
NIGHT ROOM SERVICE MENU

10:30PM UNTIL 7:00AM

CLASSICS

HOME-MADE SEASONAL SOUP	7.5
DELI SANDWICH	11
SAUSAGES AND MUSTARD MASH	11.5

PANINI

GOAT'S CHEESE AND CARAMELISED ONIONS	9.5
POACHED SALMON AND DILL MAYONNAISE	9.5
HAM AND CHEDDAR	9.5

DESSERTS

SELECTION OF ICE-CREAM OR SORBET	6
FRUIT SALAD	6

NIGHT ROOM SERVICE WINE LIST

10:30PM UNTIL 7:00AM

CHAMPAGNE AND SPARKLINGG

BTL

ITALY

PROSECCO BELSTAR DOC	33
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FRANCE

MOET & CHANDON BRUT IMPERIAL	69
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WHITE WINE

BTL

PINOT GRIGIO CIRCA	26
PINOT GRIGIO, AUSTRALIA, 2014	

CHARDONNAY WANDERING BEAR	28
CHARDONNAY, USA, 2014	

SAUVIGNON BLANC SATELLITE	32
SAUVIGNON BLANC, MARLBOROUGH, 2013	

RED WINES

BTL

CABERNET SAUVIGNON NYALA	26
CABERNET SAUVIGNON, SOUTH AFRICA, 2014	

LES TROUBADOUR GRENACHE	28
CARIGNAN, GRENACHE, FRANCE, 2014	

BILAR PLOTS RIOJA	34.5
TEMPRANILLO, 2013	



THE BAILEY'S HOTEL LONDON

ROOM SERVICE

TO ORDER ROOM SERVICE

PLEASE CALL 6308

VINTAGES AND ABV% ARE SUBJECT TO CHANGE AND MAY VARY
PLEASE NOTE THAT ALL WINES ARE SERVED BY 250ML UNLESS OTHERWISE STATED,
PLEASE ASK A MEMBER OF STAFF FOR MORE DETAILS. ALL PRICES ARE INCLUSIVE OF VAT

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BREAKFAST

6:30AM UNTIL 10:30AM

BREAKFAST

20

A CHOICE OF THE FOLLOWING;
SUFFOLK SWEET CURED DRY BACK BACON, CUMBERLAND SAUSAGES,
GRILLED TOMATOES, BAKED BEANS & MUSHROOMS, WITH YOUR
PREFERENCE OF FRIED OR SCRAMBLED EGG & YOUR CHOICE FROM
THE BAILEY'S CONTINENTAL BREAKFAST BELOW

CROISSANTS, DANISH PASTRIES, PRESERVES, CEREALS & MUESLI,
SELECTION OF BREAD ROLLS, CHEESES, COLD MEATS & INCLUDES
YOUR PREFERENCE OF TOAST, FRUIT JUICES, TEA OR COFFEE

