



MANDARIN BAR

# E c l e c t i c B i t e s

AVAILABLE SUNDAY - THURSDAY; FROM 5PM - 10PM

FRIDAY - SATURDAY 5PM - 12AM

- LOBSTER RICE PAPER ROLL 16  
Fresh hearts of palm, mint and mango  
pineapple sauce
- \* COOL BBQ 22  
Alaskan king crab, pomelos and lemongrass foam,  
Kampachi yuzu tartare, tuna and salmon nigiri,  
ponzu sauce
- "STELLAR BAY" OYSTERS IN TEMPURA 19  
Parsnip mousseline, Tsar Nicoulai Osetra Caviar
- CHAR SIEW BABY PORK RIBS 17  
Served with steamed buns with cilantro and  
pickled vegetables
- CHICKEN SATAY SKEWERS 14  
Peanut sauce, Ajinomoto cucumber
- EDAMAME 10  
Lemon oil, Maldon sea salt
- \* MANDARIN BAR SLIDERS 15  
Double smoked bacon, pickled caramelized onion,  
cheddar, BBQ sauce
- THE ITALIAN BOARD 21  
Porchetta Cabra Romero  
Sopressata Robiola Mosina  
Salami Finocchietta Gorgonzola Dolce  
Served with sauterne apricots in jar,  
fig cake, quince cornet
- DESSERT TRIO 14  
Vanilla crème brulée, S'mores caramel popcorn  
and mini pastry

\* CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELL STOCK OR EGGS MAY INCREASE YOUR RISK OF A FOOD BORNE ILLNESS

# M a n d a r i n O r i g i n a l s 1 8

## THE ARCHER

Created specifically for the zodiac sign the Sagittarius, the Archer combines Crown Royal, Antica Vermouth, calvados, pear brandy, benedictine liquor and angostura bitters.

## THE GOLDEN LEAF (MANDARIN MARTINI)

Created specifically for Mandarin Oriental, Las Vegas. The Golden Leaf uses Hendricks gin, Aperol, muddled mandarin oranges, pineapple juice, fresh lime juice and housemade simple syrup.

## CUCUMBER AND CILANTRO

### MARGARITA

A fresh spin on the margarita using Avion Reposado tequila, cilantro, cucumber, agave nectar, fresh lime juice and a dash of egg whites.

## ELDERFLOWER SMASH

A refreshing cocktail created with Hendricks gin, St-Germain liquor, mint, bitters and fresh lemon juice.

## LEMONGRASS MOJITO

One of Cuba's oldest cocktails with a twist, created with Leblon Caçhaca, housemade lemongrass infused simple syrup, fresh mint, finished with soda water.

# A T o a s t t o o u r F i v e - S t a r S t a t u s 1 8

## DOUBLE CROSS FIVE STAR MARTINI

Available exclusively at Forbes Travel Guide Five-Star hotels, this bespoke cocktail is an innovative way to spotlight our property's achievement. Chilled Double Cross Vodka, served with vermouth to taste and garnished with a colossal green olive stuffed with fresh Sottocenere al Tartufo.

# Innovative Vintage Cocktails 18

## SAZERAC

Created in 1870, known as the official cocktail of New Orleans, the Sazerac is one of America's oldest cocktails. Our recipe includes Remy V.S.O.P., Pendleton Rye whiskey, St. George Absinthe, housemade simple syrup and lemon zest.

## SMOKE AND MIRRORS

A play on the original Manhattan. Basil Hayden bourbon, Lagavulin 16 yr scotch rinse, Carpano Antica Formula, housemade black tea infused simple syrup and fresh lemon zest.

## UN-USUAL NEGRONI

The original, first thought to have first been made in Florence, Italy in 1919, has stood the test of time. This simple cocktail with a spin produces a much more approachable flavor profile when using orange zest, Plymouth Gin, Lillet Blanc and Aperol.

## ALOE'S FINAL SECRET

A creative twist on a classic cocktail.

The "Last Word" typically calls for Gin, Green Chartreuse, Luxardo Maraschino cherry Liqueur and Lime Juice. Here we added a cool refreshing twist by using Chateau Aloe Vera Liqueur with Botanist Islay Gin, Luxardo Maraschino cherry Liqueur and Green Chartreuse.

