



MANDARIN ORIENTAL

HYDE PARK
LONDON

In-Room Dining

Mandarin Oriental has long been renowned for excellence and innovation in In-Room Dining. At Mandarin Oriental Hyde Park, London our award-winning cuisine and exceptional service create a dining experience to tempt the senses of 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, as well as jams and marmalades from the valley of Pembrokeshire in Wales. We work closely with our suppliers to guarantee the highest quality standards of all our products, before preparing them to your liking and satisfaction. Our fish and coffee products are sourced from sustainably certified companies. This means that the products are socially responsible, have minimal environmental impact, and are financially beneficial for all those involved.

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.

Please let us know if you have any specific allergies, dietary and calorie requirements and we shall be delighted to assist you with detailed information regarding all dishes and drinks on our menus. Vegetarian and vegan dishes are highlighted with (v) and (vg) respectively. Kindly note that our dishes are not produced in an entirely allergen free environment. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please be advised that all prices are inclusive of VAT at the local stipulated rate, and a further discretionary service charge of 15% will be added to your bill.

An additional cover charge of £15.00 per person will be applied for all external food and beverage orders should you request them to be plated or for a set up.

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 guests.

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À La Carte Breakfast

05:00hrs – 11:30hrs

Freshly Squeezed Juices

£13

Orange (200kcal), Grapefruit (105kcal), Carrot (210kcal) or Apple (300kcal)

Detox Juices

£15

Green Detox (107kcal)

Cucumber, kale, seasonal apple, pineapple, lime and mint

Spicy Detox (127kcal)

Carrot, seasonal apple, ginger, turmeric and lemon

Smoothies

£15

Gorgeous Green (120kcal)

Banana, spinach, pineapple, lemon and coconut water

Berry Passion (224kcal)

Banana, strawberry, mango, raspberry, passion fruit and coconut water

Coffee & Chocolate

Blended Filter - small/large (3/6 kcal)

£7/£12

Double Espresso (18kcal)

£7

Cappuccino (79kcal)

£7

Decaffeinated Coffee (3kcal)

£7

Hot Chocolate (202kcal)

£8

Espresso (9kcal)

£6

Americano (18kcal)

£7

Café Latte (114kcal)

£7

Flat White (114kcal)

£7

Black Teas

£8

Breakfast Blend (1kcal)
China, India, Kenya, Rwanda

Assam Second Flush (1kcal)
India

Earl Grey (1kcal)
China, India, Italy

Decaffeinated Black (1kcal)
Uva district, Sri Lanka

Green Teas

£8

Organic Genmaicha (3kcal)
Wazuka, Kyoto, Japan

Jasmine Pearls (3kcal)
Fujian province, China

Organic Dragonwell (1kcal)
Long Jing, Zhejiang province, China

Special Teas

£8

Alishan (1kcal)
Oolong tea
Gaoshan, Taiwan

Mini Tuo Cha (1kcal)
Pu'er tea
Licang, Yunnan province, China

Herbal Infusions

£8

Fresh Mint (2kcal), Fresh Lemon (2kcal), Fresh Ginger (2kcal), Camomile (2kcal),
or Peppermint (2kcal)

Fresh Fruits

£16

Fresh Sliced Fruits (234kcal)
(Watermelon, pineapple, mango, kiwi, melon, and mixed berries)
or
Selection of Mixed Berries (246kcal)

Cereals

£7

Corn Flakes (179kcal), Coco Pops (136kcal), Bran Flakes (179kcal), Frosties (185kcal)

Yoghurts

£7

Natural, Fruit or Greek (132kcal)

Bakery

Boulangerie (<i>Single choice</i>) <i>Butter Croissant / Pain au chocolate / Pain au raisin or Danish pastry</i>	£7
Muffins (<i>Single choice</i>) (376kcal) <i>Chocolate and hazelnut / Raspberry, lemon and poppyseed or Blueberry and crumble</i>	£7
Vegan Boulangerie (<i>Single choice</i>) <i>Plain Croissant / Blueberry Jam croissant or Seasonal fruit Danish</i>	£7
Toast <i>Wholemeal (148kcal), Multigrain (158kcal), White (156kcal), Gluten-free</i>	£7
Gluten-free Bakery (<i>Single choice</i>) <i>Apple turnover / Danish or Croissant</i>	£7

