

ROOM SERVICE

We believe that dining in your room should be a luxurious moment of privilege and a relaxing experience full of style and refinement. This is why we have created a menu with the best of local and seasonal ingredients for you to enjoy at any time of the day or night. To place your order, simply press the room service button on your telephone.

We wish you “bon appétit”.

You may pre-order breakfast by using the form provided in your room. Please fill out and hang it outside your door before 3am for collection.



BREAKFAST

Served from 5am till 12 noon

CONTINENTAL BREAKFAST	24
Your choice of orange, grapefruit, apple, tomato or cranberry juice.	
Served with a selection of freshly baked croissant, pain au chocolat, pain aux raisins, chausson aux pommes, baguette and toast with orange marmalade, jam, honey and Beillevaire butter.	
Your choice of cereals or Beillevaire natural or fruit yoghurt	
Your choice of tea, coffee or hot chocolate.	
ENGLISH BREAKFAST	28
Your choice from the continental breakfast and in addition choose from the following:	
Two free range eggs cooked to your liking, served with your choice of Cranswick bacon, mushrooms, tomato, Donald Russel's black pudding and Cumberland sausage.	
FEEL GOOD BREAKFAST	26
Fresh carrot juice, freshly squeezed orange or grapefruit juice	
Green kale detox	
Sliced fresh fruits and berries	
Egg white omelette with grilled tomatoes, broccolini and mushrooms	
Whole grain toast, vegetable butter, orange marmalade, honey or jam	
Decaffeinated coffee, skim milk, soya milk or herbal tea	
BEVERAGE	
Fair trade filter coffee	6
Fair trade decaffeinated coffee	6
Espresso or double espresso	6
Cappuccino / café latte	7
Selection of teas	6
English breakfast, Earl Grey, green jasmine, citrus mint, blackcurrant and chamomile	
Glass of cold or hot milk (whole, skimmed, soya)	5
Hot chocolate	7
Pitcher of iced tea	9
JUICE	
Freshly squeezed orange or grapefruit juice	5
Smoothie of the day	8

Prices include V.A.T. A discretionary 12.5% service charge will be added to your bill.
Some dishes may contain nuts. Please inform the order taker of any allergies or special dietary requirements.



BREAKFAST

Served from 5am till 12 noon

CEREALS

Granola, Cornflakes, Bran Flakes, Special K, Coco Pops, Frosties, Weetabix, Crunchy Nut Cornflakes, gluten free muesli 7
Served with your choice of whole, semi-skimmed, skimmed or soya milk

Pertwood organic porridge oats 7
Made to your liking, with or without milk and sugar
With seasonal berries 12

FROM THE BAKERY

Freshly baked pastry basket 11
Croissant, pain au chocolat, pain aux raisins, chausson aux pommes and baguette

Gluten free bakery basket 12
Roll, toast, brownie, cranberry and pecan cake, ginger and polenta cake

Muffin of the day 6

THE CLASSICS

The following egg dishes are served with roasted tomatoes and button mushrooms

Eggs Benedict 14
Cranswick back bacon, toasted English muffin and Hollandaise sauce

Forman's smoked salmon Benedict 14
Smoked salmon, toasted English muffin and Hollandaise sauce

Two free range eggs cooked to your liking 7

Three egg omelette with your choice of filling 14
Ham, tomatoes, cheese, mushrooms, chive, chorizo, potatoes

FROM ABROAD

Canadian pancakes 11
Blueberries and organic maple syrup

Belgian waffle 11
Fresh strawberries and whipped cream

NYC Lox and bagel 14
Toasted bagel, Forman's smoked salmon and cream cheese

SIDE ORDERS

Bacon, sausage, tomato, mushrooms, black pudding, baked beans, sautéed potatoes 6 each

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BREAKFAST

Served from 5am till 12 noon

FRUIT

Mixed seasonal berries and crème fraiche	12
Fresh fruit salad	8
Orange or pink grapefruit segments	6
Sliced seasonal fresh fruits	9

DAIRY

Beillevaire natural or fruit yoghurt	5
Beillevaire low fat plain or strawberry yoghurt	5
Beillevaire goat yoghurt	6
Cheese selection	9

BREAKFAST TO GO

5am till 12 noon

Assortment of freshly baked viennoiseries,
fruit juice, seasonal fruit,
natural or fruit Actimel yoghurt,
Coffee or tea

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ALL DAY MENU

Served from 11.30am till 11pm

APPETIZER

Crudités platter, raita dip	6
Charcuterie and cheese platter	8
Fried baby calamaris, wasabi tartare sauce	7
Haddock croquettes, aioli sauce	7
Forman's smoked salmon	14

SOUP

Soup of the day	7
Chicken noodle soup	8

SALAD

Crunchy shaved vegetables, raspberries, baby gem lettuce	13
Marinated chicken breast Caesar salad bacon, croutons, parmesan cheese	17
Cobb salad, sautéed prawns, avocado, crumbled stilton cheese	19

