



Dear Guest,

On behalf of our team at Mandarin Oriental, Bodrum, we wish you a very warm welcome to our resort & Paradise Bay! It is truly a delight to have you as our guest.

Our creative In-Room Dining menu has been developed by our renowned culinary team to feature the best of Turkish cuisine alongside international favourites including some Asian creations. Through our partnerships with local farms and artisans, this menu reflects our commitment to sourcing the finest quality, sustainable & organic produce.

If for any reason, we are unable to satisfy your personal preferences or dietary needs with our current In-Room Dining offerings, we encourage you to simply convey your specific wishes to our In-Room Dining team and we will make every attempt to accommodate your needs.

We wish you the most relaxing stay here by the endless blue of the Aegean Sea at Mandarin Oriental, Bodrum.

Yours Sincerely

A handwritten signature in blue ink, appearing to read 'Leonardo Concezzi'.

Leonardo Concezzi
Executive Chef



BREAKFAST*

Served from 6:00 am to 11:00 am

HEALTHY START*

House made granola & organic yogurt,
Pomegranate & fresh orange broth,
Steel cut Irish oats with signature toppings,
Chilled ruby red grapefruit segments,
Avocado cherry tomato salad,
French cocotte cholesterol free omelette

Your choice of:

Orange, grapefruit, tomato & celery, spinach & cucumber, pineapple
or celery, spinach & cucumber juice

Tea or coffee served to your preference with milk or soy milk

MANDARIN BREAKFAST*

Three eggs any style served with breakfast potatoes & tomatoes,

Your choice of:

Chicken sausage, smoked ham or beef bacon,
sourdough, walnut raisin, multi-grain, white or whole wheat toast

House made pastries,

Seasonal fruit platter,

Waffle, classic maple syrup and berry compote,

Cereals: Frosted Flakes, Special K, Raisin Bran, Rice Krispies or Corn Flakes

Your choice of:

Orange, grapefruit, watermelon, tomato or pineapple juice

Tea or coffee served to your preference

TRADITIONAL TURKISH*

Turkish eggs choice of:

Menemen (traditional scrambled eggs with tomato, pepper & onion)

or sucuk pan fried eggs

Selection of olives, dried fruits & nuts

Cucumber, cherry tomato & bell pepper salad,

Local cheese selection,

Organic honey & kaymak,

House made Turkish pastries,

Turkish hot plate: gözleme, su böreği & grilled halloumi cheese with sucuk, mushroom & tomato

Your choice of:

Orange, grapefruit, watermelon or pineapple juice

Tea or coffee served to your preference

Above breakfast combinations are part of your room package

**Included in your daily In Room Breakfast with 10 Euro delivery charge*



RISE & SHINE COCKTAILS

Signature Bloody Mary	23	Mimosa	23
Bellini	23	Tequila Sunrise	23

A LA CARTE BREAKFAST

Cold cereal selection	9
Frosted Flakes, Special K, Raisin Bran, Rice Krispies or Corn Flakes; with your choice of: sliced banana or berries & fresh milk, skimmed or soy milk	
Steel cut Irish oats with signature toppings	9
Basket of baked breakfast pastries with preserves, marmalade & butter	9
Signature granola with dried fruits & nuts	11
Wild berry banana smoothie made with organic yogurt and raw honey	11
Mixed seasonal berries, vanilla yogurt & crunchy granola	11
Seasonal berries	11
Harvested seasonal fruit platter for two	11
Chilled ruby red grapefruit segments with brown sugar glaze	10
Turkish cold cuts assortment	10
Smoked salmon & condiments	11
Artisan farm cheese, dry fig, almond chutney, dried fruits, fresh grapes & grissini	11

STRAIGHT FROM THE GRIDDLE

Belgian Waffles, French toast or pancakes with your choice of toppings:	
Classic: Whipped butter & Canadian maple syrup	12
Banana & Nutella: Sliced banana & Nutella mousse	12
Pineapple: House made pineapple compote with vanilla mascarpone mousse	12
Strawberry: Sliced berries & whipped cream	12
Banana mascarpone & Canadian maple syrup	12



SPECIALITY EGGS

Eggs Florentine (V) English muffin, poached eggs, spinach, hollandaise sauce	16
Eggs Benedict English muffin, poached eggs, beef bacon, hollandaise sauce	16
Pide Breakfast Eggs Beef tenderloin, eggs, beef bacon served in pide bread with Turkish spices	16
Breakfast Sandwich Smoked ham, beef bacon, fried eggs & cheese on a toasted ciabatta roll served with breakfast potatoes	16
Oeufs en Cocotte Eggs, clarified butter, fresh cream & smoked salmon	16

