



MANDARIN ORIENTAL
HYDE PARK
LONDON

**In Room
Dining**

In Room Dining

Mandarin Oriental Hotels have long been renowned for their excellence and innovation in In-Room dining. At Mandarin Oriental Hyde Park, London our award winning cuisine and exceptional service culminates in a dining experience to tempt the senses of even the most refined connoisseurs.

The ingredients used are sourced from the finest suppliers across the British Isles; Scottish highland beef; fish and shellfish from the waters of Devon and Cornwall; fruits, berries and vegetables from the gardens of Kent and Cambridgeshire; and our jams and marmalades are from the valley of Pembrokeshire in Wales. We work closely with our suppliers to guarantee the highest quality standards for all our products, before preparing them to your liking and satisfaction.

We are delighted to be able to offer you the Mandarin Oriental Hyde Park, London experience in the comfort of your room and will assist with anything from a pre theatre reception or a formal dinner, to answering a late night craving for a club sandwich.

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Please let us know if you have any specific dietary requirements and we shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment.

Please be advised that all prices are inclusive of VAT at the local stipulated rate, and a further discretionary service charge of 12.5% will be added to your bill.

A cover charge of £15.00 per head will be added to your bill for any food and beverage orders brought in from outside the hotel.

Unfortunately we are unable to reheat any food items purchased externally. This is to ensure the safety of food consumed within the hotel and the well-being of our resident guests.

BREAKFAST

Available from 05.00hrs – 12.00hrs

BREAKFAST BEVERAGES

TEA & COFFEE

£6 each

Specially blended regular or decaffeinated filter coffee

Indian or Chinese tea selection

Selection of herbal infusions

Hot or cold chocolate

Fresh full fat, semi-skimmed, low fat or soya milk

Regular and decaffeinated espresso, cappuccino,

Americano or café latte

FRESH JUICES

£9 each

Orange

English apple

Pink grapefruit

Mango

Carrot

Golden pineapple

Detox Juice - spinach, pineapple and watercress

Detox Juice - carrot, apple and ginger

SMOOTHIE

£10 each

Fresh strawberry and banana

Seasonal fruits

WELLNESS SMOOTHIE

£12 each

Banana, spinach, apple, ginger, mint, parsley, spirulina, chlorella, barley grass and wheatgrass

Banana, strawberry, mango, raspberry and passion fruit

CONTINENTAL ITEMS

FRESH FRUIT

£14 each

Exotic fruit platter
Mango
Papaya
Seasonal mixed berries
Pineapple
Seasonal melon

CEREALS

£7 each

| | |
|---------------------------|--------------|
| Cornflakes | Branflakes |
| All-Bran | Pecan Crunch |
| Rice Krispies | Coco Pops |
| Frosties | Granola |
| <i>Gluten free cereal</i> | |

YOGHURTS

£6 each

Natural
Low fat
Fruits
Greek style

HOMEMADE BAKERY SELECTION

| | |
|---|-----|
| Croissant | £8 |
| Seasonal homemade Danish pastry | |
| Daily muffin selection | |
| Wholemeal, multigrain or white toast | £6 |
| Toasted bagels | £7 |
| Toasted English muffins or crumpets | £8 |
| Homemade bakery selection with wholemeal, multigrain or white toast | £14 |
| Gluten-free bakery and toast selection | £14 |

All served with Netherend farm butter, handmade strawberry jam and thick cut orange marmalade from Pembrokeshire in Wales

COLD DISHES

| | |
|---|-----|
| Brooks farm organic Australian macadamia muesli with full fat, semi-skimmed, low fat or soya milk – gluten-free | £8 |
| Bircher muesli with honey and apple served with mixed berries | £10 |
| Langley farm low fat cottage cheese | £12 |
| Toasted bagels with Severn and Wye oak smoked salmon and cream cheese | £22 |
| Cheese selection with a baguette and relish | £17 |
| Cold cuts - Wiltshire cured ham, air-dried ham, salami and mortadella served with cauliflower piccalilli | £16 |

SET BREAKFASTS

Continental Breakfast £29 per person

Your choice of:

Freshly squeezed juice or smoothie
Wholemeal, multigrain or white toast
Homemade bakery selection
Regular or decaffeinated tea, coffee
or hot chocolate

English Breakfast £36 per person

A Continental Breakfast with your choice of:

