



10°

GOLDEN HOUR

-

In the hour after sunrise,
or the hour before sunset.
In light diffused, the party,
in apricot hues,
refused, to end.

Dear Guest, please note there is min. spend of 60£ pp in our 10 Degrees Sky Bar applicable to non-residents on Fridays and Saturdays.

All calories stated is per dish or per 100ml for beverages.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Price includes VAT; a discretionary service charge of 13.5% will be added to your bill.

Festive Season, Bank Holiday and National Festivity a discretionary service charge of 15% that will be added to your bill.

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10°SKY BAR FOOD MENU

Caviar

Sturia caviar served with warm potato bilinis & sour cream

Vintage Baerii	10g £45	30g £130
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Oscietra prestige	10g £60	30g £175
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Snacks

Spanish green gordal olives £7

Mac 'n' cheese nuggets, espelette pepper, caramelised onion dip £12

Crudites, labneh, rose harrisa, flatbread £16

100% Iberico de Bellota ham £36

Soft shell crab tacos, avocado, siracha, coriander £26

Wagyu beef burger, BBQ brisket, smoked cheese, pickles £24

Selection of Artisan cheese, sourdough crackers £18

Banoffee & popcorn sundae £14

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10° SKY BAR SIGNATURE DRINKS LIST

From the 60s with Love

Celebrating the 60th anniversary of the London Hilton on Park Lane we are delighted to present you with a cocktail selection inspired by world renowned classics and their evolution to the present day.

Take a moment for yourself, relax and enjoy the view!

Uno Más

*Inspired by a **Margarita***

Don Ramon Blanco Tequila

Mandarin Napoleon

Lime

Sesame Soy Syrup

20.00

Paloma Azul

*Inspired by a **Paloma***

Clase Azul Plata

Grepefruit Cordial

Lime

Soda

Grepefruit & Sichuan Candies

30.00

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Casanova 
*Inspired by **Negroni***

*Campari
Hibiscus
Engine Gin
Karminia Vermouth
20.00*

Coffee “Date”

*Inspired by Espresso **Martini***

*Absolute vodka
Home Made Date Liquor
Coffee
20.00*

Franklin's Collins

*Inspired by **Tom Collins***

*Engine Gin
Apricot
Yuzu
Franklin & Sons Pineapple Almond Soda
26.00*

Priquiri

*Inspired By **Daiquiri***

*Flor De Cana 18 Years
Prickly Pear
Kalamansi
Peychaud Bitter
Saline Solution
25.00*

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Only Star

*Inspired by **Porn Star Martini***

*Absolute vodka
Pomegranate Balsamic Shrub
Vanilla & Grenadine syrup
Lemon
Vanilla Foam
22.00*

No Filter

*Inspired by **Spritz***

*Monkey 47 Gin
Italicus
Apple & Cucumber Shrub
Lemon
Galvin Champagne
20.00*

#10DEGREES

*Inspired by **Whiskey Highball***

*Dalmore 12 years
Disaronno Velvet
Chestnut And Vanilla
Coconut Water
Soda
19.00*

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Pink Cloud

*Inspired by **Milano-Torino***

Karminia Vermouth

Nectar Pedro Ximenez Sherry

Cranberry Juice

Cadello 88

Peach And Hibiscus Air

19.00

Smoking Hot

*Inspired by **Old-fashioned***

The ONE Muscatel Wine Cask The Lakes Distillery

Strawberry Oleo

Peychaud Bitter

23.00

*

Sharing Cocktail

Frozen Not Stirred

Gin or Vodka

*Inspired by **Vesper Martini***

*Ki No BI Gin **or** Black Lion Sheep Vodka*

Four Fox Silver Sake

Lavender Bitter

25.00pp

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Alcohol Free

Purple Rain

Ceder Crisp

Bay Leaf Syrup

Apricot

15.00

Spritz 2.0

Apple & Cinnamon Syrup

Cardamon

Lemon

Soda

14.00

Ask our Team member for any Classic Cocktail £18 to £20

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Champagne

	Glass	Bottle	Year
Ayala, Brut Majeur	21	115	N.V.
Ayala, Brut Majeur, Rosé	24	140	N.V.
Bollinger, Special Cuvée	30	185	N.V.
Bollinger, Special Cuvée, Rosé	35	198	N.V.
Moët & Chandon, Grand Vintage	42	210	2013
Moët & Chandon, Grand Vintage Rosé	44	265	2015

White Wine

	Glass	Bottle	Year
Riesling, Seifried, Nelson, New Zealand	13	57	2021
Chablis, William Févre, France	16.5	72	2021
Chardonnay, La Crema, California, USA	22	98	2021

Rose wine

	Glass	Bottle	Year
By. Ott, Côtes de Provence, Domaines Ott	18	71	2022

Red wine

	Glass	Bottle	Year
Rioja Reserva, M. de Murrietta, Spain	18	75	2018
Chianti Classico, Querciabella, Italy	20	82	2019
Chateau de Pez, Bordeaux, France	35	135	2017

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Dom Pérignon



Dom Pérignon's creative ambition is a perpetual quest for harmony as a source of emotion. Every creative process faces constraints. For Dom Pérignon, this means always a vintage wine. An unyielding commitment to bear witness to the harvest of a single year, whatever the challenges, even going as far as not declaring a vintage.

