



THE BVLGARI LOUNGE

———— BVLGARI RESORT DUBAI ————

ALL DAY



BVLGARI RESORT DUBAI • JUMEIRA BAY ISLAND • DUBAI

MENU NO. 004 • BVLGARI RESORT DUBAI

HOW TO READ THIS MENU

Every mark and code below appears beside a dish only when the house prints it.

DIETARY MARKS

-  Vegan
-  Vegetarian

THE LINE BENEATH A DISH

Selezione di formaggi *(D)(N)*

Selection of cheese

Codes are the allergens the house declares
beside each dish.

THE ALLERGENS THIS MENU DECLARES

(S) Shellfish

(N) Nuts

(D) Dairy

(G) Gluten

(F) Fish

(SC) Sustainably Certified

(LS) Locally Sourced

OF THE PRICES

All prices are in AED and inclusive of 7%
municipality fees, 10% service charge and 5% VAT.

LA COLAZIONE – BREAKFAST

Available from 08:00 to 11:30.

LA COLAZIONE – BREAKFAST

	Panino, avocado, uovo fritto, salmone affumicato e salsa bearnaise <i>(D)(G)(SC)(F)</i> Sunny side up eggs, avocado, smoked salmon and bearnaise sauce	130
	Panino, uova strapazzate, Provolone, spinacino, bacon di vitello e salsa tartara <i>(D)(G)(SC)</i> Scramble eggs, Provolone cheese, sautéed spinach, veal bacon and tartare sauce	110
	Toast prosciutto cotto e formaggio <i>(D)(G)</i> Veal ham and cheese sandwich	110
	Carpaccio di salmone affumicato <i>(SC)(F)</i> Smoked salmon carpaccio	100
	Pane integrale, salmone affumicato e avocado <i>(SC)(G)(F)</i> Whole grain bread, smoked salmon and avocado	75
	Selezione di formaggi <i>(D)(N)</i> Selection of cheese	125
	Granola fatta in casa con frutta secca, semi di zucca, semi di chia e frutti di bosco <i>(N)(D)(G)</i> Homemade granola with nuts, pumpkin seeds, chia seeds and wild berries	60
	Tagliata di frutta fresca di stagione Sliced seasonal fruits	75
	Frutti di bosco assortiti <i>(LS)</i> Fresh wild berries	75

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PRELIBATEZZE — DELICACIES

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Pancakes, frutti di bosco, banana e sciroppo d'acero (G)(D) Pancakes, wild berries, banana and maple syrup	65
French toast con cannella, frutti di bosco e salsa alla vaniglia (D)(G) French toast with cinnamon, wild berries and vanilla sauce	85
Waffles, frutti di bosco e panna montata (D)(G) Waffles, wild berries and whipped cream	70
Crêpes con crema di nocciole e cioccolato (N)(D)(G) Crêpes with hazelnut and chocolate cream	65
La Pasticceria — Niko Romito Available from the display.	100

AFTERNOON TEA · NIKO ROMITO · PER PERSON

550

Available from 15:00 to 18:00. The Afternoon Tea at the Bulgari Lounge is served with a selection of gorgeous Italian pastries from La Pasticceria by Niko Romito, organic teas, savory bites and coffee.

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CLASSICI PER TUTTO IL GIORNO

SFIZI

Calamari e gamberi fritti e salsa tartara (G)(D)(F) Crispy squid and shrimp with tartare sauce	135
Suppli con pomodoro, mozzarella e basilico Suppli with tomato, mozzarella and basil	150
Bruschetta al pomodoro e basilico (G) Bruschetta with tomatoes and basil	95
Carciofo fritto con salsa al pecorino romano (G)(D) Fried artichokes with Pecorino Romano sauce	95

MEZZEH CALDE E FREDDE

 Hummus bil tahina Purè di ceci con pasta di semi di sesamo Chickpeas purée with sesame seed paste	80
 Mutabal Purè di melanzane grigliate con pasta di semi di sesamo e yoghurt (D)(G) Grilled mashed eggplant with sesame seed paste and yoghurt	80

