In Room
Dining

In Room Dining

Mandarin Oriental Hotels have long been renowned for their excellence and innovation in fine dining. At Mandarin Oriental Hyde Park 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, fruit, 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 experience in the comfort of your own 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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Breakfast **1**
(Available from 05.00hrs – 12.00hrs)

Light Snacks **7**
(Available from 11.00hrs – 23.00hrs)

A la Carte Menu **8**
(Available from 12.00hrs – 23.00hrs)

Afternoon Tea **14**
(Available from 15.00hrs – 18.00hrs)

Children's Menu **15**
(Available from 12.00hrs – 23.00hrs)

Late Night Menu **16**
(Available from 23.00hrs – 06.30hrs)

Arabic Menu **18**
(Available from 12.00hrs – 22.00hrs)

Wine List **22**
(Available 24 hours)

Tea Selection **28**
(Available 24 hours)

Beverages **31**
(Available 24 hours)

Dishes marked with a * may contain traces of nuts or nut oils, however we are able to cook these dishes without nuts or nut oil should you wish. Should you have any allergies please inform our In Room Dining coordinators. Please be advised that all prices are inclusive of VAT, and a further discretionary service charge of 12.5% will be added to your bill.

BREAKFAST
Available from 5.00hrs – 12.00hrs

BREAKFAST BEVERAGES

Specially blended coffee
Decaffeinated coffee
Indian or China tea selection
Herbal infusion selection
Hot chocolate
Espresso or cappuccino
Fresh full fat, semi, skimmed or soya milk

£,6 each

FRESH JUICES

Orange	Apple
Grapefruit	Mango
Pineapple	Tomato
Cranberry	Carrot

Watercress, spinach and pineapple
Detox Juice - Carrot, apple and ginger

£,7 each

SMOOTHIE

Fresh strawberry and banana smoothie
Seasonal smoothie

£,7 each

FRESH FRUIT

Mango
Papaya
Exotic fruit platter
Seasonal mixed berries
Choice of fruit

£,12 each

CEREALS

Cornflakes	Bircher Muesli
Branflakes	Frosties
All-Bran	Pecan Crunch
Rice Krispies	Coco Pops
Shreddies	Strawberry Crunch
Granola	Porridge

£,7 each

YOGURTS

Plain
Low fat
Fruit
Greek

£,6 each

HOMEMADE BAKERY BASKET

Croissants
Danish pastry selection
Chocolate or fruit muffins

£,6 each

Brown or white toast	*£,6*
Toasted bagels	*£,6*
Toasted English muffins	*£,6*
Homemade bakery basket and toast	*£,12*

All served with butter, honey, homemade strawberry jam and orange marmalade from Pembrokeshire

SET BREAKFASTS

Continental Breakfast

Your choice of:

- Freshly squeezed juice or smoothie
- White or brown toast
- Bakery basket
- Tea, coffee or a hot chocolate

£24 per person

Traditional English Breakfast

A Continental Breakfast with your choice of:

- Fresh fruit
- Cereal
- Omelette with your choice of fillings
  or
  Scrambled, poached, fried or boiled eggs
  Served with dry cured back bacon, sausages, black pudding, field mushrooms and vine ripened plum tomatoes

£32 per person

Children's Breakfast

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

£14 per person

Mandarin Oriental Fitness Breakfast

Your choice of:

- Freshly squeezed detox or watercress, spinach and pineapple juice
- Exotic fruit platter, grapefruit or orange segments
- Poached eggs, grilled tomatoes and field mushrooms on toasted granary bread

  or

  Egg white omelette with your choice of fillings
- Tea, coffee or a hot chocolate

Served with low calorie toast, margarine and sugar free jams

£31.00 per person

Japanese Breakfast	**和朝食**
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
Dried seaweed	焼き海苔
Pickled vegetables	香の物
Miso soup	味噌汁
Steamed Japanese rice	白ご飯
Green tea	緑茶

£35 per person

お一人様35ポンド

Chinese Breakfast	**中式早餐**
Congee	粥；稀饭
Soybean 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
Green tea	绿茶