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

Eggs

Full English Breakfast (737kcal) <i>Two Cotswold Legbar eggs cooked to your preference, white pudding, apple and pork sausage, Kent flat cap mushroom, sweet cured back and streaky bacon, grilled tomato, and baked beans</i>	£32
Two Cotswold Legbar Eggs (v) (265kcal) <i>cooked to your preference: scrambled, fried or poached, served with grilled tomato</i>	£16
Two Boiled Cotswold Legbar Eggs (v) (675kcal) <i>served with toasted brioche soldiers</i>	£16
Omelette with your choice of fillings (354kcal): <i>Honey roast ham, spinach, onion, tomato, cheddar cheese, peppers, mushroom, or chives</i>	£21
Eggs Benedict (441kcal) <i>Two poached eggs on a toasted English muffin with ham and Hollandaise sauce</i>	£24
Eggs Florentine (v) (480kcal) <i>Two poached eggs on a toasted English muffin with spinach and Hollandaise sauce</i>	£24
Eggs Royale (416kcal) <i>Two poached eggs on a toasted English muffin with smoked salmon and Hollandaise sauce</i>	£25

House Specialities

Poached Eggs and Avocado (v) (798kcal) <i>Two poached eggs on sourdough toast, mashed avocado with grilled tomato and mixed salad</i>	£24
Salmon Scrambled Eggs (358kcal) <i>served with Scottish smoked salmon and toasted brioche</i>	£24
Eggs Benedict, Avocado and Streaky Bacon (1033kcal) <i>Two poached eggs on a toasted English muffin with avocado purée, streaky bacon and Hollandaise sauce</i>	£24
Buttermilk Pancakes (v) (328kcal) <i>served with seasonal fresh berry compote and Vermont maple syrup</i>	£21
Brioche French Toast (v) (786kcal) <i>served with apricot, toasted almond compote and almond honey butter sauce</i>	£21
Breakfast Bap <i>Buttered homemade bap with back bacon (566kcal) or apple and pork sausage (602kcal)</i>	£18
<i>Add fried egg (83kcal)</i>	£3
<i>Add cheddar cheese (83kcal)</i>	£3
<i>Add avocado purée (32kcal)</i>	£3

Wellbeing Breakfast

Full English Vegan Breakfast (968kcal) <i>Scrambled tofu, vegetable polenta sausage, baked beans, Kent flat cap mushroom, grilled tomato, and avocado</i>	£32
Egg White Omelette <i>served with spinach, roasted vine tomato, mixed salad and pumpkin seeds (163kcal)</i>	£21
Bircher Muesli (v) (664kcal) <i>served with Granny Smith apple, golden raisins, banana and berries</i>	£16
Porridge (v) (394kcal) <i>Scottish steel-cut oats made with your choice of milk or water</i>	£15
Granola Parfait (v) (264kcal) <i>Homemade granola, Greek yoghurt and berry compote</i>	£16
Coconut and Chia Pudding (vg) (412kcal) <i>Chia seeds, fresh mango, raspberry, agave syrup, fresh mint and dry coconut flakes</i>	£16

Cold Side Dishes

Sliced or Mashed Avocado (320kcal)	£8
Cream Cheese (180kcal)	£8
Sliced Ham (74kcal)	£8
Turkey Ham (74kcal)	£8
Cheese and Ham Plate (241kcal)	£14
Scottish Oak Smoked Salmon (186kcal)	£16
Cheese Selection (1193kcal) <i>Sliced Cheddar, Goat Cheese and Brie</i>	£16

Hot Side Dishes

£7

Ramsay of Carluke Black Pudding (133kcal)
Stornoway White Pudding (133kcal)
Pork and apple sausage (140kcal)
Beef or Chicken Sausage (140kcal)
Kent Flat Cap Mushrooms (13kcal)
Sweet-Cured Back Bacon (59kcal)
Streaky Bacon (69kcal)
Grilled Tomato (10kcal)
Baked Beans (15kcal)

Asian Breakfast

£48

Har Gau Prawn Dim Sum (58kcal)	2 pieces
Prawn and Pork Siu Mai (66kcal)	2 pieces
Chicken Siu Mai (243kcal)	2 pieces
Pork BBQ Char Siu Bun (127kcal)	2 pieces
Congee Plain (128kcal) or with Chicken (148kcal) served with your selection of two Cotswold Legbar Eggs	

Bed & Breakfast Inclusive Packages

05:00hrs – 11:30hrs

Continental Breakfast

Tea or Coffee

Fresh Fruit Juice

Bakery Selection (Please select from the single choice options)

Cheese and Ham Plate (241kcal)

Sliced Fresh Fruits (234kcal)

