

IN-ROOM DINING

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Welcome to the In-Room Dining menu.

For complimentary WiFi service, connect to 'Rubens' WiFi, enter your email address and click to accept the terms and conditions.

To place an order please **dial 650**
(After 11.30pm, dial 0)

Hot and cold dishes are served everyday from 12:00pm. Last orders are at 11pm Sunday-Thursday or 11:30pm Friday and Saturday.

Should you require any further information on the dishes, recommendations or advice for pairing a wine with your meal, please contact us on the number provided.

Denotes a favourite signature dish of Mrs T, our Founder and President.

If you are allergic to any ingredients, please inform your waiter at the time of ordering, who can provide you with a list of allergens contained within our dishes. Our chefs will be happy to create a selection of dishes, especially for our diabetic guests.

(v) - Vegetarian / (ve) - Vegan / (vgo) - Vegan option available / (gfo) - Gluten-free option available

We only use free-range eggs and are committed to using sustainable supplies and ingredients.

A £7.50 tray service charge per tray will be added to your In-Room Dining bill. VAT is charged at current standard rate. An optional 15% service charge will be added to your final bill.

ALCOHOL BY VOLUME

Champagne	12.0% – 13.0%
White & Red Wine	12.0% – 13.0%
Beers	4.3% – 5.5%
Vermouth	14.7% – 18.0%
Campari	25.0%
Sherry & Port	15.5% – 20.0%
Gin	37.5% – 49.3%
Vodka	37.5% – 50.0%
Rum	37.5% – 50.5%
Whiskies	40.0% – 70.0%
Cognac	40.0% – 46.5%

The
Rubens
AT THE PALACE

Find us on Instagram

#EnglishGrill | #RubensHotel | #CurryRoom | #NewYorkBar |
#LeopardBar



Hot Drinks

Served with our pastry team's freshly baked seasonal biscuit of the day

PMD's Tea Selection

Black

Planter's English Breakfast	7
Planter's Earl Grey	7
Lapsang Souchong	7

Infusions

Peppermint Leaves	7
Camomile	7
Rooibos	7
The Rubens Blend	7
Lemongrass and Ginger	7

Green

Jasmine Green Tea	7
Matcha Green Tea	10

Coffee by Illy

Espresso	5
Double Espresso	7
Decaffeinated Coffee	7
Americano	7
Cappuccino	7
Caffè Latte	7
Caffè Mocha	7
Macchiato	7
Matcha Latte	9

Rubens Signature Hot Chocolate

9

Served with Rubens Homemade Marshmallow & Chocolate Truffle

Bottled Beers, Ciders & Ales

Lagers

	ABV		
Noam	5.2%	330ml	10
Peroni	5.1%	330ml	9
Meantime London Lager	4.5%	330ml	9
Daura Damm (Gluten-Free)	5.4%	330ml	9
Heineken	0%	330ml	7
Moretti	0%	330ml	7
Lucky Saint (Alcohol Free)	05%	330ml	7

Ales

Meantime London Pale Ale	4.3%	330ml	9
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Cider

Aspall	5%	330ml	9
Savanna	6%	330ml	8

Soft Drinks

Orange Juice		6
Cranberry Juice		6
Pineapple Juice		6
Tomato Juice		6
Grapefruit Juice		6
Apple Juice		6
Coca Cola/Diet Coke	330ml	7
Lemonade	200ml	5
Fever-Tree Soda	200ml	5
Fever-Tree Ginger Ale	200ml	5
Fever-Tree Ginger Beer	200ml	5
Fever-Tree Light Tonic	200ml	5
Fever-Tree Elderflower	200ml	5
Fever-Tree Mediterranean	200ml	5

Kingsdown Mineral Water; Still & Sparkling	330ml/750ml	6/8
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Cognac

	ABV	50ml
Martell VS	40%	13
Courvoisier VS	40%	14
Hennessy VS	40%	14
Martell VSOP	40%	15
Rémy Martin VSOP	40%	40