Fresh fruit
Cereal of your choice
Omelette with your choice of fillings
OR
Scrambled, poached, fried or
Cotswold legbar boiled eggs
*Ramsay of Carlauke black pudding, Cumberland
pork sausage, Kent flat cap mushrooms, Wiltshire cure
back bacon, heritage tomatoes and baked beans*

Enjoy your breakfast with
a half bottle of Ruinart £48

Children's Breakfast £18 per person

Your choice of:

Freshly squeezed juice or smoothie
Frosties or Coco Pops
Ham and eggs
OR
Boiled eggs and soldiers
OR
Sausages, eggs and baked beans

THE WELLBEING BREAKFAST

The wellness breakfast dishes have been designed by Ruben Tabares with complete health in mind and are packed with raw organic superfoods. Ruben Tabares is a nutritional wellness expert who has coached some of the best athletes in the world and now heads up fitness and wellness exclusively at Mandarin Oriental Hyde Park, London.



WELLBEING FITNESS LIFESTYLE

| | |
|--|----------|
| Cotswold scrambled eggs cooked in raw coconut oil, Hass avocado sprinkled in bee pollen, rocket and organic goji berries with truffled acacia honey | £18 |
| Organic jumbo porridge oats with 70% grue de cacao, almonds, mulberries and organic goji berries | £14 |
| Chia seed pot with almond milk, berries, pomegranate and coconut yoghurt | £12 |
| Wellness smoothies | £12 each |
| Banana, spinach, apple, ginger, mint, parsley, spirulina, chlorella, barley grass and wheatgrass | |
| Banana, strawberry, mango, raspberry and passion fruit | |

BREAKFAST FAVOURITES

| | |
|---|-----|
| Full English breakfast using locally sourced ingredients from the British Isles. Cotswold eggs the way you like, Ramsay of Carluke black pudding, Cumberland pork sausages, Kent flat cap mushrooms, Wiltshire cure back bacon, heritage tomatoes and baked beans | £26 |
| Two free range Cotswold eggs cooked to your preference: scrambled, poached or fried with grilled organic tomatoes | £18 |
| Two boiled Cotswold Legbar eggs with toasted brioche soldiers | £18 |
| Omelette with your choice of fillings made with three Cotswold eggs or egg whites only | £18 |
| Scottish porridge oats made with full fat, semi-skimmed, low fat, soya milk or water | £12 |
| Buttermilk pancakes served with seasonal berries and maple syrup | £18 |
| Belgian waffles served with seasonal berries, maple syrup and whipped cream | £18 |
| Brioche French toast, topped with honey butter, almonds, seasonal berries and maple syrup | £18 |
| Eggs Benedict: two poached eggs on a toasted English muffin with ham, sauce Hollandaise and mixed leaves | £22 |

Egg Royale, two poached eggs on £24
toasted English muffin with Severn
and Wye smoked salmon, sauce Hollandaise
and mixed leaves

Scrambled eggs with Severn and £22
Wye oak smoked salmon and
toasted brioche

Soft bap with Wiltshire cure back bacon, £22
fried Cotswold eggs, sliced beef tomatoes,
mixed leaves and homemade tomato chutney

Japanese Breakfast

和朝食

£38 per person

お一人様38ポンド

| | |
|------------------------------------|-----------|
| Grilled salmon | 焼き鮭 |
| Rolled omelette | 出し巻き卵 |
| Spinach with sesame | ほうれん草の御浸し |
| Tofu with ginger and bonito flakes | 冷奴 |
| Pickled vegetables | 香の物 |
| Miso soup | 味噌汁 |
| Steamed Japanese rice | 白ご飯 |
| Seasonal fruit | 季節のフルーツ |
| Green tea | 緑茶 |

Chinese Breakfast

中式早餐

£38 per person

每位38英镑

| | |
|---------------------------------|------|
| Chicken congee | 鸡肉粥 |
| Soya bean milk | 豆浆 |
| Steamed bun | 馒头 |
| Deep fried twisted dough sticks | 油条 |
| Chinese pickles | 爽口小菜 |
| Duck egg | 咸鸭蛋 |
| Dim sum | 中式点心 |
| Seasonal fruit | 时令水果 |
| Jasmine tea | 茉莉花茶 |

SANDWICHES AND BURGERS

Available from 12.00hrs – 23.00hrs

Club sandwich £24

Grilled bacon, fried egg, chicken fillet,
lettuce, mayonnaise and plum tomato on white,
wholemeal or gluten free toast

Asian spiced pulled pork sandwich £24

Slow roasted and flaked shoulder of pork, pickled red
cabbage, rocket and jalapeño mayonnaise
in sourdough bread

