

We invite you to enjoy our in-room dining service in the privacy and comfort of your own room.

Dishes marked 🌿 indicate The Mandarin Oriental's vegetarian cuisine. Our chefs will be delighted to assist with any special dietary requirements.

THE CONTINENTAL BREAKFAST

Your choice of seasonal fresh tropical fruits

Papaya, pineapple, watermelon, pomelo, sweet melon, grapefruit
or a selection of fresh tropical fruits

A glass of chilled fruit or vegetable juice

Tangerine, pineapple, pomelo, grapefruit, green apple, prune
mixed fruits, mixed vegetables, tomato, carrot, apple and carrot

or

Banana or papaya smoothie

Cereals with fresh hot or cold whole or low-fat milk

All Bran, Bran Flakes, Corn Flakes, Granola, Rice Crispies
Special K, Fruit and Fibre muesli, porridge,
or cream of wheat

A basket of home-made croissants, sweet rolls, Danish pastries and muffins

or

Our basket of selected healthy breads and rolls
with butter, jam, marmalade and wild flower honey

Your choice of

Selection of fine Arabica coffee, tea, Ovaltine, Milo or hot chocolate

1,150

THE ORIENTAL NATURAL BREAKFAST

A glass of freshly squeezed fruit or vegetable juice

Tangerine, pomelo, pineapple, watermelon, coconut
carrot, tomato and celery, or mixed vegetables

or

Banana or papaya smoothie

Fresh mango and sun-ripened Hawaiian papaya

Home-made low fat yoghurt with tropical fruit salad

or

Birchermuesli

with wild flower honey, raisins, apples and orange segments

A basket of healthy breads

Whole wheat and rolled oat croissants,
rolled oat and carrot muffins, four cereals rye loaf and muesli loaf
served with home-made preserves and wild flower honey

Selection of dried fruits and nuts

Variety of herbal infusions

Camomile, peppermint, verbena, sage,
lemongrass or lemon balm

1,300

THE MANDARIN ORIENTAL BREAKFAST

Your choice of seasonal fresh tropical fruits

Papaya, pineapple, watermelon, pomelo,
sweet melon, grapefruit
or a selection of fresh seasonal tropical fruits

A glass of chilled fruit or vegetable juice

Tangerine, pineapple, pomelo, grapefruit, green apple,
prune, mixed tropical fruits, mixed vegetables, tomato,
carrot, mixed apple and carrot
or
Banana or papaya smoothie

A basket of home-made croissants, sweet rolls, Danish pastries and muffins

with butter, marmalade, jam and wild flower honey

Cereals with fresh hot or cold whole or low-fat milk

All Bran, Bran Flakes, Corn Flakes, Granola, Rice Crispies,
Special K, Fruit and Fibre muesli, porridge,
or cream of wheat

Two fresh farmhouse eggs

Boiled, fried, scrambled or poached, with ham, rasher of
bacon or your choice of pork, veal or chicken sausages
or

Fluffy omelet

with either fresh herbs, cheese, mushrooms, tomato,
asparagus tips or smoked salmon and chives

Your choice of

Selection of fine Arabica coffee, tea, Ovaltine, Milo
or hot chocolate

1,350

THE JAPANESE BREAKFAST

Chilled freshly squeezed orange juice

Selection of seasonal tropical fruits

Miso soup

Fresh salmon escalope teriyaki
with trimmings

Chilled sweet scrambled egg roll
with pickled ginger, assorted pickles, nato, steamed rice,
carrot-daikon salad with crab sticks

Fine Arabica coffee or Japanese tea

1,600

THE SPA BREAKFAST

Your choice of freshly squeezed juice

Orange, carrot, pomelo, green apple, apple and carrot
cucumber, pineapple, mixed vegetables or
mixed tropical fruits

A basket of healthy breads

served with sugar-free jam, marmalade and
wild flower honey

Half papaya

with cottage cheese and lime
or

Low-fat yoghurt

with fresh fruit salad

Grilled fresh Tasmanian salmon steak

accompanied by seasonal greens, dressed with
freshly grated horseradish, lemon and grape seed oil

Soothing Royal Project herbal infusions

Camomile, sage, lemongrass, peppermint,
verbena or lemon balm

1,250

FRESH JUICES

Coconut, pineapple, pomelo, tangerine, green apple, watermelon, mixed tropical fruits, carrot, mixed apple and carrot, cucumber, mixed tomato or celery

280

PRESERVED JUICES

Apple, grapefruit, passion fruit, prune, tomato, red currant or pomegranate

250

FRESH AND STEWED FRUITS

Banana, sweet melon, papaya, pineapple, pomelo, Sunkist orange, watermelon, apple or grapefruit

