



LOBBY
LOUNGE
MENU

BLOSSOM AFTERNOON TEA

April 22 to May 26, 2019
Served Daily from 1pm to 5pm
USD 78 per person

Choice of
Taittinger, Prestige, Brut, NV
or
Cote Mas, Brut Rosé, Cremant de Limoux

Bespoke Tea Blend
Choice of
English, Earl Grey, Green Jasmine, Chamomile Tea, Decaffeinated Herbal Mint

Warm Confit Pomelo Scones
Sakura-Raspberry Jam, Clotted Cream, Strawberry Butter

Savories
Smoked Salmon Rillettes
Mango Chicken Salad
Jamon de Paris & Cheese
Avocado & Cilantro

French Pastries
Cherry Blossom Chouxquette
Matcha Crème Brûlée Tart
Rose Macaron
Strawberry & Lemongrass Charlotte



À LA CARTE MENU

New England Clam Chowder 18
Quahog Clams, Bacon,
Leeks and Kennebec Potatoes

Dim Sum 22
Your Choice of Steamed Pork, Vegetable or
Prawn Dumplings with Ponzu Sauce

Thai Beef Salad 26
Marinated Flank Steak, Onion, Tomato,
Thai Herbs and Sweet & Sour Vinaigrette

Artisanal Cheese Selection 28
Chef's Choice of Gourmet Cheeses,
Accompanied by Fig Jam,
Walnuts and Fine Breads

The Mandarin Oriental Burger 28
8oz. Prime Beef, Cheddar Cheese,
Bacon, Tomato, Lettuce and Onions

The Mandarin Oriental Club Sandwich 26
Your Choice of Roasted Chicken or Turkey
with Avocado, Cheese, Bacon,
Lettuce and Vine-Ripened Tomatoes

Homemade Brownies 12
Chef's Signature Brownies
Served with Vanilla Ice Cream

New York Cheesecake 12
New York Style, Topped with
Seasonal Fruit and Coulis

Chocolate Bliss 12
Homemade Chocolate Cake,
Served with Fresh Berries and Coulis

Pasta Alla Bolognese 26
Your Choice of Penne or Spaghetti Pasta,
Ragout of Slow-Cooked Sirloin Beef,
Tomatoes, Garden Herbs, Served with
Bread and Parmigiano-Reggiano Cheese

Thai Green Curry Chicken 26
Green Curry Paste, Chicken, Coconut Milk,
Bamboo Shoots Served with Steamed Rice

Cantonese Chicken Noodle Soup 28
Boneless Chicken Breast Meat,
Light Clear Broth
and Seasonal Vegetables

New York Strip Steak 58
12oz Dry-Aged New York Strip,
Served with Your Choice of
Bearnaise or Bordelaise Sauce,
Sautéed Mushrooms,
a Side Salad or French Fries

Homemade Ice Cream 10
Your Choice of Vanilla, Chocolate,
Strawberry and Seasonal Selection

Back Bay Sundae 18
Your Choice of Ice Cream
with Chocolate Sauce and
Vanilla Whipped Cream

Seasonal Fruits 18
Selection of Market Fresh Fruits

WINE BY THE GLASS

Le Dolci Colline, Prosecco, Brut, Italy 18
Taittinger, Prestige, Brut, Champagne, NV 22
Cote Mas, Brut Rose, Cremant de Limoux 22
Lechthaler, Pinot Grigio, Trentino-Alto Adige, Italy 15
Pascal Jolivet, Sauvignon Blanc, Attitude, Touraine, France 16
Chateau Nicot, Cabernet-Sauvignon, Bordeaux 15
Erath, Pinot Noir, Resplendent, Oregon 18

BOTTLED BEER

Corona 10
Guinness 10
Sam Adams 10

BEVERAGES

Still or Sparkling Water 12
Coke, Diet Coke, Sprite or Ginger Ale 7
Freshly-Brewed Regular or Decaffeinated Coffee 9
Your Choice of Espresso, Cappuccino, Latte or Hot Chocolate 8
English Breakfast, Earl Grey, Floral Jasmine, Peppermint, Chamomile or Green Tea 9
Freshly Squeezed Orange, Carrot, Grapefruit or Green Apple 10