Falafel wrap £22

Lebanese flat bread, hummus, baby spinach,
feta, piquillo peppers and tahini dressing

Traditional triple layered sandwich £22

Three layers of white, brown wholemeal, baguette,
ciabatta or gluten- free bread, toasted or
untoasted with fillings of your choice:

Cheddar cheese

Ham

Roast beef

Oak smoked salmon

Tuna mayo

Cucumber

Tomato

Egg and cress

Roast turkey

Chargrilled beef burger £26

on a sesame bun with cheddar cheese
and or bacon, with lettuce, tomato, pickled cucumber,
red onion, thick cut chips

Our burgers are 100% Scottish beef

Cooked medium or well done

A LA CARTE MENU

Available from 12.00hrs – 23.00hrs

SALADS

Classic Caesar salad

Baby Romaine lettuce tossed with Caesar dressing,
boiled egg, anchovies, croutons and Parmesan cheese

Plain £19

Roast corn-fed chicken £22

Chargrilled prawns £28

Seasonal organic super food salad £16

Avacado, shredded carrot, cherry tomatoes,
baby beetroot, kale, mint, pea sprouts
and hemp seed with seasonal English leaves
and white balsamic dressing

Optional with the salad:

Organic chicken breast £10

marinated in lemon, Himalayan pink salt,
olive oil and cider vinegar

Air-dried and oven roasted tomatoes, £21

burrata cheese, rocket, grilled
crostini and kalamata dressing

*Optional salad dressings: olive oil and balsamic vinegar, thousand
island, Italian, Caesar or blue cheese dressing.*

CAVIAR

Available 24 hours

Beluga 50gm

Beluga caviar has the largest egg and is historically the most expensive of all caviar. Bulgaria produces the finest farmed Beluga when the sturgeon is 12 years of age. The eggs are large steely grey in colour. The taste is legendary; it possesses a faint flavour of walnuts, the sea and holds notes of nuttiness. It is very well rounded in flavour with a hint of cream on the palette. It's the only sturgeon, which is carnivorous. The Beluga, because of its rarity, is considered to be the King of Caviar.

£650

OR

Royal Belgian 50gm

A very consistent caviar from the Beari sturgeon which is a cousin of the Oscietra sturgeon. A good sized egg, its delicate salting brings out the full expression of its long hazelnut flavour.

£400

Sommelier's Choice

Champagne

2006 Cristal
by Louis Roederer, Brut

£465

Vodka

Beluga Vodka

£266

SOUPS

| | |
|--|-----|
| Minestrone soup with Tuscan beans and pesto | £14 |
| Pumpkin soup Orange and Sichuan pepper | £16 |
| Chicken consommé Double cooked chicken broth with root vegetables, chicken and herbs | £16 |

STARTERS

| | |
|---|-----|
| Yellow fin tuna tacos Crispy wonton shells, guacamole and nori seaweed | £28 |
| Chinese vegetable spring rolls with homemade sweet chilli jam | £16 |
| Steamed and fried dim sum selection Shrimp and pork dumplings, Char Siu pork bun, prawn sesame roll, bean curd wrap with sweet chilli, chilli garlic and soy sauce | £24 |
| Sea Bass Ceviche, with traditional Tiger's milk, Hass avacado and onion rings | £18 |

PIZZAS

Pizza Margherita £20

Thin based pizza with plum tomato sauce,
mozzarella and fresh basil

Please add the following ingredients to your liking: £3 per topping

Parma ham

Tuna

Salami

Mushroom

Chorizo

Onion

Sausage

Pepper

Shredded beef

Sweetcorn

PASTAS

Your choice of Spaghetti, penne or linguine and homemade
sauce served with freshly grated parmesan

£23

Carbonara

Bolognese

Napoletana

Arrabiata

Please ask our staff for brown and gluten free pasta

Lobster linguine £32

Scented with lemon and parsley

ASIAN

Tom Yam Goong £21

Spicy Thai broth with tiger prawns,
galangal, lemongrass, straw mushrooms,
chilli and coriander

Wonton noodles £22

Chicken broth, egg noodles, chicken and shrimp wontons,
barbecue pork, pak choi, spring onions and shallots

Pad Thai

Wok fried rice noodles with tofu, bean sprouts,
tamarind, peanuts, coriander and chilli sauce

Vegetables £24

Chicken £26

Tiger prawns £29

Thai green or red curry cooked with
coconut milk, lemongrass, lime leaf and
basil, served with jasmine rice

