The Residence

Please scan the QR code for allergen,
dietary and nutritional information.

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

Pain au Chocolat v

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Croissant v

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Greek yoghurt with mānuka honey, caramelised goji berries and granola

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Seasonal fresh fruit v



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À LA CARTE

Served from 8am – 12pm

Traditional English breakfast
with free-range eggs cooked to your liking, smoked sweet-cured streaky bacon, Cumberland sausage, sautéed mushrooms, roasted vine tomato, hash browns and baked beans
28

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Eggs Benedict
Poached eggs, crispy pancetta and hollandaise on toasted muffin
18

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Buttermilk blueberry pancakes
with whipped vanilla butter and Canadian maple syrup v
14

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Açaí berry bowl
with figs, almonds, sesame seeds and vanilla beans v
14

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Scrambled silken tofu
with ginger, onion and coriander v
12

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Organic Scottish porridge
with toasted almonds, blueberries and mānuka honey v
12

Free range eggs
Fried v, poached v, boiled v, scrambled v, three-egg omelette v, egg white omelette v.
Served with hash browns v
12

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Available with the following additions

Smoked salmon
7

Honey-roasted ham
4

San Marzano tomatoes v
4

Chestnut mushrooms v
4

Red chilli v
2

Bird's eye chilli v
2

Curly kale v
3

Baby spinach v
4

In-house guests can also enjoy a selection of teas, coffees and soft drinks with our compliments

SOFT

Bottled Water

Nordaq Still

Nordaq Sparkling

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Juices

Fresh orange juice

Fresh apple juice

Fresh grapefruit juice

Cranberry juice

Tomato juice

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Sparkling

Fever-Tree

Lemonade

Tonic

Naturally light tonic

Soda

Ginger beer

Mediterranean tonic

Coke

Diet Coke

Coke Zero

COFFEE

Americano

Latte

Decaffeinated

Macchiato

Espresso

Mocha

Cappuccino

Double espresso

Matcha latte

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LOOSE LEAF TEA

Black Tea

English Breakfast

Earl Grey

Lapsang Souchong

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Green Tea

Green Sencha

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White Tea

White Peony

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Herbal Infusions

Ginger and Lemon

Tropical Delight

Peppermint

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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 - 11.30pm Sunday to Thursday, and 12pm - 1am Friday to Saturday

Pecorino and truffle grissini

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Chargrilled Romana artichokes with lemon and garlic v

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Grilled piquillo peppers with goat's cheese v

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24-month-aged Parmigiano-Reggiano

~

Pickled wild garlic mushrooms with chilli and fennel seeds v

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Sicilian Nocellara olives with rosemary and lemon v

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Dressings

Aged balsamic, chilli oil, extra virgin olive oil



In-house guests can also enjoy a selection of teas, coffees and soft drinks with our compliments

SOFT

Bottled Water
Nordaq Still
Nordaq Sparkling

~

Juices
Fresh orange juice
Fresh apple juice
Fresh grapefruit juice
Cranberry juice
Tomato juice

~

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

Coke
Diet Coke
Coke Zero

COFFEE

Americano
Latte
Decaffeinated
Macchiato
Espresso
Mocha
Cappuccino
Double espresso
Matcha latte

~

LOOSE LEAF TEA

Black Tea
English Breakfast
Earl Grey
Lapsang Souchong

~

Green Tea
Green Sencha

~

White Tea
White Peony

~

Herbal Infusions
Ginger and Lemon
Tropical Delight
Peppermint

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À LA CARTE

Served from 12pm – 11pm

Onion soup
with oven-baked Gruyère cheese and warm French baguette
15

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Cherry vine tomato soup
with baby basil and warm French baguette v
14

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Burrata with Seville orange
Coriander seeds and mānuka honey v
16

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Steak tartare
Infused with kizami wasabi and shichimi-spiced egg yolk
18

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Superfood salad
Kale and pomegranate salad with chickpeas, apple and zesty tahini dressing v
15

Classic Caesar salad
Baby gem lettuce with sourdough croutons and aged Italian hard cheese v
16

Also perfect with

Grilled salmon
6

Lemon garlic prawns
8

Blackened Cajun chicken
5

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King prawn linguine
with spinach, garlic and Amalfi lemon
28

À LA CARTE

Served from 12pm – 11pm

Spaghetti al pomodoro
Finished with freshly grated Italian hard cheese and baby basil v
18

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The Londoner club
with Corn-fed chicken, spicy bacon mayonnaise, baby spinach dressed with truffle and lime, French fries and fried free-range egg
28

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British beef burger
with smoked streaky bacon, melted cheese, lettuce, pickled gherkin and spiced mayonnaise
26

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Pan-fried sea bass
with white wine, shallots and lemon crème
30

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Gnocchi
with San Marzano tomatoes and basil v
18

Grilled herbed lamb cutlets
with baked Japanese aubergine and hummus
36

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Chicken Milanese
with rocket and aged Parmesan salad
24

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Chargrilled filet mignon
with olive oil pomme purée, garlic and lemon tenderstem broccoli and truffle peppercorn sauce
44

