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 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 for food at 22:00 and 22:30 for drinks

For your kind information, we operate a minimum spend of £25 per person from 12 noon to 6 pm daily.

BREAKFAST

available whole day

Freshly baked pastries

served with assorted organic jams, honey and butter

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

Classic

Pancakes, Crepes, Belgium Waffle, or French Toast Served with maple syrup or chocolate sauce and berries	23

EGGS

Your choice of free-range eggs from Barradale farm in Kent two eggs any style served with a choice of toast	18

GARNISHES / *per item* Maple-cured back or streaky bacon, ham, chicken sausage, Cumberland pork sausage, Scottish oak-smoked salmon (locally & sustainably sourced), mature cheddar cheese, mushrooms, tomatoes, Hass avocado, turkey bacon, beef bacon, veal bacon	8

Eggs Benedict (*ham*)	27
Eggs Royale (*Scottish oak-smoked salmon, locally & sustainably sourced)*	27
Crushed Hass avocado on sourdough bread	17
Add free-range eggs on top	11
Toasted Bagel with cream cheese	18

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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 frâiche and traditional garnish

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ALL DAY DINING

STARTER AND SOUPS

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

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SALADS

Traditional Caesar salad 27
Romaine lettuce, croutons, Parmesan shavings and Caesar dressing with Sicilian 'orcetto' anchovies

Superfood salad *(Vegan, Lactose Free)* 28
Organic mung beans, alfalfa sprouts, cucumber, Hass avocado, spring onions and pomegranate with Calamansi dressing

Roasted sesame Wakame salad *(Vegan, Lactose Free)* 26
Yuzu powder, goma dressing and fresh chilli

Caprese salad 26
Grilled courgettes, basil oil, buffalo mozzarella

Mixed salad *(Vegan, Lactose Free)* 20
Crispy salad seasonal leaves with tomato, cucumbers, carrots, sweetcorn, radish and beetroots with vinaigrette dressing

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 45
Steamed Scottish lobster in lemon coleslaw, paprika avocado and celery, served with skinny fries

Corn-fed chicken shawarma wrap 31
With hummus and Lebanese pickles served with fries

Club sandwich *(Lactose Free)* 31
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

Royal Club sandwich *(Lactose Free)* 33
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

Spaghetti, penne, tagliatelle or fusilli pasta 25
Choice of tomato sauce, Bolognese or cream and mushroom sauce Vegan pasta and gluten free pasta available on request

Penne "Arrabbiata style" 26
with spicy tomato, garlic and parsley,

Mezzi rigatoni "carbonara" egg, parmesan pepper sauce 29
With pork guanciale or veal bacon, egg, parmesan pepper sauce

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Wagyu beef burger 38
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

Vegan Burger *(Vegan)* 33
Served on a brioche bun with white onion confit, cheddar, heritage tomato and gherkins, served with French fries or sweet potato fries

Margherita pinsa pizza (Roman, artisan style, oval pizza) 25
With San Marzano tomato, buffalo mozzarella and basil
(Vegan option available on request)

Truffle and cheese pinsa pizza (Roman, artisan style, oval pizza) 37
White pizza with mature cheddar, mozzarella, Parmesan flakes and truffle paste. (Vegan option available on request)

Chinese fried rice, vegetables, bean sprouts, spring onion, chilli, egg 20
(Lactose Free, Vegan option available on request)

Add extra: *Corn-fed roasted chicken* 18
Giant king prawns 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 44
Cooked in butter and rosemary, served with rocket salad, Datterino tomato and balsamic vinegar

A5 Kagoshima Wagyu striploin 95
Soya, garlic and roasted sesame oil

Lake District Grilled Herwick Lamb *(Locally Sourced)* 49
Marinated with rosemary, thyme and garlic served with Roman semolina gnocchi, Parmesan and tomato

SIDE DISHES 9

French fries or sweet potato fries
Creamy mashed potatoes
White rice
Mixed leaf salad
Steamed spinach
Steamed tender stem broccoli
Mixed steamed vegetables
Tomato and onion salad

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DOLCI

Tiramisu 18
Coffee soaked Savoiardo biscuit, mascarpone cream, coffee ice cream

Pecan Vanilla Baklava tart 18
Phyllo nest, crunchy pecan praline, vanilla ice cream

Sacher tart 18
Chocolate sponge, apricot confiture,dark chocolate cream, vanilla gelato

Macedonia 18
Fresh fruit salad, fresh berries, raspberry sorbet (Vegan, Lactose Free)

Mango Lime Pavlova 18
Pavlova nest, vanilla chantily, mango and lime compote.