Port & Fortified Wine

	ABV	100ml
Taylor's Ten Year Old Tawny Port	20%	16

Liqueurs & Digestifs

	ABV	50ml
Cointreau	40%	13
Drambuie	40%	13
Sambuca	38%	13
Baileys	17%	13

Apéritifs & Vermouth

	ABV	50ml
Martini Bianco	15%	12
Dubonnet	14.8%	12
Campari	25%	12
Aperol	11%	12
Pimm's No. 1	25%	12

Small Plates

Salt and Vinegar Cod Bites	14
Pea Ketchup	
Grilled Jumbo Prawns	22
Peri Peri & Lime Yogurt	
Cheese and Bacon Sliders	16
Rubens Burger Sauce	
Buttermilk Chicken Tenders	15
Hot Sauce, Blue Cheese, Pickled Celery	
Nduja & Manchego Sausage Roll	14
Smoked Tomato Ketchup	
Cauliflower Cheese Croquettes (v)	14
Salsa Verde	
Sourdough Pretzels (vgo)	10
Honey Mustard Crème Fraîche	
Tindle Chicken Bao Buns (ve)	14
Pickled Carrots, Cucumber, Coriander	

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Mains

Available 12 noon to 11pm Sun—Thurs
12 noon to 11:30pm Fri and Sat

Chicken Noodle Soup 🍲	16
Mini Chicken Pot Pie	
Add Selection of Finger Sandwiches	10
Classic Caesar Salad	19
Baby Gem Lettuce, Anchovies, Croutons, Parmesan	
Add Chicken	8
Add Jumbo Prawn	9 each
Burrata Salad (vgo)	20
Marinated Tomatoes, Candied Red Chilli, Red Onion, Basil Pesto	
Beer Battered Fish & Chips	32
Mushy Peas, Curry Sauce, Chunky Tartare	
Slow Cooked Beef Ragú	19
Rigatoni Pasta, Smoked Pancetta, Parmesan	
Double Cheese & Bacon Smash Burger	25
Dill Pickles, Red Onion Jam, Smoked Barbecue Mayonnaise, Rubens Burger Sauce & Fries	
Butter Chicken Curry	28
Basmati Rice, Garlic and Coriander Naan Bread, Poppadum and Chutneys	
14oz Rib-Eye Steak	58
Flat Mushroom, Plum Tomato, Chips	
With Peppercorn or Béarnaise Sauce	

Sandwiches

All Served With House Fries

Steak Baguette	29
Fillet Steak, Caramelised Onions, Blue Cheese	
Rubens Club Sandwich	26
Free Range Chicken, Treacle Streaky Bacon, Egg, Avocado	
Tomato, Lettuce, Mayonnaise	
Hot Smoked Salmon Bagel	26
Spring Onion, Dill & Chive Cream Cheese, Lemon	

Whiskies

	ABV	50ml
Glenfiddich	40%	14
Johnnie Walker Red Label	40%	13
Jack Daniel's Single Barrel	45%	14
Maker's Mark	45%	13
Woodford Reserve	43.2%	15

Gin

	ABV	50ml
Tanqueray	43.1%	13
Sipsmith	41.6%	15
Hendrick's	44%	15
Pinkster	37.5%	15
Brockmans	40%	15

Vodka

	ABV	50ml
Absolut Blue	40%	13
Tito's	40%	14
Grey Goose	40%	14
Belvedere	40%	14
Cîroc	40%	20

Rum

	ABV	50ml
Havana	40%	13
Gosling	40%	14
Pink Pigeon Vanilla Spiced	40%	14
Malibu	21%	13

Tequila

	ABV	50ml
Herradura Blanco	40%	13
Jose Cuervo Silver	38%	13
Jose Cuervo Gold	38%	14
Don Julio Blanco	38%	14