250

Selection of seasonal tropical fresh fruits

270

Compote of prunes, apples, dried figs, dried apricots or mixed fruits

310

YOGHURTS

Plain home-made yoghurt

220

Plain home-made yoghurt with tropical fruit salad

250

Low-fat home-made yoghurt

220

Drinking home-made yoghurt blended with your choice of: pineapple, pomelo, apple, melon, banana, mango, papaya, cucumber or mixed tropical fruits

250

FROM OUR BAKERY

Basket of selected breakfast breads

370

The Mandarin Oriental healthy bread basket

Home-made whole wheat and rolled oat croissants, rolled oat and carrot muffins, four cereals rye loaf and muesli loaf

370

Home-made butter croissants

370

Selection of muffins

Blueberry, carrot and walnut, chocolate and orange, banana and cinnamon

370

Home-made Danish pastries

370

Toast

Wheat, whole wheat or rye served with butter, wild flower honey and your choice of preserves:

Bitter pomelo, orange, strawberry, blackcurrant, apricot, raspberry or pineapple-ginger

350

CEREALS

All Bran, Bran Flakes, Corn Flakes, Granola, Rice Crispies, Shredded Wheat, Special K or Fruit and Fibre muesli served with fresh whole or low-fat milk

250

Porridge or cream of wheat with your choice of fresh whole or low-fat milk

270

Home-made Birchermuesli with wild flower honey, raisins, apple and orange segments

300

EGGS

Two fresh farmhouse eggs
cooked to your liking
260

Two fresh farmhouse eggs
cooked to your liking and served with either rashers of
bacon, ham or pork, veal or chicken sausages
320

Two coddled fresh farmhouse eggs
with strips of smoked salmon and finger toasts
490

Two fresh farmhouse eggs Benedict
with home-smoked salmon glazed with sauce hollandaise
served with seasonal greens and dill potatoes
420

Three fresh farmhouse egg herb and cheese omelet
with spicy baked beans, crispy bacon and hash browns
390

Three fresh farmhouse egg omelet
with either fresh herbs, tomato, seasonal mushrooms,
Gruyère cheese, ham, asparagus, soft or crispy bacon
390

Fresh farmhouse egg white and chive omelet
with extra virgin olive oil, garnished with grilled tomato and
green asparagus tips
390

BREAKFAST FAVOURITES

Toasted bagel with home-smoked salmon,
cream cheese and trimmings
540

Mild smoked salmon steak
with mustard-dill sauce, steamed potatoes
and plum tomatoes
560

Sesame crusted fried chicken breast
with golden fries, mixed greens and crisp bacon
450

Grilled filet mignon (4 oz) of corn-fed beef
with baked beans, soft cooked onions,
fried egg and hash browns
690

Ham steak
with fried egg, pineapple, hash browns and grilled tomato
510

Corned beef and herbed potato hash
topped with your choice of poached or fried eggs
520

Chive and cheese French omelet
with smoked salmon, steamed potatoes and
seasonal greens
610

Selection of home-made charcuterie
and cheese
with relishes and pickles
510

Selection of cheese
with nuts, grapes, relishes and crackers
650

PANCAKES AND WAFFLES

Butter milk pancakes or waffles
with maple syrup or wild flower honey and
vanilla-honey butter
300

Fluffy blueberry pancakes
with fresh cream, maple syrup or wild flower honey
350

Three fluffy pancakes
with vanilla-honey butter, roast banana and maple syrup
360

Belgian waffles
with forest berry preserves and whipped cream
380

Old fashioned cinnamon toast
with maple syrup and butter
300

ASIAN FLAVOURS

Khao Tom
Boiled rice soup with either pork, chicken or prawns
garnished with coriander leaves, chives and
crispy fried garlic flakes
360

Joke
Rice porridge with either minced prawns, pork or chicken,
topped with crispy mung bean noodles, egg yolk and
ginger threads
360

Khao Phaad Goong Gub Kai Jeaw
Thai shrimp fried rice and fluffy open-face
Thai style omelet
380

APPETIZERS AND WHOLESOME SALADS

Crab and lettuce salad

Platter of butter head lettuce, crabmeat clusters, poached chicken, red onion and sweet mango dressed with grape seed oil, lime and raspberry vinegar

650

Vegetarian chef's salad 🌿

Assorted lettuce, asparagus tips, avocado, olives, tomato and parmesan shavings served with a zesty garlic-ginger olive oil dressing

