



MILLENNIUM  
BAILEY'S HOTEL  
LONDON, KENSINGTON

## **ROOM SERVICE**

To order room service

Please call 6308

All prices are inclusive of VAT

A tray charge of £2.50 applies to all orders

## Breakfast

Available from 6:30am until 10:30am

### The Bailey's English £17.75

Your choice of continental breakfast items plus: eggs cooked to your choice, bacon, sausage, tomato, beans, mushrooms, juice

tea or coffee

### Continental £14.50

Your choice of, Cornflakes, Weetabix, All-Bran or muesli, fresh fruit salad, grapefruit segments or stewed prunes, plain or fruit yoghurt, toast or croissant, marmalade, honey, preserves, juice

tea or coffee

### Hot Beverages

### Tea Selection £3.45

English Breakfast Tea, Darjeeling, Assam, Earl Grey, Ceylon, Lemon and Ginger, Green Tea

### Coffee Selection

Café crème	£3.95
Espresso	£3.25
Dbf Espresso	£3.95
Cappuccino	£4.25
Café latte	£4.25
Hot chocolate	£4.50

Other drinks available on request



## Specialities from Olives Restaurant and Bar Available from 11:00am until 10:30pm

### Light Bites

Soup of the day, please ask your waiter for details	£5.80
Bruschetta, toasted ciabatta, vine tomatoes, basil, garlic	£4.75
Bruschetta al formaggio, toasted ciabatta, mozzarella, oregano, garlic	£4.75
Crudo di Salmone, cured salmon carpaccio	£8.15
Deep-fried calamari and courgettes, dill mayonnaise	£8.15
Carpaccio, beef carpaccio, rocket salad, parmesan	£8.15
Gamberi, oven baked prawns, white wine sauce	£8.15

## Champagne, Sparkling

G 125ml / Bottle

Prosecco Al Spago Frizzante II Cortigiano, Italy,	£34.70
Crisp, subtle fizz with green apples and citrus notes	
Bouché Père et Fils Cuveé Reserve Brut, France	£9.60 £48.30
Elegant and dry, good maturity and flavour	
Lanson Black Label Brut, France,	£10.20 £53.50
A palate of ripe citrus fruit creates a sensation of fullness, fruitiness and lightness. A pleasant racy Champagne with a long and lingering taste	

## White Wine

G 125ml / G 250ml / Bottle

Hardys Riddle Semillion Chadonnay, Australia 2005/6	£7.20	£7.80	£21.00
A soft creamy texture with lime flavours and subtle oak overtones			
Kleine Zalze Bush Vines Chenin Blanc, Stellenbosch, South Africa 2007/8	£9.90	£26.00	
Soft and creamy, a hint of ripe tropical fruit and a delicious vanilla sweetness			
Riverstone Sauvignon Blanc, New Zealand 2007/8	£11.40	£35.00	
Ripe gooseberry and citrus aromas, showing some tropical fruit and lime on the palate			
Chablis Paul Deloux, France 2006/7			£47.00
Flowery, lively, fresh and mouth-watering with a crispy fruity palate and that flinty backbone only found in true Chablis			

## Red Wines

G 250ml / Bottle

Hardys Riddle Shiraz Cabernet, Australia 2006/7	£8.60	£23.85
A classic Australian blend, spicy pepper, raspberry and blackcurrant with a soft finish and mellow tannins		
Dolcetto D'Alba Sant Orsola, Italy 2005/6	£9.90	£29.80
Delightfully named 'the little sweet one' with a young fruity lightness		
Fetzer Valley Oaks Shiraz, California 2007	£10.90	£29.00
Well-rounded, juicy berry fruit with a clean finish		
Don Jacobo Rioja Reserva Bodegas Corral, Spain 2001/2	£39.60	
Traditional Rioja with a stylish, silky balance of ripe cherry flavours and generous vanilla oak character for a mature style		

Vintages and ABV% may vary

All prices are inclusive of VAT  
Nut free food cannot be guaranteed  
(v) Vegetarian

