The Residence
Welcome to breakfast at The Residence

The Residence Breakfast Cart offers complimentary freshly baked sweet brioche Danishes for all in-house guests between 8am and 12pm

- Pear and almond brioche (228 kcal)
- Brioche au chocolat (180 kcal)
- Greek yoghurt with manuka honey, caramelised goji berries and granola (217 kcal)
- Seasonal fresh fruit (44 kcal)

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. Please note, our whisky is subject to availability. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT. Adults require around 2000 kcal per day.
In-house guests can also enjoy a selection of teas, coffees and soft drinks with our compliments.

### COFFEE

- **Americano** (0 kcal)
- **Latte** (100 kcal)
- **Decaffeinated** (0 kcal)
- **Macchiato** (19 kcal)
- **Espresso** (0 kcal)
- **Mocha** (105 kcal)
- **Cappuccino** (94 kcal)
- **Double espresso** (0 kcal)

### THE EAST INDIA COMPANY

#### LOOSE LEAF TEA

- **Black Tea** (0 kcal)
- **Royal Breakfast**
- **Orange Pekoe**
- **The Imperial Qing**
- **Lapsang Souchong**

#### Green Tea (0 kcal)

- **Jade Sword**
- **Saemidori Green Tea**

#### White Tea (0 kcal)

- **Golden Tips**

#### Oolong Tea (0 kcal)

- **Da Hong Pao**

#### Herbal Infusions (0 kcal)

- **Tropical Punch**

---

**Soft**

- **Bottled Water**
  - *Nordaq Still*
  - *Nordaq Sparkling*
- **Juices**
  - Fresh orange juice (96 kcal)
  - Fresh apple juice (220 kcal)
  - Fresh grapefruit juice (97 kcal)
  - Cranberry juice (113 kcal)
  - Tomato juice (56 kcal)
- **Sparkling**
  - Fever-Tree
  - Lemonade
  - Tonic
  - Naturally light tonic
  - Soda
  - Ginger beer
  - Mediterranean tonic
  - Coke
  - Diet Coke

---

Adults require around 2000 kcal per day.
Welcome to all-day dining at The Residence

The Residence Cart offers a complimentary selection of Mediterranean-inspired antipasti for all in-house guests between 12pm - 12am Sunday to Thursday, and 12am - 1.30am Friday to Saturday.

Pecorino and truffle grissini (92 kcal)

Chargrilled Romana artichokes with lemon and garlic (99 kcal per spoon)

Grilled piquillo peppers with goat’s cheese (83 kcal per spoon)

24-month-aged Parmigiano-Reggiano (21 kcal per cube)

Pickled wild garlic mushrooms with chilli and fennel seeds (56 kcal per spoon)

Sicilian Nocellara olives with rosemary and lemon (38 kcal per spoon)

Dressings (62 kcal per spoon)
Aged balsamic, chilli oil, extra virgin olive oil

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. Please note, our whisky is subject to availability. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT. Adults require around 2000 kcal per day.
**CoFFee**

- **Americano** (0 kcal)
- **Latte** (100 kcal)
- **Decaffeinated** (0 kcal)
- **Macchiato** (19 kcal)
- **Espresso** (0 kcal)
- **Mocha** (105 kcal)
- **Cappuccino** (94 kcal)
- **Double espresso** (0 kcal)

**SOFT**

- **Bottled Water**
  - Nordaq Still
  - Nordaq Sparkling

- **Juices**
  - Fresh orange juice (96 kcal)
  - Fresh apple juice (220 kcal)
  - Fresh grapefruit juice (97 kcal)
  - Cranberry juice (113 kcal)
  - Tomato juice (56 kcal)

- **Sparkling**
  - Fever-Tree Lemonade
  - Tonic
  - Naturally light tonic
  - Soda
  - Ginger beer
  - Mediterranean tonic
  - Coke
  - Diet Coke

**THE EAST INDIA COMPANY**

**LOOSE LEAF TEA**

- **Black Tea** (0 kcal)
- **Royal Breakfast**
- **Orange Pekoe**
- **The Imperial Qing**
- **Lapsang Souchong**

- **Green Tea** (0 kcal)
  - Jade Sword
  - Saemidori Green Tea

- **White Tea** (0 kcal)
  - Golden Tips

- **Oolong Tea** (0 kcal)
  - Da Hong Pao

- **Herbal Infusions** (0 kcal)
  - Tropical Punch

---

Adults require around 2000 kcal per day.
If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. Please note, our whisky is subject to availability.