460

The Mandarin Oriental salt-cured Tasmanian salmon

Fresh Tasmanian salmon cured with ginger salt and aromatic Thai herbs served with whole wheat toasts and coriander-dill mayonnaise

710

Tuna Salad Niçoise

Seared black eye tuna, French beans, potatoes, tomatoes and boiled egg wedges dressed with extra virgin olive oil, aged white wine vinegar and lemon

610

Vegetable spring rolls 🌿

Golden fried vegetables, mung bean noodles, mushroom and bean curd spring rolls wrapped in paper thin rice crêpes accompanied by a wild Asian apricot dip

500

Tomato and mozzarella salad 🌿

Vine ripened tomatoes, buffalo mozzarella cheese and arugula leaves dressed with aged balsamic vinegar and cold pressed extra virgin olive oil

510

Lobster Cocktail

Poached Boston lobster nuggets with orange segments and lettuces served with tomato-horseradish sauce and Armagnac mousseline

880

The Mandarin Oriental Caesar salad

Crisp cos lettuce leaves with garlic croûtons, anchovy threads and freshly grated reggiano cheese dressed with our special Caesar dressing

530

SOUPS

Mushroom soup

Velvety cream of day fresh mushrooms flavoured with white truffle oil drops and golden baguette croûton

330

Corn and crab soup

Light creamed ginger flavoured sweet corn soup with hand-plucked crab meat and cress mignonette

400

French onion soup

Traditional onion soup topped with crusty farmhouse bread gratinated with Gruyère cheese

400

Minestrone

Garden vegetable soup aromatised with herb pesto and grated reggiano

370

Clam chowder

Old fashioned clam chowder, with okra, leek, potatoes, tomatoes, salted pork and aromatic thyme

390

Double-boiled consommé

Chicken consommé, garnished with crunchy vegetable dices, chicken julienne, cheese straws and aged sherry.

350

Gazpacho 🌻

Chilled raw tomato, cucumber and capsicum soup blended with extra virgin olive oil and a dash of sherry vinegar

340

PASTA

Seafood Spaghetti

Hard semolina spaghetti tossed with selected shellfish, fresh tomato, a touch of chilli, garlic and fragrant herbs

630

Fettuccine Alfredo with Mushrooms 🌿

Home-made egg fettuccine with fresh cream, day-fresh mushrooms, egg yolk, grated reggiano and white truffle oil drops

450

Pappardelle

Large ribbon noodles with savoury meat balls in peppery red wine sauce

470

Pasta Casareccia

Casareccia pasta with fresh tomato, tuna, capers and black Taggia olives

560

Spinach Fettuccine 🌿

Home-made spinach fettuccine tossed with olive oil, fresh tomatoes, mozzarella, asparagus and basil pesto

450

Ravioli

Home-made guinea fowl and porcini ravioli with tomato coulis, grated parmesan and brown butter

500

MADE TO ORDER SANDWICHES

The Mandarin Oriental Club Sandwich

Cooked ham, roast chicken breast, fried egg, rashers of bacon, tomato and lettuce layered between crispy toasted whole wheat or wheat bread

490

J.D.G. Sandwich

Crusty baguette layered with a selection of home-made charcuterie, Dijon mustard and savoury dill pickles

470

Tuna Sandwich

Aromatic tuna salad with exotic lemongrass and ginger on toasted caraway whole wheat bread accompanied by home-made mustard pickles and golden fries

470

Smoked Salmon Sandwich

Home-smoked New Zealand king salmon sandwich with capers and onions on caraway whole wheat bread accompanied by golden French fries and dill-horseradish mustard dip

610

Pastrami Sandwich

Peppery paper thin pastrami on corn meal roll with caramelised onions and aromatic dills, yellow mustard and golden French fries

490

Steak Sandwich

Pepper crusted Australian beef fillet sirloin with quick sautéed onions and tomato on toasted French baguette, accompanied by a mixed lettuce salad and fried potato skins

650

Ciabatta Pizza

Oven fresh ciabatta topped like a pizza with tomato, cooked ham, mushrooms, anchovy, capers, mozzarella and wild oregano

420

Hot Dog

Two hot dogs on toasted sesame seed brioche roll, accompanied by French fries and condiments

440

Selection of Open-face Sandwiches

Chimney smoked raw ham, prawns, tomato and egg, home-smoked king salmon, cooked ham and cheddar cheese, chicken and asparagus, pastrami and lettuce, cucumber and cream cheese

600

Beef Burger of your Choice

Prime beef burger on toasted sesame seed bun served with French fries and condiments, garnished with either Gruyère, blue or cheddar cheese, sautéed bell peppers, sautéed onions, creamed mushrooms, crisp bacon, tomato or grilled pineapple, fried egg or herbed scrambled eggs

