

THE LOUNGE

The cool glamour of The Lounge and its atmosphere of contemporary elegance is popular with visitors and Knightsbridge residents alike as a place for meeting with drinks and light food throughout the day.

The Lounge menu is full of tempting bites ideal to pair with drinks for lunch or dinner:

The patisserie serves indulgent Italian mignons available to enjoy in the Lounge or to take home and delicious healthy dishes also play their part to deliver a menu to suit everyone's taste.

FOOD MENU

Traditional minestrone soup	12
Soup of the day	12
London smoked salmon	21
<i>Royal fillet of smoked salmon with soda bread, coleslaw and lemon</i>	
Finger sandwiches	18
<i>A selection of vegetarian, salmon and meat sandwiches with vegetable crisps</i>	
W Mixed seaweed salad, toasted sesame dressing	23
W Superfood salad	22
<i>Mung beans, alfalfa sprouts, cucumber, avocado, spring onions and pomegranate with calamansi dressing</i>	
<i>Add to your liking:</i> Corn-fed chicken breast	16
Smoked salmon	10
Fillet of salmon	13
Giant king prawns	20
Niçoise salad	22
<i>Tuna, anchovies, greens and green beans, tomatoes, black Taggiascha olives, red onion, hard-boiled egg, new potatoes, organic olive oil and lemon</i>	
Traditional Caesar salad	18
<i>Crunchy romaine lettuce and croutons with parmesan and Caesar dressing</i>	
<i>Add to your liking:</i> Corn-fed chicken breast	16
Smoked salmon	10
Fillet of salmon	13
Giant king prawns	20
Bulgari Club sandwich	24
<i>Grilled chicken, tomato, lettuce, hard-boiled hen's egg, maple-cured bacon and mayo. Served on your choice of bread, with French fries</i>	
Cheeseburger beef sliders (2 pieces)	18
<i>Angus beef mince, tomato, red onion and pickled gherkin</i>	
Grilled Wagyu beef burger (cooked well done)	28
<i>Caramelised onions, cheddar cheese, iceberg lettuce, Marie-Rose sauce and French fries</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.

DESSERTS

Cake of the week	6
Tiramisù	10
Plate of sliced papaya	12
Plate of sliced mango	10
Seasonal fruit salad, raspberry sorbet	12

PASTICCERIA MIGNON

A selection of mini Italian pastries to eat in or to take away.

Choco noisette / Exotic delice / Black forest cube

Pistachio and raspberry sandwich / Coda di Aragosta / Cannoli

A selection of 2	9
A selection of 4	18



A selection of 8 in Bvlgari gift box

45

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HEALTHY SELECTION TO ENJOY IN THE LOUNGE

FRESH JUICES 7

Freshly squeezed orange juice

Grapefruit, apple, pineapple, cranberry or tomato

COLD PRESS JUICES 10

Golden Girl (*Turmeric, carrot, pineapple, lemon, ginger*)

Rockin' Beet (*Beet, carrot, apple, lemon, ginger*)

Soul Kick (*Apple, pineapple, lemon, ginger*)

W[•]WORKSHOP HEALTH SHAKES 18

Please allow 15 minutes for preparation.

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

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

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

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

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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	28	145
2008 Dom Pérignon		65	345

ROSÉ

Ruinart	nv	28	145
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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 BY THE BOTTLE

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	145
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ROSÉ

Ruinart	nv	145
Laurent Perrier	nv	185
Krug	nv	635

CHAMPAGNE - VINTAGE

BRUT

750ml

2009 Dom Pérignon		345
2002 Dom Pérignon P2		675
1998 Krug - Vintage		575

ROSÉ

2005 Dom Pérignon		775
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WINE

WHITE

	175ml	750ml
2017 Nicoleo Podernuovo - Giovanni Bvlgari - Italy <i>Grechetto and Chardonnay</i>	12	48
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

ROSE

2017 Enzo - Hermitage Saint-Martin - Provence - France <i>Cinsaut - Grenache - Mouvedre blend</i>	14	59
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RED

2015 Therra Podernuovo- Giovanni Bvlgari - Italy <i>100% Sangiovese</i>	12	48
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