White Wines

Kindly note that Vintages are subject to change

	ABV	175ml	250ml	750ml
Baron de Baussac Viognier	13%	12	18	44
Pays d'Oc, France, 2023				
Nals Margried Stella Alpina	14%	15	22	58
Pino Grigio				
Trentino Alto Adige, Italy, 2023				
Pazos de Lusco Albariño	14.5%	19	28	75
Rías Baixas, Galicia, Spain, 2023				
Domaine Passy Le Clou	13%	20	29	77
Chablis				
Burgundy, France, 2021				

Red Wines

	ABV	175ml	250ml	750ml
Oltre Piano Primitivo	13%	12	17	41
Puglia IGT				
Puglia, Italy, 2022				
Pavillon des Trois Arches	14%	13	17	43
Merlot				
Pays d'Oc, France, 2022				
Beronia Rioja Crianza,	15%	17	25	66
CZA Edicion Limitada				
Rioja, Spain, 2019				
Ritual Organic Pinot Noir	14%	21	30	82
Casablanca Valley, Chile, 2019				
Wirra Wirra MVCG	14%	22	32	86
Cabernet Sauvignon				
McLaren Vale, Australia, 2021				

Rosé Wines

	ABV	175ml	250ml	750ml
Pinot Grigio Rosé Le Colline	12.5%	11	16	40
di San Giorgio				
Veneto, Italy, 2022				
Henri Ehrhart Rosé	12.5%	18	26	70
Alsace, France, 2023				
Château Minuty	13%	19	28	75
Provence, France, 2023				

24 Hour Menu

Pizzas & Pasta

Wild Mushroom (v)	19
Rocket, White Cheese & Truffle Sauce	
Spicy Pepperoni & Nduja	19
Jalapeño, Chilli Honey	
Slow Cooked Beef Ragú	19
Rigatoni Pasta, Smoked Pancetta, Parmesan	

Grilled Cheese Sourdough Toasties Served With Fries

Honey Roast Smoked Ham	17
Dijon Mustard Mayonnaise	
Plum Tomato (vgo)	17
Green Basil Pesto	

Desserts

Bea Tollman's Baked Vanilla Cheesecake 🌿	12
Seasonal Coulis	
Cinnamon Dusted Doughnuts	12
Calvados Custard, Blackberry Coulis	
Sticky Toffee Pudding	12
Vanilla Ice Cream, Toffee Sauce	
Vegan Chocolate Brownie (ve)	12
Chocolate Ice Cream, Chocolate Sauce	
Chocolate Chip and Pecan Skillet Cookie	12
Salted Caramel, Bourbon Vanilla Ice Cream	
Homemade Ice Cream & Sorbet	12
<i>(Choice of three)</i>	
<i>Ice Cream:</i> Honeycomb 🌿, Vanilla, Chocolate, Strawberry, Espresso Martini, Whiskey Salted Caramel, Frangelico	
<i>Sorbet (ve):</i> Limoncello, Watermelon & Belvedere Vodka, Pink Grapefruit Chase Gin, Raspberry, Mango, Lemon	
British Cheeseboard	19
Lincolnshire Poacher, Bix, Driftwood, Cropwell Bishop Stilton, Homemade Chutney, Fermented Celery, Grapes, Oat Crumble, Crackers	

Children's Menu

Bespoke for younger guests under the age of 12

Available 12 noon to 11pm Sun—Thurs
12 noon to 11:30pm Fri and Sat

Little Plates

Gardener's Pot (ve)	9
Selection of Vegetable Crudités with Hummus and Guacamole Dip	
Sweet Potato Fries (ve)	9
With Mayonnaise and Tomato Ketchup Dip	
Fish Goujons	9
With Herb Mayonnaise Dip	
Scrambled Eggs with Toast	9
Grilled Lemon and Yoghurt Chicken	9
Served with Flat Breads	