600

Chicken Burger

Fried cheese crumbed chicken fillets on toasted sesame bun with tomatoes, lettuce, golden French fries and lemon-honey mayonnaise

420

Vegetable Burger 🌿

Curried spinach, bean curd and pressed ricotta patty on toasted sesame bun with scrambled egg, roasted tomato and lettuce leaves accompanied by golden French fries and dry yoghurt dressing

400

MAIN COURSES

Fillet of Sea Bass “Belle Meunière”

Butter-fried fillet of white sea bass with sauce Belle Meunière, steamed potatoes and market vegetables

710

Royal Gambas

3 grilled king prawns scented with fresh rosemary and aromatic garlic served with fragrant Hom Mali rice, garlic butter, grilled tomato and lemon

820

Black Cod Fish Fingers

Crumbed golden fried fish fingers with French fries, sauce rémoulade and garden greens

740

Australian Prime Lamb Chops

Three lamb chops broiled to your liking accompanied by roast potatoes, confit Niçois, spinach and apple-mint sauce

1,450

Seabass Teriyaki

Chilean white seabass teriyaki, garlic, rice, mushrooms, green asparagus and pickled ginger

740

Filet Mignon

Australian grain-fed beef tenderloin (6 oz) broiled to your liking served with a bouquet of seasonal vegetables, baked potato, peppery red wine sauce and Béarnaise sauce

1,800

Sirloin of Beef

Australian grain-fed beef sirloin (8 oz) broiled to your liking served with a bouquet of seasonal vegetables, baked potato, peppery red wine sauce and Béarnaise sauce

1,450

Pork Chop

Slow-pan-fried pork chop scented with sage accompanied by home fried potatoes, market vegetables and apple sauce

670

Baby Chicken

Grilled whole corn-fed farmhouse chicken scented with fragrant herbs accompanied by fried potato skins, grilled tomato and mixed garden greens

670

ALL-DAY THAI FAVOURITES

7.00 a.m. – 11.00 p.m.

Yaam Som-O

Exotic Thai pomelo salad with chicken threads, shrimps, crisp fried shallots and fragrant herbs

410

Yaam Nuea Yaang

Grilled beef sirloin salad with onions, vine-ripened tomatoes, celery, chillies and lime juice

670

Pla Talay

Spiced seafood salad with lemongrass, shallots, kaffir lime leaf threads, Asian mint, lime juice and bird's eye chillies

570

Tom Kha Gai

Chicken coconut milk soup with galangal, straw mushrooms, kaffir lime leaves, bird's eye chillies, lime juice and coriander

520

Tom Yaam Goong

Spicy and sour soup with river prawns and straw mushrooms flavoured with lemongrass, kaffir lime leaves, major galangal, bird's eye chillies, lime juice, a hint of roast chilli oil and green coriander leaves

570

Gaeng Jued Tao Hoo

Clear savoury broth with minced pork, soft tofu, Chinese cabbage, glass noodles and fragrant greens

440

Bamee Kiew Goong Moo Daeng

Shrimp wonton egg noodle soup with barbecued pork and condiments

510

Guay Tiew Luk Chin Nuea Sod

Beef strips and beef ball rice noodle soup with bean sprouts and fragrant garden herbs

470

Bamee Ped Yaang

Fine egg noodles, barbecued duck morsels, Chinese celery, spring onions, fried garlic, green lettuce and preserved vegetables in savoury duck broth

470

Gaeng Fug Thong Gai

Exotic red chicken and golden pumpkin curry served with steamed Hom Mali rice and trimmings

520

Gaeng Phed Ped Yang

Barbecued duck simmered in red curry sauce with jujube plums and sweet basil leaves served with steamed Hom Mali rice and condiments

540

ALL-DAY THAI FAVOURITES

7.00 a.m. – 11.00 p.m.