London Breakfast

Continental Breakfast

And eggs of your choice from the à la carte section

Healthy Breakfast

Dragon well Green Tea

Spicy Detox - carrot, seasonal apple, ginger, turmeric and lemon (127kcal)

or

Green Detox - cucumber, kale, seasonal apple, pineapple, lime and mint (107kcal)

Seeded Multigrain Toast with Avocado Purée and Sugar-free Preserves (470kcal)

Fresh Fruits (234kcal)

Egg White Omelette served with spinach, roasted vine tomato, mixed salad and pumpkin seeds (163kcal)

Children's Breakfast

Fresh Fruit Juice

Frosties (185kcal) or Coco Pops (185kcal)

One Cotswold Legbar Egg (133kcal) scrambled, poached, or fried

served with sausage (70kcal), bacon (30kcal) and baked beans (15kcal)

or

Buttermilk Pancakes (209kcal)

served with seasonal berries and Vermont maple syrup

Wine List

24-hours

White Wines by the Glass/Bottles

	175ml	Bottle
2022 Chenin Blanc <i>The Winery of Good Hope, South Africa</i>	£17.00	£75.00
2022 Pinot Grigio <i>Cantina Adriano, Alto Adige, Italy</i>	£18.50	£80.00
2021 Sauvignon Blanc <i>'Pioneer Block 43 Degrees', Saint Clair, New Zealand</i>	£19.50	£85.00
2022 Chablis <i>Chablis, Vincent Wengier, France</i>	£20.00	£105.00
2022 Chardonnay <i>'Santa Rita Hills' Sanford, California, USA</i>	£28.00	£168.00

FRANCE

2022 Sancerre <i>Domaine Raimbault-Pineau, France</i>		£95.00
2019 Chardonnay Pouilly Fuisse 1 ^{er} Cru <i>'Sur la Roche' Domaine Barraud, France</i>		£175.00

ITALY

2022 Pinot Grigio <i>Cantina Adriano, Alto Adige, Italy</i>		£80.00
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SPAIN

2022 Albarino 'O Rosal', <i>Bodegas Terras Gauda, Spain</i>		£75.00
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Rosé Wines

	175ml	Bottle
2021 Grenache, Cinsault, Rolle - Whispering Angel <i>Provence, France</i>	£19.50	£85.00

Red Wines by the Glass/Bottles

	175ml	Bottle
2020 Malepère 'Tradition' <i>Domaine Girard, Languedoc, France</i>	£22.00	£90.00
2019 Malbec <i>Hermandad, Familia Falasco, Uco valley, Argentina</i>	£29.00	£125.00
2019 Barbaresco <i>Produttori, Piedmont, Italy</i>	£32.00	£145.00
2019 Gevrey-Chambertin, Frederic Magnien <i>Burgundy, France</i>	£37.00	£175.00
2016 Pavillon de Leoville Poyferré <i>Saint-Julien, Bordeaux, France</i>	£40.00	£210.00
<u>FRANCE</u>		
2022 Pinot Noir, Domaine Joel Remy <i>Bourgogne, Burgundy</i>		£60.00
2016 Esprie de Pavie <i>Pomerol, Bordeaux</i>		£95.00
2016 Château Lafon-Rochet, 4ème Cru Classé <i>Saint Estèphe, Bordeaux</i>		£245.00
<u>ITALY</u>		
2021 Nebbiolo <i>Produttori, del Barbaresco, Piedmont</i>		£90.00
2019 Barbaresco <i>Produttori, Piedmont</i>		£145.00
2016 Brunello di Montalcino <i>Silvio Nardi, Tuscany</i>		£155.00
2018 Barolo <i>Rinaldi, Piedmont</i>		£175.00
2014 Tignanello <i>Antinori, Tuscany</i>		£475.00
<u>SPAIN</u>		
2020 Tempranillo <i>Rioja, Sierra de Tolono</i>		£105.00

Champagne

Non-Vintage

Moët & Chandon <i>Brut Imperial</i>	£105
Louis Roederer 243 <i>Brut Premier</i>	£135
Bollinger <i>Special Cuvée, Brut</i>	£150
Laurent Perrier <i>Grand Siècle, 24th Iteration</i>	£325

Vintage

2013 Dom Pérignon <i>By Moët & Chandon, Brut</i>	£355
2012 Cristal <i>By Louis Roederer, Brut</i>	£545

Rosé Champagne

Moët & Chandon <i>Rosé Imperial NV</i>	£155
Laurent Perrier <i>Brut Rosé NV</i>	£155

