



THE CONNAUGHT

IN-ROOM DINING MENU

Dear guest,

One of the most celebrated kitchens in London is at your service throughout your stay.

Our in-room dining menu features a selection of Connaught specialties. Whether you would like a three-course meal or a light snack, our menu offers a choice for any time of the day. We will happily prepare any meal that is not on the menu, as long as the ingredients are available.

Should you wish to arrange private dining in your room or suite, you will find menu suggestions on the following pages. To design a bespoke menu for your special occasion we would require a 24 hours' notice.

Please note that a discretionary service charge of 12.5% will be added to your room account and a £5 delivery charge per person will be added to your order.

You can reach the In-Room Dining team via extension 43.

Executive Chef Anshu Anghotra

Executive Pastry Chef Nicolas Rouzaud

(v) Suitable for vegetarians, (ve) Suitable for vegans. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes

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BREAKFAST

CONTINENTAL BREAKFAST £28

*Bakery basket including home-made croissant,
pain au chocolat, fruit Danish, brioche
Served with butter, preserves & honey*

Your choice of toast, freshly pressed juice & hot beverage

THE CONNAUGHT BREAKFAST £33.25

*Bakery basket including home-baked croissant,
pain au chocolat, fruit Danish, brioche
Served with butter, preserves & honey*

Your choice of toast, freshly pressed juices & hot beverages

Eggs of your choice with two side dishes

MORNING SHAKES

*Yoghurt, berry & pollen defence (v) £10.50
Yoghurt, strawberry, raspberry, blueberry,
local bee pollen honey*

*Fitness & protein (ve) £10.50
Omega seed butter, raw almond milk, wild blueberries,
hemp, chia & dates*

COLD PRESS

*Organic green juice £8.75
Granny Smith apple, kale, cucumber, spinach,
lemon, young ginger*

*Turmeric tonic £8.75
Acacia honey, lime, Himalayan salt*

Orange juice £8.75

Grapefruit juice £8.75

Carrot juice £8.75

BAKERY BASKET

£6.56

*Bakery basket including home-made croissant,
pain au chocolat, fruit Danish, brioche, baguette
Served with butter, preserves & honey
(portion for one)*

CEREALS & BOWLS

£7.88

*Corn Flakes; Alpen Muesli; Special K; Weetabix; Frosties;
Rice Krispies; Bran Flakes; Coco Pops*

*Vanilla chia bowl, dates, cacao (ve)
Brazil nuts, hemp, fruit*

£14

*Seasonal fruit with yoghurt (v)
pollen, salted oats & seeds*

£10.50

Bircher muesli, apple, nuts (v)

£10.50

Seasonal fresh fruit bowl (ve)

£12.25

Seasonal berry bowl (ve)

£15.75

Home-made granola & yoghurt (v)

£10.50

Add berries

£14

Secret recipe by our pastry chef

Porridge with banana (ve)

£10.50

Organic honey, sultanas, brown sugar

Organic Gluten Free Porridge (ve)

£12

Hemp seeds, Brazil nuts, dates, bee pollen

Goji berries, blueberries

SAVOURY

Kitchari (v) £13.13
Yoghurt, mint, fermented carrot, turmeric

H. Forman's smoked salmon £17.50
Dill, sour cream, blinis

Full English Breakfast £21
Eggs of your choice, sausages, bacon, baked beans, tomato, mushroom & black pudding

Bagel, smoked salmon, cream cheese £18

ORGANIC RHUG FARM EGGS

Truffle scrambled eggs (v) £30.63

Eggs Benedict, Royale or Florentine £18.38

Boiled eggs & buttered soldiers (v) £10.50

Smoked salmon & scrambled eggs £16.63

Three-egg omelette (v) £17.50
With your choice of fillings

ON TOAST

Crushed avocado (ve) £11.38
Cumin, lime, chili, sunflower seeds
With two poached eggs (v) £17.50
With London cured smoked salmon £19.25

