rosary' goat's cheese	7
Hass avocado	6
Mature cheddar cheese	7
Prosciutto Cotto	9
Ventresca di tonno	23
Two organic fried eggs	11
Corn-fed chicken breast	18
Scottish smoked salmon (Locally & Sustainably Sourced)	12
Roasted Scottish salmon fillet (Locally & Sustainably Sourced)	16
Giant king prawns	21

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LOUNGE CLASSICS

Native lobster roll <i>Steamed Scottish lobster in lemon coleslaw, paprika avocado and celery, served with skinny fries</i>	45
Corn-fed chicken shawarma wrap <i>With hummus and Lebanese pickles served with fries</i>	31
Club sandwich (<i>Lactose Free</i>) <i>Chicken, maple-cured bacon, tomato, organic hard-boiled egg, lettuce and mayonnaise. Served on your choice of bread, with French fries or sweet potato fries</i>	31
Royal Club sandwich (<i>Lactose Free</i>) <i>Scottish oak-smoked salmon (Locally & Sustainably Sourced), Hass avocado, tomato, organic hard-boiled egg, lettuce and mayonnaise Served on your choice of bread with French fries or sweet potato fries</i>	33

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Wagyu beef burger (<i>Lactose Free options available upon request</i>) <i>Served on a sesame brioche bun with white onion confit, mature cheddar, heritage tomato and gherkins, cooked well done, served with French fries or sweet potato fries</i>	38
Vegan Burger (<i>Vegan, Lactose Free</i>) <i>Served on a brioche bun with white onion confit, cheddar, heritage tomato and gherkins, served with French fries or sweet potato fries</i>	33
Margherita pinsa pizza (Roman, artisan style, oval pizza) <i>With San Marzano tomato, buffalo mozzarella and basil</i> <i>(Vegan and Lactose Free option available upon request)</i>	25
Truffle and cheese pinsa pizza (Roman, artisan style, oval pizza) <i>White pizza with mature cheddar, mozzarella, Parmesan flakes and truffle paste. (Vegan and Lactose Free options available upon request)</i>	37
Chinese fried rice, vegetables, bean sprouts, spring onion, chilli, egg	20
Add extra: <i>Corn-fed roasted chicken</i>	18
<i>Giant king prawns</i>	21
Add to your liking:	
Organic fried egg	6
Streaky maple-cured bacon	6
Turkey bacon	9

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CHEF'S SPECIALS

Corn-fed chicken breast 'Milanese' style <i>Cooked in butter and rosemary, served with rocket salad, Datterino tomato and balsamic vinegar</i>	44
A5 Kagoshima Wagyu striploin <i>Soya, garlic and roasted sesame oil</i>	95
Lake District Grilled Herwick Lamb <i>(Locally Sourced)</i> <i>Marinated with rosemary, thyme and garlic served with seasonal green vegetables potato fondant</i>	49

SIDE DISHES 9

<i>French fries or sweet potato fries</i>
<i>Creamy mashed potatoes</i>
<i>White rice</i>
<i>Mixed leaf salad</i>
<i>Spinach salad</i>
<i>Steamed tender stem broccoli</i>
<i>Mixed steamed vegetables</i>
<i>Tomato and onion salad</i>

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DOLCI

Tiramisu	18
<i>Coffee soaked Savoiardo biscuit, mascarpone cream, coffee ice cream</i>	
Macedonia	18
<i>Fresh fruit salad, fresh berries, raspberry sorbet</i>	
Pecan Vanilla Baklava tart	18
<i>Phyllo nest, crunchy pecan praline, vanilla ice cream</i>	
Lemon polenta cake	18
<i>Polenta sponge, lemon syrup, candied fruit orange ice cream</i>	
Chocolate caramel indulgence	18
<i>Caramel sponge, chocolate ganache, caramel mousse, infused orange ice cream</i>	
Homemade Christmas pudding	18
<i>Cognac infused dry fruit sponge, custard sauce, vanilla ice cream</i>	