A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT. Adults require around 2000 kcal per day.

**À LA CARTE**

*Served from 12pm – 10pm*

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spaghetti al pomodoro</td>
<td>403 kcal</td>
<td>16</td>
</tr>
<tr>
<td>Finished with freshly grated Italian hard cheese and baby basil</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Onion soup</td>
<td>298 kcal</td>
<td>12</td>
</tr>
<tr>
<td>With oven-baked Gruyère cheese and warm French baguette</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Steak tartare</td>
<td>282 kcal</td>
<td>18</td>
</tr>
<tr>
<td>Infused with kizami wasabi and shichimi-spiced egg yolk</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Superfood salad</td>
<td>259 kcal</td>
<td>15</td>
</tr>
<tr>
<td>Kale and pomegranate salad with chickpeas, apple and zesty tahini dressing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>King prawn linguine</td>
<td>747 kcal</td>
<td>22</td>
</tr>
<tr>
<td>With spinach, garlic and Amalfi lemon</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chargrilled filet mignon</td>
<td>989 kcal</td>
<td>40</td>
</tr>
<tr>
<td>With olive oil pomme purée, garlic and lemon tenderstem broccoli and truffle peppercorn sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grilled herbed lamb cutlets</td>
<td>830 kcal</td>
<td>32</td>
</tr>
<tr>
<td>With baked Japanese aubergine and hummus</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spiced buttermilk chicken Milanese</td>
<td>631 kcal</td>
<td>20</td>
</tr>
<tr>
<td>With rocket and aged Parmesan salad</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Steak tartare</td>
<td>282 kcal</td>
<td>18</td>
</tr>
<tr>
<td>Infused with kizami wasabi and shichimi-spiced egg yolk</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Superfood salad</td>
<td>259 kcal</td>
<td>15</td>
</tr>
<tr>
<td>Kale and pomegranate salad with chickpeas, apple and zesty tahini dressing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>King prawn linguine</td>
<td>747 kcal</td>
<td>22</td>
</tr>
<tr>
<td>With spinach, garlic and Amalfi lemon</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Adults require around 2000 kcal per day.

SIDE DISHES

Layered potato chips with paprika spice (593 kcal) 8

~

Rocket and aged Parmesan salad (187 kcal) 6

~

Wilted baby spinach with Amalfi lemon zest and garlic (71 kcal) 6

~

Warm French baguette (361 kcal) 5

~

San Marzano tomato, basil and goat’s cheese salad (292 kcal) 6

DESSERTS

Black forest gateau
Vanilla kirsch Chantilly, Amarena cherries, cherry bubbles (540 kcal) 11

~

Raspberry peach pavlova
Poached peaches, raspberry compote, vanilla cremeux (498 kcal) 12

~

The Residence artisan cheese selection (1698 kcal) 16
If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. Please note, our whisky is subject to availability. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>English Sparkling Wine</td>
<td>125ml</td>
<td></td>
</tr>
<tr>
<td><em>Gusbourne Brut Reserve 2018</em></td>
<td></td>
<td>15</td>
</tr>
<tr>
<td>Champagne</td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>Veuve Clicquot Yellow Label Brut NV</em></td>
<td></td>
<td>18</td>
</tr>
<tr>
<td><em>Billecart-Salmon Brut Rosé NV</em></td>
<td></td>
<td>25</td>
</tr>
<tr>
<td>White</td>
<td>175ml</td>
<td></td>
</tr>
<tr>
<td><em>Picpoul de Pinet, Belle Perle (Picpoul)</em></td>
<td></td>
<td>11</td>
</tr>
<tr>
<td>Languedoc, France 2022</td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>Creation (Viognier)</em></td>
<td></td>
<td>14</td>
</tr>
<tr>
<td>Hemel-en-Aarde, South Africa 2022</td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>De Loach (Chardonnay)</em></td>
<td></td>
<td>17</td>
</tr>
<tr>
<td>Russian River Valley, USA 2020</td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>Greywacke, Wild Sauvignon</em></td>
<td></td>
<td>19</td>
</tr>
<tr>
<td>(Sauvignon Blanc)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Marlborough, New Zealand 2021</td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>Chablis 1er Cru Vaillon, (Chardonnay)</em></td>
<td></td>
<td>21</td>
</tr>
<tr>
<td>Lamblin &amp; Fils</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Burgundy, France 2021</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Red