Main Meals

Shepherd's Pie	19
Lentil and Mushroom Option Available (v)	
Spaghetti, Penne or Fusilli (gfo)	19
With Your Choice of Sauce: <i>Tomato and Basil (v)</i> <i>Primavera (v)</i> <i>Bolognese</i>	
Classic Beef Burger	19
Served in a Brioche Bun with Caramelised Onions, Tomato, Lettuce and Burger Sauce	
Beyond Meat Burger (ve)	19
Served in a Bun with Caramelised Onion, Tomato, Lettuce and Burger Sauce	
Macaroni Cheese (v) (gfo)	19
Bea Tollman's Sesame Fried Chicken 🌿	15
Oven Baked Salmon	19
Served with Couscous	
Cheese and Tomato Pizza (vgo)	15
Served with your choice of additional toppings <i>Roast Chicken</i> <i>Pepperoni</i> <i>Mixed Peppers</i>	
Toasted Sandwich (vgo)	15
Your choice of the following <i>Cheese and Ham</i> <i>Cheese and Tomato (v)</i>	

Main meals are served with your choice of fries, creamy mash, mushy peas, creamed spinach, seasonal vegetables or a crisp mixed salad.

Bouchard Finlayson White Wines

Kindly note that Vintages are subject to change

	175ml	250ml	750ml
Blanc de Mer	13	17	47
Walker Bay, South Africa, 2023			
Sauvignon Blanc	16	19	55
Walker Bay, South Africa, 2024			
Sans Barrique Chardonnay	16	19	55
Walker Bay, South Africa, 2023			
Crocodile's Lair Chardonnay	18	24	66
Walker Bay, South Africa, 2023			
Missionvale Chardonnay	22	26	80
Walker Bay, South Africa, 2023			

Bouchard Finlayson Red Wines

Hannibal	25	33	95
Walker Bay, South Africa, 2020			
Galpin Peak Pinot Noir	27	35	100
Walker Bay, South Africa, 2021			
Galpin Peak Pinot Noir Tête de Cuvée			320
Walker Bay, South Africa, 2006			

Tasting Notes - Red Wines

Hannibal 2020

A thought provokingly unique blend. Dried violet, iron oxide and earthy forest growth accent a firm and well defined tannin. Focussed and meaty textures leaves a lasting impression of effortless weight. Reserved, yet boasting fine intensity and exciting length, hints at rewarding potential lying in wait. Drink from 2023 through 2033.

Suitable for Vegans

Galpin Peak Pinot Noir 2021

Fragrant and seductive red cherry perfume underpins an iron rich mineral edge. Gently extracted fine tannins enrobe a delicate, yet vibrant structure. It is elegant and accessible, with refined oak and a layered, rewarding finish. Best from 2023 through 2030.

Galpin Peak Pinot Noir Tête de Cuvée 2006

Deftly balanced, rich, dark-coloured with rich plum and pretty floral, fruity aromatics. Luscious tannins which call one back into the glass, very appealing on the polished after taste. Pinot noir is the most food flexible varietal. Its richness comes from a multitude of layers of flavour. Enjoy with fish, poultry, game and red meat dishes.

Children's Menu

Bespoke for younger guests under the age of 12

Available 12 noon to 11pm Sun—Thurs

12 noon to 11:30pm Fri and Sat

Desserts

Avocado Brownie (ve)	9
With Seasonal Sorbet	
Chocolate Mousse	10
Seasonal Sliced Fruit Platter (ve)	10
Ice Cream Sundae	10
Yoghurt with Seasonal Compote	10
Selection of Ice Cream or Sorbet	10
With Chocolate Sauce	
Vanilla, Chocolate, Strawberry, Raspberry (ve), Mango (ve), Lemon (ve)	

Signature & Classic Cocktails

Rubens Bloody Mary 19

*Absolut Vodka, Dubonnet, Ancho Reyes Liqueur,
Tomato Juice, Horseradish, Worcestershire Sauce,
Tabasco, Lemon Juice*