£35per person

每位35英镑

BREAKFAST FAVOURITES

Two eggs cooked to your choice: scrambled, poached, fried or boiled

Three eggs or egg-white omelette with your choice of fillings:
Ham, Herbs, Swiss cheese, Mushroom, Tomato, Spinach, Peppers, Onion

All of the above served with your choice of dry cured back bacon, sausage, black pudding, tomatoes, mushrooms and your selection of toast.
Our eggs are free range from Sussex *£18*

Grilled oak smoked kippers with tomatoes, mushrooms, lemon and parsley butter *£20*

American pancakes, strawberries, maple syrup and streaky bacon *£18*

American waffles, strawberries, maple syrup and whipped cream *£18*

Scrambled eggs, Scottish smoked salmon, toasted brioche *£20*

Corned beef hash, fried eggs, grilled tomato and mushrooms *£20*

French toast cooked in honey butter with strawberries and maple syrup *£18*

Toasted bagels, Scottish smoked salmon and Philadelphia cream cheese *£20*

Eggs Benedict, two poached eggs on toasted English muffin with grilled ham and Hollandaise sauce *£20*

Breakfast steak served with fried eggs, bacon, mushrooms and tomatoes *£24*

BREAKFAST SIDE ORDERS

Dry cured back or streaky bacon	*£10*
Beef, pork or chicken sausages	*£10*
Grilled mushrooms and tomatoes	*£8*
Hash browns	*£6*
Baked beans	*£6*

LIGHT SNACKS

Available from 11.00hrs – 23:00hrs

Minute steak grilled over the wood fire, served on
ciabatta bread with fried onions, French Dijon mustard
served with french fries *£22*

Wood-grilled beef burger in a sesame bun with lettuce, tomato,
pickle and sweet onion served with thick cut chips
and your choice of cheese, bacon or avocado
All burgers are 100% pure Scottish beef, 250g [8oz] *£20*

Club Sandwich
Bacon, chicken, lettuce tomato and egg on white toast
served with french fries *£20*

Vegetarian Club Sandwich
Avocado, peppers, Pecorino cheese, lettuce, egg, tomato,
mayonnaise on white toast served with french fries *£19*

Traditional Triple Sandwich
Three layers of white or brown bread with fillings of
your choice:

Cheese	Ham
Roast beef	Scottish smoked salmon
Tuna	Cucumber
Tomato	Egg and cress

Toasted or untoasted *£16*

A LA CARTE MENU

Available from 12.00hrs – 23.00hrs

SALADS

Caesar salad served with coddled egg, anchovies, croutons, Parmesan cheese and Caesar dressing:	
Plain	*£14*
Wood grilled chicken	*£17*
Scottish smoked salmon	*£18*
Tossed mixed organic leaves, cherry tomatoes, asparagus, cucumber, avocado and aged balsamic vinaigrette*	*£14*
Tossed rocked leaves with aged balsamic dressing* and freshly grated Parmesan	*£14*
Sliced vine ripened Roma tomatoes, buffalo mozzarella, mixed organic leaves, balsamic dressing and pesto*	*£16*

Optional salad dressings: Thousand Island dressing, Italian dressing, Caesar dressing or blue cheese dressing, olive oil and balsamic vinegar.

CAVIAR

Available 24 hours

Beluga 50gm

£600

or

Sevruga 50gm

£350

Served with blinis and Melba toast
Sour cream, chopped onions,
parsley and grated egg

Sommelier's Choice

2002 CRISTAL
by Louis Roederer, Brut *£375*

STOLICHNAYA ELIT *£247*

Dishes marked with a * may contain traces of nuts or nut oils

SOUPS

Tom Yam Goong
Spicy Thai broth with tiger prawns, lemongrass,
straw mushrooms, chilli and coriander *£16*

Wonton Soup
Chinese noodles, wontons, barbeque pork, pak choi,
and yellow chives *£16*