BREAKFAST BEVERAGES

Freshly squeezed juices; orange, grapefruit, carrot or apple	7
Freshly brewed pot of coffee	6
Espresso, cappuccino, cafe latte <i>All coffees are available decaffeinated</i>	6
Hot chocolate <i>Available with fresh milk, skimmed milk, soy milk</i>	6
Selection of teas; English breakfast, Darjeeling, Earl Grey, Green tea	8
Turkish tea	3



ALL DAY

Served from 11:00 am to 11:00 pm

APPETIZERS

Mezze of the Day (V)	24
Selection of six different classic Turkish mezze & fresh pide bread	
Burrata (V)	22
Rocket salad, orange segments & aged balsamic	
Tuna Carpaccio	28
Mediterranean tuna & citrus ginger dressing	
Smoked Norwegian Salmon	24
Avocado puree, cranberry sauce & toasted rye bread	
Scallops Ceviche	25
Atlantic scallops, avocado, cilantro & jalapeno	
Aqua Tech Yasa Caviar	MP
With traditional accompaniments; chopped eggs, onions, capers, chives, lemon wedge	
Gazpacho (V)	10
Tomato chilli gazpacho in ginger essence	

SOUPS & SALADS

Ceps Mushroom Soup (V)	12
Stir fried cep mushrooms in garlic confit & fresh herbs	
Shirataki Miracle Noodles (N)	12
Bok choy shallots & sesame oil	
With your choice of;	
Crab meat	20
Chicken confit	13
Classic Chorba (V)	11
Red lentil & fresh lemon juice	
Caesar Salad	14
Romaine hearts, focaccia croutons, Parmigiano Reggiano, creamy garlic & pepper dressing	
with grilled chicken	17
with grilled shrimps	22



Be healthy from our spa menu

Green Juices from Our Vitality juice Bar	8
Apple, Zucchini, Celery Apple, Cucumber, Spinach Melon, Pear, Spinach Spinach, Celery, Cucumber	
Mixed Green Salad (V)	14
Mixed greens, pear tomatoes, cucumber & red onion	
Beetroot Salad (V, N)	14
Roasted beetroot, goat's cheese, toasted walnuts & acacia honey dressing	
Quinoa Pomegranate Salad (V)	14
Fresh parsley marinated in lemon juice & pomegranate syrup	
Watermelon & Feta Cheese Salad (V)	14
Mini herbs & grape seed oil	
Honey Melon Carpaccio (V)	14
Micro garden salad & grape seed dressing	
Asparagus (V)	14
Poached asparagus, soy béarnaise sauce & poached egg	
Asian Nicoise Salad (V)	16
Fresh tuna, poached egg in soy dressing	
BURGER & SANDWICH CORNER	
<i>Served with your choice of steak fries, French fries or salad</i>	
Grilled Angus Beef Burger	27
Red onion jam, lettuce, tomato & pickles on a toasted bun Your choice of; Swiss or Provolone cheese, beef bacon or eggs over easy	
Grilled "Rouge Foie Gras" Beef Burger	38
Sautéed shiitake mushrooms & parmesan flakes	
Club Sandwich (N)	25
Chicken breast, beef bacon, lettuce, tomato, avocado, pickles & basil pesto aioli on sourdough bread	
Seabass Sandwich	30
Grilled seabass topped with lettuce, tomato, onion & chipotle tartar sauce on toasted ciabatta bread	
Brisket Sandwich	24
Rustic caraway rye, Gruyere cheese, sauerkraut, jalapeno poppers & dressing	



CREATE YOUR OWN PASTA

Pasta:

Spaghetti, Farfalle, Fettuccine or Penne

Sauce:

Carbonara	19
Puttanesca (V)	19
Aglione & Olio (V)	19
Broccoli & Chili (V)	19
Pesto (V)	19
Bolognese	19
Napolitano (V)	19
Seafood	29

Cheese:

Parmigiano Reggiano or Pecorino

Macaroni Gratin (V) 19

ENTRÉES

Steamed Red Snapper (N) 35
XO sauce & sautéed Chinese mushrooms

Tuna Steak 38
Seared tuna, chimichurri & greens

Wild Seabass 40
Seared seabass, sautéed fennel & lemon marmalade

Oven Roasted Salmon 35
Caramelized cauliflower & citrus watercress

Royal Seafood Platter 70
Lobster tails, king prawns, seabass, red snapper & calamari

