



RAW VEGAN JUICE AND SMOOTHIE

 VITAMIN C DETOX	10
Freshly blended juice of papaya, carrots, peach, pineapple, lemon and ginger	
 THE POWER OF GREEN	12
Kale, banana, almond milk, coconut flakes and dates	
Add organic protein powder	4

FRUIT, CEREALS, LIGHT PLATES AND MORE

 SEASONAL FRUIT PLATTER	18
Sliced melon, tropical fruits, seasonal berries and a shot of detox juice	
PEANUT BUTTER AND JELLY PARFAIT	14
Homemade vanilla yogurt layered with granola, nuts, figs and banana, topped with whipped peanut butter	
SWISS BIRCHER MUESLI	16
Oats and granola with cinnamon, green apples, Tahitian vanilla yogurt, honey, sundried fruits and walnuts	
 IRISH STEEL CUT OATMEAL	10
Slow-cooked oatmeal, choice of milk	
Served with sides of brown sugar and sundried fruits	
Add banana or blueberries	4
BREAKFAST CEREALS	10
Cheerios, Corn Flakes, Froot Loops, Frosted Flakes or Raisin Bran	
FROM OUR BAKERY	14
Chef's selection of fresh baked morning pastries	
SALMON BAGEL *	18
Smoked salmon, sliced tomatoes, red onions, capers and whipped cream cheese	
Served with choice of bagel	

ORIENTAL OFFERINGS

CHICKEN CONGEE	14
Asian rice porridge cooked with chicken, ginger, flavored with anchovies, crispy yu tiao, salted mustard greens and braised peanuts	
WONTON NOODLE SOUP	22
Chicken broth flavored with anchovies, wonton noodles, kailan, shrimp and pork wontons, char siew pork	

 Mandarin Oriental Healthy Choice

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COMPLETE PLATES

CONTINENTAL 24

Freshly baked morning pastries, seasonal fruit and berries, homemade vanilla yogurt
Served with choice of juice and coffee or tea

CLASSIC AMERICAN* 30

Two eggs any style, roasted fingerling potatoes, tomato with provencal herbs
Served with toast and choice of breakfast meat, juice and coffee or tea

WELLNESS* 26

Poached seasonal stone fruit with whipped cream
Vegan lemon raspberry chia pudding
Ricotta pancakes served with maple syrup
Carrot and peach juice / Kale and banana smoothie
Coffee or tea

EUROPEAN* 28

Gourmet cheese – “MouCo ColoRouge” (cow),
P’tit basque (sheep), Humboldt fog (goat)
Artisanal cold cuts – Wild boar salami, Mortadella, Serrano ham
Boiled eggs, seasonal fruit and berries, baguette
Served with choice of juice and coffee or tea

JAPANESE BENTO* 36

Teriyaki glazed salmon with sushi rice, silken tofu with ginger,
omelet with spinach and shiitake mushrooms, miso soup, pickles, seasonal fruit,
Served with choice of juice and coffee or tea

WAFFLES, FRENCH TOAST AND PANCAKES

GOLDEN WAFFLES 16

Fresh off the iron waffles, caramel-pecan cream and fresh berries

CINNAMON FRENCH TOAST 16

Vanilla and cinnamon cream cheese glaze and fresh berries

GRIDDLE PANCAKES 16

Buttermilk vanilla pancakes served with a choice of blueberries, bananas,
strawberries or chocolate chips