BAILEY'S SIGNATURES

BAILEY'S OMELETTE

9.5

3-EGG OMELETTE, SERVED WITH YOUR CHOICE OF WHITE, BROWN OR
WHOLE WHEAT TOAST

TRADITIONAL EGGS BENEDICT

9.5

HAM, TWO SOFT POACHED EGGS ON A TOASTED ENGLISH MUFFIN
WITH HOLLANDAISE SAUCE

FRENCH TOAST

8.5

BIRCHER MUESLI WITH BERRIES

8

GRILLED LOCH FYNE KIPPERS

10

MELTED BUTTER

PANCAKES

7.5

SERVED WITH BUTTER AND MAPLE SYRUP

WAFFLES

8

WITH SMOKED BACON, MAPLE SYRUP AND BUTTER

FRESH FRUIT PLATTER

7.5

SELECTION OF SEASONAL FRUITS

SELECTION OF PASTRIES

6.95

SELECTION OF CEREALS

4.95

ASSORTED FRUIT YOGHURTS

4.95

A SIDE OF THE FOLLOWING

4.95

CRISP STRIPS OF BACON AND GRILLED BREAKFAST SAUSAGE

TOAST AND PRESERVES

3.95

YOUR CHOICE OF 4 SLICES OF WHOLE WHEAT,
BROWN OR WHITE SERVED WITH PRESERVES AND BUTTER

CHAMPAGNE BREAKFAST

JUST ADD: MOËT & CHANDON BRUT IMPÉRIAL, NV

125ML BTL
12.5 68



BOMBAY BRASSERIE SELECTION

CHILLI MILLI KEBAB

8.5

SPICED VEGETABLE CAKES WRAPPED AROUND A BULLET CHILLI

PATRANI MACCHI

10.5

LEMON SOLE STEAMED IN A BANANA LEAF WITH CORIANDER,
CHILLI AND COCONUT

PRAWN TOKRI

10.5

BATTERED SPICY PRAWNS

KASUNDI MONKFISH

17

MUSTARD FROM CALCUTTA

CHICKEN TIKKA

17

BONELESS PIECES OF CHICKEN MARINATED IN YOGHURT AND
SPICES BROILED IN THE CLAY OVEN

SALLI BOTI

17.5

LAMB, APRICOT, JAGGERY, TOMATO, VINEGAR AND
STRAW POTATOES

CHICKEN BIRYANI

18

TRADITIONAL CHICKEN AND RICE DISH

BASMATI RICE

4

SAFFRON PULAO

4

SAFFRON-FLAVOURED BASMATI RICE

NAAN BREAD

4

PLEASE BE ADVISED THAT ALLERGENS MAY BE PRESENT IN OUR KITCHENS. IF YOU
ARE AN ALLERGEN SUFFERER PLEASE ASK YOUR SERVER FOR MORE DETAILED
INFORMATION. OUR RECIPES ARE SUBJECT TO CHANGE; THEREFORE YOU ARE
ADVISED TO CHECK ALLERGEN INFORMATION ON EVERY VISIT. ALL PRICES ARE
INCLUSIVE OF VAT AND A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED
TO YOUR BILL. (JUNE 16)

OLIVES RESTAURANT WINE LIST

CHAMPAGNE, SPARKLING

	125ML	BTL
ITALY PROSECCO BELSTAR DOC, NV	7	33
FRANCE MOËT & CHANDON BRUT IMPERIAL, NV	12.5	68
VEUVE CLIQUOT YELLOW LABEL, NV		85

WHITE WINES

TERRE FORTI TREBBIANO/CHARDONNAY 2013	250ML 7.5	BTL 19.95
PINOT GRIGIO STATUA IGT, SICILIA 2012	G250ML 8.5	BTL 24
FRASCATI CANTINE SAN MARCO DOC, LAZIO, 2014		22
ORVIETO CLASSICO TOMAIOLO, LAZIO, 2014		26
CHARDONNAY POETA, VENETO, 2014		27.5
PECORINO VILLA DEI FIORI IGT, ABRUZZO, 2015		28
PEDRAIA NURAGUS, SANTADI, SARDEGNA, 2014		31
SAUVIGNON BIANCO URRÀ DI MARE MANDAROSSA, SICILIA, 2015		37
FALANGHINA ANTONIO CAGGIANO, CAMPANIA, 2014		38
GAVI DI GAVI MINAIA, BERGAGLIO, PIEMONTE, 2012		41
GEWURZTRAMINER ALOIS LAGEDER, ALTO ADIGE, 2014		45

RED WINES

TERRE FORTI SANGIOVESE RUBICONE, 2013	G250ML 7.5	BTL 19.95
CHIANTI CLASSICO CANTINA CEPPIANO, 2012	G250ML 11.75	BTL 35.5
MERLOT POETA DELLE VIGNE, VENETO, 2014		26
PINOT NERO/SHIRAZ JVBILUM, SICILIA, 2014		29
NEGROAMARO DEL SALENTO VARVAGLIONE, PUGLIA, 2014		30
CANNONAU DI SARDEGNA NORAS, SANTADI, 2011		34.5
SANGIOVESE/CABERNET COL DI SASSO BANFI, TOSCANA, 2014		35
MORELLINO DI SCANSANO LA MOZZA, TOSCANA, 2014		40
VALPOLICELLA RIPASSO VILLA BELVEDERE DOC, VENETO, 2014		44
BARBERA D'ALBA TRE VIGNE, VIETTI, 2014		49
BAROLO ANGELO VEGLIO DOCG, PIEMONTE, 2011		59

HOT BEVERAGES

BREWED COFFEE, DECAFFEINATED	3.5
HOT CHOCOLATE	3.5

SPECIALTY COFFEES

CAPPUCCINO, CAFÉ LATTE	3.5
CAFFÈ AMERICANO, SINGLE ESPRESSO	3
DOUBLE ESPRESSO	3.5

SELECTION OF TEAS AND INFUSIONS

ENGLISH BREAKFAST, EARL GREY, ASSAM, DARJEELING, CEYLON, LEMON AND GINGER, GREEN TEA AND PEPPERMINT TEA	3
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COLD BEVERAGES

STILL OR SPARKLING WATER

SMALL (250ML)	2
LARGE (750ML)	3.95

SOFT DRINKS

COCA-COLA, DIET COCA-COLA	3
SELECTION OF FRUIT JUICE	3.5

LUNCH SPECIAL

2 COURSES 9.50

CHEF DAVIDE DI CROCE & RESTAURANT MANAGER DAVIDE FUMAGALLI BRING THE TASTE AND SERVICE OF ITALY TO KENSINGTON, BY CREATING A MOUTH-WATERING ITALIAN FEAST FOR DINERS.
WE LOOK FORWARD TO WELCOMING YOU TO OUR FAMILY TABLE.