Half Bottle

Champagne

Veuve Clicquot, Brut	£60
Ruinart, Brut	£75
Moët & Chandon Rosé, Brut	£65

White Wines

2020 Pouilly Fumé <i>Château de Tracy Loire Valley, France</i>	£45
2017 Grüner Veltliner <i>Smaragd 'Achleiten', Domane Wachau, Austria</i>	£49
2020 Chablis <i>Domaine du Chardonnay, Burgundy, France</i>	£55

Red Wines

2015 Château Rahoul <i>Graves, Bordeaux, France</i>	£50
2018 Nuits-Saint-Georges <i>Daniel Rion, Burgundy, France</i>	£75

Alcohol-Free

Best Austrian Juices

Organic, low-sugar, natural fruit juices

By glass

Quince Juice, Wachstum König	£14
Pear Juice, Wachstum König	£14

Noughty Alcohol-Free Wines

Certified Organic, Vegan and Halal

Bottle

Sparkling Chardonnay	£55
Sparkling Rose	£55

Caviar Menu

11:30hrs to 23 :00hrs

We are delighted to offer one of the finest caviars here at Mandarin Oriental Hyde Park, London. All our caviars are farmed and protected by the Convention on International in Endangered of Wild Fauna and Flora (CITES).

Our caviars are served with blinis, egg white, egg yolk, capers, parsley, sour cream and onion (286kcal)

King's Beluga Caviar

Huso Huso

30gr tin (79kcal)	£385.00
50gr tin (131kcal)	£695.00

Considered the king of caviar, Beluga is rare because it takes 12 years to produce. Steely grey in colour, Beluga is generally the largest caviar egg with subtle texture, notes of creamy, walnuts and hints of sea salt, showing great finesse.

King's Oscietra Caviar

Gueldenstaedtii Sturgeon

30g tin (79kcal)	£185.00
50g tin (131kcal)	£295.00

Oscietra Sturgeon produce their wonderful grey coloured eggs after 8 years. They have an earthy vegetable flavour with taste of crustaceans, a buttery sweet bouquet and a saline after taste, historically the eggs are smaller than the Beluga's.

King's Platinum Baerii Caviar

Gueldenstaedtii x Baerii

30g tin (79kcal)	£165.00
50g tin (131kcal)	£245.00

A hybrid of Oscietra and Siberian Sturgeon, Platinum Baerri Caviar has a fresh, intensive ripeness with an undertone of almond oil with rich tannings. The colour range goes from steely grey to ebony. It has a good-sized egg with flavours that linger.

Best enjoyed with Champagne

Ruinart Blanc de Blancs, Brut 375ml	£75
Louis Roederer Brut Premier 242	£135
2010 Dom Pérignon By Moët & Chandon, Brut	£355

For our full selection of Champagne, please see page 12

À La Carte

11:30hrs to 23:00hrs

Sharing Bites

Prawn Har Gau Dim Sum <i>or</i> Chive and vegetable Mandu <i>or</i> Chicken and vegetables dumpling <i>served with Japanese dressing and sweet chilli sauce</i>	
4 pieces (116kcal)	£16
6 pieces (174kcal)	£22
Tuna Tacos and Guacamole <i>Wonton shell, yellowfin tuna tartare, wakame and sesame dressing</i>	
4 pieces (314 kcal)	£16
6 pieces (471kcal)	£22
Duck Rolls <i>or</i> Vegetable Spring Rolls <i>Aromatic duck, quinoa served with sweet chilli sauce</i>	
4 pieces (416kcal)	£16
6 pieces (624kcal)	£22
Slow-cooked (8hrs) Teriyaki Marinated Short Rib (366kcal) <i>served with crispy onions and sesame</i>	£19
Thai Papaya Salad Roulade (250kcal) <i>Mouli, nori rice paper served with ponzu sauce</i>	£16
Parmesan and Truffle Polenta Chips (768kcal) <i>served with truffle emulsion</i>	£16
Korean chicken (302kcal) <i>Served with barbecue soya sauce</i>	£17
Hummus (vg) (428kcal) <i>Chickpea purée, tabini, and lemon juice, served with pitta bread and extra virgin olive oil</i>	£16
Baba Ghanoush (v) (338kcal) <i>Grilled aubergine purée, walnuts and pomegranate, served with pitta bread and extra virgin olive oil</i>	£16

Soups

Corn-fed Chicken and Vegetable Soup (309kcal) <i>Roasted chicken broth with vegetables, potatoes and cornfed chicken, served with sourdough bread</i>	£16
Tomato and Fennel Soup (vg) (200kcal) <i>Roasted plum tomato and fennel, served with sourdough bread</i>	£16
Asparagus and English Peas Velouté (vg) (113kcal) <i>Served with vegetable crisps</i>	£16