BLUEBERRY BLINTZES 16

Fresh ricotta, cottage cheese and lemon zest stuffed pancakes

FARM FRESH EGG PLATES

FREE STYLE EGGS*	21
Two eggs any style, roasted fingerling potatoes, tomato with provencal herbs and your choice of breakfast meat and toast	
EGGS BENEDICT*	22
Two poached eggs, English muffin, Canadian bacon and Hollandaise sauce	
Substitute salmon	3
Substitute lump crab	5
EGGS RANCHERO*	22
Two fried eggs, served with chorizo, pepper jack cheese, black bean-avocado relish, cumin scented ranchero sauce on crispy corn tortilla	
POTATO RÖSTI CROQUE MADAME*	18
Country ham, gruyere cheese, sunny side-up egg on potato hash Served with a frisee and lardon salad	
OVER-EASY FRIED EGGS AND SOUTHWEST QUINOA SALAD*	19
Grilled corn, bell peppers, black beans, applewood smoked chicken sausage, tomato compote and raisin walnut crisps	
Add half avocado	3
HICKORY SMOKED SALMON SCRAMBLE*	22
Soft scrambled eggs with smoked salmon, goat cheese and chives Served with roasted fingerling potatoes, tomato with provencal herbs and choice of toast	
FRENCH BAGUETTE AND SPICY SAUSAGE EGG	16
Roasted Italian sausage with caramelized onions, mozzarella and gruyere cheese in a French baguette "boat" Tomato salad, pesto and balsamic reduction	
BREAKFAST BURRITO*	22
New York steak, scrambled egg, pepper jack cheese, potatoes and black bean salsa, wrapped in whole wheat tortilla with avocado relish, pico de gallo and sour cream	

SIDES

Single egg any style*	6	Cottage cheese	8
Homemade Swiss potatoes	8	Low fat yogurt	8
Bacon	8	Vanilla yogurt	8
Pork sausage	8	Greek yogurt	8
Chicken sausage	8	Gourmet cheese	10
Smoked salmon	10	Breakfast potatoes	6
Artisanal cold cuts	12	Seasonal berries small 10 / large 18	

To place an order, please press the In-Room Dining button on your telephone or press 53310.
For your convenience an 18% gratuity and \$6.50 delivery charge has been added to your check.
Please inform your order taker if you have any special requests, dietary restrictions or allergies.

FOR OUR YOUNGER FANS (10 AND YOUNGER)

☂️ FRUIT BOWL	6
☂️ OATMEAL	8
Add sliced banana	4
Add blueberries	4
HOMEMADE VANILLA YOGURT (JAR)	4
☂️ BREAKFAST CEREALS	8
Cheerios, Corn Flakes, Froot Loops, Frosted Flakes or Raisin Bran	
EGG ANY STYLE (ONE)	10
Served with choice of meat and silver dollar pancake	
BERRY SMOOTHIE	10
Blueberries, banana and whole milk	



BEVERAGES

Orange / Grapefruit / Cranberry / Apple / Tomato / V8 Juices	7
Fresh Orange / Carrot / Watermelon Juices	9
Soft Drinks	6
Sparkling Water	small/large 7/9
Still Water	small/large 7/9
Coffee / Decaffeinated Coffee	7
Cappuccino / Latte	8
Single Espresso	6
Hot Chocolate	7
Iced Tea	7

SELECTION OF TEAS

7

ORGANIC LAVENDER EARL GREY Black Tea— Moderate Caffeine
 A well-balanced black tea scented with oil of bergamot and perfumed with the finest lavender buds produces a floral and aromatic infusion that is both soothing and uplifting.--

ORGANIC ENGLISH BREAKFAST Black Tea— Moderate Caffeine
 One of the world's favorite morning teas, Imperial Breakfast blends the briskness of Indian and Ceylon teas with the malt of a Chinese black tea.

ORGANIC MONSOON CHAI Black Tea— Moderate Caffeine
 A product of intensive blending of top-quality herbs and spices, this black tea Chai is blended for complexity and richness, honouring the spicy tradition.

ORGANIC OOLONG Oolong Tea— Low Caffeine
 This Organic Oolong is composed of several high-mountain Summer harvests and represents the top grade of oolong. This delicious and fragrant tea has a rich and floral aroma.

ORGANIC LONG LIFE GREEN TEA Green Tea—Low Caffeine
 Green tea is high in vitamins and natural antioxidants, and has long been regarded as a health-giving beverage. Relax with a cup of this refreshing and healthy tea.

ORGANIC CHAMOMILE BLOSSOMS Herbal Tea— No Caffeine
 A tranquil and calming herbal infusion of sweet and apple-fragrant golden chamomile blossoms, scented with a hint of lavender and rose oils.

ORGANIC PEPPERMINT Herbal—No Caffeine
 A stimulating and refreshing herbal infusion with an amazing minty and uplifting aroma. Aromatherapy in a teapot.

RELAX Herbal—No Caffeine
 This blend naturally eases anxiety and tension, while boosting the immune system. Feel calm and soothed before escaping into deep slumber. Perfect for travellers suffering from jetlag.

