

COMPLETE PLATES

CONTINENTAL BREAKFAST	24
Freshly baked morning pastries, fruit assortment, vanilla yogurt, served with juice, and coffee or tea	
*CLASSIC AMERICAN BREAKFAST	28
Two eggs any style, breakfast potatoes, seasonal vegetables, home-dried tomatoes and your choice of breakfast meat, served with juice, and coffee or tea	
*EUROPEAN BREAKFAST	28
Boiled eggs, fruit assortment, selection of gourmet cheeses Artisanal cold cuts and fresh rolls, served with juice, and coffee or tea	
 *JAPANESE BENTO BREAKFAST	35
Miso glazed cod with silken tofu and ginger, omelet roll with spinach and shiitake mushrooms, miso soup, pickles, seasonal fruit, served with juice, and coffee or tea	

ORIENTAL OFFERINGS

(GF) CHICKEN CONGEE	14
Asian rice porridge cooked with chicken and ginger, crispy yu tiao, salted mustard greens and braised peanuts	
WONTON NOODLE SOUP	21
Chicken broth flavored with anchovies, wonton noodles, kailan, shrimp and pork wonton, char siu pork	

WAFFLES, FRENCH TOAST AND MORNING PASTRIES

(GF) (V) GOLDEN WAFFLES	17
Fresh off the griddle waffles served with caramel-pecan cream, fresh berries and Vermont maple syrup	
(GF) (V) FRENCH TOAST	14
A lightly egg battered pan-fried French baguette, dusted with cinnamon sugar and served with Vermont maple syrup	
(GF) (V) GRIDDLE PANCAKES	16
Buttermilk vanilla pancakes served with a choice of blueberries, bananas, strawberries or chocolate chips	
FROM OUR BAKERY (4 PIECES)	14
Chef's selection of croissants, danishes and muffins	

 Mandarin Oriental Healthy Choices / (GF) Gluten Free option available / (V) Vegan option available

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FRUITS, CEREALS, LIGHT PLATES AND MORE

MARKET FRUITS AND BERRIES

Seasonal sliced fruits	16
Handpicked berries	18

(GF) (V) DETOX DRINK

Freshly blended juice of beets, spinach, oranges, ginger and lemons	10
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(V) THE HEALTHY SMOOTHIE

Coconut milk, frozen pineapple, banana, vanilla bean and almond butter	10
Add Organic Protein	4

GRANOLA

Served with choice of milk or yogurt	12
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(V) IRISH STEEL CUT OATMEAL

Slow cooked oatmeal, choice of milk served with sides of brown sugar and sundried fruits	10
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MANDARIN MÜESLI

Oats and granola with cinnamon, Tahitian vanilla yogurt, honey, sundried fruits and toasted nuts	12
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BREAKFAST CEREALS

Served with choice of milk	9
All Bran, Corn Flakes, Froot Loops, Frosted Flakes, Raisin Bran, or Rice Krispies	

* SALMON BAGEL

Smoked salmon, sliced tomatoes, red onions, capers, whipped cream cheese served with choice of bagel	16
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STRAWBERRY YOGURT PARFAIT

Layered with granola and organic nuts, fresh strawberries, pistachio and vanilla yogurt	15
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FARM FRESH EGG PLATES

(GF) *FREESTYLE EGGS	19
Two eggs any style, served with breakfast potatoes, seasonal vegetable, home-dried tomatoes, choice of breakfast meat and choice of toast	
(GF) *POACHED EGGS BENEDICT	20
English muffin and Canadian bacon, served with Hollandaise sauce	
Substitute salmon	3
Substitute lump crab	5
*HUEVOS RANCHERO	20
Pan-fried eggs with chorizo on crispy corn tortilla with pepper jack cheese, black bean-avocado relish and cumin scented ranchero sauce	
*HICKORY SMOKED SALMON SCRAMBLE	21
Soft scrambled eggs with smoked salmon, goat cheese, chives and choice of toast	
CLASSIC HOME MADE QUICHE LORRAINE	19
Applewood smoked bacon and Black Forest ham, aged Swiss gruyere, organic tomatoes and petite mesclun greens	
*STEAK AND EGGS	28
New York striploin, freestyle eggs, shoe string fries and hollandaise sauce	
*POACHED EGG MASON JAR	19
Seasonal wild mushrooms, polenta, sage, bacon, smoked country ham, poached eggs and new potato foam	