Gaeng Kiew Waan Neau, Moo rue Gai

Beef, pork or chicken simmered in fragrant green curry sauce with pea eggplants, mild spiced large chillies and sweet basil leaves served with steamed Hom Mali rice and condiments

540

Phad Buab Gai Gub Goong

Stir fried gourd with chicken, prawns, garlic and egg

560

Pla Gapong Neung Manao

Steamed white sea bass with fresh herbs, bird's eye chillies and lime juice accompanied by steamed Hom Mali rice

600

Goong Mae Naam Tod Grathiem Prig Thai

Fried blue river prawns with garlic, cracked black pepper, coriander root and spring onions accompanied by steamed Hom Mali rice

740

Moo, Neau rue Gai Phad Bai Gapraw

Stir-fried minced pork, beef or chicken with bird's eye chillies, chopped garlic, oyster sauce and holy basil leaves served with steamed Hom Mali rice

500

Raad Naa Moo, Gai, Goong rue Talay

Wok-fried large rice noodles with either pork, chicken, prawns or selected seafood and tender kale leaves, oyster and clear soya sauce

530

Phad See Iew Gai, Moo rue Nuea

Stir-fried rice flour noodles with either chicken, pork or beef, dark soy sauce and young tender kale leaves

480

Phad Thai

Thai style wok-fried rice noodles with prawns, dried shrimps, Chinese chives and bean curd complemented with banana blossoms and bean sprouts

530

Khao Phad Mandarin Oriental

Wok-fried Hom Mali rice with pork, chicken, shrimps, white and spring onions, topped with fried egg, served with pork, shrimp, chicken satays and condiments

510

Khao Phad Jay 🌸

Wok-fried Hom Mali rice with selection of vegetables, white onions, spring onions and condiments

470

Crème Brûlée

Cardamom crème brûlée served with coffee ice cream and white sesame tuile

370

Ice Parfait

Frozen lemon parfait topped with milk chocolate mousse and caramelised cashew nuts

370

Chocolate Fudge

Chocolate fudge, caramelised cashew nuts and Bourbon vanilla ice cream

370

Fruit Salad

Exotic fruit salad infused in lemongrass syrup served with banana passion fruit sorbet

370

Cheese Cake

Light baked cheese cake with lemon cream and blueberry sorbet

370

The Mandarin Oriental Tiramisù

370

Mango and Sticky Rice

330

Home-made Ice Creams

Your choice of three scoops

Chocolate, coffee, pistachio, vanilla, yoghurt, banana, rum and raisin, caramel or green tea

270

Home-made Sorbets

Your choice of three scoops

Pineapple, orange, strawberry, raspberry, blueberry, lime and banana, or passion fruit

270

CHILDREN'S MENU

Yu Gi Oh

Chicken nuggets, French fries with mayonnaise and ketchup

180

Lilo Sandwich

Grilled ham and cheese sandwich with French fries

210

Flintstone

Cheese pizza

210

Big Foot

Beef hot dog

210

Scooby-Doo Pasta

Spaghetti or penne with cream, tomato or bolognese sauce

180

Spongebob

Fish sticks and French fries

200

Lazlo

Waffle or berry pancake with fresh seasonal fruits

150

Mickey Mouse

Fruit salad with strawberry sorbet

160

APPETIZERS AND SALADS

Bowl of crunchy cos lettuce leaves
with poached chicken breast petals, virgin olive oil and
lime dressing
510

Salt cured dill-dusted salmon trout
with mustard dressing and raw fennel shavings
700

Mozzarella bocconcini
with plum tomato ears, aromatic micro greens
and fleur de sel
510

Low fat tzatziki
with wheat germ and vegetable sticks
370

Selected garden lettuces
with air dried duck, reggiano shavings and apple sticks
with hazelnut oil and sherry vinegar dressing
570

Poached white and green asparagus
with arugula, Daikon cress and soy-sesame oil dressing
470

Mung bean noodle threads
with tofu, ear mushrooms, celery, salmon roe, smoked tuna
and wasabi mustard dressing
530

SOUPS

Eight garden herb velvet soup
400

Chilled raw tomato and vegetable soup
with crab meat flakes and sherry vinegar drops
440

THE MANDARIN ORIENTAL WELLNESS AND SPA CUISINE

ENTREES

Grilled chicken breast

with brown rice and steamed young kale with exotic
Thai roast chilli dip
530

Seared black-eye tuna

“a la plancha” with capsicums and teriyaki sauce
660

Steamed escalope of barramundi

cooked over an aromatic lemongrass and kaffir lime steam
with beetroot salad and unpolished turmeric rice
640

Grilled king prawns

and savoury confit Niçois
850

Broiled skinless fillet of white Asian seabass

with seasonal lettuces, lime and safflower oil dressing
610

Selection of steamed vegetables

and broiled tofu drizzled with sesame oil and light soy sauce
510

Tamarind chicken

and palm heart casserole with steamed Hom Mali rice
530

DESSERTS

Compote of Granny Smith apples

in ginger-cinnamon syrup
320

Mango and orange Kaltschale in citrus fruit juice

290

Selection of seasonal fresh tropical fruits

290

Fresh fruit salad and tofu

in unsweetened orange juice
290

Dragon fruit and rose apple with low fat yoghurt

270

OVERNIGHT RECOMMENDATIONS

Available from 11.00 p.m. to 7.00 a.m.