Home-made baked beans on toast £13.13
Chorizo Sarta

SIDE DISHES

<i>Avocado (ve)</i>	£5.25
<i>Roasted mushrooms (v)</i>	£5.25
<i>Baked Beans (ve)</i>	£5.25
<i>Hash Browns (v)</i>	£5.25
<i>Dry cured bacon</i>	£5.25
<i>Grilled tomatoes (ve)</i>	£5.25
<i>Pork & herb sausages</i>	£7
<i>Chicken sausages</i>	£7
<i>Beef sausages</i>	£7
<i>Vegetarian sausages</i>	£7
<i>H. Forman's Smoked salmon</i>	£10.50

FAVOURITES

<i>French toast (v)</i>	£14
<i>Brioche, roasted fruit</i>	
<i>Buttermilk pancakes (v)</i>	£13.13
<i>Seasonal berries, banana, maple syrup</i>	
<i>Gluten free almond pancakes (v)</i>	£15.75
<i>Banana, whipped cream, maple syrup</i>	

ALL DAY DINING
AVAILABLE FROM 12 NOON UNTIL 10PM

SNACKS

<i>Crispy salmon sushi</i>	<i>£16</i>
<i>Chili, lime, coriander, crackers</i>	
<i>Ibérico ham</i>	<i>£16</i>
<i>Smoked tomato, salsa verde, country bread</i>	
<i>Cornish cod goujons</i>	<i>£16.63</i>
<i>Gribiche sauce</i>	
<i>Mini beef burgers</i>	<i>£16.63</i>
<i>Black truffle mayonnaise, yuzu pickles</i>	
<i>Black tiger prawn satay</i>	<i>£19</i>
<i>Sweet & sour sauce</i>	

CAVIAR AND SMOKED FISH

Cheshire Mine Salted £87.50

Imperial Oscietra £157.50

Imperial Beluga £350

Our caviar is served in 30g jars with blinis and condiments

London cured smoked salmon £28
Blinis, toast, crème fraîche

STARTERS

Butternut squash soup (v) £14
Wild mushroom, crème fraiche

Tuna tartare £21
Avocado, radish, ginger sauce

Burrata and fig (v) £21
Fig compote, tarragon, aged balsamic vinegar

SALADS

<i>Add chicken</i>	<i>£10</i>
<i>Add salmon</i>	<i>£10</i>
<i>Add shrimp</i>	<i>£13</i>
<i>Kale salad (v)</i>	<i>£17</i>
<i>Spicy lime vinaigrette, avocado, chilli, pine nuts</i> <i>Pecorino</i>	
<i>Heirloom baby beetroot salad (v)</i>	<i>£17</i>
<i>Lemon yogurt, Pink Lady apples</i>	
<i>Warm shrimp salad</i>	<i>£24</i>
<i>Tender lettuce, avocado, tomato</i> <i>Champagne vinegar dressing</i>	
<i>Caesar salad</i>	<i>£19.25</i>
<i>Parmesan, anchovies, croutons</i>	

SANDWICHES AND BURGERS

Served with home-made chips

<i>Club sandwich</i>	<i>£22.75</i>
<i>Chicken, bacon, eggs</i>	
<i>Vegetarian club sandwich (v)</i>	<i>£15.75</i>
<i>Crushed avocado, tomatoes, marinated artichokes</i>	
<i>Truffle cheese burger</i>	<i>£26</i>
<i>Sommerset brie, black truffle mayonnaise, yuzu pickles</i>	

FISH AND SEA FOOD

Cornish Dover sole £40
Grilled or meunière

Line caught seabass £42
Steamed, grilled or pan-seared

Scottish Salmon £26.25
Steamed, grilled or pan-seared

Fish & chips £24
Battered cod, tartare sauce

SIDE DISHES

Home-made chips (ve) £6

Mashed potatoes (v) £6

Roasted cauliflower (v) £10.50/£17.50
Grain mustard sauce, herbs

Squash gratin (v) £6
Chilli panki crumbs

Charred broccoli (ve) £6
Pistachio, chilli, mint

MEAT & POULTRY

Roast organic chicken £26
Sichuan peper glaze, sprouting broccoli
Jasmine rice

Sakura Wagyu Sirloin, 220g £70
Grilled or pan-fried

Grilled lamb chops £28
Padron peppers and sriracha emulsion

SIDE DISHES

Home-made chips (ve) £6

Mashed potatoes (v) £6

Roasted cauliflower (v) £10.50/£17.50
Grain mustard sauce, herbs

Squash gratin (v) £6
Chilli panki crumbs

Charred broccoli (ve) £6
Pistachio, chilli, mint

PIZZA

Tomato & mozzarella pizza (v) £15
Basil, chili flakes

Black truffle pizza (v) £32
Fontina cheese

Spicy salami pizza £20
Sprouting broccoli, ricotta cheese, lemon zest

PASTA & VEGETARIAN

Tagliatelle and shitake (v) £23
Baby artichokes, white wine butter

Autumn vegetables (ve) £20
Lemon puree, fennel tea

DESSERTS (V)