SHOULD YOU WANT JUST A LITTLE MORE

*Artisanal cold cuts	12	Cottage cheese	8
Gourmet cheeses	10	Nonfat yogurt	8
*Smoked salmon	10	Vanilla yogurt	8
Chicken sausage	8	Greek yogurt	8
Pork sausage	8	Breakfast potatoes	6
Bacon	8	*Single egg any style	6
Corned beef hash	8		

BEVERAGES

Orange / Grapefruit Juice / Cranberry / Apple / Tomato / V8	7
Carrot Juice	9
Selection of Premium Teas	small/large 7/9
Coffee	small/large 7/9
Espresso / Cappuccino / Latte	7
Hot Chocolate	8
Soft Drinks	6
Sparkling Water	small/large 7/9
Still Water	small/large 7/9

SELECTION OF TEAS

small/large 7/9

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.



STARTERS, SOUPS and SALADS

MISO SOUP	10
Shiro miso with wakame, tofu and scallions	
SOUP OF THE DAY	12
Chef's daily inspiration from fresh produce	
FRENCH ONION SOUP "AU GRATIN"	12
Caramelized onions, baguette crouton and aged gruyere cheese	
(GF)(V) FIELD GREENS SALAD	14
Delicate field greens and fresh seasonal vegetables tossed in lemon vinaigrette	
CAPRESE SALAD	16
Buffalo mozzarella, heirloom tomatoes, balsamic reduction and pesto	
* CAESAR SALAD	16
Crisp romaine lettuce gently tossed with caesar dressing, hardboiled egg, croutons, parmesan cheese and anchovies	
ADD TO ANY OF THE SALADS ABOVE	
(GF) Poached chicken breast	8
(GF) Grilled shrimp	9
(GF)* Seared salmon	9
(GF) PEKING DUCK SALAD	17
Asian pear and kumquat confit, fresh hearts of palm, hoisin sauce, sesame oil and pine nuts	
* TUNA NICOISE SALAD	20
Celery salt seared tuna, green beans, tomatoes, fingerling potatoes, hardboiled egg, anchovies, nicoise olives and fresh lettuce hearts	
🍻 (GF) SHRIMP COCKTAIL (6 PIECES)	18
Served with Asian flavored mint and cucumber salsa, lemon and cocktail sauce	
🍻 (GF) SNOW CRAB CLAWS (6 PIECES)	24
Served with Asian flavored mint and cucumber salsa, lemon and cocktail sauce	
(GF) ALASKAN KING CRAB SUMMER ROLL	17
Crispy lotus root and tangy Thai sweet dressing	

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ENTREES

MISO COD	26
Braised daikon radish, pickled hajikami ginger and soy broth	
*ROASTED MARINATED WAGYU SKIRT STEAK	28
Potato “Pont Neuf”, bone marrow, zucchini and miso mustard sauce	
POTATO GNOCCHI	18
Aged Parmesan cream, basil pesto, heirloom cherry tomatoes and toasted pine nuts	
CUSTOMIZE YOUR PASTA	
<i>Choice of spaghetti, penne or tagliatelle (or GF penne)</i>	
Alfredo Sauce	18
Marinara Sauce	18
Carbonara Sauce	20
Bolognese Sauce	22
ADD TO ANY OF YOUR PASTA ABOVE	
(GF) Chicken breast	8
(GF) Grilled shrimp	9
(GF)*Seared salmon	9
(GF)THE ARTISANAL CHEESE AND CHARCUTERIE BOARD	24
P’tit Basque, Humbolt Fog, MouCo ColoRouge	
Serrano ham, Spanish chorizo, salami and mortadella	
Served with pickle, apricot compote, fig cake and nuts	
THAI GREEN CURRY	26
Choice of prawns or chicken simmered in spicy coconut curry, with Siamese eggplant and sweet basil, served with fragrant jasmine rice	
WONTON NOODLE SOUP	21
Chicken broth flavored with anchovies, wonton noodles, kailan, shrimp and pork wonton, char siu pork	
*JAPANESE BENTO	38
Sashimi and nigiri of tuna, hamachi and salmon, shrimp tempura, beef tataki, unagi with eel sauce, tamago, and miso soup	