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SUSHI

NIGIRI 2 PIECES

Yellowtail (Hamachi)*	14
Big eye tuna (Maguro)*	14
Fatty tuna belly (Toro)*	32
Salmon (Sake)*	12
Sea urchin (Uni)*	18
Cooked shrimp (Ebi)	12
King crab (Kani)	24
Japanese omelet (Tamago)	9
BBQ eel (Unagi)	12

SASHIMI 3 PIECES

Yellowtail (Hamachi)*	20
Big eye tuna (Maguro)*	20
Fatty tuna belly (Toro)*	48
Salmon (Sake)*	18
Sea urchin (Uni)*	26
Cooked shrimp (Ebi)	18
King crab (Kani)	29

CHEF KATZ'S ROLLS AND INSPIRATIONS 8 PIECES

CALIFORNIA ROLL	18
Lump blue crab with cucumber and avocado	
SPICY TUNA ROLL *	14
Chopped big eye tuna, blended with spicy chili aioli, avocado	
SHRIMP TEMPURA ROLL *	22
Shrimp tempura, avocado, spicy tuna and green onion	
CRISPY SCALLOP AND MASAGO ROLL *	22
Hokkaido scallop, spicy mayo, masago, shrimp tempura, avocado and jalapeno miso marinade	
SPICY SALMON POKE ROLL *	22
Salmon, avocado, spicy mayo and serrano chili	
YELLOWTAIL COMBO ROLL *	24
Spicy hamachi roll topped with hamachi, garlic chip, siracha and rice crisp	
RAINBOW ROLL *	24
California roll with sliced tuna, hamachi and salmon	
EEL AND EBI ROLL	24
Ebi shrimp and tamago topped with avocado and braised eel, marinated with "amazu" sauce, spicy daikon and green onion	
YELLOWTAIL AND SALMON "TACOS" *	18
Grapefruit, avocado, shichimi togarashi and yuzu cream	
MANDARIN SUSHI BURRITO *	22
Spicy salmon, surimi crab, avocado, lettuce, pico de gallo, crispy wontons, shiso tomatillo sauce	



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SOUPS, SALADS AND MORE

MISO SOUP	10
Shiro miso with wakame, tofu and scallions	
SOUP OF THE DAY	12
Chef's daily inspiration	
CAESAR SALAD	18
Crisp romaine lettuce gently tossed with Caesar dressing, hardboiled egg, croutons, Parmesan cheese and white anchovies	
 FIELD GREENS SALAD	14
Delicate field greens and fresh seasonal vegetables tossed in lemon and olive oil vinaigrette	
SALAD ENHANCEMENTS	
Chicken	8
Shrimp	9
Salmon*	9
 ORGANIC QUINOA SALAD	16
WITH HONEY CITRUS VINAIGRETTE	
Goat cheese, walnuts, strawberries, mint, dates, cucumber and yogurt soup	
BURRATA DI BUFALA	18
Italiano Lardo, Sicilian Caponata with raisins and capers, roasted Marcona almonds, frisee salad and crispy pizzo	
 TUNA NICOISE SALAD*	20
Celery salt seared tuna, green beans, tomatoes, fingerling potatoes, hardboiled egg, white anchovies, Nicoise olives and fresh lettuce hearts	
SHRIMP COCKTAIL (SIX PIECES)	18
Served with Asian flavored mint and cucumber salsa, lemon and cocktail sauce	
KOBE BEEF CARPACCIO*	18
Truffle soy ginger dressing, Asian pear, chives and elephant garlic crisp	
PERUVIAN SEAFOOD CEVICHE*	18
Bay scallops, shrimp and sea bass, ginger, mango, plantains, pomegranates and passion fruit "leche de tigre"	
SPAGHETTI BOLOGNAISE	26
Classic bolognese sauce, pecorino cheese and basil	

ASIAN DISHES

 PAJEON PANCAKES	14
Korean red lentil pancakes with bell peppers, zucchini and green onions Micro wasabi and spicy sesame soy dipping	
KOREAN BULGOGI*	20
Marinated stir-fried strip steak, fragrant jasmine rice, green onions, homemade kimchi, sesame seeds and Bibb lettuce	
WONTON NOODLE SOUP	22
Chicken broth flavored with anchovies, wonton noodles, kailan, shrimp and pork wontons, char siew pork	
 THAI BEEF SALAD*	24
Marinated grilled rib eye, tossed with cucumbers, mint, shallots, Thai basil and sweet bird's eye chili-lime vinaigrette	
THAI GREEN CURRY	28
Choice of prawns or chicken simmered in spicy coconut curry with Siamese eggplant and sweet basil, served with jasmine rice	
JAPANESE BENTO*	42
Sashimi and nigiri of tuna, hamachi and salmon, shrimp tempura, beef tataki, unagi with eel sauce, tamago, and miso soup	