Raspberry cheesecake £12.25
Philadelphia mousse, shortbread

Millefeuille £12.25
*Puff pastry, vanilla cream, caramel,
Pecans, vanilla ice cream*

Chocolate fondant £12.25
Pistachio ice cream

Selection of ice creams & sorbets £10.50
(3 flavours)

MIDDLE EASTERN AND INDIAN SELECTION

(All served with homemade pickles & khobez)

COLD MEZZE

Hummus (ve) £12.25
Chickpea purée with sesame paste (Tahini)
& lemon juice

Labneh (v) £17.50
Strained yoghurt served with olive oil
& dried thyme

Marinated olives (v) £10.50

HOT MEZZE

Falafel (ve) £24.50
Deep fried beans & fine herb croquettes, tahini

Halloumi Meshwi (v) £17.50
Grilled or fried halloumi cheese

MAIN COURSES

Lamb okra £22.75
Garlic sauce & rice

Chicken kabsa £30.62
Marinated chicken, kabsa rice, yoghurt dip
Tomato sauce

Old Delhi style butter chicken £30.62
Spiced tomato & butter sauce, basmati rice

Kitchari (v) £13.12
Yoghurt, mint, fermented carrot, turmeric

SIDE DISHES

Tadka daal (ve) £13.12
Tempered yellow lentils, ginger
Coriander & cumin

Chana masala (ve) £13.12
Slow cooked chickpeas, tomato masala

JUNIOR SELECTION

STARTERS

<i>Smoked salmon & blinis</i>	<i>£10.50</i>
<i>Tomato & mozzarella (v)</i>	<i>£10.50</i>
<i>Chicken broth with herbs</i>	<i>£8.75</i>
<i>Mixed green salad (ve)</i>	<i>£7.87</i>

MAIN COURSES

<i>Cheese on toast (v)</i>	<i>£12.25</i>
<i>Mini beef burgers</i>	<i>£14</i>
<i>Cheese, tomatoes & chips</i>	
<i>Home-made chicken nuggets & chips</i>	<i>£14</i>
<i>Mini fish & chips, tartare sauce</i>	<i>£12.25</i>
<i>Tagliatelle</i>	
<i>With tomato sauce (ve)</i>	<i>£12.25</i>
<i>Grilled chicken breast</i>	<i>£15.75</i>
<i>Grilled sea bass</i>	<i>£21</i>
<i>SIDES (v)</i>	<i>£6</i>

Mashed potatoes
Chips

SWEET TREATS

<i>Selection of ice cream & sorbet</i>	<i>£5.25</i>
<i>Chocolate fondant</i>	<i>£7.87</i>
<i>Seasonal fruit bowl</i>	<i>£4.37</i>

LATE NIGHT

Available from 10pm until 7am

STARTERS

Caesar salad

Parmesan, anchovies, croutons

With avocado & tomatoes (v)

£19.25

With chicken & bacon

£22.75

Burrata and fig (v)

£21

Fig compote, tarragon, aged balsamic vinegar

London cured smoked salmon

£28

Blinis, toast, crème fraîche

Tuna tartare

£21

Avocado, radish, ginger sauce

SOUPS

Butternut squash soup (v)

£14

Wild mushroom, crème fraîche

SANDWICHES

Served with home-made chips

Truffle cheese burger £26
Sommerset brie, black truffle mayonnaise, yuzu pickles

Club sandwich £22.75
Chicken, bacon, eggs

PASTA

Spaghetti or tagliatelle £19.25

With tomato sauce (ve)

With pesto (v)