Vegetables £24

Chicken £26

Tiger prawns £29

Lamb Biryani £29

Braised lamb with Basmati rice, Indian spices
and tomato, mango chutney and mint yoghurt
with a poppadum

GRILLS and ROASTS

FISH

| | |
|--|---------|
| Grilled Scottish salmon | £27 |
| Grilled Native lobster <i>half/whole</i> | £26/£52 |
| Whole Dover sole | £58 |
| Grilled or pan-fried with lemon butter | |
| Grilled whole sea bass | £52 |

MEAT

| | |
|---|-----|
| Chargrilled Aberdeen Angus fillet steak | £42 |
| Chargrilled Highland rib eye steak | £32 |
| Pan-roasted corn-fed chicken breast | £26 |
| Five bone rack of Welsh hillside lamb | £38 |

All of our grills and roasts are served with your choice of sauce

SAUCES

| | |
|-----------------------|------------|
| Red wine jus | Peppercorn |
| Hollandaise | Garlic |
| Mushroom and tarragon | |

SIDE ORDERS

£6.50 each

| | |
|----------------------|------------------|
| Mixed salad | Broccoli |
| Basmati rice | Vichy carrots |
| Thick hand cut chips | French fries |
| Sauté pak choi | Buttered spinach |
| Green asparagus | Mash potato |
| Sweet potato fries | |

GREAT BRITISH CLASSICS

Deep-fried Atlantic cod in a crispy batter, thick cut chips, mushy peas, tartar sauce and lemon

£28

Traditional beef Wellington served with your choice of sauce and two sides (24 hours notice is required)

£105 for two

DESSERTS and CHEESE

| | |
|---|-----|
| Chocolate tart | £14 |
| Lemon meringue pie | £14 |
| Blueberry cheese cake | £14 |
| Crème brulee | £14 |
| Exotic fruit salad infused with lemongrass and mint | £14 |
| Selected British and Continental cheese with quince jelly, celery, grapes, walnut bread and multigrain crackers | £19 |

GREAT BRITISH DESSERT

Warm sticky toffee pudding with lemon chantilly
£14

HOMEMADE ICE CREAM £12 for
3 scoops

| | |
|------------|-------------------|
| Vanilla | Pistachio |
| Strawberry | Cookies and cream |
| Chocolate | Salted caramel |

HOMEMADE SORBET £12 for
3 scoops

| | |
|-----------|---------|
| Lemon | Yoghurt |
| Raspberry | Mango |
| Cherry | |

*A great British tradition in the comfort
of your room*

AFTERNOON TEA

Available from 12.00hrs –19.00hrs

Assorted sandwiches

Slow roasted organic chicken with buttered corn, smoked salmon rilette with crème fraîche and capers, braised short rib horseradish and watercress, Portland crab with pickled carrot and ginger lemon roll, Costwold egg, sundried tomato and mustard cress, compressed cucumber with spring pea mousse and mint



Freshly baked raisin and plain scones with Cornish clotted cream, handmade strawberry jam, rose petal jelly & lemon curd



Assorted afternoon tea pastries
and homemade cakes



Your choice of our selected worldwide teas

£53 per person

Enjoy your afternoon tea with a
half bottle of Ruinart

£48

CHILDREN'S MENU

Available from 12.00hrs – 23.00hrs

| | |
|--|-----|
| Beef burger plain or with cheese and French fries | £14 |
| Penne, spaghetti or multi-coloured pasta with a sauce of your choice: Bolognese, tomato Napoletana, carbonara or cheese sauce | £14 |
| Traditional cheese and tomato pizza with your choice of toppings | £14 |
| Crispy fried cod fingers, French fries and tartar sauce | £14 |
| Fillet of sea bass with steamed rice And broccoli | £15 |
| Grilled Cumberland pork sausages, potato mash and green peas | £14 |
| Breaded strips of chicken breast with French fries | £16 |



Children's Drinks

Premier Cru Milkshake
vanilla, chocolate or strawberry

£7

CHILDREN'S DESSERTS

| | |
|---------------------------|-----|
| Chocolate brownie sundae | £10 |
| Daily ice cream selection | £9 |
| Banana split | £15 |
| Fruit salad | £11 |

LATE NIGHT MENU

Available from 23.00hrs – 6.30hrs

Classic Caesar salad

Baby Romaine lettuce tossed with Caesar dressing, boiled egg, anchovies, croutons and Parmesan cheese