APPETIZERS AND WHOLESOME SALADS

Vegetarian Chef's Salad 🌿

Assorted lettuces, asparagus tips, avocado, olives, tomato and Parmesan shavings served with a zesty garlic-ginger olive oil dressing
460

Tuna Salad Niçoise

Seared black-eye tuna, French beans, potatoes, tomatoes and boiled egg wedges dressed with extra virgin olive oil, aged white wine vinegar and lemon
610

Tomato and Mozzarella Salad 🌿

Vine ripened tomatoes, bufala mozzarella cheese and arugula leaves dressed with aged balsamic vinegar and cold pressed extra virgin olive oil
510

The Mandarin Oriental Caesar Salad

Crisp cos lettuce leaves with garlic croûtons, anchovy threads and freshly grated reggiano cheese, dressed with our special Caesar dressing
530

SOUPS

Mushroom Soup

Velvety cream of day fresh mushrooms flavoured with white truffle oil drops and golden baguette croûton
330

French Onion Soup

Traditional onion soup topped with crusty farmhouse bread, gratinated with Gruyère cheese
400

Minestrone

Garden vegetable soup aromatised with herb pesto and grated reggiano
370

Double-boiled Consommé

Chicken consommé, garnished with crunchy vegetable dices, chicken julienne, cheese straws and aged sherry.
350

OVERNIGHT RECOMMENDATIONS

Available from 11.00 p.m. to 7.00 a.m.

PASTA AND MAIN COURSES

Seafood Spaghetti

Hard semolina spaghetti tossed with selected shellfish, fresh tomato, a touch of chilli, garlic and fragrant herbs

630

Spinach Fettuccine 🌿

Home-made spinach fettuccine tossed with olive oil, fresh tomatoes, mozzarella, asparagus and basil pesto

450

Ravioli

Home-made guinea fowl and porcini ravioli with tomato coulis, grated parmesan and brown butter

500

Royal Gambas

3 grilled king prawns scented with fresh rosemary and aromatic garlic served with fragrant

Hom Mali rice, garlic butter, grilled tomato and lemon

820

Black Cod Fish Fingers

Crumbed golden fried fish fingers with golden fries, sauce rémoulade and garden greens

740

Sirloin of Beef

Australian grain-fed beef sirloin (8 oz) broiled to your liking and served with a bouquet of seasonal vegetables, baked potato, peppery red wine sauce and Béarnaise sauce

1,450

OVERNIGHT RECOMMENDATIONS

Available from 11.00 p.m. to 7.00 a.m.

SANDWICHES AND BURGERS

The Mandarin Oriental Club Sandwich

Cooked ham, roast chicken breast, fried egg, rashers of bacon, tomato and lettuce layered between crisp toasted whole wheat or wheat bread

490

Smoked Salmon Sandwich

Home-smoked New Zealand king salmon sandwich with capers and onions on caraway whole wheat bread accompanied by golden French fries and dill-horseradish mustard dip

610

Hot Dog

Two hot dogs on toasted sesame seed brioche roll, accompanied by French fries and condiments

440

Beef Burger of your Choice

Prime beef burger on a toasted sesame seed bun served with French fries and condiments, garnished with either Gruyère, blue or cheddar cheese, sautéed bell peppers, sautéed onions, creamed mushrooms, crisp bacon, tomato or grilled pineapple, fried egg or herbed scrambled eggs

600

Chicken Burger

Fried cheese crumbed chicken fillets on toasted sesame bun with tomatoes, lettuce, golden French fries and lemon-honey mayonnaise

420

OVERNIGHT RECOMMENDATIONS

Available from 11.00 p.m. to 7.00 a.m.

THAI CUISINE

Tom Yaam Goong

Spicy and sour soup with river prawns and straw mushrooms flavoured with lemongrass, kaffir lime leaves, major galangal, bird's eye chillies, lime juice, a hint of roast chilli oil and green coriander leaves

570

Bamee Kiew Goong Moo Daeng

Shrimp wonton egg noodle soup with barbecued pork and condiments

510

Phad Thai

Thai style wok-fried rice noodles with prawns, dried shrimps, Chinese chives and bean curd complemented with banana blossoms and bean sprouts

530

Khao Phad Mandarin Oriental

Wok-fried Hom Mali rice with pork, chicken, shrimps, white and spring onions, topped with fried egg, served with pork, shrimp, chicken satays and condiments