CAVIALE – CAVIAR

30 G · 50 G

Oscietra	800 · 1160
Beluga	1250 · 2000

CAVIALE – CAVIAR

Condimenti: albume d'uovo, tuorlo d'uovo, capperi, erba cipollina, cipolla bianca, cetriolini e blinis (D)(G)
Condiments: egg white, egg yolk, capers, chives, white onion, gherkins and blinis

INSALATE

 Burrata con pomodorini e basilico (D) Burrata cheese, datterino tomato and basil	140
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CLASSICI PER TUTTO IL GIORNO

INSALATE • CONTINUED

Insalata di granchio reale, avocado, pomodoro, olive taggiasche e limone (S) King crab salad, avocado, tomato, Taggiasche olives and lemon	140
Caesar salad Pollo o gamberi, Parmigiano, crostini e salsa Caesar con acciughe (D)(G)(S)(SC)(F) Chicken or shrimps, Parmesan shavings, croutons and Caesar dressing with anchovies	135
Insalata di lattuga, pomodori, melograno, cetrioli e menta (G) Fattoush salad	145

CLUB E BURGER

Club Sandwich, pollo arrosto, uovo, lattuga, pomodoro e prosciutto di vitello (D)(G) Roasted chicken, eggs, tomatoes, and veal bacon	140
Shawarma di pollo, pane saj, salsa tahina e salsa all'aglio (D)(G)(LS) Chicken shawarma, saj bread, tahina sauce and garlic dip	135
Mini burger di wagyu (D)(G) Wagyu mini beef burger, bun, lettuce, tomato, Fontina cheese and mayonnaise	150

FOCACCE

Scamorza affumicata, patate e rosmarino (G) Smoked scamorza cheese, cured beef ham, potatoes and rosemary	120
Stracciatella e mortadella (G)(D) Stracciatella and mortadella	125

CLASSICI PER TUTTO IL GIORNO

Pollo fritto, pomodoro, insalata, maionese e cetriolini (G) Fried chicken, tomato, mayonnaise and gherkins	135
 Mozzarella e pomodoro (D)(G) Mozzarella and tomato	120



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CLASSICI PER TUTTO IL GIORNO

CLASSICI PER TUTTO IL GIORNO • CONTINUED

Vitello tonnato <i>(F)(G)</i>	125
Milk-fed veal with tuna sauce	

LE PIZZE

Available from 12:00 to 23:00.

 Margherita DOP <i>(G)(D)</i>	130
Tomato sauce, mozzarella, Parmesan and basil	

Diavola <i>(D)(G)</i>	160
Tomato sauce, Fior di latte cheese, spicy beef salami, olive powder and espellette	

 Patate e Tartufo <i>(G)(D)</i>	200
Truffle sauce, purple potatoes, smoked provola cheese, Fior di latte cheese, Parmesan cream and fresh truffle slices	

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TÈ E CAFFÈ – TEA & COFFEE

TÈ D'AUTORE | SIGNATURE TEA

Signature Tea

90

JING'S COLLECTION

Responsibly sourced and carbon neutral certified.

Japanese Sencha, Green Tea, Japan

Made from new leaves, proposing an aromatic, elegant and concentrated flavor.

Organic Genmaicha, Green Tea, Japan

A beautiful balance of spring picked and steamed bancha green tea, combined with high quality, roasted and puffed organic rice, for a delectable toasted, warming flavor.

Tie Guanyin, Oolong, China

Stone fruit notes lead to bright, orchid aromas, with unmistakable texture and depth of flavor. Masterfully hand-rolled and fired, the leaves elicit a creamy and refreshingly floral infusion.

Ali Shan, Oolong Tea, Taiwan

Grown at 2600m in Taiwan's most treasured national park. Fantastically fresh and light with spring flowers, mango and apricot complexities.

