

RED  
ROOM

# C O N T E N T S

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FOD

## SELECTION OF BRITISH & FRENCH CHEESE

THREE TYPES	22
FOUR TYPES	29
SIX TYPES	37
Served with Crystal Bread, Sourdough Crackers, Quince Jelly, Fried Almonds	

### HARD CHEESES

Comte d'Estive  
24 months, French 176 Kcal

Montgomery Cheddar  
18 months, English 183 Kcal

Parmigiano-Reggiano  
12 months, Italian 161 Kcal

Payoyo in Oloroso Sherry Wine  
18 months Goat Cheese, Spanish 168 Kcal

### SOFT CHEESES

Bril-liant-Savarin  
4 weeks, French 173 Kcal

Turnworth Camembert  
6 weeks, English 111 Kcal

Dorstone  
Goat's cheese, English 112 Kcal

Smoked Tetilla  
Cow's milk, Spanish 132 Kcal

### BLUE CHEESES

Cambozola  
2 months, Germany 122 Kcal

Colston Bassett Stilton  
3 months, English 146 Kcal

## M E A T   B O A R D S

Served with Home-Made Bread, Pickled Cornichons & Petit Onions, Fried Almonds.

IBERICO DE BELLOTA Hand-carved, Spanish acorn fed cured ham 220Kcal	32
CECINA DE LEON Spanish Cured Beef 251Kcal	18
COPPA STAGIONATA Italian Cured Pork Shoulder 285Kcal	17
PARMA HAM Italian Cured Pork Leg 190Kcal	18
SAUCISSON BEAUJOLAIS French Pork Sausage Marinated in Red Wine 288Kcal	17

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## S H A R I N G   B O A R D S

Payoyo in Oloroso Sherry Wine, Turnworth, Parma Ham, Coppa Stagionata & Saucisson Green Peppercorns 700 Kcal	48
Comte, Brilliant-Savarin, Cambozola, Iberico, Cecina & Saucisson Beaujolais 686 Kcal	55
Iberico De Bellota, Cecina De Leon, Coppa Stagionata, & Saucisson Beaujolais 494 Kcal	63

## CAVIAR

IMPERIAL BAERI, 30G	110
IMPERIAL OSCIETRA GOLD, 30G	184
IMPERIAL BELUGA	352

All served with Organic Eggs, Crème Fraiche, Chives and Blinis, 525Kcal

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## SNACKS

GILLARDEAU OYSTERS Mignonette Sauce, Lemon, 3 Pieces 98 Kcal	26
PARMESAN CRUSTED ASPARAGUS Asparagus Purée, Hollandaise Sauce, Tarragon Powder 281 Kcal	18
GRILLED PADRON PEPPERS Goat's Curd, Green Tomatillo Sauce, Smoked Crumbs 341 Kcal	15
CRISPY SALMON SUSHI Chipotle Emulsion, Soy Glaze 320 Kcal	23
HASH BROWN & CAVIAR Imperial Oscietra, Bottarga 384 Kcal	32
SAKURA BEEF TATAKI Mooli Radish, Crispy Leeks, Shichimi Togarashi & Ponzu Dressing 156 Kcal	42
COLLEBIANCO BURRATA (V) Pickled Heirloom Tomatoes, Strawberries, Balsamic Vinegar 472 Kcal	25



## P I Z Z A

Available until 10.30pm

BLACK TRUFFLE PIZZA Fontina Cheese(v) 745Kcal	42
TOMATO AND MOZZARELLA PIZZA Basil, Chilli flakes(v) 710Kcal	27
PROSCIUTTO PIZZA Mozzarella, Fontina, Parmesan 961Kcal	38

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## S A N D W I C H E S

SAKURA WAGYU BEEF SANDWICH Pickled Mooli, Chipotle, Brioche 1,155 Kcal	84
TRUFFLE CHEESEBURGER Somerset Brie, Yuzu Pickles, Black Truffle Mayonnaise 1,636 Kcal	42
SCOTTISH LOBSTER ROLL Lobster Bisque Emulsion, Dill Cream 842 Kcal	44
CLASSIC CLUB SANDWICH Chicken, Turkey Bacon, Eggs, Tomatoes, Lettuce Turkey Bacon Mayonnaise Pain de Mie 957 Kcal	32