# Seasonal Cocktails 18

## THE ELYXER

Absolut Elyx is combined with the perfect combination of fall flavors. Fresh lime juice, peach flavored liqueur, house-made cranberry and cinnamon simple syrup create a crisp and lively cocktail.

## DAYWALKER

This drink won't creep you out and has plenty of soul, this Irish Apple Pie includes Jameson Irish Whiskey, cinnamon simple syrup, apple cider, fresh lemon juice, and topped with "Ginger" ale.

## FIG N' LAMA

This fall inspired twist on the classic sidecar offers the combination of fig jam with almond syrup, Hennessy Black, Cointreau and fresh lemon juice. Shaken and served up in a martini glass with dried fig for garnish.

## JAZZ'D HOT CHOCOLATE

A warm cocktail with depths of flavor combining Green Chartreuse, Godiva Liqueur, and homemade hot chocolate. The inspiration behind this cocktail stems from a legendary barman & scholar, but most importantly a true friend to every bartender he crosses paths with—thank you Mr. Francesco Lafranconi.

## ROYAL PENICILLIN

25

A gift to all of our fans. This winter we graciously created the best "penicillin" you will ever have. We combined Johnnie Walker Blue Label with Crown Royal Regal Apple, Domaine de Canton Ginger liqueur, homemade honey - sage syrup and lemon juice. Gently stirred and poured over an ice sphere.

# C h a m p a g n e C o c k t a i l s 1 8

## BERRY BELLINI

A decadent yet light cocktail created with white peach purée, muddled blackberries and a splash of sparkling wine.

## CUCUMBER FRENCH 75

Try our reinvented version of the original French 75 by using Hendricks gin and complimenting it with fresh cucumber, fresh lemon juice and a splash of sparkling wine.

# T e a C o c k t a i l s 1 6

## TEA-TINI

Bulleit bourbon, chilled Jasmine Pearl white tea, apple juice, agave nectar and fresh lemon juice.

## ROYAL TEA

Absolut Mandarin vodka, homemade simple syrup, chilled Osmanthus Oolong tea and fresh lemon juice.

# M o c k t a i l s 1 0

## JASMINE TEA OFF

The Mandarin version of the Arnold Palmer made with chilled Jasmine Pearl white tea, pear purée, fresh lime juice and homemade simple syrup.

## CUCUMBER WATERMELON FRESCA

Fresh watermelon, English cucumber, housemade lemongrass infused syrup, fresh lemon and lime juice.

# C h a m p a g n e

## BY THE GLASS

Santa Margherita, Prosecco

Prosecco | Italy

glass 18

bottle 80

Perrier-Jouët, Brut, "Grand Brut,"

Champagne | France | NV

glass 26

bottle 130

Bruno Paillard, "Premier Cuvée", Private Selection

Champagne | France | NV

glass 32

bottle 155

Ruinart "Rose"

Champagne | France | NV

glass 41

bottle 175

Beau Joie , Rosé

Epernay | France | NV

glass 41

bottle 175

## BY THE BOTTLE

Perrier-Jouët, Brut, "Belle Epoque,"

Épernay 2006 335

Perrier-Jouët, Brut, "Belle Epoque~

Blanc de Blancs," Épernay 2002 550

Perrier-Jouët, Brut, "Belle Epoque~ Rosé,"

Épernay 2004 610

Veuve Clicquot, Yellow Label

France NV 130

# Wines by the Bottle

## WHITE

Kenzo, "Asatsuya," Napa Valley, Sauvignon Blanc 2011	\$225
Rudd, Napa Valley, Sauvignon Blanc 2012	\$170
Peter Michael, "Ma Belle Fille," Knight's Valley, Chardonnay 2012	\$210
Greg Linn Wines, "Roserock," Oregon, Chardonnay 2009	\$175
Maison Roche de Bellene, "Les Chenevottes," Chassagne-Montrachet 2008	\$215