FISH AND MEAT

All dishes come with choice side

Cornish Dover sole £40
Grilled or meunière

Scottish salmon £26.25
Steamed or pan-seared

Fish & chips £24
Battered cod, tartare sauce

Corn-fed chicken breast £22.75
Grilled or roasted

Sakura Wagyu beef, 6oz £70

SIDE DISHES

<i>Home-made chips (ve)</i>	<i>£6</i>
<i>Mashed potatoes (v)</i>	<i>£6</i>
<i>Roasted cauliflower (v)</i> <i>Grain mustard sauce, herbs</i>	<i>£10.50/£17.50</i>
<i>Squash gratin (v)</i> <i>Chilli panki crumbs</i>	<i>£6</i>
<i>Charred broccoli (ve)</i> <i>Pistachio, chilli, mint</i>	<i>£6</i>

DESSERTS (V)

<i>Raspberry cheesecake</i> <i>Philadelphia mousse, shortbread</i>	<i>£12.25</i>
<i>Chocolate fondant</i> <i>Pistachio ice cream</i>	<i>£12.25</i>
<i>Selection of ice creams & sorbets</i> <i>(3 flavours)</i>	<i>£10.50</i>

Drinks Selection

TEA

BLACK TEA £6.56

Connaught English Breakfast

Decaffeinated English Breakfast

Organic Assam Estate

Imperial Earl Grey

Darjeeling second flush Thunderbolt

Lapsang Souchong

GREEN TEA £6.56

Sencha green

Floral jasmine green

Green Oolong

WHITE TEA £7.88

Silver leaf

HERBAL INFUSIONS £6.56

Organic chamomile flowers

Organic peppermint leaves

Lemon verbena

Mountain berry

£7

FRESH INFUSIONS £6.56

Fresh mint tea

Fresh lemon tea

Fresh ginger tea

ICED TEAS £6.56

*Your choice of traditional home-made iced tea
with mint & sliced lemon*

COFFEE

<i>Guatemalan blend coffee</i>	£6.56
<i>French press coffee</i>	£6.56
<i>Americano</i>	£6.56
<i>Single espresso or macchiato</i>	£6.13
<i>Double espresso or macchiato</i>	£6.56
<i>Cappuccino</i>	£6.56
<i>Latte, vanilla latte or mocha</i>	£6.56
<i>Valrhona Celaya chocolate drinks (served hot or cold)</i>	£6.56
<i>Iced coffee</i>	£6.56

MILK

(All coffee & tea can be served with your choice of milk)

Soya
Oat
Almond
Coconut
Hazelnut
Rice milk
Lactose free
Double cream

CHAMPAGNE - BY THE GLASS **125ml** **Bottle**

NV	<i>Laurent Perrier, Brut, La Cuvée</i>	21	95
NV	<i>Ruinart, Blanc de Blancs</i>	30	160
NV	<i>Laurent Perrier, Rosé</i>	26	135
2008	<i>Dom Perignon</i>	55	295

WHITE WINE - BY THE GLASS **175ml** **Bottle**

2018	<i>Sancerre La Guiberte</i> <i>Domaine Alain Gueneau, Loire Valley, France</i>	19	75
2015	<i>Riesling Kanta, Egon Müller & Shaw+Smith</i> <i>Adelaide Hills, Victoria, Australia</i>	22	85
2018	<i>Chablis Premier Cru Vaillons</i> <i>Domaine Testut, Burgundy, France</i>	26	110
2018	<i>Puligny-Montrachet</i> <i>Domaine François Carillon, Burgundy, France</i>	40	185

ROSÉ WINE - BY THE GLASS **175ml** **Bottle**

2019	<i>Château La Coste Grand Vin</i> <i>Coteaux d'Aix-en-Provence, France</i>	19	75
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RED WINE - BY THE GLASS **175ml** **Bottle**

2019	<i>Chianti Classico</i> <i>Castello di Monsanto, Tuscany, Italy</i>	19	75
2017	<i>Château La Coste Grand Vin</i> <i>Coteaux d'Aix-en-Provence, France</i>	24	95
2015	<i>Malbec</i> <i>La Coste de Los Andes, Mendoza, Argentina</i>	26	115
2016	<i>Gevrey-Chambertin Vieilles Vignes</i> <i>Domaine Rossignol-Trapet, Burgundy, France</i>	35	145