SUSHI

NIGIRI 2 PIECES

*Yellowtail (Hamachi)	14
*Big eye tuna (Maguro)	14
*Fatty tuna belly (Toro)	32
*Salmon (Sake)	10
*Fresh sweet shrimp (Ama Ebi)	16
*Sea urchin (Uni)	16
Cooked shrimp (Ebi)	12
BBQ eel (Unagi)	12
Japanese omelet (Tamago)	8

SASHIMI 3 PIECES

*Yellowtail (Hamachi)	16
*Big eye tuna (Maguro)	16
*Fatty tuna belly (Toro)	48
*Salmon (Sake)	15
*Fresh sweet shrimp (Ama Ebi)	24
*Sea urchin (Uni)	24
*Surf clam (Tubu gai)	18
*Salmon roe	14
Cooked shrimp (Ebi)	18
King crab	27

CHEF KATZ'S ROLLS AND INSPIRATIONS 8 PIECES

CALIFORNIA ROLL	18
Lump blue crab with cucumber and avocado	
*SPICY TUNA ROLL	12
Chopped big eye tuna, blended with spicy chili aioli	
*SHRIMP TEMPURA ROLL	22
Cucumber, avocado, spicy tuna and green onion	
*SPICY YELLOWTAIL ROLL	14
Chopped yellowtail with togarashi chili and aioli	
*YELLOW TAIL COMBO ROLL	24
Spicy hamachi roll with hamachi sashimi, garlic chip and chili sauce	
SPIDER ROLL	24
Soft shell crab tempura, cucumber, avocado and tomago	
*RAINBOW ROLL	24
California roll with sliced tuna, hamachi, salmon and fluke	
CRUNCHY DRAGON ROLL	22
Eel, tempura shrimp, avocado and cucumber	
*SURF AND TURF	32
Alaskan king crab and bulgogi beef with Japanese miso, avocado, spicy aioli and serrano chili	
CATERPILLAR	24
Shrimp tempura, avocado topped with chili serrano, eel sauce and tempura crunch	

To place an order, please press the In-Room Dining button on your telephone or press 53310.
 For your convenience an 18% gratuity and \$5.00 delivery charge has been added to your check.
 Please inform your order taker if you have any special requests, dietary restrictions or allergies.

BURGER AND SANDWICHES

Burger and sandwiches are accompanied by French fries, side salad and a homemade pickle

(GF) *CERTIFIED 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	
TURKEY CLUB SANDWICH	18
Toasted sourdough, pesto aioli, Boston Bibb lettuce, home-dried tomatoes, smoked turkey and bacon, and Swiss cheese	
TALEGGIO AND PEAR PANINI	20
Olive oil brushed ciabatta, roasted butternut squash, arugula and sage	

FOR OUR YOUNGER FANS

MAC AND CHEESE	12
Baked macaroni pasta in cheddar cheese sauce topped with cheese crumbs	
PIZZA MARGHERITA	16
12" pizza with tomato sauce, basil pesto and shredded mozzarella cheese	
GRILLED CHEESE SANDWICH	12
On a sour dough toast with Swiss and cheddar cheese, puzzle fries	
Add smoked ham	3
CHICKEN FINGERS	12
Crumb fried chicken tenders with puzzle fries	
MINI HOT DOG	12
Beef hot dog with relish, onion and puzzle fries	
 SAUTÉED SEASONAL VEGETABLES	10
 VEGETABLE CRUDITÉS	10
With blue cheese or ranch dressing	