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## D E S S E R T

Available until 11.00pm

MILLE-FEUILLE Vanilla Caramel & Vanilla Ice Cream 659Kcal	25
WARM CHOCOLATE CAKE Vanilla Ice Cream, Chocolate Crumble 663Kcal	23
STRAWBERRY SABLÉ BRETON, STRAWBERRY COMPÔTE Almond Frangipane and Tahini Ice Cream 395 Kcal	23





CHAMPAGNE

## SPARKLING & CHAMPAGNE





		<i>Glass</i>	<i>Bottle</i>
NV	Billecart-Salmon, Brut Reserve	28	145
NV	Billecart-Salmon, Brut Sous Bois	35	210
NV	Ruinart, Blanc de Blancs	40	255
2008	Billecart-Salmon, Cuvée Nicolas François	60	350
2012	Tattinger Comtes de Champagne	75	425
2015	Louis Roederer, Cristal, Brut	95	550
2004	Dom Perignon Plénitude 2	165	950
NV	Billecart-Salmon, Brut Rosé	35	185
2009	Billecart-Salmon, Elisabeth-Salmon, Rosé	60	350
NV	Krug, Rosé 27 <sup>ÈME</sup> Edition	130	750

## BY THE BOTTLE

NV	Pol Roger, Brut Reserve	160
NV	Louis Roederer, Collection 243	160
NV	Jaquesson, Extra Brut, Cuvee 745	195
2014	Bollinger, La Grande Année	295
2002	Billecart-Salmon, Cuvée Nicolas François	370
2013	Dom Perignon, Brut	425
2010	Dom Ruinart, Blanc de Blancs	550
2014	Louis Roederer, Cristal	550
2005	Billecart-Salmon, Le Clos Saint-Hilaire	850

WINEs

## W H I T E W I N E






		<i>Glass</i>	<i>Bottle</i>
2021	Sancerre, La Guiberte, Domaine Alain Gueneau Loire Valley, France	24	90
2022	Vermentino di Bolgheri, Guado al Tasso, Antinori Tuscany, Italy	25	95
2022	Chablis, Vieilles Vignes, Cyril Testut Burgundy, France	26	105
2021	Riesling, Trimbach Alsace, France	30	120
2009	Semillon Vat 1, Tyrrell's Wines, Library Release Hunter Valley, Australia	32	160
2020	Châteauneuf-du-Pape, Domaine du Vieux Télégraphe Rhône, France	35	185
			
2020	Puligny Montrachet, Vincent Girardin Burgundy, France	38	195
2020	Riesling, Scharzhofberger, Egon Müller Saar, Mosel Valley, Germany	60	350
			
2020	Sauvignon Blanc, Eisele Vineyards Napa Valley, California, USA, By Magnum	65	700
			
2018	Montrachet Grand Cru, Domaine Thenard Burgundy, France	185	1300
			

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## R O S É W I N E

		<i>Glass</i>	<i>Bottle</i>
2021	Palais Constance Côte de Provence, France	26	130

## RED WINE

			<i>Glass Bottle</i>	
2021	Fleurie, Tradition, Domaine de la Madone Beaujolais, France		24	90
2018	Rioja Reserva , Marques de Murrieta Rioja, Spain		26	95
2018	Pauillac de Lynch Bages Pauillac, Bordeaux, France		30	130
2017	Brunello di Montalcino, Argiano Tuscany, Italy		35	160
2020	Gevrey-Chambertin, David Duband Côte de Nuits, Burgundy, France		40	195
2015	Flor de Pingus, Domino de Pingus Ribera del Duero, Spain		40	230
2013	Clos du Marquis du Léoville-Las Cases St-Julien, Bordeaux, France		45	240
2008	Château Lynch-Bages Pauillac, Bordeaux, France		95	565
2006	Sassicaia, Tenuta San Guido Bolgheri, Tuscany, Italy		230	1400
2005	Harlan Estate Napa Valley, California, USA		350	2100
1999	Petrus Pomerol, Bordeaux, France		950	6000
2006	Echezeaux Grand Cru Domaine de la Romanée-Conti, Burgundy		1250	7500

