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

NANTUCKET SUMMER AFTERNOON TEA

May 27 to September 2, 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

Selection of Iced Teas

Warm Blueberry Ginger Scones
Devonshire Cream, Raspberry Jam, Lemon Curd

Savories
Egg Salad
Prosciutto & Summer Melon
Crab Cucumber Cup
Pequillo Caprese

Pastries
Strawberry Guimauve
Yuzu French Macaron
Peach Melba Éclair
Classic Opera Torte

Finale
Scoop of Coconut Sorbet

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 • Guinness • 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
TWO IF BY LAND, THREE IF BY SEA
A quintessential New England getaway; Boston and Nantucket

Rates Start from USD 3,398
Experience Includes:

Two if by Land at Mandarin Oriental, Boston
• Two-night stay in luxurious accommodations
• Daily American breakfast at Bar Boulud or in-room for two people
• Boston-themed welcome amenity
• New England Retreat treatment at The Spa for two people
• USD 250 gift card to Lilly Pulitzer

Three if by Sea at White Elephant, Nantucket Island
• Three-night stay in seaside accommodations
• Daily American breakfast for two people
• Nantucket-themed welcome amenity
• Endeavor sunset sail and island tour
• Two tickets to the Whaling Museum
• Three-course dinner with wine pairings at the waterfront
  Brant Point Grill for two people

Offer is available until November 2, 2019 and is based on double occupancy. Package must be booked a minimum of 7 days prior to arrival. Offer is subject to availability, is not applicable for groups and cannot be combined with any other offers. No charge for bookings canceled more than 30 days prior to arrival. Rates exclude taxes and other terms & conditions do apply.