Chicken Breast 26
Grilled free range chicken breast, potato cake & sautéed asparagus

Chicken Teriyaki 30
Steamed bok choy & rice

Beef Tenderloin 200g 42
Grilled beef tenderloin, oven baked vegetables & mushroom sauce

Beef Rib-Eye 200g 38
Grilled beef rib-eye steak, sautéed spinach

Beef Cheek 40
Sous vide beef cheek, sweet potato mash & grilled asparagus



FROM OUR STONE OVEN

Pizza Margarita (V) Plum tomatoes, mozzarella, fresh basil	18
Pizza Beef Pastrami Plum tomatoes, beef pastrami, mozzarella, fresh rocket	22
Pide Otlu (V) Aegean fresh herbs from our garden	16
Pide Kıymalı Minced beef with spicy plum tomato & green pepper	16
Pide Kaşarlı (V) Aged kashar cheese & plum tomatoes	16

FROM THE CHARCOAL

Turkish grill specialties are served with grilled tomato, bell pepper & bulgur

Urfa Kebab Hand chopped lamb & prime beef with Turkish spices	32
Kuzu Şiş Marinated lamb skewer	32
Tavuk Şiş Marinated chicken skewer	30

SIDE ORDERS

French fries	9
Oven baked sweet potato stick	9
Buttery mashed potato	9
Creamy sautéed spinach	9
Sautéed spinach with olive oil & garlic	9
Steamed asparagus	12
Turkish Manti, tomato sauce & yoghurt	9



SWEET TOOTH

Tropical Seasonal Fruit Plate	10
Pistachio Elegance (N) White chocolate mousse, caramel salted cream & white chocolate ice cream	11
Blueberry Cheese Cake Cheese cake & Blueberry confit	11
Traditional Gullac & Pumpkin Dessert (N) Rose water, walnut & candied pumpkin pure	11
Traditional Rice Pudding Strawberry ice cream	11
Turkish Dessert of the Day (N) Assortments of traditional dessert plate served with clotted cream and clotted ice cream, including freshly ground pistachios from Antep	11
Chocolate Dream (N) Hazelnut daquase, valrhona jivara milk chocolate ganache	11
Grand Marnier Parfait & Fresh Berries (A) Sable dough, orange grand mariner parfait	11
Dark Chocolate Brownie (N) Walnut frangipane & chocolate cream	11
Chefs Selection of Ice Cream & Sorbets (per scoop)	3
International cheese experience (N) Soft, semi soft, dry, and aged cheese, dried fruits, nuts, jellies & honey comb	18



KIDS MENU

Served from 11:00 am to 11:00 pm

Vegetable Soup (V) Soup prepared daily from our chef using our garden vegetables	10
Vegetable Sticks (V) Carrots, celery, cucumber, melon & watermelon	10
Popeye Spinach Salad (V) Olive oil & sesame seeds	10
Beef Fillet Skewer Steamed asparagus, cherry tomato & potato mash	15
Wild Seabass Skewer Steamed asparagus, cherry tomato & potato mash	15
Spaghetti Tomato (V), Bolognese or Alfredo (V) sauce	13
Grilled Beef Burger 100 g beef patty, cheese, tomato lettuce & French fries	15
Fish Fingers French fries	15
Grilled Chicken Breast Steamed asparagus, cherry tomato & potato mash	18
Kuşbaşılı Pide Diced beef blended with fresh tomatoes & green bell pepper	13
Kids Pizza Margherita (V) Plum tomatoes, mozzarella, fresh basil	10
Nutella Banana Sandwich (N) Pancake, peanut butter, sliced bananas, Nutella	14
Strawberry Salad and Lemon Sorbet	10
Selection of Ice Cream and Sorbet (per scoop)	3



NIGHT MENU

Served from 11:00 pm to 06:00 am

APPETIZERS

Mezze of the Day (V) Selection of six different classic Turkish mezze & fresh pide bread	24
Burrata (V) Rocket salad, orange segments & aged balsamic	22
Tuna Carpaccio Mediterranean tuna, citrus ginger dressing	28
Smoked Norwegian Salmon Avocado puree, cranberry sauce & toasted rye bread	24

BURGER & SANDWICH CORNER

Served with your choice of steak fries, French fries or salad

Angus Beef Burger Red onion jam, lettuce, tomato & pickles on a toasted bun your choice of; Swiss or Provolone cheese, beef bacon or eggs over easy	27
Seabass Sandwich Grilled seabass topped with lettuce, tomato, onion & chipotle tartar sauce on toasted ciabatta bread	30