Plain £19

Roast corn-fed chicken £22

Chargrilled prawns £28

Charcoal grilled beef burger £26

Served on a sesame bun with cheddar cheese or bacon and lettuce, tomato, pickle, red onion, thick cut chips

Our Burgers are cooked medium or well done

Club Sandwich £24

Grilled bacon, fried egg, chicken escalope, lettuce, mayonnaise and plum tomato on white or wholemeal toast served with French fries

Chinese vegetable spring rolls £16
with homemade sweet chilli jam

Traditional triple layered sandwich £22

Three layers of white, brown wholemeal, baguette, ciabatta or gluten-free bread, toasted or untoasted with fillings of your choice:

Cheddar cheese

Ham

Roast beef

Oak smoked salmon

Tuna mayo

Cucumber

Tomato

Egg and cress

Roast turkey

SOUPS

Minestrone soup £14

with Tuscan beans and pesto

PASTAS AND MAIN COURSES

Your choice of Spaghetti, penne or linguine and homemade sauce served with freshly grated parmesan

£23

Carbonara

Napoletana

Bolognese

Arrabiata

Grilled Dover Sole

£58

served with sauce Hollandaise

Chargrilled Aberdeen Angus fillet steak £42

served with sauce mushroom or peppercorn sauce

SIDE ORDERS

£6.50 each

Thick cut chips

Buttered spinach

Vichy carrots

Mixed salad

DESSERTS

Sticky toffee pudding

£14

with lemon chantilly

Chocolate tart

£14

Exotic fruit salad infused

£14

with lemongrass and mint

HOMEMADE ICE CREAM

£12 for

3 scoops

Vanilla

Pistachio

Strawberry

Salted caramel

Chocolate

Cookies and cream

HOMEMADE SORBET

£12 for

3 scoops

Lemon

Yoghurt

Raspberry

Mango

Cherry

ARABIC MENU

القائمة العربية

Available from 12.00hrs – 22.00hrs

ARABIC BREAKFAST

£55 per person

فطور العربي

Watermelon

بطيخ

Foul Medames

فول مدمس

Black olives

زيتون أسود

Halloumi cheese

جبنة الفتا أو سلطة الحلوم

Pita bread

خبز عربي

Manakish

مناقيش

Lebna

لبنة

SOUP

حساء

LENTIL SOUP

£20

عدس شوربة

CHICKEN SOUP

£24

دجاج شوربة

SALADS

سلطات

FATTOUSH

£24

فتوش

Mixed fresh vegetables and herbs served with tomato bread

HALLOUMI or FETA SALAD

£26

حلوم سلطة

Lettuce, tomato, cucumber, onion, olive, lemon juice and olive oil, with a choice of Halloumi or Feta cheese

COLD MEZZE to share

باردة مقبلات

HUMMUS

£20

حمص

Chickpea purée with sesame paste and lemon juice

BABA GHANOUJ

£22

غنوج بابا

Grilled aubergines purée, mixed with sesame paste and lemon juice

TABOULEH

£20

تبولة

Parsley salad with tomato, fresh mint, onion, cracked wheat and lemon

LABNEH

£20

لبنة

Soft cheese made from yoghurt

TZATZIKI

£18

بالخيار لبن

Yogurt and diced cucumber, garlic and lemon juice

KABIS

£18

كبيس

Mixed Mediterranean pickles

FOUL MEDAMES

£24

مدمس فول

Boiled broad beans seasoned with garlic, lemon juice and olive oil

HOT MEZZE to share

ساخنة مقبلات

LAMB KIBBEH £24

لحمة كبة

Deep-fried lamb meatballs mixed with cracked wheat and onions, filled with sauté minced meat and onions

FALAFEL £24

فلافل

Deep-fried bean and fine herb croquettes served with tahini sauce

HALLOUMI CHEESE £24

حلوم جبنة

Marinated grilled or fried Halloumi cheese

MAIN COURSES

أساسية أطباق

SHISH TAWOUK £42

طاووق

Charcoal-grilled marinated chicken skewers with a garlic sauce

KAFTA MESHWI £42

مشوية كفتة

Charcoal-grilled seasoned minced lamb skewers with onion and parsley

MIXED GRILL £65

مشكلة مشاوي

Charcoal-grilled lamb cutlet, lamb kebab, chicken skewers and pita bread

GRILLED BONELESS BABY CHICKEN £46

مشوي مسحب دجاج

Charcoal-grilled boneless marinated baby chicken served with chunky fries and garlic sauce