Cooked Puerh, Dark Tea, China

Vintage tea with unique flavors. Our mini cake provides a rich yet subtle and smooth texture with woody, earthy characters and a deep dark color.

Cherrywood Lapsang, Black Tea, China

Lapsang Souchong smoked over cherry wood combines the natural smoky notes and richness of Yunnan black tea with sweetly aromatic note to create an exquisitely smooth experience.

SELEZIONE DI TÈ IN FOGLIE | OUR TEA SELECTION

Tè Selection

60

Assam Breakfast, India · Earl Grey, Sri Lanka · Darjeeling 2nd Flush, India · Jasmine Pearls, China · Silver Needle, China · Whole Chamomile Flowers · Rooibos · Whole Rose Buds · Peppermint · Blackcurrant & Hibiscus · Lemongrass & Ginger.

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TÈ E CAFFÈ – TEA & COFFEE

CAFFÈ D'AUTORE | SIGNATURE COFFEE

Ethiopia, Guji, Oromia

Exclusively selected single origin coffee blend, brewed with a specific technique. One of the most fruit-forward coffees thanks to its natural processing. Presents hints of plum, grenadine, candied orange and caramel, bright acidity and medium bodied.

TÈ E CAFFÈ MEDITERRANEI

Arabic Coffee	90
Turkish Coffee	60
Moroccan Tea	70

AL CAFFÈ | COFFEE BASED

Signature Shekerato	65
Coffee with vanilla or caramel syrup	

CAFFÈ SPECIALI

Affogato al caffè	90
Vanilla ice cream with hot espresso and chantilly cream	
Ciocolata Calda	60
Hot chocolate	

CAFFÈ – COFFEE

Vergnano Caffè, sustainably produced and ISO certified.

Espresso Doppio Espresso	50 • 60
Caffè Americano	60
Macchiato Doppio macchiato Piccolo Cortado	50 • 60
Cappuccino Caffè Latte	60 • 65



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TÈ E CAFFÈ – TEA & COFFEE

CAFFÈ – COFFEE • CONTINUED

Caffè Spanish Latte	65 • 75
Caffè V60	90
Caffè French press	90

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LE NOSTRE BEVANDE | SIGNATURE DRINKS

HEALTHY BEVERAGE

Matcha Latte	90
Blue Matcha	90
Pink Matcha	90
Rooibos Latte	90

GLUTEN & DAIRY FREE COCKTAILS

Rosa Rose water, almond milk, pomegranate juice, coconut syrup.	65
Tropical Fizz Passion Fruit puree, apple juice, lime juice, vanilla syrup.	65
Gardenia Hibiscus and Blackcurrant cold brew, lime juice, ginger juice, ginger beer, sugar syrup.	65
Peach Spritz Peach and Jasmine soda, pineapple juice, Tanqueray 0.0.	65
Sirena Watermelon juice, ginger ale, lemon juice, basil syrup.	65

HEALTHY JUICES

Greenlight Apple, celery, cucumber, fresh ginger, lemon juice.	50
Berries Coconut milk, mix berries.	50

BIBITE | SOFT DRINKS

Coca Cola	40
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LE NOSTRE BEVANDE | SIGNATURE DRINKS

BIBITE | SOFT DRINKS • CONTINUED

Sprite	40
Fanta	40
Selezione London Essence Tonic/Soda	40
Red bull	45
Red bull Sugar Free	45

ACQUA | WATER

Al Ain Local 75cl Sparkling <i>(LS)</i> Locally sourced.	30
Al Ain Local 75cl Still <i>(LS)</i> Locally sourced.	30
Acqua Panna San Pellegrino 25cl	25
Acqua Panna San Pellegrino 75cl	40

NON-ALCOHOLIC SPARKLING

Pearl Sparkling Glass • Bottle.	80 • 390
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SUCCHI DI FRUTTA | FRESH JUICES

Orange, apple, carrot, mango, pineapple, watermelon	40
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