Salads

Poke Bowl <i>Royal quinoa, avocado, pickled mooli, wakame, edamame, carrots, cucumber and Japanese dressing</i>	
With crispy tofu (vg) (833kcal)	£26
With cured Scottish salmon (787kcal)	£29
Park Salad (468kcal) <i>Globe artichoke, artichoke cream, mixed leave salad, cherry tomatoes, asparagus, pickled heritage carrots and radishes, with vegetable barley, tabini dressing</i>	£26
Burrata and Avocado with Seeded Flat Bread (489kcal) <i>Cherry tomatoes, rocket salad and buckwheat kasha with basil oil and aged balsamic pearl</i>	£27
Rosebery Caesar Salad (509kcal) <i>Seasonal lettuce, smoked anchovies, cherry tomatoes, aged Parmesan cheese and sourdough croutons.</i>	£26
With roasted corn-fed chicken (719kcal)	£7
With tiger prawns (719kcal)	£9
Glazed Tuna Tataki with Hoisin sauce and Pear (349kcal) <i>Asian salad with cashew nuts, pickled daikon, soy, ginger, and wasabi dressing.</i>	£32

Bread

Naan (355kcal) <i>Homemade naan bread, served with raita, mango and mint chutney</i>	£5
Sourdough (255kcal) served with Gloucestershire butter	

Sandwiches & Burgers

Traditional Club Sandwich (810kcal) <i>Corn-fed chicken breast, streaky bacon, fried egg, lettuce, beef tomato and mayonnaise, on your choice of white or brown toast, served with French fries</i>	£29
Vegan Club Sandwich(vg) (753kcal) <i>“Dal tikki”, sliced tomato, avocado, romaine lettuce, pickled onion, cucumber and vegan mayonnaise, on your choice of white or brown toast, served with French fries</i>	£27
Sourdough and Smoked Brisket Sandwich (889kcal) <i>200gms of spiced, smoked cured beef brisket, with cherry harissa, Comte cheese, pickles and sourcroust. Served on Sourdough bread, Dijon mustard and French fries</i>	£32
Falafel Wrap (v) (685kcal) <i>Khobez bread, homemade falafel, hummus, Lebanese pickles, lettuce, tomato, red onion, raita, and garlic sauce served with French fries</i>	£24
The Mandarin Burger (1024kcal) <i>Hereford 21-days-aged beef chuck, homemade ketchup, pickles, lettuce, beef tomato and confit onion with French fries</i>	£28
Add cheddar (83kcal), streaky bacon (69kcal) or fried egg (83kcal)	£3 each
<i>Please note our burgers are served medium-well as standard to meet Westminster council guidelines.</i>	
Vegan Sliders (vg) (1024kcal) <i>Plant based burger, homemade ketchup, pickles, lettuce, beef tomato and confit onion with French fries</i>	£22
Add vegan cheese (40kcal)	£3

Fish

Fillet of Scottish Salmon (446kcal) £42
Seared Scottish salmon, roasted asparagus, and spring vegetable and barley with herbs served with red pepper sauce and cucumber, tomato, coriander salsa

Fish & Chips (971kcal) £36
Beer-battered Atlantic cod, served with triple-cooked chips, tartare sauce, mushy peas and lemon

Pan Roasted Wild Sea Bass (475kcal) £48
Green curry sauce, sautéed tender stem broccoli, seaweed salad, keta caviar and a side of Jasmine Thai rice

Meat

Corn-fed Chicken Breast (447kcal) £38
served with carrot and vanilla purée, spring vegetables, orange reduction, polenta and chicken jus

Hereford Beef Filet (200g) (791kcal) £52
Hereford 24-days-aged beef filet, roasted sand carrots, and caramelized onion, pommes paille, mustard jus.

Dukkah Crusted Rack of lamb (680kcal) £48
Artichoke puree, sauteed peas and edamame beans, cauliflower with potato fondant and mint jus

Side Dishes

French Fries (241kcal)

Steamed Vegetables (63kcal)

Triple-cooked Chips (171kcal)

Mashed Potatoes (423kcal)

Truffle Mashed Potatoes (455kcal)

Sweet Potato Fries (243kcal)

Mixed Salad (26kcal)

Steamed Rice (176kcal)

Cherry Tomatoes and Red Onion (22kcal)

£5 supplement

Pizza

Margherita (v) (861kcal) £21
Plum tomato sauce, oregano, mozzarella and fresh basil

Pepperoni (1148kcal) £29
Pepperoni, plum tomato sauce, oregano and mozzarella

Additional ingredients: £3 supplement
Prosciutto crudo, roasted broccoli, peppers, prawns, chicken or pineapple