SPAGHETTI BOLOGNESE £23

بولونيز سباغيتي

Spaghetti with mince beef and tomato sauce

| | |
|---|-----|
| CLUB SANDWICH | £24 |
| حبش سندويش With turkey bacon | |
| BEEF BURGER | £26 |
| لحم برجر Served with French fries, onion rings, tomatoes and gherkins | |
| DOVER SOLE | £58 |
| موسى سمك Grilled or deep-fried Dover sole | |
| SEA BASS | £52 |
| لقس Grilled or deep-fried sea bass | |
| KING PRAWNS | £52 |
| جمبري Charcoal-grilled or fried king prawns with garlic and coriander | |
| LAMB BIRIYANI | £29 |
| لحم برياني Lamb served with Vermicelli basmati rice | |

SIDE ORDERS

£6.50 each

إضافية أطباق

Steamed vegetables

مسلوقة خضروات

Naan bread

خبز

Roast mushrooms

فطر محمر

Broccoli

بروكولي

Basmati rice

بسمتي رز

Thick hand cut chips or French fries

مقلية بطاطا

Sauté Pak choi

شوي باك منسف

Buttered spinach

بالزبدة سبانغ

DESSERTS and CHEESE

جبنة و حلويات

| | |
|---|---------------------|
| Exotic fruit salad infused with lemongrass and mint فواكه سلطة | £14 |
| Warm sticky toffee pudding with lemon chantilly الشننتيلي كريما ، الطوفي سكريات بودينغ | £14 |
| Selected British and continental cheeses, with quince jelly, celery, grapes, walnut bread and multigrain crackers أجبان مجموعة بريطانية | £19 |
| HOMEMADE ICE CREAM طازجة بوظة Vanilla فانيليا Pistachio فستق Strawberry فراولة Cookies and cream كوكيز Chocolate شوكولا Salted Caramel مملح كراميل | £12 for 3 scoops |
| HOMEMADE SORBET فواكه بوظة Lemon حامض Yoghurt حامض مثلج Raspberry العليق توت Mango منغا Cherry كرز | £12 for 3 scoops |

WINE LIST

Available 24 hours

CHAMPAGNE

Non Vintage

| | |
|--|------|
| MOËT & CHANDON Brut Imperial Bin11 | £85 |
| LOUIS ROEDERER Brut Premier Bin13 | £95 |
| BOLLINGER Spécial Cuvée, Brut Bin12 | £120 |
| KRUG Grande Cuvée, Brut Bin16 | £265 |
| Vintage 2004 DOM PÉRIGNON by Moët & Chandon Brut Bin14 | £325 |
| 2006 CRISTAL by Louis Roederer, Brut Bin15 | £465 |
| Rosé MOËT & CHANDON Rosé Imperial NV Bin17 | £108 |
| BILLECART SALMON Rosé Brut NV Bin18 | £140 |
| LAURENT PERRIER Brut Rosé NV Bin19 | £160 |