## FORTIFIED & SWEET WINES

			<i>Glass</i>	<i>Bottle</i>
<b>2016</b>	<b>Tokaji Szamorodni, Istvan Szepey Hungary</b>		<b>32</b>	<b>140</b>
<b>2003</b>	<b>Quinta do Noval, Vintage Port Portugal</b>		<b>45</b>	<b>275</b>
<b>2005</b>	<b>Château d'Yquem Sauternes, France, <i>by Magnum</i></b>		<b>165</b>	<b>3600</b>





# COCKTAILS

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## T A L E S   O F   A R T

Taking inspiration from the artworks and design from the Red Room to the neighbouring cigar lounge, champagne room and patisserie, we blend creativity with wine to create experience that tell a story.

MIRAGE	24
Haku Vodka Marigold and Nasturtium Oil, Roku Gin, Tokaji, Amaro Nonino, Lemon Juice, Coriander Bitter.	
MISTRAL	24
Tapatio Blanco Infused Celery Leaves, Una Palma Fino Sherry, Muyu Chinotto Nero, Clarified Bergamot Juice, Agave Syrup.	
ORO	24
Silent Pool Rare Citrus, Pomelo Liqueur, Albarino Concentration, Verjus Juice, Turmeric, Mint, Acqua Bianca.	
SUAVITE	24
Doorly's 3YO Coconut Milk Punch, Dow's White Port, Banana and Pineapple Sherbet, Banyuls, Cardamon Bitter.	
DIMENSION	24
Campari Infused Zallotti Blossom, 1757 Vermouth Rosso Di Torino, Briottet Crème de Framboise, Raspberry Shrub, Soda Water.	
UMI	24
The One Colheita Cask, Leblon Cachaca, Sake and Oyster Leaf Shrub, Kalamansi Juice.	
LOIRE	18
Alain Millat Sauvignon Blanc Juice, Raspberry Shrub, Lemon Juice and Muscadelle Grape Juice *Non-alcoholic	
BORDEAUX	18
Sipsmith FreeGlider Infused Sage and Lemon, Alain Millat Merlot Juice and Martini Vibrante *Alcohol free	

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## L A G R A N D E C U V É E

These are our celebrated art pieces, created by our bartenders throughout the years. Taking inspiration from the art and the wine that resides in the Red Room

### WHITE

Connaught Bar Gin, Sancerre, Clarified Pink Grapefruit Juice, Basil, and Sichuan Pepper Syrup. 31

### RED

Remy Martin XO, Pisco, Morgon 2021 Infused Eucalyptus and White Peaches, Pedro Ximenez, Verjus, Peach and Jasmine Soda. 31

### PERLAGE ROSÉ

Patron Silver Infused Figs and Champagne Vinegar Shrub, Del Duque Amontillado, Lime Juice, Sparkling Muscadelle Alain Millat. 33

### PERLAGE

Armagnac Darroze 2004, Quince and Tonka Cordial, Cardamom Bitter, Billecart-Salmon Brut Reserve. 36

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## L A C U V É E P R E S T I G E

### SEVENTYONE GIN MARTINI 71

Matured in 3 different oak casks for 71 nights adding an exquisitely refined and generous woody bouquet. At the end, the remarkable touch of the “queen of the night”, infusing it with silky sweetness of vanillin bouquet  
Order a Seventy One gin martini and enjoy 10g of Caviar with our compliments.

### THE TSUKUYOMI 100

A celebration of the Art of Blending with a Limited-Edition Dalmore.  
The Dalmore Luminary N1, Passion Fruit & Butterscotch Infusion, Tokaji Reduction, Coconut Oil.