STARTERS

STIR FRIED CARAMEL PORK Marinated pork shoulder, stir-fried rice, light egg soufflé and mango	18
(GF)*GRILLED SEAFOOD SALAD Scallops, squid, mussels, shrimp, cilantro, pineapple, glass noodles, kafir lime and ginger	24
(GF)AJWAINI KING SHRIMP Marinated with saffron yogurt, carom seeds, lime and mint chutney	32
(GF)ACHARI CHICKEN TIKKA Chicken breast marinated with spices, cooked in tandoor oven, served with pickled pearl onions and mint yogurt	15
(GF)WASABI PRAWNS Crisp tiger prawns in wasabi aioli, with a touch of mango, serrano chili and tobiko	18
SALT AND PEPPER CALAMARI Lightly battered calamari, tossed with garlic, scallions and five-spice salt	16
SAMOSA Spicy potato and pea turnover served with mint chutney	10

SOUPS

SWEET CORN CHICKEN AND CRAB MEAT SOUP Corn kernels, diced chicken, jumbo crab and egg drop	14
MISO SOUP Shiro miso with wakame, tofu and scallions	10
SOUP OF THE DAY Chef's daily inspiration from fresh produce	12
FRENCH ONION SOUP "AU GRATIN" Caramelized onions, baguette crouton and aged gruyere cheese	12

ENTREES

(GF) PAD THAI	26
Stir-fried rice noodles with sweet chili sauce, shrimp, peanuts, green onions and sprouts	
“XO” FRIED RICE	22
Fragrant jasmine rice cooked with shrimp and bay scallops in “XO” sauce	
THAI GREEN CURRY	26
Choice of prawns or chicken simmered in spicy coconut curry, with Siamese eggplant and sweet basil, served with fragrant jasmine rice	
(GF) BUTTER CHICKEN	32
Tandoori roasted marinated chicken in creamy Indian curry, steamed basmati rice, baby naan and lentils	
KASHMIRI LAMB SHANK ROGANJOSH	34
Braised lamb shank cooked in rich aromatic curry, served with steamed basmati rice, lentils and baby naan bread	
(GF) VEGETARIAN CURRY	28
Steamed basmati rice, lentils and baby naan bread	
(GF) CHICKEN DUM BIRYANI	32
Marinated chicken cooked “en casserole” with saffron basmati rice, dill raita and mirch ka salan	
*RAMEN NOODLES	21
Wheat noodles simmered in rich broth, chashu pork, boiled egg, fish cake and Nori seaweed	
(GF) CHICKEN BALLOTINE	26
Stuffed with tarragon and Italian sausage, wild mushrooms, potato rösti and onion confit	


FROM THE GRILL

(GF)* CERTIFIED BLACK ANGUS BEEF

All the meats are accompanied by bone marrow, potato puree, caramelized onion and peppercorn jus

(GF) 16 oz Bone in Rib Eye	38
(GF) 12 oz New York Strip	32
(GF) 8 oz Tenderloin	38

SIDES

 (GF) (V) Seasonal vegetables	10	(GF) Lentils	8
Green beans in XO sauce	8	(GF) Basmati rice	6
Shoe string truffle fries	8	(GF) Jasmine rice	6
(GF) Mashed potatoes	8	Naan (2 each)	6

