

## 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*

+44 (0)20 7151 1102 | [thebulgarilounge@bulgarihotels.co.uk](mailto:thebulgarilounge@bulgarihotels.co.uk)

*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 &amp; 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 &amp; 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 &amp; 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>	
Maritozzo alla Vaniglia	18
<i>Vanilla orange brioche, Tahiti vanilla Chantilly, pistachio ice cream, chocolate sauce</i>	
Chocolate caramel indulgence	18
<i>Caramel sponge, chocolate ganache, caramel mousse, infused orange 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**

Tartelletta Fichi & Tonka <i>Brown sugar short crust, fig jam, Tonka cream</i>	14
Delizia Bergamotto & Pera <i>Hazelnut dacquoise, pear compote, bergamot whipped ganache</i>	14
Foresta Nera <i>Dark chocolate sponge, cherry compote, vanilla cream</i>	14
Intreccio Coffee & Noci Pecan <i>Choux doughnut, crunchy pecan pralinato, caramel chantilly</i>	14

## **TORTE**

Gianduja cake <i>Dark chocolate, Gianduja</i>	16
Pistachio Essenza <i>Pistachio sponge, pistachio cream</i>	16
Carrot Cake <i>Soft carrot sponge, cinnamon frosting, Dulcey chocolate shards</i>	14
Lemon Drizzle <i>Lemon sponge, lemon and lime confit</i>	14

<b>BABBI</b> Box of 16 delicious Viennese wafers covered with dark chocolate	50
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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

Strawberry and Ricotta: Milk chocolate, strawberry and ricotta ganache, Madagascar vanilla

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

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

Jasmine: Jivara 40% milk chocolate, Jasmine tea leaves

### BVLGARI GIFT BOX

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 <sup>er</sup> 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  
Machiatto  
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

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

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*

### 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

Silver Needle: *famous white tea with notes of dried apricot and honeydew melon*

**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 slices or 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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<b>BEVANDE</b>	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		
<b>JUICES</b>	9	
Orange, grapefruit, apple, pineapple, cranberry or tomato		
<b>COLD PRESS JUICES</b>	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>		
<b>WATER</b>	250ml	750ml
<b>STILL</b>		
Tau ( <i>locally sourced</i> )	4	7
<b>SPARKLING</b>		
Tau ( <i>locally sourced</i> )	4	7

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