

## • BELLBOY CLASSIC •

Our afternoon tea inspired selection of fine sweet and savory treats

**39 per person**  
**Add 59 for unlimited Champagne**

## • THE FULL BELLBOY •

Our selection of fine sweet and savory treats  
Three seasonal appetizers for the table  
One main course à la carte

**62 per person**  
**Add 59 for unlimited Champagne**

### SWEET & SAVORY

Jamon Iberico, Puff Pastry, Pear Chutney, Jalapeño Aioli

Duck Liver Pâté, Mille-Feuille, Spicy Pepper Jam

Grilled Potato "Sandwich", Zucchini, Tzatziki

Confit of Duck, Pani-Puri, Habanero Vinaigrette, Yoghurt, Mint, Coriander

Chickpea Sandwich, Spinach, Lemon, Pickled Onions

Beetroot Sandwich, Spiced Mascarpone, Dill, Quick Pickled Apples



Yuzu & Limoncello Tart, Italian Meringue, Wasabi Crumble

Not-so-Black Forest, Chocolate, Cream, Berry Coulis

Brownie, Chocolate Rocks, Salted Dark Chocolate Crèmeux

Pistachio Kadaif, Lemon Zest, Pistachio, Crème de Malabi

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### SEASONAL APPETIZERS

Pickled Mackerel, Colorful Tomatoes, Shallot, Citrus Dressing

Sweet Potato Rose, Tangerine Vinaigrette, Fermented Chili, Mustard Leaves

Grilled Cheese Toast, Shrimp Tartar, Horseradish, Dill

### MAIN COURSES

#### **Benedict Waffle**

Belgian Waffle, Poached Egg, Avocado, Tomato and Chili Salsa, Smoked Hollandaise

#### **Seafood Bouillabaisse**

Scallops, Shrimp, Mussels, Squid, Bouillabaisse Broth, Charred Tomatoes, Yorkshire Pudding, Egg Yolk

#### **Golden Goose Salad**

Roasted Goose Breast, Lettuce, Oranges, Soft-Boiled Egg, Parmesan Vinaigrette, Pecan Nuts

#### **Holy Belly**

Pork Belly, Hollandaise Air, Pickles, Kimchi Gratin

#### **Steak & Egg**

Grilled Sirloin, Poached Egg, Flaming Potatoes, Matbucha Beurre Blanc

*Full vegetarian options are available*  
*Please ask a us for a full allergens menu*

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# COCKTAILS

## Breakfast of Champions

**Café Fou** 16  
Ethiopian Coffee, Hawaij Spice Blend, Glendalough Irish Whiskey, Demarera, Cream

**Mr. Flanders** 16  
Buttered Bacardi Rum, Salted Caramel, Cocoa Milk, Oreo Whip

## Sour

**Silk Trail** 16  
Bombay Sapphire, Campari, Geranium, Martini Ambrato, Jasmine Tea, Yuzu

**Dear Lady Pink** 16  
Pineapple Aperol, Maraschino, Grapefruit, Pear, Egg White

**Tooth Fairy** 16  
Maté Pisco, Tereré, Lime, Mint, Thomas Henry Soda, Bellboy Toothpaste

## Herbal

**Down The Rabbit Hole** 15  
Sorrel Leaves, 42 Below Vodka, Lemon, Bellboy Seasonal Fruit Shrub

**Day of Ants** 16  
Black Ant Bombay Sapphire, Chardonnay, Tonka Aperol, Garden Fruit, Aloe Vera, Hibiscus, Lime, Thomas Henry Soda

## Fruity

**223 White Sangria** 13  
Sauvignon Blanc, Slow Cooked Pears, Cinnamon, Allspice, Cloves, Martini Prosecco

**Royal Punch** 16  
Frapin 1270, Mandarine Napoleon, Pineapple, Orange, Berry Jam, Strawberry Puree, Lime, Bellboy Champagne Sorbet

## Complex

**Señor Smokey** 15  
Mezcal Perro de San Juan, Cazadores Tequila, Grapefruit, Lime, Falernum, Agave, Chocolate Bitters, Egg White, Sal De Gusano, Chapulines

**Masha on Fire** 15  
Bellboy Bacon Vodka, Caramelized Onions, Spicy Tomato Mix, Lemon, Celery Whipped Cream

**Bazaar Fix #6** 15  
Pistachio Butter, Hawaij, Bellboy Cold Brew, Grapefruit, Ouzo, Bellboy Grenadine, Rose Syrup, Geranium Tincture

**Shades of Negroni** 15  
Sandalwood Bombay Sapphire, Campari, Sweet Vermouth, Orange Liqueur, Fruit Jam, Yuzu, Chocolate Bitters, Bergamot Almond Foam

## Boozy

**Not a Vesper** 16  
Bombay Sapphire Gin, Grey Goose Vodka, Lemongrass Infusion, Bellboy Bitters Blend, Sea Salt

**Monkey Business** 16  
Bacardi 8, Bellboy Banana Rum, Banana Liqueur, Bellboy Amaro, Martini Rubino, Noilly Pratt Rouge, Bénédictine

## Non-Alcoholic

**Faux G&T** 8  
Faux Gin Syrup, Grapefruit, Lemon, Mint, Thomas Henry Dry Tonic

**Virgin Sangria** 8  
Slow Cooked Pears in White Wine, Cinnamon, Allspice, Cloves, Leitz Zero Sekt

**Apple Daisy** 8  
Granny Smith Apples, Sage, Celery, Lemongrass Syrup, Lime

**Island Highball** 8  
Mango Tea, Pink Pepper, Peach Purée, Coconut Water, Orange, Lime

## TEAS

600ml Teapot  
9

**Caffeinated**  
Sencha  
Genmaicha  
Jasmine  
Earl Grey

**Non-Caffeinated**  
Verbena & Mint  
Coral garden  
Rooibos Caramel  
Red Berry

# BRUNCH by BELLBOY

WAKE UP AND SMELL THE BACON



Autumn 2022