Minestrone soup with vegetables, Tuscan beans and pesto *£13*

Cream of chicken soup *£13*

Cream of tomato soup *£13*

STARTERS

Coarse country Pâté with foie gras, truffle juice, pork
with celeriac and apple salad *£15*

Charcuterie Plate
A tasting of cold specialities, hors d'oeuvres, pickles and mustards *£18*

Sashimi with new season asparagus, chillies and yuzu ponzu dressing*
Salmon *£16*
Bluefin tuna *£18*
Mixed *£18*

Steamed and fried dim sum, chilli and soy sauce *£18*

Chinese vegetable spring rolls with sweet chilli sauce *£15*

Peking duck spring rolls with cucumber, spring onion
and hoi sin sauce *£16*

Lobster and shrimp cocktail, shredded iceberg lettuce,
cocktail sauce with lemon and brown bread *£24*

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Scottish smoked salmon served with capers, chopped onion, lemon, brown bread and butter *£18*

PIZZAS

Pizza Margherita
Thin based pizza with plum tomato sauce, mozzarella and fresh basil *£18*

Parma Ham Pizza
Thin based pizza with plum tomato sauce, mozzarella, fresh basil and thinly sliced Parma ham *£20*

Chorizo Pizza
Thin based pizza with plum tomato sauce, mozzarella, fresh basil, chorizo sausage, Parmesan, roast peppers and rocket leaves *£20*

All of our pizzas are baked to order in our wood fire oven. You can add the following ingredients to your liking:

Parma Ham	*Tuna*
Salami	*Mushrooms*
Chorizo	*Onion*
Sausage	*Peppers*
Shredded Beef	*Sweet Corn*

£3 per topping

DAILY SPECIAL
Available from 12.00hrs – 23.00hrs

Please contact our In Room Dining coordinators; who will be delighted to tell you all about our latest gastronomic suggestions

PASTAS AND RISOTTO

Seafood Tagliolini
Durum wheat tagliolini with sautéed prawns, lobster,
mussels and squid with tomato sauce *£25*

Penne Arrabiata
Durum wheat penne, tomato sauce, fresh coriander,
red and green chillies *£20*

Your choice of durum wheat pasta and homemade sauce:

Spaghetti	Carbonara
Penne	Bolognese
Linguini	Napoletana

Served with freshly grated Parmesan *£20*

Risotto ai Funghi
Creamy risotto enriched with fragrant wild mushrooms,
butter and Parmesan *£22*

ASIAN SPECIALITES

Tandoori Chicken
Chicken cooked over charcoal in the tandoor served with
basmati rice flavoured with cashews,
mango chutney and mint yoghurt* *£25*

Pad Thai
Wok fried noodles with tiger prawns or chicken, chilli sauce,
tamarind, peanuts, fresh lime and coriander* *£24*

Thai Green Curry
Coconut milk with authentic spices, Thai basil,
chillies and steamed rice* *chicken or vegetarian* *£23*

Indonesian Nasi Goreng
Spicy wok fried rice with shrimp, chicken and chillies mixed satay,
prawn crackers, soft fried egg and peanut sauce* *£24*

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FIRE GRILL AND OVEN

Miso marinated Alaskan black cod cooked in our wood burning oven,
flavoured with Japanese ginger and lemon served with jasmine rice *£30*

Wood-grilled Dover sole with buttered spinach,
new potatoes, asparagus and Hollandaise sauce *£38*

Fish and Chips
Deep-fried North Sea cod fillet in batter served with
thick cut chips, mushy peas and tartar sauce *£23*

Coq au Vin
Red wine braised chicken legs, lardons, mushrooms,
onions and spaetzle *£26*

Breaded veal escalope with buttered new potatoes and
seasonal vegetables, diced tomatoes and capers *£28*

Wood-grilled grain fed Scottish beef served with béarnaise sauce,
mushrooms, grilled tomato, spinach and thick cut chips
Rib Eye steak *250 g [9oz]* *£34*
Fillet steak *226 g [8oz]* *£36*