STARTERS AND ENTREES

(GF) *CAESAR SALAD	16
Crisp romaine lettuce gently tossed with caesar dressing, hardboiled egg, croutons, parmesan cheese and anchovies	
(GF)CAPRESE SALAD	16
Buffalo mozzarella, heirloom tomatoes, balsamic reduction and pesto	
WONTON NOODLE SOUP	21
Chicken broth flavored with anchovies, wonton noodles, kailan, shrimp and pork wonton, char siu pork	
CHICKEN WINGS	18
Tossed in spicy buffalo sauce, served with ranch dressing	
CHICKEN QUESADILLA	18
Grilled chicken, flour tortilla, pepper jack cheese served with guacamole, sour cream and salsa	
(GF) *CERTIFIED ANGUS BEEF BURGER	28
<i>Accompanied by French fries, side salad and a homemade pickle</i>	
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	
TURKEY CLUB SANDWICH	18
Toasted sourdough, pesto aioli, Boston Bibb lettuce, home-dried tomatoes, smoked turkey and bacon, and Swiss cheese	
*STEAK FRITES	30
Certified Black Angus, shoe string fries and miso mustard sauce	
THAI GREEN CURRY	26
Choice of prawns or chicken simmered in spicy coconut curry, with Siamese eggplant and sweet basil, served with fragrant jasmine rice	
 (GF) SHRIMP COCKTAIL (6 PIECES)	18
Served with Asian flavored mint and cucumber salsa, lemon and cocktail sauce	

DESSERTS

GINGER CRÈME BRÛLÉE	12
Served with fresh berries	
GREEN TEA TIRAMISU	12
Matcha soaked lady fingers	
ARTISANAL GELATO	12

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DESSERTS

GINGER CRÈME BRÛLÉE Served with fresh berries	12
GREEN TEA TIRAMISU Matcha soaked lady fingers	12
CHOCOLATE MOCHA POT DE CRÈME Coffee crèmeux, chocolate pot de crème, coffee ice cream, brownies and peanut brittle powder	12
YUZU CHEESECAKE Fresh strawberries and graham cracker crumbs	12
HOMEMADE GELATO AND SORBET Choice of chocolate, vanilla, strawberry and coffee gelato Choice of raspberry, mango, lemon and seasonal sorbet	12

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Please allow for a 2 hour notice

BREAKFAST BOX

35

Available 6am-11am

CHOICE OF:

* Salmon bagel or

English muffin with Canadian bacon, * fried egg and Swiss cheese

Yogurt with fresh berries

Breakfast pastries

Seasonal whole fruit

Your choice of juice

LUNCH BOX

40

Available 12pm-10pm

Turkey club sandwich

Field green salad

Potato chips

Chocolate chip cookies

Seasonal whole fruit

Sparkling or still water

MO BOX

50

Available 12pm-10pm

Grilled chicken and butternut squash Panini

Field green salad

Artisanal cold cuts

Potato chips

Seasonal whole fruit

Chocolate chip cookies

Sparkling or still water







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HOSPITALITY SUITE MENU

Please allow 6 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	54
*YELLOWTAIL NIGIRI	per dozen	65
*TUNA NIGIRI	per dozen	54
*SHRIMP TEMPURA	2 rolls	42
*SPICY TUNA ROLL	2 rolls	22
*YELLOWTAIL COMBO ROLL	2 rolls	48
SPIDER ROLL	2 rolls	48
CRUNCHY DRAGON ROLL	2 rolls	44
 *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

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Please enjoy the below selection recommended by our wine director. If there is a particular wine you enjoy and is not listed, please let your order taker know and we will gladly check for something similar in our cellar.