SWEET WINE - BY THE GLASS **100ml** **Bottle**

2015	<i>Sauternes Cuvée Célin</i> <i>Clos Le Comte, Bordeaux, France</i>	19	110
2013	<i>Tokaj Szamorodni</i> <i>Istvan Szepsy, Tokaji, Hungary</i>		130

CHAMPAGNE - HALF BOTTLES

NV	<i>Billecart-Salmon, Brut, Réserve</i>	50
NV	<i>Ruinart Blanc de Blancs</i>	85
NV	<i>Billecart-Salmon, Rosé</i>	65
NV	<i>Krug, Grande Cuvée</i>	165
NV	<i>Krug, Rosé</i>	295

WHITE WINE - HALF BOTTLES

375ml

2014	<i>Riesling</i> <i>Domaine Trimbach, Alsace, France</i>	40
2016	<i>Sancerre La Guiberte</i> <i>Domaine Alain Gueneau, Loire Valley, Frc</i>	45
2015	<i>Condireu La Petite Côte</i> <i>Yves Cuilleron, Rhône Valley, France</i>	85

RED WINE - HALF BOTTLES

375ml

2013	<i>Amarone della Valpolicella</i> <i>Tedeschi, Veneto, Italy</i>	65
2007	<i>Château de Côme</i> <i>St-Estèphe, Bordeaux, France</i>	85
2016	<i>Nuits-Saint-Georges</i> <i>Domaine David Duband, Burgundy, Fran</i>	95

BOTTLED BEERS

<i>Lucky Saint, Bavaria, 330ml</i> <i>Unfiltered Low Alcohol Lager (0.5%)</i>	8
<i>Ola Dubh S. Reserve 12, Scotland, 330ml</i> <i>Porter, Whisky Cask Finish</i>	10
<i>Noam, Bavaria, 330ml</i> <i>Lager</i>	10
<i>Mori 1984, Japan, 310ml</i> <i>IPA</i>	10

CHAMPAGNE - BOTTLES

BILLECART-SALMON

NV	Brut, <i>Réserve</i> , NV	120
NV	Brut, Rosé, NV	135
2008	Brut, Vintage	185
2002	Brut, <i>Cuvée Nicolas François Billecart</i>	295
2007	Brut, Rosé, <i>Cuvée Elisabeth Salmon</i>	325

BOLLINGER

NV	Brut, <i>Special Cuvée</i>	130
NV	Brut, Rosé	135
2008	Brut, <i>La Grande Année</i>	240
2007	Brut, Rosé, <i>La Grande Année</i>	265

DOM PERIGNON

2008	Brut, Vintage	295
2006	Brut, Rosé	620

KRUG

	<i>Grande Cuvée</i> , 168 th Edition	340
2006	Brut, Vintage	565
	Brut, Rosé, 21 st Edition	565
2004	Brut, <i>Blanc de Blancs, Clos du Mesnil</i>	1950
2002	Brut, <i>Blanc de Noirs, Clos d'Ambonnay</i>	3650
1989	Brut, <i>Collection</i>	2350

LAURENT-PERRIER

NV	<i>Brut, La Cuvée</i>	195
NV	<i>Brut, Rosé, NV</i>	135
NV	<i>Brut Nature, Blanc de Blancs</i>	165
NV	<i>Brut, Grand Siècle</i>	210
2008	<i>Brut, Vintage</i>	145
2004	<i>Brut, Rosé, Alexandra, 2004</i>	280

LOUIS ROEDERER

NV	<i>Brut, Premier</i>	115
2012	<i>Brut, Cristal</i>	395
2009	<i>Brut, Rosé, Cristal</i>	1250

RUINART

NV	<i>Brut, R de Ruinart</i>	120
NV	<i>Brut, Blanc de Blancs</i>	160
NV	<i>Brut, Rosé</i>	160
2007	<i>Brut, Dom Ruinart</i>	350
2007	<i>Brut, Rosé, Dom Ruinart</i>	500

SPIRITS

VODKA

<i>Ketel One (Holland)</i>	<i>£14</i>
<i>Belvedere (Poland)</i>	<i>£14</i>
<i>Grey Goose (France)</i>	<i>£15</i>
<i>Stolichnaya Elite (Russia)</i>	<i>£18</i>