Old Vine, Gran Volante (Garnacha)  
Calatayud, Spain 2020
Saint-Amour, Les Grandes Mises,  
Mommessin (Gamay)  
Beaujolais, France 2020
Framingham (Pinot Noir)  
Marlborough, New Zealand 2021
Numina Corte, Bodegas Salentein  
(Malbec, Cabernet Sauvignon, Merlot)  
Valle de Uco, Mendoza, Argentina 2018
Rocca di Frassinello,  
Castellare di Castellina  
(Sangiovese, Merlot, Cabernet Sauvignon)  
Maremma, Tuscany, Italy 2017

---

Rosé

Belleruche Rosé M. Chapoutier  
(Grenache, Cinsault, Syrah)  
Côtes du Rhône, France 2021
La Chapelle, Château la Gordonne  
(Grenache, Syrah)  
Côtes de Provence, France 2021
If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. Please note, our whisky is subject to availability. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.

WINE BY THE BOTTLE

English sparkling wine
Brut
- Gusbourne Brut Reserve 2018  75
- Nyetimber Classic Cuvée NV  80
- Balfour Skye’s Blanc De Blancs 2014  95

Rosé
- Nyetimber Rosé NV  100

Champagne
Brut
- Veuve Clicquot Yellow Label Brut NV  85
- R de Ruinart Brut NV  95
- R Pol Roger White Foil Brut NV  110
- Ruinart Blanc de Blancs NV  140

~

Prestige Cuvée
- Rare Millesime 2008  275
- Dom Perignon Brut Vintage 2013  350
- Krug Grande Cuvée  425
- Louis Roederer Cristal 2009  600

~

Rosé
- Veuve Clicquot Rosé NV  120
- Billecart-Salmon Brut Rosé NV  125
- Laurent-Perrier Cuvée Rosé NV  140
White

Picpoul de Pinet, Belle Perle (Picpoul)  Languedoc, France 2022  42
Godello, Maruxa, Virgen de Galir (Godello) Valdeorras, Spain 2021  46
Creation (Viognier)  Hemel-en-Aarde, South Africa 2021  55
Scalunera, Torre Mora (Caricante) Etna, Sicily, Italy 2020  58
De Loach (Chardonnay)  Russian River Valley, USA 2020  72
Greywacke, Wild Sauvignon (Sauvignon Blanc) Marlborough, New Zealand 2021  78
Chablis 1er Cru Vaillon, (Chardonnay) Lamblin & Fils Burgundy, France 2021  85
Grosset, ‘Polish Hill’ (Riesling) Clare Valley, South Australia 2022  100
Château Olivier, Grand Cru Classé (Sémillon, Muscadelle, Sauvignon Blanc) Pessac-Léognan, Bordeaux, France 2019  120
Pouilly-Fumé, de Ladoucette (Sauvignon Blanc) Loire, France 2020  130
Chassagne-Montrachet, 1er Cru Morgeot, Clos de la Chapelle (Chardonnay) Domaine Duc de Magenta Burgundy, France 2020  210
If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. Please note, our whisky is subject to availability. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.
Chimney Rock (Cabernet Sauvignon)  180
Stag’s Leap District, Napa Valley, California 2016

Château de Beaucastel,  190
Châteauneuf-du-Pape Rouge (Grenache, Mourvèdre, Roussanne, Syrah)
Southern Rhône, France 2009

Barbaresco ‘Rabajà’, Bruno Rocca  200
(Nebbiolo) Piemonte, Italy 2016

Gevrey-Chambertin (Pinot Noir)  250
Domaine Claude Dugat
Burgundy, France 2017

Dessert Wine  125ml  Bottle
Vin Santo del Chianti ‘Serelle’,  14  42
Ruffino 37.5cl
Tuscany, Italy 2016
If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. Please note, our whisky is subject to availability. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.