**Night wine menu available from 10:30pm onwards, please phone room service for extended menu**

## Night Room Service Menu

Available from 10:30pm until 7:00am

### Soup

Roast tomato soup with pesto and crusty bread £7.00

### Sandwiches

Mature Cheddar cheese, vine plum tomato and a mixed leaf salad £9.70

Roast ham and grain mustard £10.80

Smoked salmon and cream cheese £10.80

### Classics

Millennium club sandwich served with vegetable crisps £13.60

Spaghetti bolognaise £13.60

Lamb or chicken curry with basmati rice £15.50

Char-grilled burger served with melted cheese bacon, French fries, coleslaw £15.50

### Side Orders

Mixed leaf salad £4.50

French fries £4.50

### Desserts

Selection of millennium desserts £7.40

Selection of ice creams or sorbet served in a waffle basket £7.20

Fruit salad and berries £7.20

All above sandwiches are served with mixed leaves and vegetable crisps

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Please note that a measure of 250ml is given for a glass of white or red wine as the standard serving measure. We do offer servings of 125ml on selected wines only. Please ask a member of staff for more details.

## Fresh Ciabatta Sandwiches

Also available in homemade white or brown bread

Chicken, bacon and avocado £9.50

Buffalo mozzarella, vine tomato, fresh basil (v) £8.50

Aged Parma ham, rocket and parmesan £7.95

Steak sandwich with tomato £9.95

Alternative fillings on request

### Salads

Starter / Main

**Tonno e Cipolla** Tuna, red onions, capers, £7.95 £9.95  
cherry tomato, potato, green beans, olives,  
mix leaves

**Olives** Mixed Peppers, artichokes, olives, £7.95 £9.95  
red onion, carrots, tarragon, dry mustard  
seed, mix leaves

**Trevisana** Pear, radicchio, rocket, mix £7.95 £9.95  
leaves, pomegranate, almonds, pecorino  
cheese

**Salmon.** Smoked salmon, chives & potato £7.95 £9.95

### Pasta Dishes

Starter / Main

All pasta is homemade

**Lasagne** Meat ragout, mozzarella, £7.25 £10.50  
parmesan sauce

**Rigatoni** Buffalo mozzarella, tomato £7.25 £10.95  
sauce, and fresh basil

**Spaghetti Carbonara** Pancetta, eggs, £7.25 £10.95  
pecorino cheese

**Tagliolini** Crab, chilly, garlic £9.25 £12.50

**Caserecchie** Pork sausages, broccoli, £8.25 £11.50  
cherry tomato, pecorino cheese

**Ravioli** Spinach, ricotta, parmesan, £8.75 £11.95  
poppy seeds

**Pappardelle** Wild boar ragout £9.95 £12.95

**Risotto** Mixed forest mushrooms £9.95 £12.95

**Linguine** Seafood, £10.95 £14.25

please ask your waiter for details

### Main Course

**Petto di Pollo** Chicken breast with garlic and £13.25  
rosemary

**Salmone** Salmon fillet, lemon and chives £13.25

**Costolette d'Agnello** Lamb chops, mixed herbs £18.25

**Grigliata di Carne** Mixed meat, £19.25  
please ask your waiter for details

**Grigliata di Pesce** Mixed fish, £19.50  
please ask your waiter for details

**Bistecca di Manzo** 300g (10oz) aged rib-eye £19.50  
steak

**Involtni di Melanzana** Thinly sliced and £13.25  
stuffed aubergine, mozzarella, basil, tomatoes,  
and parmesan sauce

**Pollo Farcito** Chicken breast stuffed with £16.75  
pistachio & apricot

**Arrosto di Maiale** Pork, spinach, mashed £16.75  
potato, red wine sauce

<b>Merluzzo</b> Cod fillet, cannellini beans, clam and mussel 'guazzetto'	£17.95
<b>Branzino</b> Fillet of sea bass, Mediterranean style	£17.95

## Side Order

all sides £3.25 each

Mixed leaf salad
Mixed leaves, red onions, tomatoes
Rocket and parmesan salad
Fried courgettes
Sautéed spinach and smoked scamorza cheese
Pan-fried green beans, toasted almonds, shallots
Roasted potatoes with garlic and herbs
Mashed potato
Thick cut potato chips