SANDWICH

St James club sandwich Marinated chicken, avocado, egg, red onion, lettuce and celeriac	17
Pan bagnat Fresh tuna confit, red onion, green beans, tomato, kalamata olives	16
Classic beef burger Tomato, red onion, salad leaves, aioli sauce Bacon or cheese	16 3

PIZZA

Margherita Mozzarella, tomato sauce, pistou sauce	16
Chicken BBQ Mozzarella, tomato sauce, glazed chicken, mushrooms, onions	17
Atlantique Tomato sauce, shrimps, calamari, mussels, cream	19

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ALL DAY MENU

Served from 11.30am till 11pm

PASTA

Penne / tagliatelle / spaghetti	with your choice of sauce	
Pesto		11
Grilled vegetables		14
Bolognese		16
Seafood		18

MAIN COURSE

Please choose one side dish with your main course

Three egg omelette of your choice		16
Ham, cheese, mushrooms, chorizo, herbs, peppers, tomatoes		
Grilled sirloin steak 8oz, pepper corn sauce		28
Free range organic chicken « blanquette »		20
Button mushrooms, pearl onions and "Alsatian" bacon		
Glazed lamb shank with fresh mint and sun dried tomatoes		23
Fish of the day		21
Grilled, pan seared, battered or steamed		
Monkfish fricassée with crustacean bisque		22

SIDE DISH

Basmati rice	Steamed or sautéed seasonal vegetables
Fricassée of vegetables	Mash potato
Mixed baby leaf salad	French fries

DESSERT

Cheese platter		9
Bourbon vanilla crème brûlée		7
Chocolate soufflé tart, yoghurt sorbet		8
Low fat yoghurt blanc-manger, exotique fruit		6
Sliced seasonal fruit platter		6
Ice cream and sorbet		6

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KIDS MENU

Served from 11am till 11pm

MAIN COURSE

Soup of the day	4
Tomato salad	4
Baby mixed green salad	4
Margherita pizza	7
Spaghetti Bolognese	8
Roasted chicken breast, mashed potatoes	9
Battered fish, sautéed greens beans	9
Seasonal vegetable purée	4
Burger and French fries	9
DESSERT	
Brownie, vanilla ice cream	5
Natural or fruit yoghurt	5
One ice cream scoop	3

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DE-LIGHT MENU

The De-Light menu offers a selection of low calorie gourmet dishes, giving the opportunity to enjoy exquisite cuisine and flavours cooked and prepared with health and wellness in mind.

BREAKFAST

Served from 5am till 12 noon

Fresh fruit smoothie, low fat yoghurt, fresh berries and bananas (160 kcal)	8
Oatmeal with fresh seasonal berries (168 kcal)	12
Fruit parfait with low fat yoghurt, seasonal fruit compote and almond oatmeal granola (210 kcal)	12
Egg white omelette with asparagus, button mushrooms and tomatoes (134 kcal)	14

ALL DAY MENU

Served from 11.30am till 11pm

STARTER

Crudités platter, raita dip (120 kcal)	6
Forman's smoked salmon (220 kcal)	14
Chicken noodle soup (283 kcal)	8
Crunchy shaved vegetables, raspberries, baby gem lettuce (212 kcal)	13
Organic quinoa couscous with seasonal vegetables (230 kcal)	13

MAIN COURSE

Please choose one side dish with your main course

Fish of the day (200 kcal) Grilled or steamed	21
Cornfed Chicken Ballotine Candied lemon scented, green asparagus (165 kcal)	20

SIDE DISH

Vegetable fricassée casserole (60 kcal)
Mixed baby leaf salad (25 kcal)
Steamed seasonal vegetables (55 kcal)

DESSERT

Sliced seasonal fruit platter (45 kcal)	6
Low fat yoghurt blanc-manger, exotique fruits (85 kcal)	6

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NIGHT MENU

Served from 11pm till 5am

STARTER

Soup of the day 7

SALAD

Crunchy shaved vegetables, raspberries, baby gem lettuce 13

Marinated chicken breast Caesar salad 17
bacon, croutons, parmesan cheese

MAIN COURSE

Please choose one side dish with your main course

Grilled sirloin steak 8oz, pepper corn sauce 28

Fish of the day 21

Grilled, pan seared, battered or steamed

Three egg omelette of your choice 16

Ham, cheese, mushrooms, chorizo, herbs, peppers, tomatoes

Classic beef burger 16

Tomatoes, red onions, salad leaves, aioli sauce
Bacon or cheese

St James club sandwich 17

Marinated chicken, avocado, egg, red onions, lettuce and celeriac

Margherita pizza 16

Mozzarella, tomato sauce, pistou sauce

Chicken BBQ pizza 17

Mozzarella, tomato sauce, glazed chicken, mushrooms, onions

Penne with your choice of sauce

Pesto 11

Bolognese 16

SIDE DISH

Basmati rice Steamed or sautéed seasonal vegetables

Mixed baby leaf salad French fries

DESSERT

Cheese platter 9

Sliced seasonal fruit platter 6

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Leading French caviar producer, Sturia was set up 20 years ago and pioneered sturgeon farming in France.