Pasta

Spaghetti or penne served with freshly grated aged Parmesan and the sauce of your choice:

Bolognese (1046kcal)
Slow-cooked minced beef in rich traditional tomato sauce

Carbonara (1382kcal)
Creamy sauce with pancetta, parmesan and freshly grounded black pepper

Tomato and Basil (vg) (765kcal)
Slow-cooked plum tomato sauce with basil

Spinach and Ricotta Tortelloni (405kcal) £7 supplement
Asparagus puree, cherry tomatoes, tomato sauce and cured lemon with bee pollen and Aged Parmesan

Please contact In-Room Dining for further information on brown and gluten-free pasta options.

Asian Menu

11:30hrs to 23:00hrs

Prawn Crackers (157kcal) <i>Sweet chilli sauce and herb mayonnaise</i>	£8
Chinese Chicken Sweet Corn Soup (282kcal)	£16
Thai Green Curry <i>Pea aubergine, bamboo shoot, courgettes and coriander served with fragrant jasmine Thai rice</i>	
With vegetables (250kcal)	£30
With chicken (326kcal)	£35
With tiger prawns (306kcal)	£37
Nasi Goreng <i>Indonesian fried rice cooked with sambal sauce, sunny-side-up egg, vegetables and ginger, served with satay sauce</i>	
With chicken satay (569kcal)	£35
With prawn satay (479kcal)	£37
Chicken Tikka Masala (781kcal) <i>Chicken tikka masala thighs coated with a creamy masala sauce, served with basmati rice, sliced cucumber and tomato, naan bread, raita and mango chutney</i>	£35
Sweet and Sour Chicken (149kcal) <i>Hongkong style sauce, pineapple, onions and sweet peppers, served with fragrant Jasmine Thai rice</i>	£35
Black Bean Beef (502kcal) <i>24-day aged rump of beef cooked in rich black bean sauce, peppers, spring onions, sesame served with jasmine rice</i>	£38
Biryani (771kcal) <i>Baked under a naan bread with Indian spices and saffron rice, served with raita, mint and mango chutney</i>	
With chicken	£35
With lamb	£36
Crispy Tofu (vg) (380kcal) <i>Cooked tofu with rich black bean sauce, peppers, spring onions, sesame served with jasmine rice.</i>	£30

Desserts

11:30hrs to 23:00hrs

Cheese (v)

£21

Selection of artisan cheeses, served with artisan chutney, grapes and crackers (1193kcal)

Sweet

£16

Cookies and Cream (v) (440kcal)

Warm chocolate chips cookie with milk Tahitian vanilla sorbet

Caramelized Banana Millefeuille (231kcal)

Vanilla Chantilly cream, spiced banana sorbet

Mascarpone and Rhubarb Cheesecake (381kcal)

Strawberry Sichuan pepper gel with basil sorbet

Tainori Chocolate and Dulce de Leche Parfait (578kcal)

Passion fruit sorbet

Sticky Toffee Pudding (v) (987kcal)

Medjool dates with caramel sauce and vanilla ice cream

Coconut Pannacotta (203kcal)

Diced Tropical fruit with mango sorbet (vegan)

Tahitian Vanilla Crème Brulée (v) (540kcal)

Sable with mixed berries

Homemade Ice Cream & Sorbet

£5 per scoop

Ice Cream Selection (v)

Vanilla (108kcal), Chocolate (154kcal) and Pistachio (157kcal)

Sorbet Selection (vg)

Strawberry (163kcal), Mango (118kcal), and Lemon (126kcal)

Afternoon Tea

12:00hrs to 18:00hrs

Our award-winning Afternoon Tea which is served in
The Rosebery can now be enjoyed in the
comfort of your own room.

Enjoy a wonderful selection of delicate sandwiches,
hand-made pastries, delicious cakes, scones and
an exquisite selection of teas.

For more information on our seasonal Afternoon Tea and the calorie
information please call our In-Room Dining team.