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SIDE DISHES

Paprika-spiced fries v
8

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Olive oil pomme purée v
7

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Rocket and aged Parmesan salad
6

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Wilted baby spinach with Amalfi lemon zest and garlic v
6

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Warm French baguette v
5

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San Marzano tomato, basil and goat's cheese salad v
8

DESSERTS

Mango and coconut dacquoise
with mānuka honey and thyme scented fresh mango
12

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Spiced vanilla pannacotta
with apple jelly, pain d'épices and apple cinnamon confit
12

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Peanut butter and orange parfait
with cocoa crumble
12

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Vegan chocolate mousse
with berry inserts and hibiscus whip v
10

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Sorbet
A selection of homemade sorbets v
9

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Artisan cheese selection
16



MARTINIS

The Residence Martini
Your choice of gin or vodka with dry vermouth:

Haku vodka blended with Mancino Bianco vermouth, homemade eucalyptus bitters and green olive

Roku gin, Mancino Bianco vermouth, cucumber bitters and candied ginger

18

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Lychee & Elderflower Martini
Elegant and refreshing, a blend of Hendrick's gin, Kwai Feh lychee liqueur, elderflower, cranberry and a dash of Mount Fuji bitters

18

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Green Apple Martini
A blend of Calvados Dupont, Manzana Verde apple liqueur, lemon juice, and fresh green apple, served with a baby apple

18

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Espresso Martini
Courvoisier VS, Mr Black Coffee liqueur, Almond & Cognac liqueur, espresso, orgeat and a salted chocolate tuile

18

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SIGNATURES

Old Fashioned
Makers Mark and house old fashioned sugar syrup, finished with The Bitter Truth Old Time aromatic bitters

18

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Paloma
Verde Momento mezcal, fresh yuzu juice, and homemade Szechuan pepper cordial, topped with Three Cents Grapefruit soda

18

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French 75
Bombay Sapphire gin, Acqua di Cedro, fresh lemon juice, and a copper shiso sugar cube, finished with Veuve Clicquot Brut Champagne

20

NON-ALCOHOLIC

Rossi No
Homemade strawberry syrup, violet droplets and Wild Idol Brut to finish

14

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Marine Paloma
Everleaf Marine and yuzu juice, finished with Three Cents Grapefruit soda

14

WINE BY THE GLASS

Champagne	125ml
Veuve Clicquot Yellow Label Brut NV	*20*
Billecart-Salmon Brut Rosé NV	*25*

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English Sparkling Wine	
Gusbourne Blanc de Blancs 2020	*18*

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White	175ml
Élevé (Marsanne, Viognier) *Languedoc Roussillon, France 2024*	*12*
Vermentino 'Timo' (Vermentino) *San Marzano, Italy 2024*	*13*
Gavi di Gavi, Toledana, *Domini Villa Lanata (Cortese)* *Piemonte, Italy 2024*	*18*
Sancerre, Les Collinettes *Joseph Mellot (Sauvignon Blanc)* *Loire Valley, France 2023*	*22*
Chablis 1er Cru`Vaucoupin` *(Chardonnay) Domaine Corinne Perchaud,* *Chablis, France 2023*	*23*

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Red	175ml
Élevé Carignan, Vieilles Vignes (Carignan) *Languedoc Roussillon, France 2024*	*12*
Old Vine, Gran Volante (Garnacha) *Calatayud, Spain 2021*	*14*
Terrazas Selection Malbec (Malbec) *Uco Valley, Mendoza, Argentina 2024*	*18*
Closerie de Vaudieu, Châteauneuf-du-Pape *Château de Vaudieu (Grenache, Syrah, Cinsault)* *Southern Rhône, France 2021*	*22*
La Rioja Alta S.A. Rioja Reserva, *'Viña Ardanza' (Tempranillo)* *Rioja, Spain 2019*	*23*

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Rosé	
Viña Echeverría Rosé (Cabernet Franc) *Valle de Curicó, Chile 2024*	*12*
Whispering Angel Rosé, Château d'Esclans *(Grenache, Vermentino, Cinsault)* *Côtes de Provence, France 2025*	*18*

WINE BY THE BOTTLE

Champagne

Brut

Veuve Clicquot Yellow Label Brut NV	*105*
Pol Roger White Foil Brut NV	*110*
R de Ruinart Brut NV	*130*
Ruinart Blanc de Blancs NV	*170*

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Prestige Cuvée

Rare Millesime 2008	*275*
Dom Perignon Brut Vintage 2017	*395*
Krug Grande Cuvée	*450*
Louis Roederer Cristal 2014	*600*

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Rosé

Veuve Clicquot Rosé NV	*120*
Billecart-Salmon Brut Rosé NV	*132*
Laurent-Perrier Cuvée Rosé NV	*150*

English sparking wine

Brut

Gusbourne Blanc de Blancs 2020	*90*
Nyetimber Classic Cuvée NV	*95*
Balfour Skye's Blanc De Blancs 2014	*95*