WHITE WINE

France

Régional

2014 ST LAURENT £38
Collection Réserve privé
Languedoc Roussillon
Bin 23

Loire

2014 SAUMUR La Pierre Frite £54
Domaine du Pas Saint Martin
Bin 25

2014 SANCERRE Tradition £58
Pascal Thomas
Bin 24

Burgundy

2014 CHABLIS 1^{er} Cru Fourchaumes £65
Domaine Adhémar Boudin
Bin 26

2014 POUILLY-FUISSE, Les Trois Terroirs £78
Domaine Cheveau
Bin 27

2011 MEURSAULT £120
Paul Chapelle et ses Filles
Bin 28

Rhône

2012 SAINT-PERAY Les Figuiers £102
Domaine Bernard Gripa
Bin 30

2011 CONDRIEU La Combe Malleval £138
M & S Ogier
Bin 31

Italy

2012 PINOT GRIGIO £32
Cantina Valdadige, Vallagarina
Bin 32

New Zealand

2014 CLOUDY BAY, Sauvignon blanc £108
Marlborough
Bin 33

North America

2013 QUPÉ Viognier & Chardonnay £75
Bien Nacido County, California
Bin 34

2012 SHAFER VINEYARDS £144
Chardonnay Carneros, California
Bin 35

Australia

2013 WILLUNGA 100 £59
Viognier, Eden Valley
Bin 36

South-Africa

2013 DOMBEYA Chardonnay £40
Stellenbosch
Bin 37

ROSÉ WINE

France

2014 CHENE BLEU £69
Vin de Pays du Vaucluse
Bin 38

RED WINE

France

Régional

2013 ST LAURENT £38
Collection Réserve privé
Languedoc Roussillon
Bin 39

Loire

2013 CHINON £38
Domaine du Puy Rigault
Bin 40

Burgundy

2014 BOURGOGNE Pinot Noir £63
Pascal Laboureau
Bin 43

2010 GEVREY-CHAMBERTIN £132
Olivier Bernstein
Bin 44

Bordeaux

2012 CHATEAU DU RETOUT £69
Haut-Médoc, Cru Bourgeois
Bin 45

2013 CHATEAU CLARISSE £87
Puisseguin-Saint-Emilion
Bin 65

2000 CHATEAU CANTEMERLE £175
5^{ème} Grand Cru Classé, Haut-Médoc
Bin 46

2000 CHATEAU GLORIA £215
Saint-Julien
Bin 48

2008 CHATEAU ANGELUS £575
1^{er} Grand Cru Classé, Saint-Emilion
Bin 47

Rhône

2011 COTES DU RHONE-VILLAGE £55
Cuvée « Saint-Pantaleon-les-Vignes »
Domaine Gigondan
Bin 41

2011 CROZES-HERMITAGE £78
Gilles Robin
Bin 42

Italy

2010 BRUNELLO DI MONTALCINO £120
Tenuta di Sesta
Bin 49

2009 BAROLO Brunate £150
Batasuolo
Bin 50

Spain

2009 RIOJA Tinto £89
Finca Allende
Bin 51

North America

2010 SHAFER £145
Merlot, Carneros, California
Bin 52

Argentina

2013 FABRE MONTMAYOU Malbec £63
Mendoza
Bin 53

Australia

2012 JOHN DUVAL Shiraz 'Entity' £96
Barossa Valley
Bin 54

New Zealand

2014 TRINITY HILL Pinot Noir £54
Hawkes Bay
Bin 55

SWEET WINE

Italy

2008 CAROLE BOUQUET £180
Sangue d'Oro Passito
Bin 56

HALF BOTTLES

Champagne

RUINART £48
Brut
Bin 62

LAURENT PERRIER £54
Brut NV
Bin20

KRUG Grande Cuvée, £156
Brut NV
Bin21

Rosé

BILLECART SALMON £63
Rosé Brut NV
Bin22

White

2012 CHABLIS Domaine Adhémar £33
Boudin 1^{er} Cru Fourchaumes
Burgundy
Bin 57

2012 POUILLY-FUME Château de Tracy £39
Loire Valley
Bin 58

Red

2010 CHÂTEAU MONTAIGUILLON £29
Saint-Emilion
Bin 59

2011 CHATEAU NEUF-DU-PAPE £45
Domaine Grand Veneur
Rhône Valley
Bin 60

2009 BRUNELLO DI MONTALCINO £78
Conti-Constanti
Tuscany
Bin 61

BY THE GLASS

Subject to Mandarin Bar opening hours

White

| | |
|---|-------|
| 2014 SAUVIGNON BLANC Ata Rangi, Martinborough New Zealand | £14 |
| 2013 PINOT GRIS Gola Privat, Weingut Wohlmuth Sausal, Südsteiermark, Austria | £16.5 |
| 2013 Unfiltered CHARDONNAY Newton Vineyards, Napa Valley, U.S.A | £19.5 |

Red

| | |
|---|-------|
| 2010 CHIANTI CLASSICO Castellare di Castellina, Tuscany, Italy | £15 |
| 2013 SYRAH 'Tous Ensemble' Mendocino County, California, U.S.A, | £15.5 |
| 2010 PINOT NOIR Nuit Saint Georges, Vieilles Vignes, Daniel Rion & Fils, Burgundy, France | £28 |

*Some vintages might change according to availability.
For a wider selection, the restaurants' wine lists are also available.
The In Room Dining team and our Sommeliers will be more than happy
to assist you.*

TEA SELECTION

Available 24 hours

Black Tea £7.50

Breakfast Blend

Director's Reserve Darjeeling second Flush

Assam Second Flush

Earl Grey

Chai Tea

Lapsang Souchong

Decaffeinated black tea

Black tea with vanilla

Green Tea £7.50

Organic Dragonwell

Sencha

Jasmine Pearls

White Tea £7.50

Silver Needles

Apricot white

Wulong Tea £7.50

Ali Shan

Pu'erh Tea £7.50

Cooked Mini Tuo cha

Herbal Infusion £7.50

Fresh Mint

Fresh Ginger

Fresh Lemon

Chamomile

Organic Rooibos

Peppermint

BEVERAGE SELECTION

Available 24 hours

Milk & Chocolate £6 each

fresh full fat semi-skimmed
low fat soy milk
Hot or cold chocolate

Regular & Decaffeinated Coffees £6 each

Specially blended regular Decaffeinated coffee
Espresso Double espresso
Cappuccino Café latte
Americano