*S*PIRIT*s*

# SINGLE MALT WHISKY

## HIGHLANDS

50 ml

Dalmore Luminary N1	88
John Crabbie 30yo	259
Dalmore Quintessence	270

## SPEYSIDE

Glenfiddich 21yo Caribbean Rum Finish	36
Glenfiddich 23yo Gran Cru	57
Glenfiddich 26yo Grande Couronne	92
Macallan 18yo Sherry Oak	93
Macallan 40yo Red Collection	3002

## ISLAY

Ardbeg Uigeadail	30
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## ENGLAND

The Lakes The One Colheita Cask	17
The Lakes Distillery Whiskymaker's Reserve No.6	21
The Lakes Distillery Infinity	57
The Lakes Sequoia	65

## W H I S K Y

### BLENDED WHISKY

50 ml

The Connaught 19yo Blended Whisky	45
Cladach The Coastal Blend	39
Johnny Walker Blue Label	52
The Connaught 42yo Blended Whisky	155

### IRISH WHISKEY

Green Spot Chateau Leoville Barton	27
Connemara	46

### AMERICAN WHISKEY

Wild Turkey 101	18
Wild Turkey Rye	18
Makers Mark 46	18
Eagle Rare	19
Michter's Rye	27
Blanton's Gold	30
Van Winkle 13yo Family Reserve Rye	119

### JAPANESE WHISKY

Hakushu Distiller's Edition	40
Hakushu 18yo	170
Yamazaki 18yo	198
Chichibu London Edition	207
Hakushu 25yo	497

## S P I R I T S

### COGNAC

50 ml

Remy Martin XO	34
Hennessy XO	38
Remy Martin Carte Blanche	83
Hennessy Paradis	215
Remy Martin Louis XIII	320
Courvoisier Mizunara Cask paired with a sweet treat	518

### ARMAGNAC

Darroze 1983	49
Darroze 1943	290

### CALVADOS

Dupont VSOP	14.5
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### VODKA

Cîroc	16
Grey Goose	16
Stolichnaya Elite	18
Haku	19
X Muse	32

### GIN

Hendrick's	17
No.3	17
Tanqueray No.10	18
The Botanist	18
Silent Pool Rare Citrus	20
Sado	20
Connaught Bar Gin	24
Kinobi	23
Sipsmith V.J.O.P.	30
N.71	71
Silent Pool Black Juniper	95





## S P I R I T S

### TEQUILA & MEZCAL

50 ml

Patron Reposado	22
Montelobos Mezcal Joven	22
Derrumbes Michoacan Mezcal	23
Fortaleza Reposado	24
Clase Azul Reposado	85
Don Julio 1942	95
Maestro Dobel 50 Amarone Cask	125
Clase Azul Anejo	209

### R U M

Mount Gay XO	17
Appleton Estate 12 years	19
Zacapa 23 years	20
Santa Teresa 1796	20
Doorlys XO	22
Foursquare Indelible	31
Foursquare Touchstone	45
Appleton Estate 21 years Nassau Valley Cask	48

DRINKS

## D R I N K S

### B E E R

Noam Lager (330ml) 10.5

### J U I C E S

*250ml*

Fresh Orange 13

Fresh Grapefruit 13

Pineapple 10.5

Cranberry 10.5

Green Apple 10.5

Tomato 10.5

### M I X E R S

*250ml*

Organic Fever Tree Soda Water 6.5

Organic Fever Tree Tonic Water 6.5

Organic Fever Tree Ginger Ale 6.5

Organic Fever Tree Ginger Beer 6.5

Organic Fever Tree Lemonade 6.5

Coca-Cola 6.5

Diet Coca-Cola 6.5

### M I N E R A L W A T E R

Acqua Panna Still Water, 750ml 9.5

Acqua Panna Still Water, 500ml 7

San Pellegrino Sparkling Water, 750ml 9.5

San Pellegrino Sparkling Water, 500ml 7