

LOBBY
LOUNGE
MENU



ALL DAY DELIGHTS

Served daily from 12noon to 6pm

TO SHARE

Artisanal Cheese Selection

Three 28

Five 33

Chef's Selection of Gourmet Cheeses
Accompanied by House-Made Jam,
Fresh Fruit, Honeycomb, Nuts & Fine Breads

Seasonal Fruit Platter 18

Selection Of Market Fresh Fruits

SALADS

Mixed Green Salad

16

Seasonal Greens, Market Vegetable Crudités
and White Balsamic Vinaigrette

Caesar Salad

16

Romaine Lettuce, Shaved Parmigiano-
Reggiano Cheese, Focaccia Croutons,
White Anchovies, and Classic Caesar Dressing

Add Chicken

6

Add Shrimp

10

SANDWICHES

The Mandarin Oriental Club Sandwich

26

Your Choice of Roasted Chicken or
Turkey with Avocado, Cheese, Bacon,
Lettuce and Vine-Ripened Tomatoes

The Mandarin Oriental Burger

28

8oz. Prime Beef, Cheddar Cheese,
Bacon, Tomato, Lettuce and Onions

SWEETS

New York Cheesecake

12

New York Style, Topped with
Seasonal Fruit and Coulis

Homemade Brownie

12

Chef's Signature Brownie
Served with Vanilla Ice Cream

Freshly Baked Madeleines

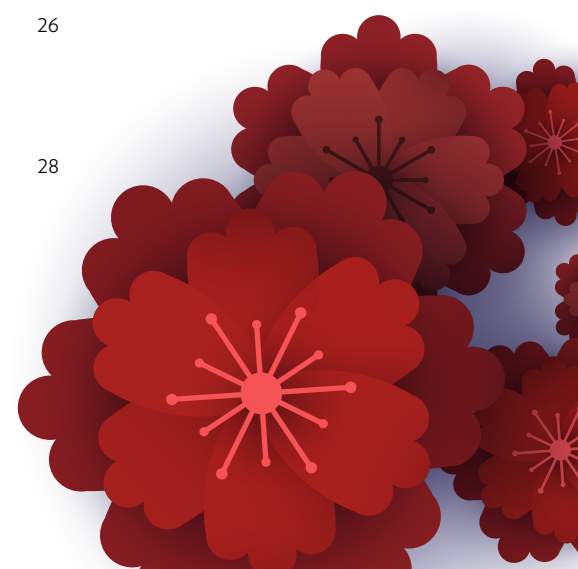
10

Light, Buttery,
Petite Sponge Cookies
Served Warm to Order

Warm Cranberry

Ginger Scones

10



CHINESE NEW YEAR AFTERNOON TEA

January 4 through February 9, 2020
Served Saturdays and Sundays
from 1pm to 5pm
USD 78 per person

Choice of

Louis Roederer “Brut Premier” Champagne
or
Scharffenberger Cellars “Excellence” Brut Rosé

Choice of Freshly Brewed Tealeaves
Loose-Leaf Teas

Vanilla Ginger Scones

Savories

Lettuce-Wrapped Salmon Tartare, Salmon Roe
Spicy Lobster Salad, Wonton Chip, Cilantro
Hoisin Duck Filled Mandarin Pancake
Fresh Vegetable Roll

Sweets

Yuzu Macaroon
Mandarin Orange Tea Cake
Chocolate Truffle Verrine
Chinese Egg Tart

ABOUT TEALEAVES

Tealeaves uses the top 3 grades of tea. They search for the finest teas, flowers and herbs, bring them to Vancouver and meticulously cup out each ingredient, carefully selecting each element of the blend. Tealeaves’ tea selection undergoes a meticulous tasting and procurement process. Tealeaves runs independent third-party lot testing on every single lot purchased from, adhering to extremely high standards, including strict testing for herbicides and pesticides. By following Japanese and EU standards in European or US certified labs for all of our testing processes, we meet international standards.

APPLE PIE Crisp autumn apples enveloped in warm, fragrant cinnamon, nutmeg, and buttery pie crust. Chinese green tea adds a subtle sweet finish.

SHANGHAI ROSE An exotic blend of hand-picked, fresh black tea leaves, infused with the sweet and sultry flavours of seductive lychee and fragrant red rose petals.

GINGER YUZU A staple in the Confucian diet, ginger is consumed for health and wellness. The citrus character of yuzu, with notes of grapefruit and lime, brighten and balance this herbaceous herbal blend.

CASSIS The tea’s aromatic essence is coupled with a rich blackcurrant flavour that balances on the edge of the cup, creating an unmistakable wave of nostalgia coloured with rose-tinted spectacles.

HERBAL SPICED CHAI Chicory, cardamom, cloves, cinnamon bark, nutmeg, ginger, licorice, star anise, and chai flavor.

MANDARIN OOLONG Earthy and sweet with a smooth finish, this oolong pleases both soft and citrusy palates. This custom blended tea has both high complexity and medium caffeine.

AFTERNOON TEA A refined blend, paying tribute to the tradition of drinking bold black teas balanced with floral notes from jasmine green tea. The main character comes from malty Assam and high-elevation Darjeeling muscatel character. The resulting palate is nuanced and timeless.

WINE BY THE GLASS

CHAMPAGNE & SPARKLING WINE

NV Louis Roederer “Brut Premier” Champagne 26
Scharffenberger Cellars “Excellence” Brut Rosé 16
2018 Scarpetta Prosecco 14

ROSÉ

2018 Château d’Esclans “Whispering Angel” Rosé 17

WHITE WINE

2017 Jermann Pinot Grigio 15
2018 Pascal Jolivet “Attitude” Sauvignon Blanc 16

RED WINE

2016 Barons De Rothschild “Légende” Bordeaux 16
2016 Steele Red Hills Cabernet Sauvignon 19

WINE HALF BOTTLES

CHAMPAGNE & SPARKLING WINE

MV Louis Roederer “Brut Premier” Champagne 65
MV Ruinart Brut Rosé 175

WHITE WINE

2017 De Ladoucette “Comte Lafond” Sancerre 60
2016 Domaine Faiveley ‘Clos Rochette’ Mercurey Blanc 70
2014 Robert Sinskey Vineyards Pinot Blanc 75

RED WINE

2015 Duckhorn Merlot 60
2012 Château Camensac Haut-Médoc 68
2015 Yves Cuilleron “Madinière” Côte-Rôtie 105

BOTTLED BEER

A Selection of Three Local Beers from Massachusetts
Harpoon Ipa 10
Sam Adams Light Lager 10
Downeast Cider 7

BEVERAGES

Still or Sparkling Water 12

Freshly Squeezed Juices 10
Orange
Carrot
Grapefruit
Green Apple

Soft Drinks 7
Coke
Diet Coke
Sprite
Ginger Ale

Freshly-Brewed Regular
or Decaffeinated Coffee 7

Espresso,
Cappuccino
or Latté 8

Freshly-Brewed Tea 9
English Breakfast
Imperial Earl Grey
Floral Jasmine
Purely Peppermint
Calming Chamomile

Homemade Hot Chocolate 9