STURIA VINTAGE CAVIAR

A soft and firm caviar that explodes in the mouth with fruity and iodised flavours

15g	38
30g	76

STURIA ORIGIN CAVIAR

A powerful caviar with strong iodised and mature flavours, reminding the wild caviar of a bygone era

15g	43
30g	86

STURIA OSCIETRA CAVIAR

Exclusively produced from Gueldenstaedtii sturgeons, Oscieta caviar combines marine and dried fruit flavours with a delicate taste and an incomparable length on the palate

15g	55
30g	110

BELVEDERE VODKA

20cl	35
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BEVERAGES

	33cl	75cl
WATER		
Evian	4.5	6
Badoit	4.5	6
Perrier	4.5	6
SOFT DRINKS	5.5	
BEER		
Samuel Smith Organic Best Ale	7	
Heineken	7	
Budvar	7	
Cider	7	
Kaliber alcohol free	7	
VODKA	20cl	
Belvedere 40%	35	

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WINE LIST

	WHITE	Year	Grape	175ml	750ml
104	Alpha Zeta, Terrapieno, Italy	2015	Pinot Grigio	9	37
157	Domaine de Pennautier, Languedoc, France	2015	Viognier	9	38
107	Chablis, Domaine Laroche, Saint Martin, France	2014	Chardonnay	12	43
115	Wairau River, Marlborough, New Zealand	2015	Sauvignon Blanc	11	45
116	Domaine Laporte, Sancerre le Rochoy, Loire, France	2015	Sauvignon Blanc		46
136	Dreissigacker Organic Estate Riesling, Germany	2014	Riesling	14	55
142	Stag's Leap Karia, Napa Valley, USA	2013	Chardonnay		72
	ROSÉ			175ml	750ml
206	Château d'Esclans, Côtes de Provence, France	2013	Grenache, Rolle	11	45
	SWEET			125ml	750ml
708	Carmes de Rieussec, Sauternes, France	2013	Semillon, Sauvignon Blanc	11	45

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Vintages may vary depending on availability.



WINE LIST

	RED	Year	Grape	175ml	750ml
325	Finca Sopenia Reserve, Mendoza, Argentina	2014	Malbec		38
335	The Ladybird, Laibach, Stellenbosch, South Africa	2013	Merlot, Malbec	11	40
336	Izadi Rioja Reserva, Alavesa, Spain	2011	Tempranillo	11	42
306	Wairau River, Marlborough, New Zealand	2014	Pinot Noir	11	42
313	Château Gachon, Montagne-St-Emilion, Bordeaux, France	2011	Merlot, Cabernet Franc, Cabernet Sauvignon	12	45
237	Secret de Famille, Côtes du Rhone, Paul Jaboulet-Aine, France	2013	Grenache, Syrah	12	45
319	Gevrey Chambertin, Domaine Roux, Burgundy, France	2013	Pinot Noir	22	85
	CHAMPAGNE			175ml	750ml
504	Moët & Chandon Brut Impérial, Epernay			16	70
602	Moët & Chandon Brut Rosé Impérial, Epernay			18	90
515	Veuve Clicquot Ponsardin Yellow Label, Reims				75
519	Ruinart Brut R de Ruinart, Reims				90
520	Ruinart Blanc de Blancs, Reims				105
609	Ruinart Rosé, Reims				105
508	Dom Pérignon, Epernay	2006			280

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Vintages may vary depending on availability.



WINE LIST (HALF BOTTLES)

WHITE				375ml
201	Casa Silva Reserva Chardonnay, Colchagua Valley, Chile	2013	Chardonnay	17
202	Pinot Grigio Casata Monfort, Trentino, Italy	2014	Pinot Grigio	19
203	Sancerre La Porte du Caillou, Domaine Henri, Bourgeois, France	2013	Sauvignon Blanc	27
204	Chablis Saint-Martin Vieilles Vignes Domaine Laroche, Burgundy, France	2014	Chardonnay	27
205	Pouilly Fuissé Vieilles Vignes, Domaine Cordier, Burgundy, France	2013	Sauvignon Blanc	34
RED				375ml
923	Casa Silva Reserva Cabernet Sauvignon, Colchagua Valley, Chile	2014	Cabernet Sauvignon	17
925	Château Callac, Graves, Bordeaux, France	2010	Merlot, Cabernet Franc, Cabernet Sauvignon	22
926	Château Haut-Piquat, Lussac Saint-Emilion, France	2012	Merlot, Cabernet Sauvignon, Cabernet Franc	26
927	Château Beau-Site, Cru Bourgeois, Saint-Estèphe, Bordeaux, France	2011	Cabernet Sauvignon	36
CHAMPAGNE				375m
Moët & Chandon Brut Impérial, Epernay, France				45

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