

# THE LIBRARY

## CHAMPAGNE BAR

### CHAMPAGNE

	125ml
<b>Brut</b>	
Moët & Chandon Brut Impérial NV	14
<b>Rosé</b>	
Moët & Chandon Rosé Impérial NV	17
Billecart-Salmon Brut Rosé NV	21

### ENGLISH SPARKLING WINE

Nyetimber Classic Cuvée Brut NV	12
Gusbourne Rosé 2020	

### NON ALCOHOLIC

Wild Idol, Alcohol Free Sparkling White	10
---	----

### CHAMPAGNE AFTERNOON TEA

Served Thursday to Sunday  
12pm-4pm

### CHAMPAGNE

	Bottle
<b>Brut</b>	
Moët & Chandon Brut Impérial NV	80
Charles Heidsieck Brut Réserve NV	82
Veuve Clicquot Yellow Label Brut NV	95
Pol Roger White Foil Brut NV	100
Bollinger Special Cuvée Brut NV	110
R de Ruinart Brut NV	120

### Blanc de Blancs

Ayala Blanc de Blancs 2014	140
Ruinart Blanc de Blancs NV	160
Charles Heidsieck, Blanc des Millénaires 2007	270

### Rosé

Moët & Chandon Rosé Impérial NV	95
Veuve Clicquot Rosé NV	110
Billecart-Salmon Brut Rosé NV	115
Laurent-Perrier Cuvée Rosé NV	140

### Bottle

### Prestige Cuvée

Dom Pérignon Brut Vintage 2012	350
Krug Grande Cuvée Brut NV	425
Dom Pérignon Brut Rosé Vintage 2006	550
Louis Roederer Cristal 2014	600

### Magnum

Moët & Chandon Brut Impérial NV	160
Moët & Chandon Rosé Impérial NV	190
Veuve Clicquot Rosé NV	240
Laurent-Perrier Cuvée Rosé NV	350
Dom Pérignon Brut Vintage 2009	800

### ENGLISH SPARKLING WINE

Nyetimber Classic Cuvée Brut NV	65
Gusbourne Blanc de Blancs 2018	70
Gusbourne Rosé 2018	80
Nyetimber Blanc de Blancs 2014	90

### NON-ALCOHOLIC

Wild Idol, Alcohol Free Sparkling White	55
---	----

### SIGNATURE COCKTAILS

The Library has curated a collection of cocktails on the subjects of art, fashion and culture inspired by the handbound books of Assouline, the iconic French publishing house.

<b>The Warhol</b>	14
Skyy vodka, Morello cherry, milk, hibiscus, yuzu, wild cherry tea, Gusbourne Brut Rosé	
We honour Andy Warhol's contribution to Pop Art with hand-painted detailing and carefully blended ingredients that contrast and complement.	

<b>Soleil Tropical</b>	12
------------------------	----

Havana 3-year rum infused with mango & strawberry tea, Aluna coconut rum, wild strawberry, pineapple syrup, sharp cranberry

Celebrating the creative world of Cirque du Soleil and its ethos of "youth, energy and strength", this is a punchy cocktail that takes you to the tropics.

<b>The Secret</b>	12
Skyy vodka, Bombay Sapphire gin, Havana 3-year rum, Cointreau, plum sake, mezcal, Coca-Cola reduction, Fever-Tree soda	
A twist on the classic Long Island Iced Tea, The Secret was inspired by the mystery around the world's most iconic beverage, Coca-Cola.	

<b>Allure</b>	14
---------------	----

Woodford Reserve whisky, Lapsang Souchong distillate, Galliano liqueur, milk oolong tea & Champagne syrup, umami bitters, Angostura, lemon oils

Fashion designer John Galliano once said, "My role is to seduce" – a sentiment The Library has recreated with a flavour blend of herbs, citrus and smoke.

<b>Dominicana</b>	14
Brugal 1888 Doblemente Añejado rum infused with tonka beans, a cordial made from Champagne, Darjeeling & smoked almond stirred down with Cointreau and completed with Moët & Chandon Brut	

Vintage cocktails have stood the test of time. The Mai Tai was first served at the iconic Trader Vic's bar in the 1940s. Our take reimagines the classic flavours to create an aromatic Mai Tai to savour.