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COCKTAILS

SAN REMO	14	SPRITZ TROPICALE	13
Buffalo Trace Bourbon, St. Germain, Antica Formula, Campari, Citrus		Aperol, Cedrata Tassoni, Mango, Prosecco	
IL BANDITO - 'THE BANDIT'	13	VESPER LYND	14
Peperoncino infused Vida Mezcal, Cointreau, Black Lava Salt		Kaffir Bombay, Grey Goose Citron, Grand Marnier	
MARGHERITA ITALIANA	13	LA DOLCE VITA - 'THE GOOD LIFE'	14
Tapatio Blanco, Aperol Aperitif, Cointreau, Lime		Belvedere, Crème de Peche, Berry Sherbet, Lemon and Prosecco	
PALERMO OLD FASHIONED	14	NEGRONI	15
Rittenhouse Rye, Nonino Amaro, Vanilla Bean Simple Syrup		Tanqueray, Cocchi Torino, Campari	
NEGRONI MEDITERRANEO	13	APEROL SPRITZ	15
Bombay Sapphire, Watermelon infused Campari, Cocchi, Basil Spritz		Aperol, Prosecco and soda	

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50ml

ENGLAND

Bombay Sapphire 12

Tanqueray N° Ten 14

GERMANY

Monkey 47 18

SCOTLAND

Hendrick's 13

VODKA

50ml

Belvedere 12

Grey Goose 13

Beluga Gold Line 40

TEQUILA

50ml

BLANCO

Patron Silver 12

REPOSADO

Patron Reposado 15

ANEJO

Don Julio - 1942 45

RUM

50ml

Bacardi Carta Blanca 12

Diplomatico - Reserva 15

Zacapa 23 yrs 18

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SCOTCH WHISKEY - SINGLE MALT

50ml

HIGHLAND

Glenmorangie The Original

13

ISLAY

Lagavulin 16yrs

18

SCOTCH WHISKEY - BLENDED

50ml

Chivas Regal 18yrs

18

Johnnie Walker Black

13

Johnnie Walker Blue

45

JAPANESE WHISKY

50ml

Suntory Hibiki Japanese Harmony

22

AMERICAN WHISKY

50ml

TENNESSEE

Jack Daniel's Gentleman Jack

13

BOURBON

Woodford Reserve

14

COGNAC

50ml

Hennessy Fine de Cognac

12

Hennessy xo

28

Louis XIII

15ml 98

25ml 160

50ml 290

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BEER

	330ml	
Peroni Red		7
Brewdog Vagabond Gluten Free APA		8

SOFT DRINKS

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

Espresso / Decaf Espresso / Americano / Macchiato / Flat White 7

Cappuccino / Latte 8

Customise your coffee and print any picture from your phone onto your cappuccino or latte. Ask a team member for further information.

TONINO LAMBORGHINI HOT CHOCOLATES 8

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



Tonino Lamborghini

ESPRESSO

Classic

A traditional superior quality cocoa

Hazelnut

Chocolate and hazelnut: a perfect match

Amaretto

A bitter-sweet and delicate flavour

Mint

Sweet chocolate balances with the warmth and freshness of mint

Orange and cinnamon

A fragrant and fruity blend

Hot pepper

A surprising and pleasing pairing - sweetness of chocolate with the piquancy of pepper

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CANTON TEAS

7

BLACK TEAS

Canton 1843

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.

English Breakfast Decaf

The warm embrace of a glorious English Breakfast tea, without the caffeine kick.

GREEN TEAS

Dragon Well

Tender leaves from wild-grown trees yield a complex, green tea with chestnut notes.

Jasmine Pearls

Exotic aromatic floral notes enhance this mildest of green teas.

Moroccan Mint

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

WHITE TEA

Silver Needle

Plump, soft young silvery tea buds deliver a smooth, delicate infusion.

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HERBAL INFUSIONS

Wild Rooibos

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

Chamomile

Sweet and fragrant with a pleasing apple-like flavour.

Triple Mint

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

Berry and Hibiscus

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

NATURALLY-FLAVOURED TEAS

Chocolate Noir

A velvety black tea mixed with Peruvian cocoa nibs and Madagascan vanilla pod.

Lychee and Rose Noir

Chinese black tea blended with pure extracts of lychee fruit and rose.

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