TERMS AND CONDITIONS APPLY, CANNOT BE USED IN CONJUNCTION WITH ANY OTHER PROMOTION OR SPECIAL DATES

AFTERNOON TEA

2:00PM – 4:30PM

ENGLISH AFTERNOON TEA

19

ASSORTED FINGER SANDWICHES, SCONES WITH PRESERVES AND CLOTTED CREAM, SELECTION OF PASTRIES SERVED WITH LOOSE LEAF TEA OR COFFEE

WITH A GLASS OF CHAMPAGNE MOËT & CHANDON, BRUT IMPERIAL, N.V.

26

OLIVES WINE MENU AVAILABLE FROM 11:00AM TO 10:30PM, PLEASE PHONE ROOM SERVICE FOR EXTENDED MENU. VINTAGES AND ABV% ARE SUBJECT TO CHANGE AND MAY VARY

PLEASE NOTE THAT ALL WINES ARE SERVED BY 250ML UNLESS OTHERWISE STATED, ALL PRICES ARE INCLUSIVE OF VAT (JUNE 16)

ANTIPASTI

OLIVE	
MIXED OLIVES	2.5
PANE E OLIO	
RUSTIC BREAD SELECTION, OLIVE OIL	3.5
BRUSCHETTA AL POMODORO	
TOASTED CIABATTA, VINE TOMATOES, BASIL, GARLIC	6
“OLIVES” BRUSCHETTA”	
TOASTED CIABATTA, MOZZARELLA, SMOKED SCAMORZA, PARMA HAM	9
ZUPPA DEL GIORNO	
PLEASE ASK YOUR WAITER FOR TODAY’S SOUP	6
CARPACCIO	
BEEF CARPACCIO, ROCKET, GRANA PADANO SHAVES, TRUFFLE DRESSING	11
ANTIPASTO MISTO	
CURED, FINELY-SLICED MEAT SELECTION WITH GRANA PADANO AND CARASAU BREAD	14

PASTA

LASAGNE	
BEEF RAGOUT, MOZZARELLA, GRANA PADANO SAUCE	14
RIGATONI ALLA SORRENTINA	
MOZZARELLA, TOMATO SAUCE & BASIL	13
RAVIOLI DELLA CASA	
CHEF’S DAILY SELECTION OF FRESH RAVIOLI	13
PASTA AL PROFUMO DI MARE	
HOME-MADE PASTA, MIXED SEAFOOD, TOMATO PLEASE ASK YOUR WAITER FOR TODAY’S SELECTION	15

PESCE E CARNE

PESCE DEL GIORNO	
CATCH OF THE DAY, PLEASE ASK FOR TODAY’S SELECTION MARKET PRICE	
GRIGLIATA DI PESCE	
MIXED GRILLED FISH, SEASONAL VEGETABLES, PLEASE ASK FOR TODAY’S SELECTION	24
PETTO DI POLLO	
GRILLED CHICKEN BREAST, MIXED SALAD AND CHIPS	16.5
TAGLIATA DI MANZO	
GRILLED AGED RIB-EYE STEAK, JUNIPER BERRY DIP	23
CONTORNI	
PLEASE ASK YOUR WAITER FOR TODAY’S SELECTION	3.5

SIDE DISHES FROM

PANINI & INSALATE

POLLO	
CHICKEN, BACON AND AVOCADO	9.5
MOZZARELLA E POMODORO	
BUFFALO MOZZARELLA, VINE TOMATO, BASIL	9.5
PROSCIUTTO CRUDO	
AGED PARMA HAM, ROCKET AND GRANA PADANO	9.5
STEAK	
STEAK SANDWICH WITH TOMATO	11
OLIVES BURGER	
10OZ BURGER, SERVED WITH SALAD AND CHIPS	16
CAPRESE	
BUFFALO MOZZARELLA, FRESH TOMATOES, BALSAMIC REDUCTION, ROCKET SALAD, AVOCADO	11
CARPACCIO DI SALMONE	
SMOKED SALMON CARPACCIO WITH HOME-MADE PICKLED VEGETABLES	12

DOLCI E FORMAGGIO

TIRAMISÙ AL PISTACCHIO	
PISTACHIO TIRAMISU’	7
CREMA CATALANA	
WHITE CHOCOLATE & LAVENDER CRÈME BRÛLÉE	7
CARPACCIO DI FRUTTA	
THINLY-SLICED SEASONAL FRUIT CARPACCIO	8
SELEZIONE DI FORMAGGI	
SELECTION OF ITALIAN CHEESES, MARMALADE, RUSTIC BREAD	8

GLUTEN FREE SELECTION ALSO AVAILABLE

 AA Rosette 2010-16 for culinary excellence

WWW.OLIVESRESTAURANT.CO.UK

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