BURGERS AND SANDWICHES

CERTIFIED ANGUS BEEF BURGER* 28

Our signature custom recipe with house ground chuck meat, Bibb lettuce, beefsteak tomato and caramelized onions

Served with parmesan garlic French fries and side salad

Enhancements

Select any 2

American, cheddar, Swiss, goat, or blue cheese, smoked applewood bacon, Black Forest ham, sautéed wild mushrooms or sliced avocado

TURKEY CLUB SANDWICH 18

Smoked turkey, toasted sourdough, pesto aioli, Bibb lettuce, dried tomatoes, avocado, Swiss cheese and smoked bacon

Served with parmesan garlic French fries and side salad

 MOZZARELLA AND AVOCADO 18

GRILLED CHEESE PANINI

Kale and baby spinach pesto, goat cheese, whole grain bread and Bibb lettuce

Add chicken 8

CHICKEN TIKKA WRAP 18

Indian spiced marinated chicken roasted in Tandoor oven, fresh mint chutney spread, yogurt dip, grilled peppers and onions, wrapped in a whole wheat tortilla

Served with parmesan garlic French fries and side salad

BEVERAGES

Orange / Grapefruit / Cranberry / Apple / Tomato / V8 Juices 7

Fresh Orange / Carrot / Watermelon Juices 9

Soft Drinks 6

Sparkling Water small/large 7/9

Still Water small/large 7/9

Iced Tea 7

Selection of Premium Teas 7

Coffee / Decaffeinated Coffee 7

Cappuccino / Latte 8

Single Espresso 6

Hot Chocolate 7

FOR OUR YOUNGER FANS (10 AND YOUNGER)

<p>☂ FRUIT BOWL</p>	6
<p>CHICKEN NOODLE SOUP</p> <p>Egg noodles, diced vegetables and chicken</p>	10
<p>PENNE PASTA</p> <p><i>With choice of sauce</i></p> <p>Butter</p> <p>Marinara</p> <p>Pesto</p>	12
<p>☂ PB&J</p> <p>Organic peanut butter, homemade jelly on multigrain bread</p>	12
<p>CHICKEN FINGERS</p> <p>French fries</p>	12
<p>GRILLED CHEESE SANDWICH</p> <p>French fries</p> <p>Add ham</p>	6
<p>PIZZA MARGHERITA</p> <p>10" pizza with tomato sauce, basil pesto and shredded mozzarella</p>	16
<p>☂ FROM THE OVEN</p> <p>6 oz Black Angus beef fillet</p> <p>5 oz Atlantic salmon</p> <p>8 oz Organic chicken breast</p>	15 12 12
<p>SIDES</p> <p>French fries</p> <p>☂ Steamed peas and carrots</p> <p>☂ Fregola pasta and corn, walnuts, grilled halloumi cheese and mint</p>	5 5 5



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STARTERS

THAI BRAISED SHORT RIB BROTH	14
Bone marrow, tomato, potatoes, celery, braised carrots and Thai basil	
SAMOSA	10
A turnover filled with a spicy mix of potatoes and peas served with mint chutney	
SALT AND PEPPER CALAMARI	15
Lightly battered calamari tossed with garlic, scallions and five-spice salt	
WASABI PRAWNS	18
Crisp tiger prawns in wasabi aioli, with a touch of mango, Serrano chilis and fish roe	
MURGH HARIYALI CHICKEN TIKKA	16
Fresh green herb marinated chicken breast, cooked in tandoor oven Served with mint sauce and pickled onion	
TANDOORI LAMB CHEESE NAAN	16
Garam Masala kebab, cumin yogurt, mint, pickled red onions, mango and pea shoots	
YAKITORI PORK CHEEK SKEWERS	14
Grilled on “Konro” Japanese grill, pickled vegetables and scallions	