SIDE ORDERS

Basmati rice*	Fried rice
Hand cut chips	French fries
Pak choi	Buttered spinach
Buttered carrots	Broccoli or cauliflower
Green beans	Naan bread, garlic or plain

£6 each

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DESSERTS

Crème caramel, poached rhubarb with ginger snap

Chocolate tart, macerated raspberries, Grue Croustilliant

Pineapple mousse, carpaccio, coconut cream

Apple brûlée, muscavado and hazelnut crumble*

Chocolate, banana and pecan brownie, crème diplomate*

Fresh fruit salad

£,12 each

ICE CREAM

Vanilla
Strawberry
Chocolate
Lemon Meringue

£,10 each

SORBET

Lemon yoghurt
Raspberry
Passion white chocolate
Tropical fruits

All the above will be served on a bed of crumble

£,10 each

Cheese platter *£,14*

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A great British tradition in the comfort of your room

AFTERNOON TEA

Available from 15.00hrs –18.00hrs

Assorted finger sandwiches:
Cucumber cream cheese and mint
Salmon, coriander and crème fraîche
Crab and avocado
Egg with mayonnaise

♦

Freshly baked scones with Devonshire clotted cream, homemade strawberry jam and rose petal jelly

♦

Assorted homemade cakes and pastries

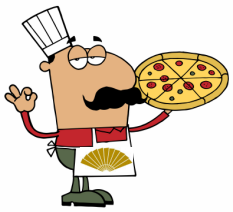
♦

Your choice of our selection of teas from around the world

£32 per person

Afternoon Tea for 2 persons
and half bottle of

MOËT & CHANDON BRUT
£90



CHILDRENS MENU

Available from 12.00hrs – 23.00hrs

Lightly blended vegetable soup	*£10*
Spaghetti with Bolognese or Napoletana sauce	*£13*
Gratinated macaroni cheese in cream sauce	*£13*
Pork sausages, thick cut chips and baked beans	*£13*
Breaded strips of chicken breast with thick chips and salad	*£15*
Pizza with cheese and tomato or ham and pineapple	*£13*
Fish n' Chips	*£13*
Bowtie pasta with salmon, basil and tomato	*£13*

DESSERTS

Brownie and Chantilly

Banana split

Fruit salad

Mixed fruit jelly and cream

£10 each

Children's Drinks

Premier Cru Milkshake
vanilla, chocolate or strawberry

Soda Pop Float
Lemonade or Coca–Cola with vanilla ice cream

£7 each

LATE NIGHT MENU

Available from 23.00hrs – 6.30hrs

LIGHT SNACKS

Minute steak grilled over the wood fire, served on
ciabatta bread with fried onions, French Dijon mustard
served with french fries *£22*

Wood-grilled beef burger in a sesame bun with lettuce,
tomato, pickle and sweet onion served with
thick cut chips and your choice of cheese, bacon or avocado
All burgers are 100% pure Scottish beef, 250g [8oz] *£20*

Club Sandwich
Bacon, chicken, lettuce tomato and egg on white toast
served with french fries *£20*

Vegetarian Club Sandwich
Avocado, peppers, Pecorino cheese, lettuce, egg, tomato,
mayonnaise on white toast served with french fries *£19*

Traditional Triple Sandwich
Three layers of white or brown bread, with fillings of your choice:

Cheese	Ham
Roast beef	Scottish smoked salmon
Tuna	Cucumber
Tomato	Egg and cress

Toasted or untoasted *£16*

Chinese vegetable spring rolls with sweet chilli sauce *£15*

Crispy Peking duck spring rolls, cucumber,
spring onion and hoi sin sauce* *£16*

Steamed and fried dim sum, chilli and soy sauce *£18*

SALADS

Tossed mixed organic leaves, cherry tomatoes, asparagus, cucumber,
avocado and aged balsamic vinaigrette* *£14*

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Ceasar salad served with coddled egg, anchovies, croutons,
Parmesan cheese and Ceasar dressing