<table>
<thead>
<tr>
<th>Beer</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peroni</td>
<td>6.5</td>
</tr>
<tr>
<td>Noam</td>
<td>7.5</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Spirits</th>
<th>50ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vodka</td>
<td></td>
</tr>
<tr>
<td>Belvedere</td>
<td>10</td>
</tr>
<tr>
<td>Tito's Handmade</td>
<td>12</td>
</tr>
<tr>
<td>Grey Goose</td>
<td>14</td>
</tr>
<tr>
<td>Nikka Coffey</td>
<td>16</td>
</tr>
<tr>
<td>Kauffman</td>
<td>16</td>
</tr>
<tr>
<td>Beluga Gold Line</td>
<td>30</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Gin</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Portobello Road No.171 London Dry</td>
<td>10</td>
</tr>
<tr>
<td>Sipsmith</td>
<td>12</td>
</tr>
<tr>
<td>Roku</td>
<td>12</td>
</tr>
<tr>
<td>Jinzu</td>
<td>14</td>
</tr>
<tr>
<td>Copper Head</td>
<td>14</td>
</tr>
<tr>
<td>Hendrick's</td>
<td>14</td>
</tr>
<tr>
<td>St. George Terroir</td>
<td>16</td>
</tr>
<tr>
<td>Gin Mare</td>
<td>16</td>
</tr>
<tr>
<td>Chilgrove Bluewater Edition</td>
<td>16</td>
</tr>
<tr>
<td>Monkey 47</td>
<td>16</td>
</tr>
<tr>
<td>Tanqueray 10</td>
<td>16</td>
</tr>
<tr>
<td>Worship Street Whistling Shop</td>
<td>18</td>
</tr>
<tr>
<td>Nikka Coffey</td>
<td>18</td>
</tr>
</tbody>
</table>
Rum 50ml
- Havana 3 year 10
- El Dorado 3 year 11
- Diplomatico Planas 12
- Diplomatico Exclusiva 14
- Eminente Reserva 7 year 16
- El Dorado 12 year 16
- Ron Zacapa Centenario XO 25

Cognac
- Hennessey VS 12
- Rémy Martin XO 30
- Hennessy XO 35
- Hennessy Paradis 175
- Louis XIII 350

Tequila & Mezcal
- Gran Centenario Blanco 12
- VIVIR Blanco 12
- Ilegal Joven Mezcal 16
- Patrón Añejo 20
- Don Julio 1942 Añejo 35

Cocktails
- Classic cocktails available on request
### Scotch Whisky

<table>
<thead>
<tr>
<th>Single Malt</th>
<th>50ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glenmorangie 10 year</td>
<td>12</td>
</tr>
<tr>
<td>Dalwhinnie 15 year</td>
<td>14</td>
</tr>
<tr>
<td>Lagavulin 16 year</td>
<td>20</td>
</tr>
<tr>
<td>Oban 14 year</td>
<td>20</td>
</tr>
<tr>
<td>Glenmorangie Extremely Rare 18 year</td>
<td>20</td>
</tr>
<tr>
<td>Glenlivet 18 year</td>
<td>30</td>
</tr>
<tr>
<td>Balvenie 21 year</td>
<td>30</td>
</tr>
</tbody>
</table>

### Blended

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Chivas Regal 12 year</td>
<td>10</td>
</tr>
<tr>
<td>Johnnie Walker Gold Label</td>
<td>16</td>
</tr>
<tr>
<td>Johnnie Walker Blue Label</td>
<td>50</td>
</tr>
</tbody>
</table>

### Japanese Whisky

<table>
<thead>
<tr>
<th>Single Malt</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Yamazaki Distiller's Reserve</td>
<td>20</td>
</tr>
<tr>
<td>Hakushu Distiller's Reserve</td>
<td>20</td>
</tr>
<tr>
<td>Yamazaki 12 year</td>
<td>30</td>
</tr>
</tbody>
</table>

### Blended

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Suntory Toki</td>
<td>12</td>
</tr>
<tr>
<td>Nikka from the Barrel</td>
<td>15</td>
</tr>
<tr>
<td>The Nikka 12 year</td>
<td>30</td>
</tr>
<tr>
<td>Hibiki 17 year</td>
<td>100</td>
</tr>
</tbody>
</table>

### American Whiskey

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Maker's Mark</td>
<td>10</td>
</tr>
<tr>
<td>Woodford Reserve</td>
<td>12</td>
</tr>
<tr>
<td>Bulleit Rye</td>
<td>14</td>
</tr>
<tr>
<td>Jack Daniel's Single Barrel</td>
<td>16</td>
</tr>
<tr>
<td>Sazerac Rye</td>
<td>16</td>
</tr>
</tbody>
</table>

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. Please note, our whisky is subject to availability. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.