GIN

<i>Tanqueray</i>	<i>£14</i>
<i>Bombay Sapphire</i>	<i>£15</i>
<i>Tanqueray Ten</i>	<i>£17</i>

WHISKY

BLENDS

<i>Johnnie Walker Black Label</i>	<i>£14</i>
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SINGLE MALTS

<i>Glenkinchie 10 years old</i>	<i>£18</i>
<i>Oban 14 years old</i>	<i>£20</i>
<i>Laphroaig 10 years old</i>	<i>£18</i>
<i>Highland Park 18 years old</i>	<i>£30</i>

AMERICAN

<i>Jack Daniels Single Barrel</i>	<i>£17</i>
<i>Maker's Mark Red Label</i>	<i>£14</i>

IRISH

<i>Jameson 12 years old</i>	<i>£14</i>
<i>Redbreast 12 years old</i>	<i>£16</i>
<i>Bushmills 10 years old</i>	<i>£14</i>

RUM

<i>Havana Club. 3 años, Cuba</i>	<i>£14</i>
<i>Mount Gay, extra old, Barbados</i>	<i>£16</i>

TEQUILA

<i>Tapatio Blanco</i>	<i>£14</i>
<i>Don Julio Reposado</i>	<i>£16</i>
<i>Casamigos Reposado</i>	<i>£21</i>

APERITIF

<i>Campari</i>	<i>£10</i>
<i>Noilly Prat</i>	<i>£10</i>
<i>Pimms's No 1</i>	<i>£10</i>
<i>Tio Pepe</i>	<i>£12</i>

LIQUEUR

<i>Amaretto Disaronno</i>	<i>£10</i>
<i>Baileys</i>	<i>£10</i>
<i>Cointreau</i>	<i>£10</i>
<i>Drambuie</i>	<i>£10</i>
<i>Grand Marnier</i>	<i>£12</i>

DIGESTIF

<i>Calvados Château Breuil 15y</i>	<i>£24</i>
<i>Cognac Delamain Pale & Dry XO</i>	<i>£20</i>
<i>Bas –Armagnac, Francis Darroze 1995</i>	<i>£20</i>
<i>Cognac Hennessy XO</i>	<i>£37</i>

SOFT DRINKS

MIXERS

<i>Tonic, Lemonade, Ginger Ale, Soda Water, Bitter Lemon</i>	<i>£4.62</i>
<i>Coca Cola, Diet Coca Cola, Coke Zero</i>	<i>£4.62</i>
<i>Red Bull</i>	<i>£4.62</i>
<i>Sprite</i>	<i>£4.62</i>

JUICES

<i>Orange, grapefruit, apple, cranberry, mango, tomato, prune, carrot or pineapple</i>	<i>£8.40</i>
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WATER

ENGLAND

<i>Whitehole Springs, 750ml Still & Sparkling</i>	<i>£6.30</i>
<i>Whitehole Springs, 330ml Still & Sparkling</i>	<i>£3.78</i>

FRANCE

<i>Evian, 750 ml Still</i>	<i>£6.30</i>
<i>Perrier, 750 ml Sparkling</i>	<i>£6.30</i>

ITALY

<i>San Pellegrino, 750 ml Sparkling</i>	<i>£6.30</i>
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FIJI

<i>Fiji, 1l Still</i>	<i>£8.40</i>
<i>Fiji, 500ml Still</i>	<i>£4.62</i>

CIGARETTES & CIGARS

CIGARETTES

(Pack of 20)

<i>Marlboro Gold</i>	<i>£20</i>
<i>Marlboro Red</i>	<i>£20</i>
<i>Benson & Hedges Gold</i>	<i>£20</i>
<i>Silk Cut Purple</i>	<i>£20</i>

CIGARS

<i>Hoyo de Monterrey</i>	<i>£39</i>
<i>Partagas series P No. 2</i>	<i>£35</i>
<i>Partagas series D No. 4</i>	<i>£25</i>
<i>Montecristo No. 2</i>	<i>£33</i>
<i>Romeo & Julieta Short Churchill</i>	<i>£20</i>

Please note that by law smoking is only permitted in designated areas and smoking room