MOzen bistro

www.mandarinoriental.com/lasvegas +1 888 881-9367

BREAKFAST
GLUTEN FREE
6:30AM-11:30AM

CHICKEN CONGEE 14
Asian rice porridge cooked with chicken, pickled mustard greens and Sambal

***SMOKED SALMON BAGEL** 16
Smoked salmon, sliced tomatoes, red onions, capers, whipped cream cheese served with gluten free bagel

BREAD BASKET 16
Selection of muffin, bagel and toast

***EGGS BENEDICT** 19
Toasted English muffin with Canadian bacon, poached egg topped with Hollandaise

FRENCH TOAST 14
A lightly egg battered pan-fried gluten free bread, served with maple syrup and cinnamon sugar

GRIDDLE PANCAKES 16
Pancakes served with a choice of blueberries, bananas or strawberries, powdered sugar and maple syrup

GOLDEN WAFFLES 17
Fresh off the griddle waffle with caramel-pecan cream, powdered sugar, fresh berries served with maple syrup

CHARCUTERIE BOARD 26
Wild boar salami, Mortadella and Serrano ham with Gherkins and toasted breads

* Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

BREAKFAST
VEGAN
6:30AM-11:30AM

IRISH STEEL CUT OATMEAL 10
Slow cooked oatmeal, choice of soy or almond milk
served with sides of brown sugar and sundried fruits

CONGEE 14
Asian rice porridge cooked with green peas, ginger
and kailan served with pickled mustard greens and Sambal

SEASONAL FRESH FRUITS 16

TOFU SCRAMBLE 19
Avocado, mushrooms, tomatoes,olives and seasonal
vegetables, served with vegan toast

BREAKFAST CEREAL 12
All Bran, Corn Flakes, Froot Loops, Frosted Flakes,
Raisin Bran or Rice Krispies
served with choice of soy or almond milk

GRIDDLE PANCAKES 16
Pancakes served with a choice of blueberries, bananas or
strawberries, powdered sugar and maple syrup

GOLDEN WAFFLES 17
Fresh off the griddle waffle with powdered sugar and
fresh berries, served with maple syrup

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ALL DAY
GLUTEN FREE
12:00PM-10:00PM

PENNE TOSCANE 18
Penne tossed with chilies in home-made tomato sauce, olives and basil

*TUNA NICOISE SALAD 20
Celery salt seared tuna, green beans, tomatoes, fingerling potatoes, hardboiled egg, anchovies, nicoise olives and fresh lettuce hearts

SHRIMP COCKTAIL 6 PCS 18
Served with Asian flavored mint and cucumber salsa, lemon and cocktail sauce

COCKTAIL SNOW CRAB CLAWS 6 PCS 24
Served with Asian flavored mint and cucumber salsa, lemon and cocktail sauce

LENTIL CURRY 26
Yellow lentils tempered with mustard chilly and curry leaf served with jasmine rice and pickled chutney

SPINACH AND TOFU CURRY 26
Fried tofu and spinach curry tempered with cumin and coriander, served with jasmine rice and pickled chutney

* ANGUS BEEF BURGER 28
Our signature recipe with chuck meat
Served with your choice of: Bibb lettuce, beefsteak tomato, caramelized onions, smoked bacon or sautéed wild mushrooms
Cheese selections: American, Swiss, Cheddar or Blue

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ALL DAY
VEGAN
12:00PM-10:00PM

VEGETABLE ROLL 12
Avocado and cucumber roll, with nori, ginger and wasabi

PANI PURI 14
Crispy hallow puffs, filled with chick peas, potatoes and a shot of minted tamarind water

CHEF'S SALAD 16
Hearty salad of mixed leaves with tomatoes, cucumber, asparagus, haricot vert beans in lemon olive oil dressing

PENNE TOSCANE 18
Penne tossed with chilies in home-made tomato sauce, olives and basil

SOBA NOODLE 20
Chilled soba noodle with nori in goma dare sauce

SPINACH AND TOFU CURRY 26
Fried tofu and spinach curry tempered with cumin and coriander, served with jasmine rice and pickled chutney

LENTIL CURRY 26
Yellow lentils tempered with mustard chilly and curry leaf served with jasmine rice and pickled chutney

DINNER

GLUTEN FREE

5:00PM-10:00PM

VEGETABLE FRIED RICE 20

Fragrant jasmine rice cooked with chicken, shrimp and peas tossed with cashew and cilantro

PAD THAI

Rice noodles stir-fried with sweet chili sauce, shrimp, tofu, egg, peanuts, green onions and sprouts 26

MURGH MAKHANI 32

Tandoori roasted marinated chicken, in creamy Indian curry, steamed basmati rice and lentils

* ANGUS TENDERLOIN 38

Angus beef tenderloin with bone marrow, potato purée, caramelized onion, tomato confit and peppercorn jus

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DINNER

VEGAN

5:00PM-10:00PM

PAD THAI 22

Rice noodles stir-fried with sweet chili sauce, peanuts, bell peppers, green onion, sprouts and tofu

STIR-FRIED VEGETABLES 20

Stir fried vegetables with garlic and soy served with jasmine rice

VEGETABLE FRIED RICE 20

Stir-fried jasmine rice with beans, carrots, scallions and sprouts in soy sauce and sesame oil