ENTREES

PAD THAI	27
Stir-fried rice noodles with sweet chili sauce, shrimp, peanuts, green onions and sprouts	
XO FRIED RICE *	27
Fragrant jasmine rice cooked with shrimp and scallops in “XO” sauce, sunny side-up egg, king shrimp and scallop skewer	
BUTTER CHICKEN	32
Tandoor roasted marinated chicken in creamy Indian curry, steamed basmati rice, baby naan and lentils	
KASHMIR LAMB SHANK ROGANJOSH	34
Braised bone-in lamb shank cooked in aromatic curry, steamed basmati rice, lentils and naan bread	
VEGETARIAN CURRY	28
Vegetarian delicacy with steamed basmati rice, lentils and naan bread	
TRADITIONAL INDONESIAN OXTAIL “BUNTUT” STEW	24
Braised with star anise, hearty root vegetables, spring onions, fried shallots jasmine rice and chili paste	

FROM THE GRILL

“BONE-IN” 16 OZ BLACK ANGUS BEEF RIBEYE* Béarnaise sauce	38
ASIAN MARINATED SKIRT STEAK* Miso mustard sauce	28
CARAMELIZED MARY’S CHICKEN THIGHS Creamy morels mushroom sauce	26
ROASTED BONE-OUT BRANZINO Vierge sauce	28
ATLANTIC SALMON FILLET* Béarnaise sauce	23

SIDES

Shoe string fries	8
Sautéed zucchini, tomato confit, pine nuts and olives	10
Fregola pasta, corn, walnuts, grilled halloumi cheese and mint	10
Potato gratin “dauphinois”	10
 Southwestern quinoa salad	10

TIME FOR DESSERT

VANILLA BEAN CRÈME BRULÉE Fresh fruit	12
NEW YORK CHEESECAKE Whipped cream and fresh raspberries	12
COCONUT TAPIOCA Mango and pineapple compote, passion fruit gelée, coconut brittle	12
TIRAMISU Coffee soaked ladyfingers, mascarpone mousse and cocoa	12
CHOCOLATE BAR (GLUTEN FREE) Brownie, ganache, dark chocolate mousse	12

BEVERAGES

Orange / Grapefruit / Cranberry / Apple / Tomato / V8 Juices	7
Fresh Orange / Carrot / Watermelon Juices	9
Soft Drinks	6
Sparkling Water	small/large 7/9
Still Water	small/large 7/9
Iced Tea	7
Selection of Premium Teas	7
Coffee / Decaffeinated Coffee	7
Cappuccino / Latte	8
Single Espresso	6
Hot Chocolate	7

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 SEASONAL FRUIT PLATTER	18
Sliced melon, tropical fruits, seasonal berries and a shot of detox juice	
CAESAR SALAD	18
Crisp romaine lettuce gently tossed with Caesar dressing, hardboiled egg, croutons, Parmesan cheese and white anchovies	
BURATTA DI BUFALA *	18
Italiano Lardo, Sicilian Caponata with raisins and capers, roasted Marcona almonds, frisee salad and crispy pizzo	
WONTON NOODLE SOUP	22
Chicken broth flavored with anchovies, wonton noodles, kailan, shrimp and pork wontons, char siew pork	
CHICKEN WINGS	18
Served with a side of spicy buffalo sauce and ranch dressing	
CHICKEN QUESADILLA	18
Grilled chicken, whole wheat tortilla, pepper jack cheese Served with guacamole, sour cream and salsa	
CERTIFIED ANGUS BEEF BURGER *	28
Our signature custom recipe with house ground chuck meat, Bibb lettuce, beefsteak tomato and caramelized onions Served with parmesan garlic French fries and side salad	
<i>Enhancements</i>	<i>Select any 2</i>
American, cheddar, Swiss, goat, or blue cheese, smoked applewood bacon, Black Forest ham, sautéed wild mushrooms or sliced avocado	
TURKEY CLUB SANDWICH	18
Smoked turkey, toasted sourdough, pesto aioli, Bibb lettuce, dried tomatoes, avocado, Swiss cheese and smoked bacon Served with parmesan garlic French fries and side salad	
STEAK FRITES *	34
12 oz Certified Angus Beef New York, shoe string fries and miso mustard sauce	
THAI GREEN CURRY	28
Choice of prawns or chicken simmered in spicy coconut curry with Siamese eggplant and sweet basil, served with jasmine rice	
 SHRIMP COCKTAIL (SIX PIECES)	18
Served with Asian flavored mint and cucumber salsa, lemon and cocktail sauce	