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Rosé

Nyetimber Rosé NV	*100*

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White

Élevé (Marsanne, Viognier) *Languedoc Roussillon, France 2024*	*48*
Picpoul de Pinet, Belle Perle (Picpoul) *Languedoc, France 2024*	*50*
Vermentino 'Timo' (Vermentino) *San Marzano, Italy 2024*	*52*
Gavi di Gavi, 'Toledana' *Domini Villa Lanata (Cortese)* *Piemonte, Italy 2024*	*72*
Greywacke, Wild Sauvignon *(Sauvignon Blanc)* *Marlborough, New Zealand 2023*	*80*
De Loach (Chardonnay) *Russian River Valley, USA 2023*	*85*
Sancerre, Les Collinettes *Joseph Mellot (Sauvignon Blanc)* *Loire Valley, France 2023*	*90*
Chablis 1er Cru`Vaucoupin` *(Chardonnay) Domaine Corinne* *Perchaud, Chablis, France 2023*	*98*

WINE BY THE BOTTLE

Rosé

Viña Echeverría Rosé (Cabernet Franc) *Valle de Curicó, Chile 2024*	*48*
Whispering Angel Rosé, Château d'Esclans *(Grenache, Vermentino, Cinsault)* *Côtes de Provence, France 2025*	*72*

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Red

Élevé Carignan, Vieilles Vignes (Carignan) *Languedoc Roussillon, France 2022*	*48*
Journey's End Huntsman (Shiraz, Mourvèdre) *Stellenbosch, South Africa 2021*	*50*
Old Vine, Gran Volante (Garnacha) *Calatayud, Spain 2020*	*56*
Saint-Amour, Les Grandes Mises, *Mommessin (Gamay)* *Beaujolais, France 2020*	*68*
Terrazas Selection Malbec (Malbec) *Uco Valley, Mendoza, Argentina 2021*	*72*
Framingham (Pinot Noir) *Marlborough, New Zealand 2019*	*80*
Closerie de Vaudieu, Châteauneuf-du-Pape *Château de Vaudieu (Grenache, Syrah, Cinsault)* *Southern Rhône, France 2021*	*90*
La Rioja Alta S.A. Rioja Reserva, 'Viña Ardanza' *(Tempranillo) Rioja, Spain 2019*	*98*
Rocca di Frassinello, *Castellare di Castellina* *(Sangiovese, Merlot, Cabernet Sauvignon)* *Maremma, Tuscany, Italy 2018*	*110*

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Beer	Bottle
Peroni	*8*
Noam	*8.5*

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Spirits	50ml
Vodka	
Belvedere	*13*
Tito's Handmade	*14*
Grey Goose	*15*
Nikka Coffey	*16*
Kauffman	*16*

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Gin	
Bombay Sapphire	*13*
Portobello Road No.171 London Dry	*14*
Sipsmith	*14*
Roku	*14*
Jinzu	*14*
Copper Head	*14*
Hendrick's	*14*
St. George Terroir	*16*
Gin Mare	*16*
Chilgrove Bluewater Edition	*16*
Monkey 47	*16*
Tanqueray 10	*16*
Worship Street Whistling Shop	*18*
Nikka Coffey	*18*

Rum	50ml
Bacardi Carta Blanca	*13*
Havana 3 year	*14*
El Dorado 3 year	*14*
Diplomatico Planas	*14*
Diplomatico Exclusiva	*14*
Eminente Reserva 7 year	*16*
El Dorado 12 year	*16*
Ron Zacapa Centenario XO	*35*

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Cognac	
Hennessey VS	*13*
Rémy Martin XO	*30*
Hennessy XO	*35*
Hennessy Paradis	*175*
Louis XIII	*350*

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Tequila & Mezcal	
Olmeca Altos Plata	*13*
Gran Centenario Blanco	*14*
VIVIR Blanco	*14*
Ilegal Joven Mezcal	*16*
Patrón Añejo	*20*
Don Julio 1942 Añejo	*40*

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Scotch Whisky	**50ml**
Single Malt	
Glenmorangie 12 year	*13*
Dalwhinnie 15 year	*14*
Oban 14 year	*20*
Lagavulin 16 year	*22*
Glenmorangie Extremely Rare 18 year	*24*
Glenlivet 18 year	*30*
Balvenie 21 year	*50*
Blended	
Monkey Shoulder	*13*
Chivas Regal 12 year	*14*
Johnnie Walker Gold Label	*18*
Johnnie Walker Blue Label	*50*

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Japanese Whisky	
Single Grain	
Suntory Chita	*18*
Single Malt	
Yamazaki Distiller's Reserve	*22*
Hakushu Distiller's Reserve	*22*
Yamazaki 12 year	*30*
Blended	
Suntory Toki	*14*
Nikka from the Barrel	*18*
The Nikka 12 year	*30*
Hibiki 17 year	*100*

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American Whiskey	
Maker's Mark	*13*
Woodford Reserve	*14*
Bulleit Rye	*14*
Jack Daniel's Single Barrel	*16*
Sazerac Rye	*16*