AFFOGATO

Two scoops of gelato of your choice, served with espresso coffee 15

GELATO

Homemade gelato *(per scoop)* 7
Vanilla, Chocolate, Pistachio, Tiramisu

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MONO PORZIONI

Etna 14
Frangipane tart, Sicilia pistachio ganache, raspberry jam

Delizia Fichi e Zafferano 14
Gluten free crumble, almond cake, fig jam, saffron namelaka, vanilla chantilly

Pear vanilla harmony 14
Vanilla sable, lemon dacquoise biscuit, spice pear compote, light vanilla mousse.

Bigné alla Nocciola 14
Chocolate choux bun, hazelnut cream, salted jivara ganache

Tentazione al cioccolato 14
Chocolate sable, Manjari 64% mousse, Guanaja 70% ganache, dark mirror glaze

TORTE

Gianduja cake 16
Dark chocolate, Gianduja

Lemon drizzle cake 16
Soft lemon sponge soaked with fresh lemon syrup.

Caramel pecan cake 16
Soft sponge cake made with caramelized banana cinnamon and pecan nuts.

Almond cake 16
Almond sponge cake, Amarena cherries, almond flakes

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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*

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

Fig & Balsamic: *80% dark chocolate, white fig, Modena superior-quality balsamic vinegar*

Trentino: *Madagascan milk chocolate, orange, mountain honey, honeycomb*

Jasmine: *Jivara 40% milk chocolate, Jasmine tea leaves*

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

	125ml	*750ml*
Ruinart 'R' Brut NV	25	126
Ruinart Rose' NV	32	194
Ruinart Blanc de Blanc NV		215
Moet Chandon Brut Imperial NV		120
Moet Chandon Grand Vintage 2009		245
Moet Chandon Rose NV		145
Dom Perignon Brut 2013		590
Dom Perignon P2 'Second Plenitude' 2000		1020
Dom Perignon Rose 2009		1150
Krug Grand Cuvee Brut NV		490
Krug Rose NV		835
Krug Vintage 2008		789

SPARKLING WINE

Ca' Del Bosco Brut NV	105
Wild Idol – alcohol free	90

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VINI

WHITE WINE	*175ml*	*750ml*
St. Magdalener, Pinot Grigio, Alto Adige, Italy	15	60
Podernuovo Palazzone, NicoLeo, Tuscany, Italy	18	72
Cedrick Bardin, Sancerre, Loire, France	19	80
Bernard Defaix, Chablis 1erCru Côte de Lechet, Burgundy	26	110

ROSE WINE		
By Ott, Domaines Ott, Cotes de Provence, France	15	65

RED WINE		
Allegrini, Valpolicella, Veneto South, Italy	15	60
Podernuovo Palazzone, Therra, Tuscany, Italy	19	78
Casale dello Sparviero, Chianti Classico G.S., Tuscany, Italy	22	98
Luigi Oddero, Barolo, Piedmont, Italy	34	144

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COCKTAILS

SIGNATURE SELECTION

The Bvlgari Cocktail 22
Amazzoni Gin, Aperol, orange juice, pineapple juice, lime juice

The Margarita Italiana 21
Patron Silver tequila, Aperol, Cointreau, lime, agave nectar

Negroni Mediterraneo 18
N3 gin, Punt e Mes, Campari Bitter, tangerine

Amalfi Martini 18
Limoncello, lemon, sugar, basil, black pepper

Palermo Old Fashioned 22
Woodford Rye, amaro nonino, Vanilla

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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
Peroni Nastro Azzuro	9
Peroni Libera Alcohol free	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 12

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*

Honey Orchid Oolong Tea: *sweet floral and mineral flavour notes, orchid honeyed taste*

Black Tea 9

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

Early Grey: w*ith 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*

*L*ychee and Rose: *the sweetness of lychee evokes a hint of Turkish Delight*

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White Tea 9

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

Silver Needle: *honeydew, delicate, bliss*

Green Tea 9

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.*

Fresh Infusion Tea 9

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

Caffeine Free Tea 9

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 Crafted Lemonade	
JUICES Orange, grapefruit, apple, pineapple, cranberry or tomato	9
COLD PRESS JUICES Evergreen - *apple, cucumber, celery, kale, spinach, lemon, ginger* Rise Up - *carrot, apple, ginger, lemon, beetroot* Golden Ratio - *apple, orange, turmeric, lemon*	12

WATER	*250ml*	*750ml*
STILL Tau *(locally sourced)*	4	7
SPARKLING Tau *(locally sourced)*	4	7

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