£75 per person

Enhance your Afternoon Tea
experience with half bottle of
Ruinart Blanc de Blancs
Champagne

£75 supplement

Children's Menu

11:30hrs – 23:00hrs

Mains

Penne or Spaghetti <i>served with your choice of sauce: Bolognese, Carbonara, Cheese or Tomato</i>	£14
Cheeseburger (246kcal) <i>Homemade brioche bun, minced beef chuck and cheddar cheese, served with French fries</i> In consideration of UK government guidelines children's burger are cooked well-done	£15
Chicken Nuggets (286kcal) <i>Homemade fried chicken nuggets, served with French fries</i>	£14
Melted Cheese Sandwich (v) (201kcal) <i>Toasted white bread and cheddar cheese, served with French fries</i>	£12
Cod Fish Fingers (242kcal) <i>served with baked beans and mashed potato</i>	£16
Pan-seared Chicken Breast (259kcal) <i>served with steamed rice and mixed vegetables</i>	£17

Desserts

Caramel Sundae (743kcal) <i>Vanilla ice cream sundae, Chantilly cream, chocolate pearl and caramel coulis</i>	£9
Chocolate Brownie (1194kcal) <i>Chocolate brownie, whipped chocolate and vanilla ice cream</i>	£9
Fresh Sliced Fruits or Mixed Berries	£9

Homemade Ice Cream & Sorbet

£5 per scoop

Ice Cream Selection (v) <i>Vanilla (108kcal), Chocolate (154kcal) and Pistachio (157kcal)</i>
Sorbet Selection (vg) <i>Strawberry (163kcal), Mango (118kcal), and Lemon (126kcal)</i>

Late Night Menu

23.00hrs – 05.00hrs

Starters

Duck Rolls *or* Vegetable Spring Rolls

Aromatic duck, quinoa served with hoisin pear sauce

4 pieces (416kcal)

£16

6 pieces (624kcal)

£22

Hummus (vg) (428kcal)

£16

Chickpea purée, tabini, and lemon juice, served with pitta bread and extra virgin olive oil

Corn-fed Chicken and Vegetable Soup (309kcal)

£16

Roasted chicken broth with vegetables, potatoes and cornfed chicken, served with sourdough bread

Mains

Rosebery Caesar Salad (509kcal)

£26

Seasonal lettuce, smoked anchovies, cherry tomatoes, aged Parmesan cheese and sourdough croutons.

With roasted corn-fed chicken (719kcal)

£7

With tiger prawns (719kcal)

£9

Traditional Club Sandwich (810kcal)

£29

Corn-fed chicken breast, streaky bacon, fried egg, lettuce, beef tomato and mayonnaise, on your choice of white or brown toast and served with French fries

Falafel Wrap (v) (416kcal)

£24

Khobez bread, homemade falafel, hummus, Lebanese pickles, lettuce, beef tomato, red onion, raita, and garlic sauce served with French fries

The Mandarin Burger (1024kcal)

£28

Hereford 21-days-aged beef chuck, homemade ketchup, pickles, lettuce, beef tomato and confit onion with French fries

Add cheddar (83kcal), streaky bacon (69kcal) or fried egg (83kcal)

£3 each

Please note our burgers are served medium-well as standard to meet UK government guidelines.

Fish & Chips (971kcal)

£36

Beer-battered Atlantic cod, served with triple-cooked chips, tartare sauce, mushy peas and lemon

Pizza

Margherita (v) (861kcal) £21
Plum tomato sauce, oregano, mozzarella and fresh basil

Pepperoni (1148kcal) £29
Pepperoni, plum tomato sauce, oregano and mozzarella

Pasta £24

Spaghetti or penne served with freshly grated aged Parmesan and the sauce of your choice:

Bolognese (1046kcal)
Slow-cooked minced beef in rich traditional tomato sauce

Tomato and Basil (vg) (765kcal)
Slow-cooked plum tomato and basil

Please contact In-Room Dining for further information on brown and gluten-free pasta options.

Cheeses £21

Selection of artisan cheeses, served with artisan chutney, grapes and crackers (1193kcal)

Sweet £16

Sticky Toffee Pudding (v) (987kcal)
Medjool dates with caramel sauce and milk ice cream

Tahitian Vanilla Crème Brulée (v) (540kcal)
Sable with mixed berries

Homemade Ice Cream & Sorbet £5 per scoop

Ice Cream Selection
Vanilla (108kcal), Chocolate (154kcal) and Pistachio (157kcal)

Sorbet Selection
Strawberry (163kcal), Mango (118kcal), and Lemon (126kcal)

Beverage Selection

24-hours

Soft Drinks

Coca Cola (330ml) (74kcal)	£7	Diet Coke (330ml) (43kcal)	£7
Sprite (330ml) (14kcal)	£7	Coke Zero (330ml) (1kcal)	£7
Lemonade (200ml) (70kcal)	£6	Soda Water (200ml) (0kcal)	£6
Tonic Water (200ml) (56kcal)	£6	Ginger Ale (200ml) (68kcal)	£6
Red Bull (250ml) (110kcal)	£7		