	<i>Bottle</i>	<i>Year</i>
Dom Pérignon, Brut	445	2012
Dom Pérignon, Luminous , Brut	560	2012
Dom Pérignon, Plénitude 2	1110	2003
Dom Pérignon, Brut Rosé	1100	2008
Dom Pérignon, Magnum , Brut	1110	2010
Dom Pérignon, Magnum, Luminous , Brut	1150	2010
Dom Pérignon, Magnum , Brut Rosé	3200	2008
Dom Pérignon, Jeroboam , Brut Rosé	14500	2003

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LOUIS ROEDERER
CHAMPAGNE

A SYMPHONY OF PURITY AND ELEGANCE

Cristal is a remarkably balanced and refined champagne whose length is inimitable. It has a silky texture and fruity aromas, complemented by a powerful mineral quality with white fruit and citrus notes. Cristal is a wine that keeps well: it can be conserved for over twenty years without losing its freshness and character.

	<i>Bottle</i>	<i>Year</i>
Louis Roederer, Collection 243, Brut	155	N.V.
Louis Roederer, Carte Blanche, Demi-Sec	163	N.V.
Louis Roederer, Brut Rosé	255	2016
Louis Roederer, 'Cuvée Cristal'	780	2013
Louis Roederer, Cuvée 'Cristal', Brut Rosé	1,499	2007
Louis Roederer, 'Cuvée Cristal', Magnum , brut	1750	2008
Louis Roederer, 'Cuvée Cristal', Magnum , brut Rosé	2400	2007

Served with Cristal handmade Glassware

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The House was established in Reims in 1843, by Joseph Krug, his dream was to craft the very best Champagne he could offer, every single year.

With a very original approach to Champagne making, he decided to go beyond the notion of vintage to create the most generous expression of Champagne, every year. Thus, he founded a House in which all Champagnes are of the same level of distinction.

Six generations of the Krug family have perpetuated this dream, enriching the founder's vision and savoir faire.

	<i>Bottle</i>	<i>Year</i>
Krug, Grand Cuvée ,Brut	545	N.V.
Krug, Brut Rose'	790	N.V.
Krug, Grand Cuvée , Magnum , Brut	1200	N.V.
Krug, Clos D'Ambonnay, Blanc de Noirs	5500	1998

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ARMAND DE BRIGNAC

CHAMPAGNE

12th and 13th generation wine growers, Jean-Jacques Cattier and his son, Alexandre, craft the prestige cuvées of Armand de Brignac. Their dream was to create a champagne of the most exceptional quality, that would represent the best of the best from the region, where their family have grown vines for more than 250 years.

	<i>Bottle</i>	<i>Year</i>
Armand de Brignac, Brut Gold	795	N.V.
Armand de Brignac, Magnum , Brut Gold	1600	N.V.
Armand de Brignac, Jeroboam , Brut Gold	3900	N.V.
Armand de Brignac, Rosé	995	N.V.
Armand de Brignac, Magnum , Rosé	2100	N.V.

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The destiny of Maison Perrier-Jouët has always been shaped by audacious choices, starting with the founders' decision to make the Chardonnay grape the signature of the House, pioneering the intricate, floral style for which its famous champagne is recognised throughout the world.

	<i>Bottle</i>	<i>Year</i>
Perrier Jouët, Grand Brut	138	N.V.
Perrier Jouët, Blanc de Blancs	235	N.V.
Perrier-Jouët, Brut, Blason Rosé	225	N.V.
Perrier-Jouët, Belle Époque, Brut	375	2014
Perrier-Jouët, Belle Époque Rosé, Brut	595	2010
Perrier-Jouët, Belle Époque, Magnum , Brut	800	2006
Perrier-Jouët, Belle Époque Rosé, Magnum , Brut	1100	2007
Perrier-Jouët, Belle Époque, Jeroboam , Brut	2700	2006

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Champagne Brut	Bottle	Year
Moët & Chandon, Brut Impérial	130	NV
Laurent Perrier, Brut	138	NV
Bollinger, Special Cuvée	185	NV
Ruinart, Brut	199	NV
Moët & Chandon, Grand Vintage	210	2013
Ruinart, Blanc de Blancs	290	NV
Laurent Perrier, Grand Siècle	385	NV
Veuve-Clicquot, Extra Brut Extra Old	390	NV
Veuve-Clicquot, La Grande Dame	480	2008
Bollinger, Vieilles Vignes Françaises	2220	2010