510

Khao Phad Jay 🌿

Wok-fried Hom Mali rice with selection of vegetables, white onions, spring onions and condiments

470

DESSERTS

Crème brûlée

Cardamom cream brûlée served with coffee ice cream and white sesame tuile

370

Chocolate fudge

Chocolate fudge, caramelised cashew nuts and Bourbon vanilla ice cream

370

The Mandarin Oriental Tiramisù

370

Home-made Ice Creams

Your choice of three scoops

Chocolate, coffee, pistachio, vanilla, yoghurt, banana, rum and raisin, caramel or green tea

270

Home-made Sorbets

Your choice of three scoops

Pineapple, orange, strawberry, raspberry, blueberry, lime and banana, or passion fruit

270

FROM OUR WINE CELLAR

	Glass 150 ml	Half bottle 375 ml	Bottle 750 ml
CHAMPAGNES			
Louis Roederer, Brut Premier	1,400	3,900	6,000
Louis Roederer, Cristal, Brut			23,000
Laurent-Perrier, Cuvée Rosé, Brut			9,800
Billecart-Salmon, Rosé, Brut			7,500
Moët & Chandon, Brut Impérial			7,500
Moët & Chandon, Dom Pérignon			19,000
Taittinger, Brut Réserve			9,500
Taittinger, Prestige Rosé, Brut			10,500
Veuve Clicquot Ponsardin, Yellow Label, Brut			7,500

Sparkling Wine

Prosecco “Torri di Credazzo”, Follador, Veneto/Italy	650		2,600
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Our master wine list is available upon request. Kindly ask our sommelier for further assistance and recommendations.
 Vintage and stock are subject to availability.
 For detailed information and vintages kindly contact our ordertaker.

Glass 150 ml Half bottle 375 ml Bottle 750 ml

WHITE WINES

Light bodied

Riesling Trocken QbA, Hermann Dönnhoff, Nahe/Germany			2,500
Pinot Grigio, Santa Margherita, Alto Adige/Italy	650		2,500
Pinot Blanc, Hugel et Fils, Alsace/France			2,900
Sancerre, Pascal Jolivet, Loire Valley/France			5,000
Sauvignon Blanc, Framingham, Marlborough/New Zealand	680		2,900

Medium bodied

Pouilly-Fumé, Henri Bourgeois, Loire Valley /France			4,500
Cote du Rhône blanc, E. Guigal, Rhône Valley/France		1,500	2,900
Chablis 1er Cru “Fourchaume”, Maison Verget, Burgundy/France			5,200
Chardonnay Mapu Reserve, Baron Philippe de Rothschild, Central Valley/Chile			2,100
Sauvignon Blanc-Semillion “Siblings”, Leeuwin Estate, Margaret River/Australia	680		2,900

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Glass	Half bottle	Bottle
150 ml	375 ml	750 ml

WHITE WINES

Full bodied

Condrieu “La Bonnette”, Rene Rostaing, Rhône Valley/France		4,900
Chardonnay “Baroness Nadine”, Rupert & Rothschild, Western Cape/South Africa		4,200
Chardonnay “Tribute”, Caliterra, Casablanca Valley/Chile		3,000
Chardonnay “Director’s Cut”, Francis Coppola, Sonoma County/USA		3,500
Chardonnay “Old Winery”, Tyrrell’s, New South Wales/Australia	580	2,400

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	Glass 150 ml	Half bottle 375 ml	Bottle 750 ml
RED WINES			
Light bodied			
Chianti Classico DOCG, Rocca Delle Macie, Tuscany/Italy	550	1,800	3,300
Dolcetto d' Alba, Elio Altare, Piedmont/Italy			2,700
Valpolicella Classico Superiore DOC, Cesari/Italy			2,200
Beaujolais Villages, Joseph Drouhin, Burgundy/France		1,400	2,400
Pinot Noir, Tussock Nelson, Upper Moutere/New Zealand			3,900
Medium bodied			
Château de Potiron "Cuveé Privilège", Bordeaux/France			2,800
Gevrey Chambertin L'Abeille, Domaine Ponsot, Burgundy/France			6,500
Cabernet Sauvignon "Varietal Terrazas", Mendoza/Argentina	580		2,400
Merlot Reserva Echeverria, Central Valley/Chile	450		1,900
Le Serre Nuove DOC, Tenuta dell' Ornellaia, Tuscany/Italy			4,400

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Glass	Half bottle	Bottle
150 ml	375 ml	750 ml