French 75 21

*Tanqueray Gin, Fresh Lemon Juice, Sugar,
Lanson Champagne*

Mojito 19

*Havana 3-Year Rum, Fresh Lime, Mint, Sugar
(flavoured Mojito also available)*

Espresso Martini 19

Absolut Blue Vodka, Kahlúa, Espresso

Piña Colada 19

*Havana 3-Year Rum, Fresh Pineapple, Coconut,
Cream, Sugar*

Non-Alcoholic Cocktails

Tropical Sunrise 15

*Orange Juice, Citrus, London Essence Roasted Pineapple
Soda, Grenadine*

Champagne & Sparkling Wine

Brut Non Vintage ABV 750ml

Lanson Le Black Réserve 12.5% 125

Lanson White Label 12.5% 150

Lanson Le Green 12.2% 170

Veuve Clicquot NV 12% 240

Brut Vintage 750ml

Champagne Deutz Brut 12% 199

Dom Pérignon 2006 12.5% 675

Louis Roederer Cristal 2009 12% 800

Rosé Non Vintage 750ml

Lanson Rosé 12.5% 150

Lanson Extra Age Rosé 12.5% 170

Laurent-Perrier 'Cuvée Rosé' 12% 400

Non-Alcoholic 750ml

Wild Idol Brut 0% 95

Wild Idol Rosé 0% 95

Prosecco 750ml

Zarlino Prosecco Asolo DOCG 11% 55

By The Glass 125ml

Zarlino Prosecco Asolo DOCG 11% 13

Wild Idol Brut 0% 17

Wild Idol Rosé 0% 17

Lanson Le Black Réserve 12.5% 22

Lanson Rosé 12.5% 25

Lanson White Label 12.5% 25

Lanson Le Green 12.5% 26



BOUCHARD FINLAYSON
A BOUTIQUE VINEYARD

Tasting Notes - White Wines

Blanc de Mer 2023

Upon opening a bottle, exotic aromas of white peach, dried apricots, jasmine and ripe litchis fill the nose. Floral and aromatic, the wine extends to form an impression of pineapple flesh, syrupy green figs, quince. An energetic acidity profile is well balanced and completed by a rich palate of fruity sweetness. The experience is enticing and rounded, with a focussed finish driven by saline elements. As fresh as a sea breeze now, but will develop a layered complexity with time in the bottle.

Suitable for Vegans

Sauvignon Blanc 2024

An explosive nose combines fig and gooseberry aromas alongside a hint of thyme. The fleshy texture and flavourful palate of green apple and sliced grapefruit is kept in balance by fine refreshing lines. Satisfying fruit weight and lemony concentration leads to a seamless finish. Serve chilled and enjoy as the wine unfolds in your glass.

Suitable for Vegans

Sans Barrique Chardonnay 2023

Intense ripe pear and zesty lemon peel aromas, seamlessly interwoven with floral overtones. Crystalline substance and a piercing pocus, that drives a seemingly endless finish. The wine exhibits fine harmony. Drink now until 2026.

Suitable for Vegans

Crocodile's Lair Chardonnay 2023

Flashes of lime blossom and flint, with a gravelly undercurrent of rye and yeasty complexity. Expansive pear and yellow peach flavours launch off the palate, endlessly gliding on honey infused lemon drops. Unctuous, yet lively throughout. A citrus pith interest anchors the finish, calling for a return to the glass. Drink now though 2027.

Suitable for Vegans

Missionvale Chardonnay 2023

Reserved at first, slowly releasing aromas of concise lemon rind, grilled pineapple and white flower. The palate is linear in profile, yet sufficiently textural, courtesy of an underlying macadamia nut intensity. Graceful and finely balanced, the wine is centred around a mouth-watering oyster shell core. Crafted for the long haul – enjoy through 2028.

Suitable for Vegans