HOSPITALITY SUITE MENU

Please allow 24 hours notice for a party size of 10 or more

COLD

 SHRIMP COCKTAIL	per dozen	36
 CRAB CLAW	per dozen	48
SALMON NIGIRI*	per dozen	72
YELLOWTAIL NIGIRI*	per dozen	84
TUNA NIGIRI*	per dozen	84
SHRIMP TEMPURA ROLL*	2 rolls	44
SPICY TUNA ROLL*	2 rolls	28
YELLOWTAIL COMBO ROLL*	2 rolls	48
SPICY SALMON POKE ROLL*	2 rolls	44
EEL AND EBI ROLL	2 rolls	48
 MORIWASE*	serves 4	88
CHEESE BOARD	serves 4	72
CHARCUTIERE	serves 4	72
 VEGETABLE CRUDITÉS	serves 4	40

HOT

DIM SUM BASKET	2 dozen	56
CHICKEN WINGS	2 dozen	48
 TANDOORI MURGH TIKKA	per dozen	56
TANDOORI AJWAINI JHINGA	per dozen	48
TANDOORI PANEER TIKKA	per dozen	48
SHRIMP TEMPURA	per dozen	48

BEER

	<i>bottle</i>
Amstel Light, Amsterdam, Lager	8
Budweiser, USA, Pale Lager	7
Corona, Mexico, Pale Lager	8
Ghost Rider, USA, White IPA	8
Heineken, Amsterdam, Pale Lager	8
Sierra Nevada, USA, Pale Ale	7
Stella Artois, Belgium, Pale Lager	8

SPARKLING WINE AND CHAMPAGNE

	<i>5 oz. glass</i>	<i>bottle</i>
Taittinger, Brut, "La Francaise," Reims (<i>Half Bottle</i>)		50
Moët & Chandon, Brut, "Imperial," Épernay (<i>Half Bottle</i>)		75
Domaine Chandon, Brut, "Étoile," Carneros, California		75
Santa Margherita, Conegliano-Valdobbiadene, <i>Prosecco</i>	18	80
Krug, Brut "Grande Cuvée," Reims (<i>Half Bottle</i>)		110
Perrier-Jouët, Brut, "Grand Brut," Épernay	26	130
Ruinart, Brut, "Blanc de Blancs," Reims		155
Veuve Clicquot Ponsardin, Brut, "Gold Label"		205
Veuve Clicquot Ponsardin, Brut, "Gold Label~Rosé"		225
Dom Perignon, Brut, Épernay		400

WHITE WINE

Barth, "Allure," Rheingau, Germany, <i>Riesling</i>	10	45
Kim Crawford, Marlborough, New Zealand, Sauvignon Blanc (<i>Half Bottle</i>)		45
Trios, California, <i>Chardonnay</i>		45
Domaine Drouhin, "Arthur," Willamette Valley, Oregon, Chardonnay (<i>Half Bottle</i>)		50
Lucien Crochet, Sancerre, France, Sauvignon Blanc (<i>Half Bottle</i>)		55
Bella Diva, Delle Venezie, Italy, <i>Pinot Grigio</i>	15	65
Pascal Jolivet, Sancerre, France, <i>Sauvignon Blanc</i>		70
Mt. Beautiful, Canterbury, New Zealand, <i>Sauvignon Blanc</i>	17	75
Domaine Laroche, "St. Martin," Chablis, France, <i>Chardonnay</i>		80
Chalk Hill, Sonoma Coast, California, <i>Chardonnay</i>	18	80
Cloudy Bay, Marlborough, New Zealand, <i>Sauvignon Blanc</i>		95
Far Niente, Napa Valley, California <i>Chardonnay</i>		145