Champagne Rosé	Bottle	Year
Taittinger, Prestige Rosé	160	NV
Bollinger, Brut Rosé	198	NV
Billecart Salmon, Brut Rosé	235	NV
Ruinart, Brut Rosé	245	NV
Louis Roederer, Brut Rosé	245	2016
Moët & Chandon, Grand Vintage Rosé	265	2015
Laurent Perrier, Brut Rosé	255	NV
Bollinger, La Grande Année, Rosé	455	2007
Pommery, Cuvée Louise, Brut Rosé	880	2000

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Fine Wine

Red	Bottle	Year
Gevrey-Chambertin, Bouchard Père et Fils, France	165	2019
Amarone della Valpolicella Classico, Zenato, Italy	175	2018
Hermitage, E. Guigal	210	2017
Châteauneuf-du-Pape, Vieux Télégraphe, France	230	2017
Pommard 1er Cru « Les Rugiens », Domaine Faiveley	310	2017
Chambolle-Musigny, 1er Cru, Domaine Faiveley	360	2018
Château Pontet-Canet 5ème Cru Classé	430	2011
Chapelle-Chambertin Grand Cru, Philippe Livera	520	2015
Château Lynch-Bages 5ème Cru Classé	690	1999
Tignanello, Antinori, Toscana, Italy	860	2010
Sassicaia, Tenuta San Guido, Toscana, Italy	1250	2007
Château Margaux 1er Cru Classé	2500	1995
Chateau Cheval Blanc, Saint-Emilion, France	2700	1989
Château Lafite Rothschild 1er Cru Classé	3350	1983
Pétras	4800	1988
White	Bottle	Year
Meursault, Joseph Faiveley, Domaine Faiveley, France	210	2020
Pouilly Fuissé, Domaines Leflaive	225	2020
Condrieu, La Doriane, E. Guigal	260	2021
Riesling, Grand Cru, Schlossberg, Domaine Weinbach	310	2017
Chablis Grand Cru Domaine Billaud-Simon, France	310	2016
Trebbiano d'Abruzzo, Edoardo Valentini, Abruzzo	350	2014
Fumé de Pouilly, Silex, Didier Dagueneau, France	520	2016
Sweet	Bottle	Year
Sauternes, Lieutenant de Sigalas(75cl)	125	2017
Tokaji Aszú 5 Puttonyos, Classic Winery (50cl)	165	2013
Cabernet Franc, Icewine, Peller, Ontario (37.5cl)	225	2019

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Gin

Dry

Beefeater	12.5
Sipsmith	14
Portobello Road	12.5
Plymouth	13
No.3	15

Citrus

Beefeater 24	14
Roku	14
Tanqueray 10	14
Martin Miller's	14
Ki No Bi Kyoto	19
Oxley	15.5

Herbal & Floral

The Botanist	14
Gin Mare	14
Monkey 47	19
Aviation	15
Engine Gin	20

Flavoured

Plymouth Sloe	13.5
Malfy Arancia	13.5
Malfy Limone	13.5
Malfy Rosa	13.5
Tha Lakes Elderflower	15.5
Monkey 47 Sloe	20

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Vodka

Ketel one	13
Absolut	13
Absolut Citron	13.5
Absolut Elyx	13.5
Haku Vodka	14
Duch Barn	13
Grey Goose	15
Belvedere	15
Beluga	20
Stolichnaya Elit	21
Crystal Head	20
BlackLion Rare Sheep's Milk Vodka	22

Rum 50ml

Doorly's XO	22
Doorly's 14 yrs	30
Havana 7yrs	14
Havana Club 15yrs	65
Havana Club Seleccion De Maestros	22
Ron Zacapa 23yrs	22
Ron Zacapa XO	45
Diplomatico Reserva	21
Flor De Cana 18yrs	25
Flor De Cana 25yrs	50
Plantation XO	30
Trois-Rivières 12yrs	39
Bayou XO	25

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Tequila

Olmeca Altos plata	16
Olmeca Altos reposado	18
Olmeca Altos anejo	20
Don Ramon plata	16
Don Ramon reposado	18
Don Ramon anejo	22
Casamigos blanco	20
Casamigos reposado	25
Casamigos anejo	30
Don Julio blanco	16
Don Julio reposado	22
Don Julio anejo	25
Don Julio 1942	85
Patron silver	18
Patron reposado	20
Patron anejo	28
Clase Azul plata	35
Clase Azul reposado	70
Clase Azul gold	100
Clase Azul anejo	170