Water

Sparkling

Sparkling Mineral Water £8

Still

Still Mineral Water £8

All our waters are served in 750ml bottles

Beers & Ciders

Asahi, Japan, 330ml (5%)	£9
Samuel Smith's organic lager, England, 355ml (5%)	£9
Samuel Smith's organic pale ale, England, 355ml (5%)	£9
Beck's alcohol free, Germany, 275ml (0.05%)	£9
Samuel Smith's organic cider, England, 550ml (5%)	£9

Cognacs

Hennessy Fine de Cognac (40%)	£11.50
Courvoisier VSOP (40%)	£15
Hennessy XO (40%)	£45

Gins

Hendrick (41.4%)	£14
Gin Mare (42.7%)	£15
Tanqueray 10 (47.3%)	£16
Monkey 47 (47%)	£19

Vodkas

Snow Queen (40%)	£12
Belvedere (40%)	£13
Grey Goose (40%)	£16
Stolichnaya Elit (40%)	£19

Rums

Matusalem Platino (40%)	£11
Diplomatico Reserva Exclusiva (40%)	£14
Ron Zacapa Centenario 23 (40%)	£19
Santa Teresa 1796 (40%)	£20

Tequilas

Casamigo's Blanco (40%)	£16
Casamigo's Reposado (40%)	£19
Casamigo's Anejo (40%)	£21
Jose Cuervo Reserva De La Familia (38%)	£44
Don Julio 1942 (38%)	£45
Clase Azul Reposado (40%)	£65

Whiskies

Malt Whiskies

Glenmorangie 10 years (40%)	£18
Lagavulin 16 years (43%)	£26
Glenmorangie 18 years (43%)	£29
Macallan 12 years Sherry Oak Cask (40%)	£26
Yamazaki 12 years (43%)	£52
Macallan 18 years Sherry Oak Cask (43%)	£89

Blended Scotch Whiskies

Johnnie Walker Black Label (40%)	£14
Chivas Regal 18 years (40%)	£23
Johnnie Walker Blue Label (40%)	£43
Johnnie Walker King George V (43%)	£135

Irish Whiskies

Jameson Black Barrell (40%)	£15
Redbreast 15 years (46%)	£29

American/Rye

Maker's Mark (45%)	£13
Basil Hayden (40%)	£21
Jack Daniel's Single Barrell (45%)	£15
Whistle Pig 10 years Rye (40%)	£24

Liqueurs

Amaretto Disaronno (28%)	£9
Bailey's Irish Cream (17%)	£9
Grand Marnier (40%)	£9
Sambuca White (40%)	£9
Montenegro (23%)	£9

*In accordance with the 1995 Weights and Measures Act,
In-Room Dining standard measures are 50ml for spirits.*

Mini-Bar

Alcoholic Beverages

Champagnes

Ruinart Blanc de Blancs, Brut, 375ml	£75
Moët & Chandon Rosé, Brut	£65

Wines

2018 Pouilly Fumé, 375ml <i>Château de Tracy</i> <i>Loire Valley, France</i>	£42
2015 Legende De Lafite, 375ml <i>Baron Philippe de Rothschild</i> <i>Bordeaux, France</i>	£38

Beers

Asahi, 330ml	£9
Samuel Smith's Organic Lager, 355ml	£9

Spirits

Balvenie, 50ml	£11.50
Glenfiddich, 50ml	£11.50
Jack Daniel's, 50ml	£11.50
Sipsmith, 50ml	£11.50
Snow Queen, 50ml	£11.50
Hennessy, Fine de Cognac, 50ml	£11.50
Hennessy XO, 50ml	£40

Soft Drinks

Mineral Water

Perrier, 330ml

Evian, 330ml

Juices

Luscombe - Organic Orange Juice, 240ml

Luscombe - Organic Apple Juice, 240ml

Sodas

Coca Cola, 330ml

Diet Coke, 330ml

Red Bull, 330ml

Nix & Kix, 250ml

Lemonade, 200ml

Ginger Ale, 200ml

Tonic Water, 200ml

Snacks

William Curley - Caramel Mou

William Curley - Sea Salt Caramel

William Curley - Praline Milk Chocolate

William Curley - House Milk

William Curley - House Dark 70%

Pistachio

Jumbo Cashews

Salted Almonds

Wasabi Peanuts

Caramelised Peanuts

Baked Nuts and Fruits

Jellybeans

Chocolate Raisins

For calorie information please see item packaging.

We would be delighted to customise the items available within your mini-bar accordingly to your preference, please let us know should you wish for a bespoke arrangement.