AFFOGATO

Two scoops of ice cream of your choice, served with espresso coffee	15
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GELATO

Homemade gelato	(per scoop) 7
<i>Vanilla, Chocolate, Pistachio, Tiramisu, Stracciatella</i>	

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MONO PORZIONI

Mince pie cheesecake	14
<i>Brown butter sponge, crunchy praline biscuit base, caramel chantilly</i>	
Chestnut montebianco	14
<i>Chestnut biscuit, vanilla mousse, chestnut cream, candied orange</i>	
Delizia mandorla fennel arancia	14
<i>Almond sponge, orange compote, fennel almond creameaux</i>	
Foresta Nera	14
<i>Dark chocolate sponge, cherry compote, vanilla cream</i>	

TORTE

Gianduja cake	16
<i>Dark chocolate, Gianduja</i>	
Carrot cake	14
<i>Soft carrot sponge, cinnamon frosting, Dulcey chocolate shards</i>	
Traditional fruit cake	16
<i>Cherry, orange and red current sponge coated in crunchy nuts</i>	
Mini panettone	16
<i>Available in two flavours; Traditional orange and sultana or Chocolate chip</i>	

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'IL CIOCCOLATO'

Bvlgari's signature handmade 'chocolate gems'. Using the finest ingredients, these beautifully crafted chocolates capture subtle flavour notes in masterful and unexpected combinations.

CHOCOLATES

5

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

Fig and Balsamic: 80% dark chocolate, white fig, Modena superior balsamic

Orange and Honey: Milk chocolate ganache scented with Mountain Honey

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

Pistachio and Apricot: Sicilian pistachio ganache, apricot, dark chocolate

Porcini and Black Pepper: Dried porcini of Aquiterme, Sarawak black pepper, dark chocolate

BVLGARI GIFT BOX

Box of two	10
Box of five	30
Box of ten	50
Box of twenty-four	130
Box of fifty	260

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CHAMPAGNE

	<i>125ml</i>	<i>750ml</i>
Ruinart 'R' Brut NV	25	126
Ruinart Blanc de Blanc NV	35	215
Ruinart Rose' NV	32	194
Moet Chandon Brut Imperial NV		120
Moet Chandon Grand Vintage 2009		245
Moet Chandon Rose NV		145
Dom Perignon Brut 2013		520
Dom Perignon P2 'Second Plenitude' 2000		1020
Dom Perignon Rose 2006		945
Krug Grand Cuvee Brut NV		490
Krug Rose NV		835
Krug Vintage 1998		689

ITALIAN SPARKLING

Ca' Del Bosco Brut NV	95
Monterossa Coupe Dosage Zero NV	85
Monterossa Cabochon Serie N22 NV	178

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VINI

WHITE WINE	175ml	750ml
Collio Ribolla Gialla, Marco Felluga, Friuli, Italy	15	65
Sancerre Cherrier, Loire, France	18	68
Nicholeo, Podernuovo Palazzone, Tuscany, Italy	18	72
Chablis 1 ^{er} Cru, Domaine Vrignaud, Burgundy	25	105
ROSE WINE		
By Ott, Domaine Ott, Cotes de Provence, France	15	65
RED WINE		
Valpolicella, Allegrini, Veneto, Italy	15	60
Therra Podernuovo, Tuscany, Italy	19	76
'Il Seggio' Bolgheri, Poggio al Tesoro, Tuscany, Italy	22	88
Pio Cesare Barolo, Piedmont, Italy	32	149

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COCKTAILS

SIGNATURE SELECTION

The Bvlgari Cocktail <i>Bombay Gin, Aperol, orange juice, pineapple juice, lime juice</i>	22
The Margarita Italiana <i>Patron Silver tequila, Aperol, Cointreau, lime, agave nectar</i>	20
Negroni Mediterraneo <i>N3 gin, Punt e Mes, Campari Bitter, tangerine</i>	20
Amalfi Martini <i>Limoncello, lemon, sugar, basil, black pepper</i>	20
Palermo Old Fashioned <i>Woodford Rye, amaro nonino, Vanilla</i>	20
Mango #5 <i>Bacardi 8 rum, St Germain, mango, lime, sage</i>	20

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NON – ALCOHOL COCKTAILS

14

Bvlgari 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

Peroni Nastro Azzuro

9

Peroni Libera

9

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CAFFETTERIA

COFFEE *(Sustainable Certified)*

Our Musetti 1916 blend is Rainforest Alliance Certified, grown and harvested on farms and forests that follow sustainable practices.