Milkshakes £9 each

Banana Chocolate
Vanilla Strawberry
Coffee

Juices £9 each

Apple Tomato
Prune Peach
Cranberry Passion fruit

Fresh juices £9 each

Orange English apple
Pink grapefruit Mango
Carrot Golden Pineapple
Detox Juice - spinach, pineapple and watercress
Detox Juice - carrot, apple and ginger

Wellness Smoothies £12 each

Banana, spinach, apple, ginger, mint, parsley,
spirulina, chlorella, barley grass and wheatgrass

Banana, strawberry, mango, raspberry and passion fruit

SOFT DRINKS

£7.50 each

| | |
|---------------|--------------|
| Coca Cola | Diet Coke |
| Lemonade | Coke Zero |
| Sprite | Bitter lemon |
| Tonic water | Red Bull |
| Soda water | Ginger ale |
| Coconut water | |

MINERAL WATER

£8.50 each

All of our waters are served in 0.75lt bottles

*Sparkling**Still*

Llanllyr Souce

Llanllyr Source

Perrier

Evian

San Pellegrino

BEERS & CIDER

£7 each

Asahi (Japan)

Samuel Smith's Organic Lager (England)

Harviestoun Old engine Oil (Scotland)

Paulaner Hefe-Weissbier (Germany)

Samuel Smith's Organic Cider (England)

Beck's alcohol free (Germany)

COCKTAILS

Subject to Mandarin Bar opening hours

Pink Folder

Gin, pomegranate, jasmine tea, Champagne

£18

Chun Tian

Snow Queen vodka, Galliano, peach, fennel syrup, yuzu &
Champagne

£18

Corryvreckan

Hendricks Gin, green apple, lime, cucumber
& lemon grass

£18

Satchel Mouth

Whistle Pig Rye Whisky, Dubonnet, Cynar, Punt e Mes

£23

Saudade

Bourbon, cocoa infused Port & cinnamon

£17

Non Alcoholic Cocktails

Spicy Orange

Orange, basil, chili

£12

Ceylon Ice Tea

Peach, lemon, white apricot tea

£12

The In Room Dining team and the Mandarin Bar team
will be more than happy to assist you, with any cocktail
requests.

APERITIF £7.50 each

Mancino Bianco, Rosso or Secco

Campari

Ricard, Pernot

COGNAC & ARMAGNAC

Hennessy fine de Cognac £13.50

Remy Martin XO £34

Louis XIII £290

GIN

Bombay Sapphire £10.50

Hendrick's £11

Slipsmith £13

Tanqueray 10 £15

VODKA

Grey Goose £14

Konik's Tail £15

Beluga £19

RUM

Havana 7 years £11

Appleton Estate V/X £12.50

El Dorado 15 years £16.50

TEQUILA

Casamigo's Respasado £15.50

Jose Cuervo Familia Platino £18.50

Jose Cuervo Familia Anejo £28

Tapatio Reservas de la Excelencia £37

WHISKIES

Malt Whisky

| | |
|----------------------------------|-----|
| Macallan Gold (Speyside) | £17 |
| Lagavulin (Islay) | £23 |
| Glenmorangie 18 years (Highland) | £29 |

Blended Scotch Whisky

| | |
|----------------------------|-----|
| Johnnie Walker Black Label | £14 |
| Chivas Regal 18 years | £21 |
| Johnnie Walker Blue Label | £39 |
| Chivas Regal 25 years | £57 |

Irish Whiskey

| | |
|---------|-----|
| Jameson | £14 |
|---------|-----|

Bourbon

| | |
|--------------------------|-----|
| Jack Daniel's | £11 |
| Four Roses Single Barrel | £16 |
| Whistle Pig | £24 |

LIQUEURS

| | |
|----------------------|----|
| Amaretto Disaronno | £9 |
| Bailey's Irish Cream | £9 |
| Drambuie | £9 |
| Grand Marnier | £9 |
| Limoncello | £9 |
| Sambuca White | £9 |

In accordance with the 1995 Weights and Measures Act, In Room Dining standard measures are 50ml for spirits and 175ml for wines. 25ml spirits and 125ml wine measure are available at a 25% reduction.