<b>Valentino</b>	14
Belvedere vodka, lemon verbena syrup, Fever-Tree Mediterranean tonic	
Pursuing Valentino Garavani's classic notions of elegance, this cocktail evokes the feeling of timeless Mediterranean class with light and refreshing flavours.	
Also available as a non-alcoholic expression	
Everleaf Marine, lemon verbena syrup, Fever-Tree Mediterranean tonic (112 kcal)	11

### ACCOMPANIMENTS

Tuesday to Saturday 12pm-4pm  
Sunday to Monday 12pm-10:30pm

Nocellara and Halkidiki olives infused with lemon verbena v (66 kcal)	6
Peppered crispy calamari with Gorgonzola dolce mayonnaise (639 kcal)	14
Courgette and aubergine frites with shichimi dust, tahini and truffle yoghurt v (458 kcal)	8

<b>Charcuterie</b> (388 kcal)	13
-------------------------------	----

A selection of the finest European cured meat, served with warm baguette and Dell 'Ami cornichons

'Nduja, Sopressa Punta di Coltello, Jamón Ibérico and King Peter air-dried ham

<b>Artisan Cheese</b> (414 kcal)	14
----------------------------------	----

An exquisite selection of iconic French cheese, served with truffled honey, Calabrian dotted fig and sourdough crisp breads

Reblochon Fermier Beillevaire, Haute-Savoie Bleu d'Auvergne Beillevaire, Auvergne Tomme de Savoie Beillevaire, Haute-Savoie and Sainte-Maure de Touraine Ash AOP Jacquin, Poitou-Charentes

### À LA CARTE

Seared tuna niçoise salad with spicy citrus soy dressing (275 kcal)	15
Burrata with Seville orange, coriander seeds and mānuka honey v (605 kcal)	12
Crispy-skinned seabass fillets with warm San Marzano tomatoes, avocado and olives (853 kcal)	18
Lemon-infused battered cod with smoked oyster tartare, truffle petit pois and pommes frites (1480 kcal)	21
Corn-fed chicken club sandwich, spicy bacon mayonnaise and fried egg (1813 kcal)	16
Chicken fettuccine Alfredo with crispy pancetta (1583 kcal)	15
28-day-aged rib-eye steak with Dijon butter and garlic Parmesan frites (1104 kcal)	26
Lemon basil risotto with creamy burrata, spinach and roasted garlic v (1032 kcal)	12
Rigatoni pasta with wild mushrooms, chilli and Italian hard cheese v (1118 kcal)	14

### Desserts

Warm chocolate dome, black cardamom ice cream, star anise crème and walnut crumble with a molten sauce au chocolat v (875 kcal)	8
Lemon meringue with raspberry sorbet v (811 kcal)	8

WINE	Glass 175ml	Carafe 500ml		Bottle		Bottle
<b>White</b>			<b>White</b>		<b>Red</b>	
Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2022	8	22	Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2022	30	Veramonte Reserva (Carménère) Colchagua Valley, Chile 2020	30
Monte Velho Branco, Esporão (Roupeiro, Antão Vaz, Perrum) Alentejo, Portugal 2021	8.5	23	Monte Velho Branco, Esporão (Roupeiro, Antão Vaz, Perrum) Alentejo, Portugal 2021	34	La Cavea (Merlot, Pinot Noir) Veneto, Italy 2021	35
Fantinel 'Borgo Tesis' (Pinot Grigio) Grave del Friuli, Italy 2021	9.5	27	Fantinel 'Borgo Tesis' (Pinot Grigio) Grave del Friuli, Italy 2021	38	Élevé (Pinot Noir) Roussillon, France 2021	38
Left Field, Te Awa (Sauvignon Blanc) Nelson, New Zealand 2022	10.5	30	Left Field, Te Awa (Sauvignon Blanc) Nelson, New Zealand 2022	44	Don Jacobo Rioja Crianza Tinto, Bodegas Corral (Tempranillo, Garnacha) Rioja, Spain 2018	40
			Gavi di Gavi 'Toledana' Domini Villa Lanata (Cortese) Piemonte, Italy 2020	46	Terrazas Reserva Malbec (Malbec) Uco Valley, Mendoza, Argentina 2019	46
<b>Red</b>			Sancerre, La Gravelière, Joseph Mellot (Sauvignon Blanc) Loire, France 2022	60	Runholder, Te Kairanga (Pinot Noir) Martinborough, New Zealand 2021	62
Veramonte Reserva (Carménère) Colchagua Valley, Chile 2020	8	22	Russian River Valley Chardonnay, De Loach (Chardonnay) California, USA 2020	62	Blackwell, St Hallett (Shiraz) Barossa Valley, Australia 2017	70
Élevé (Pinot Noir) Roussillon, France 2021	9.5	27	Chablis 1er Cru Vaillon, Lamblin & Fils (Chardonnay) Chablis, Burgundy, France 2021	80	'Closierie de Vaudieu' Châteauneuf-du-Pape Château de Vaudieu (Syrah, Grenache, Mourvedre) Southern Rhône 2020	85
Don Jacobo Rioja Crianza Tinto, Bodegas Corral (Tempranillo, Garnacha) Rioja, Spain 2018	10	28			Amarone della Valpolicella Classico, Bolla (Corvina, Rondinella, Molinara) Veneto, Italy 2016	90
Terrazas Reserva Malbec (Malbec) Uco Valley, Mendoza, Argentina 2019	11	31				
<b>Rosé</b>					<b>Rosé</b>	
Veramonte Rosé (Pinot Noir) Casablanca, Chile 2021	8	22			Veramonte Rosé (Pinot Noir) Casablanca, Chile 2021	30
Whispering Angel Rosé, Château d'Esclans (Grenache, Vermentino, Cinsault) Côtes de Provence, France 2022	12.5	35			Whispering Angel Rosé, Château d'Esclans (Grenache, Vermentino, Cinsault) Côtes de Provence, France 2022	52