Plain	*£14*
Wood grilled chicken	*£17*
Scottish smoked salmon	*£18*

SOUPS

Wonton Soup Chinese noodles, wontons, barbeque pork, pak choi, and yellow chives	*£16*
Cream of chicken soup	*£13*
Cream of tomato soup	*£13*

PASTAS AND MAIN COURSES

Your choice of durum wheat pasta and homemade sauce:

Spaghetti	Carbonara	
Penne	Bolognese	
Linguini	Napoletana	
Served with freshly grated Parmesan		*£20*

Wood-grilled Dover sole with new potatoes, asparagus, spinach and sauce Hollandaise	*£38*
Wood-grilled grain fed Scottish fillet steak served with béarnaise sauce, mushrooms, grilled tomato, spinach and thick cut chips	*£36*
Tandoori Chicken Chicken cooked over charcoal in the tandoor, basmati rice flavoured with cashews, mango chutney and mint yoghurt*	*£25*

DESSERTS

Selection of ice creams and sorbets

Crème caramel, poached rhubarb with ginger snap

Fresh fruit salad

Apple brûlée, muscavado and hazelnut crumble*

£12 each

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ARABIC MENU
العربيـــــة القائمـــــة
Available from 12.00hrs – 22.00hrs

ARABIC BREAKFAST
عــربى فطـــارا

Watermelon	بطيخ
Foules medames	فول مدمس
Black olives	زيتون
Arabic cheeses	جبنة حلوم
Pita breads	خبز
Mankiesh	مناقيش
Lebna	لبنة

£50 per person

SOUP
حساء

Lentil soup *£18*
شوربة العدس

LEBANESE COLD MEZZE
المـزة البـــاردة اللبنانيـــــــة

1. HUMMUS *£18*
حمص
Cooked chickpeas crushed with sesame oil and lemon juice

2. MOUTABALBABA GHANNOUJ *£18*
(متبل) بابا غنّوج
Baked aubergine with sesame oil and lemon juice

3. TABOULEH *£18*
تبولة
Parsley, tomatoes, onions, mint, crushed wheat, lemon juice and olive oil

4. VINE LEAVES *£19*
ق عنبـور
Vine leaves stuffed with rice, tomatoes and lemon juice

LEBANESE HOT MEZZE
المـزة الســـاخنة اللبنانيـــــــة

5. KIBBEH SHAMIYEH *£22*
كبة مقلية
Deep-fried meat and crushed wheat, stuffed with onions, meat and pine kernels

6. FALAFEL SALATEH *£22*
فلافل
Chickpea and broad bean paste with herbs and spices, deep-fried and served with salad and sauce

7. ARAYES *£22*
عرايس
Minced meat with parsley, charcoal–grilled served on Arabic bread

8. SAMBOUSEK CHEESE *£22*
سمبوسك جبنة
Pastry stuffed with Halloumi cheese, onion and dry mint

MEZZE SELECTION
الفحــم علـــى مشـــاوى

Our Lebanese Chef's selection of Hot and Cold Mezze served with Arabic bread

Moutabalbaba Ghanouj

Hummus

Tabouleh

Kibbeh Shamiyeh

Sambousek Cheese

Falafel

£45 per person

CHARCOAL GRILLED
اتـــىنـب

9. FARROUJ MOUSSAHAB *£37*
فروج مسحّب
Grilled baby chicken with garlic sauce

10. KASTALATE *£46*
كستلاتة
Grilled lamb cutlets with lettuce, tomato, garlic sauce and pita bread

11. KAPSA *£46*
كبسةلحمهأودجاج
Cubes of chicken or lamb mixed with sliced pepper and onions with tomato sauce and basmati rice served with naan bread

LEBANESE MIXED GRILL
المــزة اختيـــارات

Selection of succulent and tender charcoal-grilled meats on skewers served with garlic sauce and Arabic bread

