

THE
BVLGARI SUITE
LOUNGE



CIGAR SHOP

Internationally renowned cigar merchant Edward Sahakian's eponymous Cigar Shop has established itself as the premier destination for connoisseurs in search of truly exceptional vintage cigars.

Specialising in rare Havanas sourced from Edward Sahakian's private collection that are quite simply unobtainable elsewhere.

SMALL BITES

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

MAIN DISHES

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

WW 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
Add to your liking:	
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

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CHAMPAGNE

BRUT

		<i>125ml</i>	<i>750ml</i>
R de Ruinart	nv	18	105
Bollinger - Special Cuvée	nv		145
Dom Pérignon	2009	55	325
Cristal	2009		450

BLANC DE BLANCS

Ruinart Blanc de Blancs	nv		165
Bruno Paillard - Réserve Privée	nv		160

ROSÉ

Ruinart rosé	nv	25	128
Ayala Brut Majeur rosé	nv		130
Dom Pérignon rosé	2005		775

ITALIAN SPARKLING

Franciacorta - Cuvée brut			
Cazzago San Martino	nv	16	78

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WHITE WINE

ITALY

		<i>125ml</i>	<i>750ml</i>
Pinot Grigio - Veneto - Tre Fili	2017	12	48
Trebbiano D'Abruzzo - G.Masciarelli	2017	13	52
IGT Veronese - Bianco Secco Quintarelli	2012		75
Colli Orientali Del Friuli - Terre Alte Livio Feluga	2012		160

FRANCE

Sancerre - Gérard Fiou	2017	16	76
Chablis 1 ^{er} Cru - Montmain Gérard Tremblay	2016	21	84
Chassagne-Montrachet - La Canière P.Miolane	2014	28	115
Costières de Nîmes - Les Galets Dorés Château Mourgues Grès	2015		45

ROSÉ WINE

FRANCE

Côtes de Provence Rosé - Enzo Hermitage Saint-Martin	2015	14	59
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RED WINE

ITALY

		<i>125ml</i>	<i>750ml</i>
Chianti - Podere Gamba A A San Ferdinando	2014	19	76
Montepulciano d'Abruzzo - Frentano Cantina Sociale Frentana	2016	12	48
Emilia-Romagna - Macchiona La Stoppa	2007	21	85
Barolo - Ginestra Riserva Paolo Conterno	2006		230

FRANCE

Côtes Du Rhône - Mathilde Clos Saint-Michel	2014	13	52
Haut Médoc - Château Sénéjac	2012	20	80
Givry 1 ^{er} Cru "Champ Nalot" Domaine Parize	2016	21	84
Pauillac - Château Lynch-Bages	2002		500

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COCKTAILS

18

FORGET ME NOT

Spicy, warm and fruity

Patron Tequila, Mango Spicy Curd, Cointreau Blood Orange, Citrus

THE FLYING CUCUMBER

Not much to say...try it

Hendricks Gin, Aromatic Grass Syrup, Cucumber Fluff, Citrus

PENICILLIN (2005)

From one of the most iconic bars in NY 'Milk & Honey'

Monkey Shoulder, Ginger, Honey, Citrus

SIDECAR (1920's)

Probably one of the most debated but delicious drinks

Rémy Martin 1738, Cointreau, Citrus

TWINKLE (2002)

A modern recipe, simple and tasty

Grey Goose, St.-Germain, Champagne

HEMINGWAY DAIQUIRI (1930's)

Created specifically on the famous writer's preference

Bacardi Carta Blanca, Grapefruit, Lime Maraschino

BVLGARI COCKTAIL

Bombay Sapphire, Aperol, Fresh Orange Juice,
Pineapple and Lime Juice

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COCKTAILS

18

TOMMY'S MARGARITA (1990's)

The best margarita you ever had

Patron Silver, Lime, Agave Nectar

ALMOST ORIGINAL

The closest to the original one

Fair, Double Tomato, Il Bar Bloody Mix, Tomato Juice, Citrus

NEGRONI #2

A nutty aromatic mix of ingredients from the north of Italy

Botanist, Hazelnut Liqueur, Martini Ambrato, Martini Bitter, Cynar

NEGRONI #4

Citrus and floral notes from Bergamot in this sweeter version

Star of Bombay, Americano Cocchi, Italicus

HEALTHY COCKTAILS

10

NO ALCOHOL

NATURAL ATTRACTION

Aloe Vera, Mango Juice, Lemon Juice and Eucalyptus

GREEN WITH ENVY

Avocado, Spinach, Celery, Parsley and Coconut Water

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VERMOUTH 50ml

Martini Rosso / Martini Extra Dry 10

Cocchi Americano 10

APERITIF & LIQUOR

Absinthe Pernod 12

Benedictine 10

Pimm's N°1 9

Campari / Aperol 9

BEER 330ml

Peroni Red 7

Brewdog Vagabond Gluten Free IPA 8

PORTO 100ml 500ml

Quinta do Vallado - Tawny 10 yrs 15 65

100ml 750ml

Niepoort - l.b.v. 10 60

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SCOTCH WHISKY - SINGLE MALT

50ml

HIGHLAND

Dalmore	15 yrs	18
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SPEYSIDE

Balvenie - Double Wood	17 yrs	28
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Aberlour	18 yrs	28
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ISLAND

Talisker	25 yrs	80
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ISLAY

Laphroaig - Quarter Cask		14
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Bowmore	17 yrs	25
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CAMPBELTOWN

Springbank	18 yrs	26
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LOWLAND

Auchentoshan - Three Wood		18
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BLENDED

Chivas Regal	18 yrs	18
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Johnnie Walker Black		13
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Johnnie Walker Blue		45
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IRISH WHISKEY 50ml

Bushmills	16 yrs	24
Jameson	18 yrs	25

JAPANESE WHISKY

BLENDED

Suntory Hakushu	12 yrs	25
Suntory Hibiki	17 yrs	65

AMERICAN WHISKEY

BOURBON

Buffalo Trace		13
Jack Daniel's - Single Barrel		20

RYE

Sazerac Rye		14
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RUM 50ml

VENEZUELA

Diplomatico - Reserva 15

GUATEMALA

Zacapa 23 yrs 18

CUBA

Bacardi 8 yrs 14

JAMAICA

Wray and Nephew 13

VODKA

POLAND

Absolut Elyx 14

Belvedere 12

RUSSIA

Stolichnaya - Elit 15

FRANCE

Grey Goose 13

HOLLAND

Ketel One 13

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GIN 50ml

ENGLAND

Sipsmith 10

Tanqueray - N° Ten 14

SCOTLAND

Hendrick's 13

TEQUILA

BLANCO

Olmeca Altos 13

Patron - Platinum 58

MEZCAL

Del Maguey - Chichicapa 22

CALVADOS

Château du Breuil - Pays d'Auge v.s.o.p. 14

Domaine Dupont 1930 210

COGNAC

Hennessy x.o. 50

Hine - Vintage 1928 450

ARMAGNAC

Baron de Sigognac 20 yrs 20

Château de Gaube - Darroze 1962 70

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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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