BEER & CIDER	Bottle	SOFT		LOOSE LEAF TEA	
Asahi Super Dry	5.5	<b>Sparkling</b>	4	English Breakfast (0 kcal)	4.5
Sassy Cidre Brut	5.5	<i>Fever-Tree</i>		Jasmine (0 kcal)	4.5
Sassy Cidre Rosé	5.5	Lemonade		Earl Grey (0 kcal)	4.5
Modelo	6	Tonic		Fresh mint and lemon (0 kcal)	4.5
Noam	6.5	Naturally light tonic		Hunan Green (0 kcal)	4.5
~		Soda		Rosehip & Hibiscus (0 kcal)	4.5
<b>SOFT</b>		Ginger ale		~	
<b>Bottled Water</b>	5.5	Ginger beer		<b>COFFEE</b>	
Acqua Panna still water		Mediterranean tonic		Filter coffee (0 kcal)	4.5
S.Pellegrino sparkling water		Coke		Latte (100 kcal)	4.5
<b>Juices</b>	4	Diet Coke		Decaffeinated (0 kcal)	4.5
Fresh orange (96 kcal)				Macchiato (19 kcal)	4.5
Fresh apple (220 kcal)				Espresso (0 kcal)	4.5
Fresh grapefruit (97 kcal)				Mocha (105 kcal)	4.5
Cranberry (113 kcal)				Cappuccino (94 kcal)	4.5
Tomato (36 kcal)				Double espresso (0 kcal)	4.8
				Rococo chocolate (108 kcal)	6

SPIRITS	50ml				
Also available in 25ml measures					
<b>Vodka</b>		<b>Flavoured Gin</b>		<b>Scotch Whisky</b>	<b>Tequila</b>
Skyy	8	Bombay Citron Pressé	8.5	<i>Single Malt</i>	<i>Blanco</i>
Ketel One	8.5	Malfy Rosa	9	Glenfiddich 12 year	Ocho
Belvedere	10	Tarquin's Rhubarb & Raspberry	10	Glenmorangie 10 year	Tapatio
Chopin	11	Tarquin's Blood Orange	10	Glenlivet Founder's Reserve	
Grey Goose	11			Dalwhinnie 15 year	<i>Reposado</i>
Ciroc	12	<b>Rum</b>		Talisker 10 year	Ocho
		Havana 3 year	8	Laphroaig 10 year	Tapatio
<b>Gin</b>		El Dorado 3 year	8.5		
Bombay Sapphire	8	Appleton Estate	9	<i>Blended</i>	<i>Añejo</i>
Tanqueray	8.5	Havana 7 year	10	Monkey shoulder	Tapatio
Sipsmith	9	Brugal 1888 Doblemente Añejado	12	Chivas Regal 12 year	
Hendrick's	10	El Dorado 12 year	12	Johnnie Walker Black Label	<b>Cognac</b>
Roku	10			Johnnie Walker Gold Label	Courvoisier 3 star
Tanqueray 10	14	<b>Japanese Whisky</b>		Chivas Regal 18 year	Rémy Martin XO
Monkey 47	15	<i>Single Malt</i>			Hennessy XO
		Yamazaki Distiller's Reserve	16	<b>Irish Whiskey</b>	
		Hakushu Distiller's Reserve	16	Jameson	9
		Yamazaki 12 year	24		
		<i>Blended</i>		<b>American Whiskey</b>	<b>Liqueurs / Digestifs</b>
		Suntory Toki	10	Jack Daniel's	Disaronno Amaretto
		Nikka from the Barrel	14	Maker's Mark	Baileys
		Hibiki Harmony	20	Woodford Reserve	Tia Maria
		The Nikka 12 year	30	Bulleit Rye	10
					Sambuca
					Kahlúa