## Dessert

<b>Tiramisù</b> Classic Italian tiramisu	£5.95
<b>Panna Cotta</b> Vanilla bean panna cotta, raspberry coulis, chocolate	£5.95
<b>Torta al Limone</b> Lemon tart ,wild berry sauce	£5.95
<b>Torta di Carote</b> Carrot & ginger cake, mascarpone, orange compote	£6.25
<b>Crema Catalana</b> White chocolate and lavender crème brulée	£6.25
<b>Ananas Speziata</b> Chilly and cardamom spiced pineapple, coconut ice cream	£6.75
<b>Fondente al cioccolato</b> Chocolat fondant, pistachio ice cream	£6.95
<b>Selezione di Gelati o Sorbetti</b> Ice cream or sorbet selection, please ask your waiter for today's selection	£5.95
<b>Selezione di Formaggi</b> Selection of Italian cheeses, marmalade, rustic bread	£ 7.95
<b>Dolci a sorpresa</b> To share, please ask your waiter for details	£13.95
<b>Tiramisù</b> Classic Italian tiramisu	£5.95
<b>Panna Cotta</b> Vanilla bean panna cotta, raspberry coulis, chocolate	£5.95
<b>Torta al Limone</b> Lemon tart ,wild berry sauce	£5.95
<b>Torta di Carote</b> Carrot & ginger cake, mascarpone, orange compote	£6.25
<b>Crema Catalana</b> White chocolate and lavender crème brulée	£6.25

## Traditional Afternoon Tea

Available from 3:00pm – 5:30pm

Assorted finger sandwiches, scones preserves and clotted cream, selection of pastries served with tea or coffee	£14.50
Add a glass of Champagne 125ml	£7.95
Selection of pastries and scones	£5.50

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## Champagne, Sparkling

G 125ml / Bottle

<b>Prosecco Extra Dry, Fantinel, Italy 11.5%, NV</b>	125ml	Bottle	£5.50	£28.00
Fresh, dry and fruity. A pleasant and extremely elegant bouquet with delightful, floral-based hints. A smooth, velvety and poetic flavour				
<b>Lanson Black Label Brut, 12.5%, NV</b>	125ml	Bottle	£8.95	£47.50
A young, lively style with a lingering lemon character and slight biscuit aromas				
<b>Moët &amp; Chandon Brut Impérial, 12%, NV</b>		Bottle		£59.00
A well-known blend of older reserves with young wines to ensure consistency of this flowery aroma and warm biscuit hints				

## White Wine

G 125ml / G 175/G 250ml / Bottle

<b>D'Vine Inzolia Sicilia Italy 12.5%, 2009/10</b>	125ml	250ml	Bottle	£3.50	£5.70	£16.50
The Inzolia grape is indigenous to Sicily where it produces a delicious, light herbal and lemon aroma with a warm peachy flavour						
<b>Pinot Grigio Grave del Friuli Borgo Tesis Fantinel, Italy 13%, 2007/8</b>	175ml	250ml	Bottle	£5.75	£7.70	£22.00
Apples, peach and pear notes are all present in this refreshing flavoursome Pinot Grigio						
<b>Veramonte Chardonnay Reserva, Chile 13.5% 2007/8</b>			Bottle			£28.00
With flavours reminiscent of green apples and tropical fruit, this crisp elegant wine shows additional complexity						
<b>Drylands Sauvignon New Zealand 13%, 2007/8</b>			Bottle			£36.00
Ripe, rich herbal and tropical fruit flavours combine in a vibrant burst of flavour on the palate						

## Red Wines

G 125/ G 175ml / G 250ml / Bottle

<b>D'Vine Cabernet Sauvignon delle Venezie, Italy 12%, 2009/10</b>	125ml	250ml	Bottle	£3.50	£5.70	£16.50
Bright, soft berry-fruits with juicy damsons, a smooth, easy-going red						
<b>Chianti Rosso, Ruffino, Italy 12.5%, 2007/8</b>	175ml	250ml	Bottle	£7.50	£10.25	£33.00
Harmonious and mellow, with violet and red berry notes on a soft and refreshing finish						
<b>Veramonte Merlot Reserva, Chile 13.5% 2006/7</b>			Bottle			£27.00
Richly full of black berry and cherry aromas with hints of mint and a creamy velvet texture						
<b>Drylands Pinot Noir, Marlborough New Zealand 13.5%, 2006/7</b>			Bottle			£39.00
Lifted cherry and plum flavours layered with an attractive earthy, gamey character and a smooth, lingering finish						

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