Mezcal

Corte Vetusto Espadin	27
Casamigos Mezcal	27
Illegal Mezcal Joven	28
Ojo De Dios Coffee	15
Ojo De Dios	15
Del Maguey Tobala Mezcal	40
Del Maguey Pechuga Mezcal	80
Clase Azul Durango	95

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Whiskys

Highlands

Glenmorangie Original	16
Glenmorangie 18	40
Glenmorangie Signet	60
Oban 14yrs	27
Dalmore 15yrs	31
Dalmore Cigar Malt	33
Dalmore 18yrs	85
Dalmore King Alexander III	85
Dalmore Constellation 1991, N* 27	950

Island

Talisker 10yrs	15
Highland Park 12yrs	18
Highland Park 18yrs	45

Speyside

Macallan 12yrs	29
Macallan 18yrs	90
Glenfiddich 18yrs	39
Glenfiddich 21yrs Rum Cask Finish	68
Glenlivet Founder's Reserve	16
Glenlivet 18yo	45
Balvenie 21yrs Port Wood	85

Lowlands

Glenkinchie 12yrs	18
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Islay

Ardbeg 10yrs	14.5
Laphroaig 10yrs	16
Port Charlotte 10yrs	22
Lagavulin 16yrs	32

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Scotch Blended

Monkey Shoulder	20
Chivas Regal 18yrs	25
Chivas Regal 21yrs Royal salute	50
Johnnie Walker Blue Label	75

Irish

Jameson	14
Redbreast 12yrs	15
Teeling Small Batch	18.5

England

The One Fine Blended Whisky	18
The One Fine Blended Whisky, Muscatel Cask	22
The Lakes Whiskymaker's Reserve No.6 Single Malt	30
The Lakes Single Malt – Infinity limited Edition	850-Bottle

American

Maker`s Marks	14
Woodford Reserve	14
Bulleit Rye	14
Bulleit 10yrs	20
Michters No1 Sour mash	24
Michters No1 Rye	24
Willet Pot Still	25
Rabit Hole Heigold Straight	25
Michters No1 Single Barrel	35
Blanton`s Gold Reserve	35

Japanese

Nikka from the Barrel	20
Nikka Taketsuru Pure Malt	28
Hibiki Harmony	35
Hakushu Distillers Reserve	35
Hakushu 12	65
Yamazaki 12yrs	62
Yamazaki 18yrs	220

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Cognac & Brandy

Hennessy XO			50
Hennessy Paradis			340
Hennessy Paradis Imperial	15MI (150)	25MI (250)	500
Remy Martin XO			50
Courvoisier XO			50
Courvoisier Essence			440
Camus Extra Dark			135
Martell XO			40
LOUIS XIII	15MI (120)	25MI (240)	480

Armagnac

Janneau X.O			22
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Calvados

Château Du Breuil XO			28
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Grappa

Grappa Berta Barrique			29
Nuet dry aquavit			17
Jacopo di Poli, Bolghieri Sassicaia, Grappa			38

Aperitif

Aperol			14
Carpano Antica Formula			12
Cocchi Americano			12
Cocchi Di Torino			12
Lillet Blanc/ Rosé/ Rouge			12
Noilly Prat Dry			12
Punt e Mes			12

Beers

Heineken, Alcohol-free Lager, ABV%0.05 (21 kcal)	9
Damm Complot IPA, Pale Ale	10.5
Estrella Damm Inedit, Pale Ale	10.5
Estrella Damm, Lager	10

All our house liquors and digestive are available upon request.

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Non-alcoholic Spirits

Everleaf Forest (51 kcal)	12
Ceder's Classic/Crisp (0 kcal)	12
Edi Endorphin Spirit (contains CBD) (2 kcal)	16
Seedlip Spice (0 kcal)	12

Soft Drinks

Coca-Cola (42 kcal), Coca-Cola Light (0.4 kcal)	5
Franklin Son Mixers:	5
Tonic (37 kcal), Slim Line Tonic (22 kcal), Lemonade (43 kcal), Soda (10Kcal)	
Ginger Ale (33 kcal)/ Ginger Beer (46 kcal).	
Pineapple & Almond Mixer (20 Kcal)	
Red Bull (195 kcal)	8

Juices

Orange (25.8kcal), Apple (45kcal), Pineapple (53kcal), Grapefruit (33kcal), Cranberry (20kcal), Tomato (20kcal).	6
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Mineral Water 750ml

Sparkling Water	6.5
Still Water	6.5

Hot Beverages

Americano (9.0 kcal), Caffee Latte (149.7 kcal)	6
Espresso (4.5 kcal), Cappuccino (52.5 kcal)	
Macchiato (7.8 kcal)	

Canton Tea Selection (2 kcal per cup)

English Breakfast, Earl Grey, Darjeeling, Chocolate Noir, Jade Green Tips, Jasmine Pearls, Botanical Calm, Berry & Hibiscus, Triple Mint, Fresh Mint.	6
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