LAHM MESHWI
Cubes of lamb
لحم مشوي

KAFTA HALABIEH
Minced meat, onions and parsley
كفتة حلبية

SHISH TAOUK
Marinated Chicken Fillets
طاووق

£55 per person

VEGETARIAN
المختلطـــــة اللبنانيـــــة الشـــــواية

12. AUBERGINE STEW *£35*
باذنجان بالبندورة
Aubergine in a tomato sauce with coriander, served with rice

FISH & SEA FOOD
الاســماك المـــاكولات البحريـــة و

13. RED MULLET *£46*
سلطان ابراهيم
Grilled or deep-fried red mullet

14. DOVER SOLE *£46*
دوفر صول
Grilled or deep-fried Dover sole

15. KING PRAWNS *£46*
قريدس
Charcoal–grilled or fried with garlic and coriander

16. SEA BASS *£46*
سيباسمقليأومشوي
Grilled or deep-fried sea bass served with chips and steamed rice

Our Lebanese Chef will be delighted to prepare any other dish of your choice with a little notice

الشيف اللبناني لدينا مستعد لتلبية اي طبق حسب الختياركم في وقت قصير

DESSERTS
الحلـــو

Selection of freshly made Arabic
Specialities available
تشكيلة من الحلويات العربية

£20

WINE LIST
Available 24 hours

CHAMPAGNE

Non Vintage	MOËT & CHANDON Brut Imperial Bin 11	*£65*
	LOUIS ROEDERER Brut Premier Bin 12	*£88*
	BOLLINGER Spécial Cuvée Brut Bin 13	*£98*
	KRUG Grande Cuvée, Brut Bin 16	*£260*
Vintage	2002 DOM PÉRIGNON by Moët & Chandon Brut Bin 14	*£265*
	2002 CRISTAL by Louis Roederer, Brut Bin 15	*£375*
Rose	MOËT & CHANDON Rosé Impérial Bin 17	*£82*
	BILLECART SALMON Rosé Brut Bin 18	*£115*
	LAURENT PERRIER Rosé Brut Bin 19	*£132*
HALF BOTTES	LAURENT PERRIER Brut NV Bin 20	*£44*
	KRUG Grande Cuvée, Brut NV Bin 21	*£135*
Rose	BILLECART SALMON Rosé Brut NV Bin 22	*£62*

WHITE WINE

France

Regional	2010 VIN DE PAYS D'OC Grenache Blanc & Sauvignon Blanc Mas de la Tour Bin 23	*£29*
Loire	2009 SANCERRE Chavignol Vincent Delaporte Bin 24	*£45*
	2007 POUILLY-FUMÉ Château de Tracy Bin 25	*£58*
Burgundy	2008 CHABLIS Domaine Adhémar Boudin Bin 26	*£55*
	2007 POUILLY-FUISSÉ Les Verchères Domaine Daniel Barraud Bin 27	*£68*
	2007 CHASSAGNE-MONTRACHET 1er Cru Les Morgeots Domaine Fernand & Laurent Pillot Bin 28	*£96*
Alsace	2007 MUSCAT D'ALSACE Rémy Gresser Bin 29	*£44*
Rhône	2009 CÔTES DU RHÔNE Château Haut-Musiel Bin 30	*£42*
	2008 CONDRIEU Les Chaillets Domaine Yves Cuilleron Bin 31	*£127*
Italy	2009 PINOT GRIGIO Cantina Valdadige, Vallagarina Bin 32	*£29*

New Zealand	2008 DOG POINT Sauvignon Blanc Marlborough Bin 33	*£42*
North America	2007 QUPÉ Viognier & Chardonnay Bien Nacido County, Santa Maria Valley, California Bin 34	*£50*
	2007 SHAFER VINEYARDS Chardonnay Carneros, California Bin 35	*£115*
Australia	2008 PIKES The White Mullet Clare Valley Bin 36	*£35*
South-Africa	2007 DOMBEYA Chardonnay Stellenbosch Bin 37	*£39*
ROSÉ WINE	2009 CHATEAU SAINTE MARGUERITE Cru Classé Côtes de Provence Bin 38	*£37*

RED WINE

France

Regional	2007 Vin De Pays de Hauterive Le Clos Domaine Sainte-Eugénie Bin 39	*£28*
Loire	2009 SAUMUR-CHAMPIGNY Domaine des Roches Neuves Bin 40	*£34*

