



# IN - ROOM DINING 24H



(N) Additionally available from 10:30PM - 6:00am

## STARTERS

**Taramasalata 18 (N)**  
(GF) Briny salmon roe with a drizzle of olive oil and a touch of lemon zest. Served with homemade Pitta Bread.

**Salumi and Pizza Fritta 23**  
Light 24-hour fermented dough topped with Salami Napoletano, Pistachio Mortadella, Bresaola, and Salami Cacciatora.

**Croquette Mushrooms 7 (N)**  
(V) Crispy Spanish croquettes filled with rich portobello mushrooms and creamy béchamel.

## MAINS

**Fish and Chips 24 (N)**  
Fresh cod, golden and crispy, served with sautéed peas, tartare sauce, and a side of chips.

**Surf and Turf 45/250g - 60/400g**  
(GF) Rib-eye steak paired with succulent tiger prawns, topped with bone marrow crumb, and served with a roasted bone marrow. Finished with rich Béarnaise sauce for a luxurious touch.

**Bucatini Nero di Seppia 25**  
Squid ink bucatini in a rich seafood sauce with cuttlefish.

## PIZZAS

**Margherita 15**  
Delicate San Marzano tomatoes, fior di latte, buffalo mozzarella, and fragrant basil. A refined favourite.

**Truffle 28**  
French truffle, Portobello mushrooms, San Marzano tomatoes, garlic, basil, and fior di latte. An elegant fusion of earthy richness and fresh ingredients.

## DESSERTS

**Basque Cheesecake 8 (N)**  
A creamy cheesecake with a buttery biscuit base, topped with fresh strawberries and a drizzle of strawberry coulis.

**Rum Baba 8 (N)**  
A light, airy sponge soaked in rum syrup, served with whipped cream and fresh fruit.

**Soup of the Day 12 (N)**  
(GF, VG) A freshly prepared soup showcasing seasonal ingredients. Please inquire about today's selection for a comforting and delicious choice.

**Caesar Salad 18 (N)**  
Crisp gem lettuce, anchovies, and Caesar dressing topped with tender corn-fed chicken (V option available).

**Wild Mushroom Risotto 20**  
(V, VG available) Creamy Arborio rice with wild mushrooms, finished with white wine, mascarpone, and Parmesan for a rich, comforting dish.

**Risotto Melenzana & Burrata 18**  
Velvety risotto with roasted aubergine, finished with creamy burrata.

**Rigatoni Amatriciana 20 (N)**  
Rigatoni paired with a fresh pomodoro sauce crafted from San Marzano tomatoes and enriched with guanciale.

**Nduja 21**  
Calabrian nduja, rich San Marzano tomatoes, fior di latte, and basil. A perfect balance of spice and flavour.

**Vegetarian 17**  
San Marzano tomatoes, fior di latte, tenderstem broccoli, spinach, and artichokes. A beautifully balanced vegetarian choice.

**Selection of Ice Creams 4 (N)**  
Raisin and Diplomatico Rum (V)  
Vanilla (V)  
Chocolate (V)  
Earl Gray Jing Tea (V)  
Salted Caramel (V)

## SIDES 8 (N)

Sourdough Bread  
French Fries (VG)  
Tenderstem Broccoli (VG)  
Italian Salad  
Fine beans in Pomodoro Sauce (VG)

**Dirty Burger 25 (N)**  
Juicy beef patty with San Marzano tomatoes, confit onions, streaky bacon, fried egg, pickled gem salad, melted American cheese, mayo, and ketchup. Served with French Fries.

**Truffle Club Sandwich 28 (N)**  
Corn-fed chicken, streaky bacon, cheddar cheese, crisp lettuce, and San Marzano tomatoes, all layered with rich truffle mayo.



*Please dial "2220" to  
make an order*

*Room service available 24/7;  
All prices are inclusive of 20% VAT.*

*A discretionary service charge of 12.5% and £5.00 tray charge will be added to the bill.*

*Some of our ingredients contain allergens. Please speak to a member of our team for more information or if you have any special dietary requirements.*

*V - Vegetarian, VG - Vegan, GF - Gluten Free*



# IN - ROOM DINING <sup>24H</sup>

## DRINKS

### SOFT

Still or Sparkling water 330ml 4  
Still or Sparkling water 750ml 7  
Fevertree Tonic Water 200ml 3  
Fevertree Light Tonic Water 200ml 3  
Fevertree Lemon Tonic 200ml 3  
Fevertree Ginger Beer 200ml 3  
Fevertree Ginger Ale 200ml 3  
Fevertree Soda Water 200ml 3  
Coca Cola 200ml 3  
Diet Coke 200ml 3  
Redbull 250ml 4.5

### JUICES

Freshly Squeezed Orange Juice 6.5  
Freshly pressed Apple Juice 6.5  
Freshly Pressed Pineapple Juice 6.5

### COFFEE

Filtered coffee 6  
Americano 6  
Cappuccino 6  
Caffè latte 6  
Single espresso 5  
Double espresso 7  
Macchiato 6  
Caffè mocha 6  
Hot chocolate 7

### JING TEAS <sup>7</sup>

English breakfast  
Earl Grey  
Peppermint  
Lemon Grass & Ginger  
Jasmine Spring Tips  
Jade Sword