SELECTIONS BY THE GLASS

SPARKLING WINE AND CHAMPAGNE

		<i>glass</i>	<i>bottle</i>
Ruinart, "Rosé," Reims, France	NV	41	175
Perrier-Jouët, Brut, "Grand Brut," Épernay	NV	26	130
Santa Margherita, Veneto, <i>Prosecco</i>	NV	18	80

WHITE WINE

Dr. Loosen, "Dr. L.," Mosel, Germany, <i>Riesling</i>		10	45
Robert Talbott, "Logan," Santa Lucia Highlands, CA, <i>Chardonnay</i>		18	80
La Viarte, Friuli-Venezia-Giulia, Italy, <i>Pinot Grigio</i>		15	65
Kim Crawford, Marlborough, <i>Sauvignon Blanc</i>		17	75

ROSE WINE

Blackbird, "Arriviste," Napa Valley, <i>Cabernet Sauvignon</i>		17	75
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RED WINE

Nuschese Wines, Salento, Italy, <i>Primitivo</i>		10	45
Landmark, "Overlook," California, <i>Pinot Noir</i>		20	90
Charles Smith, "Boom Boom," Columbia Valley, WA <i>Syrah</i>		15	65
St. Supery, "Estate," Napa Valley, CA, <i>Cabernet Sauvignon</i>		23	100
Okanagan Estate, Columbia Valley, Washington, <i>Merlot</i>		15	65
Federalist, Dry Creek Valley, <i>Zinfandel</i>		17	75

SAKE

Hakutsuru, "Soaring Cloud," Nada Prefecture (3 oz.)	NV	14	90
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ALCOHOLIC BEVERAGES

HALF BOTTLES

SPARKLING WINE AND CHAMPAGNE

Moët and Chandon, Brut, “Imperial,” Epernay	75
Paul Goerg, Brut, “Premier Cru,” Blanc de Blancs Vertus	40

WHITE WINE

Grgich Hills, “Fumé Blanc,” Napa Valley, <i>Sauvignon Blanc</i>	45
Santa Margherita, Italy, <i>Pinot Grigio</i>	60

RED WINE

Domaine Drouhin, Willamette Valley, <i>Pinot Noir</i>	60
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SELECTIONS BY THE BOTTLE

SPARKLING WINE AND CHAMPAGNE

Domaine Chandon, Brut, “Étoile,” Carneros	75
Piper Heidsieck, Brut, Reims	125
Perrier-Jouët, Brut, “Grand Brut,” Épernay	130
Gosset, Brut, “Excellence,” Aÿ	135
Ruinart, Brut, Blanc de Blancs, Reims	155
Veuve Cliquot, Brut, Rosé	170
Bollinger, Brut, “Special Cuveé,” Aÿ	180
Krug, Brut, “Grande Cuvee,” Reims	355
Dom Perignon	400



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SELECTIONS BY THE BOTTLE

WHITE WINE

FRANCE

Mouton-Cadet, Vin de Pays d'Oc, <i>Chardonnay</i>	55
Domaines Schlumberger, "Les Princes Abbés," Alsace, <i>Pinot Gris</i>	60
Pascal Jolivet, <i>Sancerre</i>	70
Louis Michel, 1er Cru, <i>Chablis</i>	80

GERMANY

Egon Muller, "Scharzhofberger," QbA, <i>Riesling</i>	80
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ITALY

Zonin, "Winemaker's Collection," Italy, <i>Pinot Grigio</i>	55
Ruffino, <i>Moscato d'Asti</i>	65

NEW ZEALAND

Cloudy Bay, Marlborough, South Island, <i>Sauvignon Blanc</i>	95
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ALCOHOLIC BEVERAGES

SELECTIONS BY THE BOTTLE

WHITE WINE

UNITED STATES, CHARDONNAY

Chalone, Monterey	60
Alexander Valley Vineyards	75
Iron Horse, “Unoaked”	80
B.R. Cohn, “Sangiacomo Vineyard,” Napa Valley	90
Gary Farrell, Russian River Valley	110
Flowers, Sonoma Coast	130
Far Niente	145

UNITED STATES, OTHER

Sokol Blosser, “Evolution #9,” Willamette Valley, <i>White Wine Blend</i>	65
Terlato, Dry Creek Valley, <i>Pinot Gris</i>	80