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BEVERAGES

ROSE WINE

5 oz.glass bottle

Blackbird, “Arriviste,” Napa Valley

15 65

RED WINE

Bodegas Muga, “Reserva,” Rioja, Spain, *Tempranillo (Half Bottle)*

45

Trios, California, *Merlot*

45

Mazzei, “Badiola,” Tuscany, Italy, *Super Tuscan Blend*

10 45

Cloudline, Oregon, *Pinot Noir*

60

Joseph Carr, California, *Cabernet Sauvignon*

60

Sean Minor, “Nicole Marie,” Napa Valley, California, *Red Blend*

16 70

Caballero, “Reserva,” Mendoza, Argentina, *Malbec*

17 75

Four Graces, Willamette Valley, Oregon, *Pinot Noir*

75

Federalist, Dry Creek Valley, *Zinfandel*

18 80

Camerano, “Terlo Vineyard,” Barolo, Italy, *Nebbiolo (Half Bottle)*

85

Domaine Harmand-Geoffroy, Gevrey-Chambertin,

Burgundy, France, *Pinot Noir (Half Bottle)*

85

re:public, Edna Valley, California, *Pinot Noir*

19 85

Shafer, Napa Valley, California, *Merlot (Half Bottle)*

85

Justin, Paso Robles, *Cabernet Sauvignon*

20 90

Piccini, Brunello di Montalcino, Tuscany, Italy, *Sangiovese*

100

Flowers, Sonoma Coast, California, *Pinot Noir*

130

Jordan, Sonoma, *Cabernet Sauvignon*

130

Stag’s Leap Wine Cellars, “Artemis,” Napa Valley, *Cabernet Sauvignon*

150

Caymus, “Special Selection,” Napa Valley, *Cabernet Sauvignon*

285

SAKE

	<i>5 oz. glass</i>	<i>bottle</i>
Hakkaisan, “Eight Peaks,” Niigata Prefecture (<i>Half Bottle</i>)		55
Dewa No Yuki, “Snow Flake,” Yamagata Prefecture		75
Ichishima, “Tokubetsu Honjozo,” Niigata Prefecture	18	80

SAKE FLIGHTS

PREMIUM SAKE 20

Four Different Sake (1oz Each)

This is the opportunity to enter the level of sake which would go beyond everyday drinking sake. Certainly not sake-bomb worthy nor served warm. Much of the sake in this flight shows the Style from Alcohol Added Sake (Shu) to Special (Tokubetsu) Sake.

SUPER PREMIUM SAKE 27

Four Different Sake (1oz Each)

An even more painstaking, labor-intensive brewing process than Ginjo, which results in sake that is even lighter and more fragrant and fruity than a typical Ginjo. Daiginjo often goes as far as a 35% seimaibuai (65% of the rice polished away). Junmai means “pure rice”, so no distilled alcohol was added to the sake during the brewing process.

BEVERAGES

BOTTLE SELECTION

VODKA

KETEL ONE	300
BELVEDERE/ORANGE	350
GREY GOOSE & FLAVORS	350
STOLICHNAYA ELIT	400

RUM

BACARDI SILVER	300
CAPTAIN MORGAN	325
10 CANE	350

GIN

HENDRICKS	300
BOMBAY SAPPHIRE	325
TANQUERAY 10	375

TEQUILA

PATRÓN SILVER	350
PATRÓN PLATINUM	450
DON JULIO 1942	500

WHISKEY AND BOURBON

JACK DANIELS	250
MAKERS MARK	250
CROWN ROYAL	300
CROWN ROYAL RESERVE	375

SCOTCH

JOHNNIE WALKER BLACK	275
MACALLAN 12YR	350
JOHNNIE WALKER BLUE	625

COGNAC

COURVOISIER VSOP	425
REMY MARTIN XO	600

ADDITIONAL SERVICES

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SPECIAL EVENTS

Mandarin Oriental, Las Vegas is delighted to assist you with your In-Room Dining special arrangements. Please contact In-Room Dining by pressing the dedicated button on your phone.

BUTLER SERVICE

Bartenders and servers can be provided for a charge of \$100.00 per hour with a minimum of 4 hours.

SET UP FEE

For parties of 5 or more, we require a set up fee of \$25.00 which includes glassware and plateware for large groups.

CORKAGE POLICY

Mandarin Oriental, Las Vegas is the only licensed authority to serve wines, liquors and other alcoholic beverages for consumption on premises. A corkage charge of \$50.00 will be applied to beverages not purchased from the hotel. Mandarin Oriental, Las Vegas reserves the right to limit the number of bottles brought into the hotel.