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

Signature Mochaccino 10
An indulgent coffee with chocolate cream

CLASSICS: 8

Espresso

Double Espresso

Machiato

Cappuccino

Latte

Flat white

Americano

Cortado

HOT CHOCOLATE 9

Hot Chocolate prepared with Valrhona Celaya hot chocolate, luxuriously rich and creamy.

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TEA MENU

Our Canton selection of teas is beyond organic, some are biodynamic, and several are from abandoned tea farms where the plants grow wild. Others are from ancient tea trees in the forests of Yunnan and Vietnam.

Premium Tea

10

Blue Aurora: mallow flower, apple complex flavour, and notes of sweet milky oolong

Pouchong Green Tea: bursting with complex floral notes, an unforgettable flavour

Wild Rooibos Herbal Tea: sweet vanilla flavour with a sun-baked earthy sense of sandalwood

White Peach & Mango Black Tea: gorgeously delicate and fresh flavoured

Ali Shan Oolong Dark Green Tea: floral and fruity from the 'Ali Shan' mountain in Taiwan

Black Tea

7

English Breakfast Canton 1843: full-bodied with notes of malt, fig, and cocoa

Early Grey: with cold-pressed Calabrian bergamot oil and aromatic citrus notes

Lapsang Souchong: lightly smoked over pine wood embers

Wild Chai: Italian mandarin peel, cassia bark and cloves for a ginger spice flavour

Chocolate Noir: sophisticated, velvety dark blend, black tea with cocoa notes

Caramel Noir: with notes of caramel, toffee and cocoa

Lychee and Rose: the sweetness of lychee evokes a hint of Turkish Delight

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White Tea 7

Cristallo: famous white tea with notes of Italian peaches, papaya and rose

Green Tea 7

Dragon Well: a nutty aroma with notes of roasted chestnut.

Jasmine Pearls: Yunnanese green tea evoking honeydew melon and jasmine

Jade Green Tips: green tea with notes of chestnut

Moroccan Mint: green tea with liquorice, spearmint and peppermint.

Green Boost: Lemongrass, peppermint, green tea, ginger, liquorice, ginseng, rosemary.

Sencha Kabuse: umami flavour, vegetal undertones and a hint of tender leaf spinach.

Fresh Infusion Tea 7

Pressed ginger juice, lemon juice, lemon slices and fresh mint leaves

Caffeine Free Tea 7

Chamomile: sweet, fruity, mellow flavour with an aroma that evokes an orchard

Triple Mint: peppermint and spearmint, blended with lemon balm

English Breakfast: full-bodied flavour with oaky notes and gentle toffee undertones

Berry & Hibiscus: with cranberry, blueberry, strawberry, blackcurrant and rosehip

Lemon Verbena: elegant, pale green leaves burst with intense notes of lemon sherbet

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BEVANDE	200ml	
Coca-Cola, Diet Coke, Coke Zero	6	
London Essence Crafted Soda and Tonics:	6	
Tonic Water		
Soda Water		
Ginger Beer, Ginger Ale		
White Peach and Jasmine Soda		
Blood Orange and Elderflower Tonic		
Crafted Lemonade		
JUICES	9	
Orange, grapefruit, apple, pineapple, cranberry or tomato		
COLD PRESS JUICES	12	
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		
Tau (<i>locally sourced</i>)	4	7
SPARKLING		
Tau (<i>locally sourced</i>)	4	7

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