CREATE YOUR OWN PASTA

Pasta:

Spaghetti, Farfalle, Fettuccine or Penne

Sauce:

Carbonara	19
Puttanesca (V)	19
Aglione & Olio (V)	19
Seafood	29

Cheese:

Parmigiano Reggiano or Pecorino



ENTRÉES

Steamed Red Snapper (N) XO sauce & sautéed Chinese mushrooms	35
Wild Seabass Seared seabass, sautéed fennel & lemon marmalade	40
Chicken Breast Grilled free range chicken breast, potato cake & sautéed asparagus	24
Beef Tenderloin 200g Grilled beef tenderloin, oven baked vegetables & mushroom sauce	42

FROM OUR STONE OVEN

Pizza Margarita (V) Plum tomatoes, mozzarella, fresh basil	18
Pizza Beef Pastrami Plum tomatoes, beef pastrami, mozzarella, fresh rocket	22
Pide Otlu (V) Aegean fresh herbs from our garden	16
Pide Kıymalı Minced beef with spicy plum tomato & green pepper	16

FROM THE CHARCOAL

Turkish grill specialties are served with grilled tomato, bell pepper & bulgur

Urfa Kebab Hand chopped lamb & prime beef with Turkish spices	32
Kuzu Şiş Marinated lamb skewer	32

SIDE ORDERS

Steak fries	9
Sweet potato fries	9
Buttery mashed potato	9



SWEET TOOTH

Tropical Seasonal Fruit Plate	10
Blueberry Cheese Cake Cheese cake & Blueberry confit	11
Traditioal Gullac & Pumpkin Dessert (N) Rose water, walnut & candied pumpkin pure	11
Traditioal Rice Pudding Strawberry ice cream	11
Chefs Selection of Ice Cream & Sorbets (per scoop)	3
International cheese experience (N) Soft, semi soft, dry, and aged cheese. Served with dried fruits, nuts, jellies & honey comb	18

HOT BEVERAGES

Freshly brewed pot of coffee	6
Espresso, cappuccino, cafe latte <i>All coffees are available decaffeinated</i>	6
Hot chocolate <i>Available with fresh milk, skimmed milk, soy milk</i>	6
Selection of teas; English breakfast, Darjeeling, Earl Grey, Green tea	8
Turkish tea	3



BEVERAGE MENU

CHAMPAGNES & SPARKLING WINES	GLASS	BOTTLE
NV Louis Roderer Brut Reserve	35	175
NV Moët & Chandon Brut Reserve		175
NV Louis Roderer Rose	40	200
Dom Pérignon 2004		630
NV Veuve Clicquot Yellow Label Brut		230
Juve Reserve		98
Mionetto Prosecco	18	90
WHITE WINES		
Turkey		
2015 Sevilen Isabey, Sauvignon Blanc	13	65
2015 Kayra Allure, Chardonnay	13	65
2015 Vinkara Mahzen, Narince	15	75
France		
2013 Joseph Faiveley, Puligny Montrachet		175
2013 Lucien Crochet, Sancerre Blanc		90
ROSE WINES		
Turkey		
2015 Sevilen Letter R	13	65
2015 Urla Serendias		65
2015 Prodom Rose		65
France		
2015 Chateau Du Selle Domaine Ott		110

*A: Contain Alcohol/ N: Contain Nuts/ V: Suitable for Vegetarian / MP: Market Price
All prices are in Euro and inclusive of 18% government tax*



RED WINES

GLASS

BOTTLE

Turkey

2013 Urla Vourla, Bogazkere Merlot Syrah & Cabernet Sauvignon 15 70

2013 Pamukkale Nodus, Cabernet Sauvignon 15 70

2010 Turkey Kavaklıdere Pendore, Syrah 70

Italy

2013 Corte Sant'alda Ca' fiui Valpolicella 15 70

2010 Banfi, Brunello D'Montalcino 205

BEER

Efes 10 Miller 12

Bomonti 10 Budweiser 12

Corona 12 Heineken 12

Becks 12

SOFT DRINKS

Coca Cola/ Light / Zero 7 Tonic Water 8

Fanta / Sprite 7 Red Bull 10

Ginger Ale 7 Red Bull Sugarfree 10

Ayran 7

Please ask your server for a wide variety of spirits & liquors available

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