## RED WINE

Araujo, "Altagracia," Napa Valley, Red Blend 2011	\$275
Brewer Clifton, "Machado," Russian River Valley, Pinot Noir 2012	\$185
Caymus, "Special Selection," Napa Valley, Cabernet Sauvignon 2011	\$285
Chateau Montelena, "Estate," Calistoga, Cabernet Sauvignon 2009	\$300
Groth, "Reserve," Oakville, Cabernet Sauvignon 2010	\$225
Guarachi Family, Napa Valley, Cabernet Sauvignon 2011	\$175
Nickel & Nickel, "State Ranch," Yountville, Cabernet Sauvignon 2010	\$190
Paul Hobbs, "Beckstoffer To Kalon," Oakville, Cabernet Sauvignon 2010	\$570
Robert Mondavi, "Reserve," Napa Valley, Cabernet Sauvignon 2011	\$225
Silver Oak, Alexander Valley, Cabernet Sauvignon 2010	\$200
Williams Selyem, Central Coast, Pinot Noir 2012	\$200

\*All parties of 6 or more will have an 18% gratuity included for service.



# W i n e s

## WHITE WINE

Dr. Loosen, "Dr. L"

Riesling | Mosel | Germany

glass 10

bottle 45

Kim Crawford

Sauvignon Blanc | Marlborough | New Zealand

glass 17

bottle 75

Domäne Wachau "Terrassen~Federspiel"

Grüner Veltliner | Wachau | Austria

glass 15

bottle 65

La Viarte

Pinot Grigio | Colli Orientali | Italy

glass 15

bottle 65

Pierre Sparr "Alsace One"

White Wine Blend | Alsace | France

glass 16

bottle 70

Robert Talbott, "Sleepy Hollow Vineyard"

Chardonnay | Santa Lucia Highlands | USA

glass 18

bottle 80

Dopff and Irion

Gewürztraminer | Alsace | France

glass 16

bottle 70

# W i n e s

## RED WINE

Landmark, "Overlook"

Pinot Noir | California | USA

glass 20

bottle 90

Nuschese

Primitivo | Salento | Italy

glass 10

bottle 45

Okanagan Estate

Merlot | Columbia Valley | USA

glass 15

bottle 65

Federalist

Zinfandel | Dry Creek Valley | USA

glass 18

bottle 80

St. Supéry

Cabernet Sauvignon | Napa Valley | USA

glass 23

bottle 100

Luminary "Red Blend"

Red Wine Blend | USA

glass 26

bottle 110

Margaux de Château Margaux

Bordeaux Blend | Margaux | France

glass 45

bottle 190

# W i n e s

## RED WINE (CONTINUED)

Charles Smith Wines, "BOOM, BOOM!"

Shiraz | Columbia Valley | WA

glass 15

bottle 65

Clos la Coutale

Malbec | Cahors | France

glass 17

bottle 75

## ROSÉ

Blackbird "Arriviste"

Napa Valley | USA

glass 17

bottle 55

## SAKÉ

Hakutsuru, Soaring Cloud

Junmai Daiginjo | Nada | Japan

glass (3oz) 14

bottle 70

# J u i c e s   a n d   W a t e r

FRESH JUICES 7

SOFT DRINKS 6

SAN PELLEGRINO SMALL/LARGE 7/9

FIJI SMALL/LARGE 7/9

# B e e r

## DOMESTIC 7

Bud Light

Sierra Nevada Pale Ale

## SPECIALTY BEERS 8

Amstel Light

Blue Moon Wheat

Corona

Guinness

Heineken

Kronenbourg

New Belgium Fat Tire

Stella Artois

Tsingtao

## HANDCRAFTED

Bosteels, "Trippel Karmeliet,"

Buggenhout, Belgium 16

Chimay Blue Grande Reserve 14

Dogfish Head, 60 Minute IPA 10

Ghost Rider IPA, Herelbeke-Bavikhove, Belgium 8

Konig Ludwig, Warstein, Germany 8

Ommegang, "Three Philosophers,"

Quadrupel, Cooperstown, NY 14

Rodenbach, "Classic," Roeselare, Belgium 11

## NON-ALCOHOLIC 7

St. Pauli Girl

# H o t B e v e r a g e s

ILLY COFFEE 7

ILLY ESPRESSO 7

CAPPUCCINO / LATTÉ 7

SELECTION OF PREMIUM TEAS 12

HOMEMADE HOT CHOCOLATE 7