RED WINE

FRANCE

Paul Jaboulet Aine, 2009, <i>Crozes Hermitage</i>	75
Mommessin, “Clos de Tart”, 2004, <i>Pinot Noir</i>	450
Château Figeac, Premier Grand Cru Classé B, 1990, <i>St. Emilion</i>	565

ITALY

Ruffino, “Riserva Ducale,” <i>Chianti Classico</i>	65
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UNITED STATES, CABERNET/BLENDS

Joseph Carr	60
Justin	75
Dry Creek Vineyards, “Meritage”	85
Conn Creek, Napa Valley	90
Ferrari Carano	100
Jordan, Sonoma County	130
Stag’s Leap Wine Cellars, “Artemis,” Stag’s Leap District	150
Caymus, “Special Selection”	285



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* 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.

SELECTIONS BY THE BOTTLE

RED WINE (CONTINUED)

UNITED STATES, PINOT NOIR

Cloudline	60
Gloria Ferrer	75
Domaine Chandon, Carneros	85
Davis Bynum	90
Belle Glos, "Clark and Telephone Vineyard," Santa Barbara	100
Flowers, Sonoma Coast	130

UNITED STATES, OTHER

Sterling Vineyards, Napa Valley <i>Merlot</i>	70
The Federalist, Dry Creek Valley, <i>Zinfandel</i>	75
Qupe, "Bien Nacido Vineyard," <i>Syrah</i>	100
Ravenswood, "Tadeschi Vineyard," <i>Zinfandel</i>	100
Duckhorn, Napa Valley <i>Merlot</i>	125

SAKE

Hakkaisan, "Eight Peaks," Nigata Prefecture (300mL)	55
Gingashizuku, "Divine Droplets," Hokkaido Prefecture (720mL)	125
	55

ALCOHOLIC BEVERAGES

SELECTIONS BY THE BOTTLE

BEER

AMSTEL LIGHT	8
BLUE MOON	8
CHIMAY BLUE	14
CORONA	8
DOGFISH HEAD 60 MINUTE IPA	10
GHOSTRIDER WHITE IPA	8
HEINEKEN / HEINEKEN LIGHT	8
KIRIN ICHIBAN	8
RODENBACK "CLASSIC"	11
SAM ADAMS	8
SIERRA NEVADA	7
ST. PAULI GIRL, NON-ALCOHOLIC	7
STELLA ARTOIS	8



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ALCOHOLIC BEVERAGES

BOTTLE SELECTION

VODKA

KETEL ONE	235
BELVEDERE	270
GREY GOOSE	270
STOLICHNAYA ELIT	305

RUM

BACARDI SILVER	205
CAPTAIN MORGAN	205
10 CANE	205

GIN

HENDRICKS	210
BOMBAY SAPPHIRE	235
TANQUERAY 10	235

TEQUILA

PATRON SILVER	210
DON JULIO 1942	525
PATRON PLATINUM	600

To place an order, please press the In-Room Dining button on your telephone or press 53310.
For your convenience an 18% gratuity and \$5.00 delivery charge has been added to your check.
Please inform your order taker if you have any special requests, dietary restrictions or allergies.

Summer 2014

ALCOHOLIC BEVERAGES

BOTTLE SELECTION

WHISKEY AND BOURBON

CROWN ROYAL	235
JACK DANIELS	205
MAKERS MARK	210
CROWN ROYAL RESERVE	270
WOODFORD	305

SCOTCH

JOHNNIE WALKER BLACK	235
MACALLAN 12YR	210
JOHNNIE WALKER BLUE	675

COGNAC

COURVOISIER VSOP	270
REMY MARTIN XO	450

HALF BOTTLES 375ml

GLENLIVET	90
JOHNNIE WALKER BLACK	80
JOHNNIE WALKER BLUE	120
HENNESSY VSOP	115
BOMBAY SAPPHIRE	45
REMY MARTIN	180
CAPTAIN MORGAN	45



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ADDITIONAL SERVICES

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 plate ware 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.