



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', written over a light blue rectangular background.

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*

*A: Contain Alcohol/ N: Contain Nuts/ V: Suitable for Vegetarian/ MP: Market Price
18% government tax is included*



RISE & SHINE COCKTAILS

Signature Bloody Mary	€ 23	Mimosa	€ 23
Bellini	€ 23	Tequila Sunrise	€ 23

A LA CARTE BREAKFAST

Cold cereal selection 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	€ 9
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) 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
Scallops Ceviche Atlantic scallops, avocado, cilantro & jalapeno	€ 25
Aqua Tech Yasa Caviar With traditional accompaniments; chopped eggs, onions, capers, chives, lemon wedge	MP
Gazpacho (V) Tomato chilli gazpacho in ginger essence	€10

SOUPS & SALADS

Ceps Mushroom Soup (V) Stir fried cep mushrooms in garlic confit & fresh herbs	€ 12
Shirataki Miracle Noodles (N) Bok choy shallots & sesame oil	€ 12
With your choice of; Crab meat	€ 20
Chicken confit	€ 13
Classic Chorba (V) Red lentil & fresh lemon juice	€ 11
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

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

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
Alio & 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
Aglio & 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	€ 13	€ 65
2015 Sevilen Isabey, Sauvignon Blanc		
2015 Kayra Allure, Chardonnay	€ 13	€ 65
2015 Vinkara Mahzen, Narince	€ 15	€ 75
France		€ 175
2013 Joseph Faiveley, Puligny Montrachet		
2013 Lucien Crochet, Sancerre Blanc		€ 90

ROSE WINES

Turkey	€ 13	€ 65
2015 Sevilen Letter R		
2015 Urla Serendias		€ 65
2015 Prodom Rose		€ 65
France		€ 110
2015 Chateau Du Selle Domaine Ott		



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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