### WINES

#### CHAMPAGNE

Veuve Cliquot Brut NV  
150ml 25 / Bottle 120

#### SPARKLING

Bericanto Prosecco  
150ml 10 / Bottle 40  
Franciacorta Brut  
Bottle 60

#### WHITE

Chardonnay Primi Soli  
125ml 8 / 175ml 9 / 250ml 11 / Bottle 28  
I Caselli Pinot Grigio  
125ml 8 / 175ml 9 / 250ml 12 / Bottle 28  
Bianco, Bio 3 Passo  
125ml 10 / 175ml 12 / 250ml 15 / Bottle 38  
Soave Classico D.O.C  
125ml 11 / 175ml 13 / 250ml 16 / Bottle 40  
Pecorino Civitas  
125ml 16 / 175ml 18 / 250ml 23 / Bottle 57  
Verdicchio Dei Castelli  
Bottle 61  
Gavi Di Gavi, Bricco  
125ml 12 / 175ml 14 / 250ml 18 / Bottle 44

#### ROSÉ

Pinot Grigio Blush Primi Soli  
125ml 8 / 175ml 9 / 250ml 12 / Bottle 29  
Pink Zinfandel  
Bottle 33

#### RED

Sea Change Montepulciano  
125ml 8 / 175ml 10 / 250ml 12 / Bottle 30  
Lamura Nero D'Avola  
125ml 9 / 175ml 10 / 250ml 13 / Bottle 31  
Rosso, Bio 3 Passo  
125ml 10 / 175ml 12 / 250ml 15 / Bottle 38  
Barbera D'Asti  
125ml 11 / 175ml 13 / 250ml 17 / Bottle 41  
Valpolicella Ripasso Monteci  
125ml 16 / 175ml 19 / 250ml 24 / Bottle 59  
Brunello Di Montalcino  
Bottle 101  
Amarone Della Valpolicella  
Bottle 104





# IN - ROOM DINING

BREAKFAST

## SIGNATURE

### Continental 27

A refined offering of luscious Greek yogurt accompanied by an exquisite selection of artisanal pastries and a choice of juice, as well as coffee or tea.

### Canary Full Breakfast 33

An elegant Italian-inspired breakfast composition featuring your choice of two Burford brown eggs (fried, scrambled, poached, or boiled), accompanied by crispy corn fritti, juicy tomatoes, earthy Portobello mushrooms, and your selection of bacon (traditional, streaky), pork or chicken sausages, or vegetarian sausages. Served with your choice of fresh juice and coffee or tea.

## E G G S

### Two eggs any style 13

Fried, scrambled, poached, or boiled.

### Omelette 14

Fluffy Burford brown eggs omelette, available with a variety of premium toppings.

### Canary Egg Royal 22

A luxurious blend of Burford brown eggs, cured salmon, salmon caviar, and a delicate mascarpone dressing.

### Canary Egg Benedict 16

Crispy guanciale paired with fresh datterino tomatoes atop perfectly poached Burford brown eggs.

### Our Florentine 18

Velvety baby spinach, sautéed with shallots and garlic, creating a rich and creamy base.

### Avocado on Toast 16

A sophisticated blend of creamy avocado, red and green chillies, and zesty lime, topped with perfectly cooked Burford brown eggs.

11

### Egg Bacon Hoisin Glazed Bao 11

A distinguished pairing of Burford brown eggs and glazed guanciale, complemented by hoisin sauce and a refreshing pickled cabbage salad.

## SIDES 6

Bacon, Streaky Bacon, Pork or Chicken Sausages, Vegetarian Sausages, Black Pudding, Avocado, Mushrooms, Baked Beans, Hash Brown or Tomatoes.



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## SPECIALITIES

### Salmon Roll 19

Cured salmon delicately infused with coriander seeds, nestled in a soft brioche bun, adorned with a tangy mustard dressing and peppery rocket.

### Hot Chicken Waffle 24

Crispy, spicy Kentucky style fried chicken atop a golden waffle, enhanced with red hot sauce, honey, and a pickled cabbage salad garnish.

### Pancakes 14

Exquisitely crafted fluffy pancakes, served with fresh strawberry coulis, Chantilly cream, Nutella or homemade peanut butter sauce.

### Cinnamon & Raisin French

#### Toast 24

Warm, freshly baked french toasts, accompanied by vanilla ice cream, wild berries, whipped cream, and pure maple syrup.

### Waffle 9

Golden waffle served with pure maple syrup, Chantilly cream.

Add Nutella for 3.

## YOGHURTS & CEREALS

### Chia Pudding Raisin & Coconut Flakes 18

A refreshing chia pudding, enriched with coconut flakes and raisins for a delightful texture and flavour.

### Yogurt Granola with Wild Berries 16

Greek yogurt layered with crunchy granola and fresh strawberry coulis, offering a perfect balance of textures.

### Overnight Porridge 19

Citrus-infused porridge, adorned with pistachios, honey, and crunchy pomegranate seeds, for a harmonious blend of flavours and textures.

*Guests with breakfast included in their accommodation package are invited to enjoy our Canary Full Breakfast. Should you wish to order other dishes from our breakfast menu, they are available at an additional charge.*



# IN - R O O M D I N I N G

B R E A K F A S T



## F R E S H F R U I T S

Selection of sliced fruits 11

Seasonal mixed berries 10

## C O L D B E V E R A G E S

Freshly squeezed orange juice 6.5

Freshly pressed apple juice 6.5

Freshly pressed pineapple juice 6.5

Still or Sparkling water 330ml 4

Still or Sparkling water 750ml 7

## H O T B E V E R A G E S

Filtered coffee 6

Americano 6

Cappuccino 6

Caffe latte 6

Single espresso 5

Double espresso 7

Macchiato 6

Caffe mocha 6

Hot chocolate 7

Selection of JING teas 7

English breakfast

Earl Grey

Peppermint

Lemon Grass & Ginger

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