RED WINES

Full bodied

Cabernet Sauvignon, Montes Alpha, Colchagua Valley/Chile		4,000
Cabernet Sauvignon “The Mint”, Thelema, Stellenbosch/South Africa		3,800
Côtes du Rhône Réserve, Perrin et Fils, Rhône Valley/France		2,900
Shiraz Cabernet Franc “JSM”, Fox Creek, McLaren Vale/Australia	650	2,500
Zinfandel “Mayacamas”, Storybook Mountain, Napa Valley/USA		3,800

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Fresh Fruit & Vegetable Juices	280	Soft Drinks	170
Young Coconut, papaya, pineapple, mango, tangerine, lemon, pomelo, sweet melon, orange, watermelon, mixed tropical fruits, carrot, cucumber, mixed vegetables, carrot or apple juice		Coca-Cola, Coca-Cola Light, Coke Zero, Fanta Orange, Sprite, Ginger Ale, Soda Water, Tonic Water, Red Bull	
Preserved Juices	250	Local Beers 33 cl.	260
Apple, cranberry, passion fruit, grapefruit prune or tomato juice		Chang, Singha, Heineken, Tiger, Asahi	
Mineral Waters		Imported Beers 33 cl.	310
Perrier 33 cl.	210	Corona	
Perrier 75 cl.	300	Non-Alcoholic Beer 33 cl.	310
San Pellegrino 50 cl.	250	Clausthaler	
San Pellegrino 75 cl.	300	Apéritifs 45 ml.	290
Evian 33 cl.	210	Campari, Dubonnet, Fernet Branca, Martini Dry, Rosso or Bianco, Ricard	
Evian 75 cl.	300	Cocktails	
Voss Still 37.5 cl.	210	Our wide range of liquors and fresh juices combined with many years of mixology experience allow us to offer you a wide selection of cocktails. Starting from all time classics like Mai Tai, Mojito and Caipirinha to modern Daiquiries or Asian inspired cocktails our staff will be delighted to assist or deliver our complete cocktail list to you.	
Voss Sparkling 37.5 cl.	210		
Voss Still 80 cl.	320		
Voss Sparkling 80 cl.	320		

Blended Scotch Whiskies 40 ml.		
Johnnie Walker Black Label, Chivas Regal	320	
Johnnie Walker Gold Label	530	
Single Malt Whiskies 40 ml.		
Glenmorangie 10 Years Old	350	
Macallan 12 Years Old	400	
Suntory, Yamazaki 12 Years Old	450	
Irish Whiskey 40 ml.		
John Jameson	290	
Bourbon & Tennessee Whiskies 40 ml.		
Jim Beam, Jack Daniel's	320	
Canadian Whisky 40 ml.		
Canadian Club	290	
Gin 40 ml.		
Gordon's	290	
Bombay Sapphire, Tanqueray	280	
Vodka 40 ml.	290	
Smirnoff, Absolut, Stolichnaya		
Luxury Vodka 40 ml.		350
Grey Goose, Belvedere, Level		
Rum 40 ml.		
Bacardi		290
Havana Club 7 Years		310
Tequila 40 ml.		
Sierra Silver		290
Don Julio Reposado		380
Sherry and Port 40 ml.		290
Tio Pepe Fino, Harvey's Bristol Cream, Graham's Tawny Port		
Cognac 40 ml.		
Hennessy V.S.O.P, Rémy Martin V.S.O.P.		400
Hennessy X.O, Rémy Martin X.O, Martell Cordon Bleu		750
Hennessy Private Reserve		900
Liqueurs 40 ml.		290
Amaretto, Baileys Irish Cream, Grand Marnier, Kahlua, Sambuca		

Teas and Coffees

**Your selection of freshly brewed
Mariage Frères teas, served hot or iced** 320
 Oriental, Bouddha Bleu, French Breakfast Tea,
 Earl Grey, French Bleu, Thé Sur Le Nil, Marco Polo,
 Fuji-Yama, Casablanca, Eros, Darjeeling Master TGFOP,
 and Assum Tara FOP

**Your selection of
freshly brewed English teas** 200
 Earl Grey, Orange Pekoe, Darjeeling, Prince of Wales
 and English Breakfast

**Leaf infusions from the Royal Project and
Herbal teas** 200
 Camomile, mint, lemongrass, sage, verbena
 Lindenblueten and lemon balm

Chinese Teas 200
 Oolong, Poo-Li, Lapsang Souchong and Jasmine

Japanese green tea 200

**The Oriental blend coffee or decaffeinated
coffee served hot or iced** 200
 Our Barista will be more than happy to create your favorite
 kind of cold or hot beverage should it not be listed on
 this menu.

Espresso, Caffè Latte, Mocha, Nescafé
 Ovaltine, Hot Chocolate