Bordeaux	2007 DOMAINE MOREAU La Clef de Voûte Saint-Emilion Bin 45	*£49*
	2006 CHÂTEAU PERRON Lalande de Pomerol Bin 46	*£57*
	2004 FIEFS DE LAGRANGE Saint-Julien Bin 47	*£76*
	2002 CLOS DES LITANIES Pomerol Bin 48	*£155*
Rhône	2005 CÔTES DU RHÔNE Signargues Château Haut-Musiel Bin 41	*£36*
	2008 CROZES-HERMITAGE Domaine Les Chénets Bin 42	*£45*
Burgundy	2007 BOURGOGNE Pinot Noir Domaine Joèl Rémy Bin 43	*£39*
	2006 GEVREY-CHAMBERTIN Domaine Thierry Mortet Bin 44	*£88*
Italian	2007 CHIANTI CLASSICO Riseccoli Bin 49	*£46*
	2003 BRUNELLO DI MONTALCINO Conti-Constanti Bin 50	*£98*
Spain	2004 MARQUÉS DE VARGAS Reserva Rioja Bin 51	*£64*
North America	1999 DOMINUS Cabernet Sauvignon Napa Valley, California Bin 52	*£280*

Argentina

2008 ACHAVAL FERRER Malbec
Mendoza
Bin 53 *£46*

Australia

2007 JOHN DUVAL Shiraz 'Entity'
Barossa
Bin 54 *£58*

New Zealand

2007 TRINITY HILL Pinot Noir
'High Country', Hawkes Bay
Bin 55 *£56*

SWEET WINE

2006 TOKAJI CUVEE 'BOTOND'
Istvan Szepsy (500ml)
Bin 56 *£110*

HALF BOTTLES

White

2008 CHABLIS Domaine Adhémar
Boudin 1er Cru Fourchaumes
Burgundy
Bin 57 *£28*

2006 POUILLY-FUMÉ Château de Tracy
Loire Valley
Bin 58 *£30*

Red

2006 CHÂTEAU MONTAIGUILLON
Saint-Emilion
Bin 59 *£28*

2005 CHÂTEAU NEUF-DU-PAPE
Domaine Grand Veneur
Rhône Valley
Bin 60 *£39*

2003 BRUNELLO DI MONTALCINO
Conti-Constanti
Tuscany
Bin 61 *£48*

BY THE GLASS

White	2009 ALBARIÑO Valimiñor Rias Baixas, Spain	*£12*
	2009 SAUVIGNON BLANC Ata Rangi Martinborough, New Zealand	*£16*
Red	2008 MALBEC Catena Zapata Mendoza, Argentina	*£12*
	2007 CHIANTI ClASSICO Poggio Bonelli Tuscany, Italy	*£14*

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

CLASSICS

English Breakfast	Earl Grey
Darjeeling	Oolong
Russian	China
Pelham Mixture	Assam
Lapsang Souchong	

EXOTIC TEAS

Lotus flower	Mango Indian
Spice Tea Imperial	Vanilla

INFUSIONS

Peppermint	Camomile
Jasmine	Vervein

£6 each

SCENTED BLACKS

(Contains caffeine)

Hyde Park Breakfast

A signature robust blend of rich teas from India, Ceylon and China. Classic English Breakfast flavour carries phytonutrients and essential oils that promote circulation, digestive stimulation and improved concentration

£7

Earl Grey Organic

High–grown Ceylon and China black teas are combined with the smoky citrus notes of Bergamot fruit. An elegant relaxant and antiseptic, this is a full–flavoured classic cup

£7

Leaves of Provence™

Sophisticated herbs from Southern France, including verbena, lavender and mint, blended with distinctive fruits and China black teas to soothe the nervous and digestive system whilst providing an energetic balance

£7

Mandarin Rose Petal

Aromatic petals and rich black China tea leaves combined with delicate fruit essence and chocolate notes to soothe nerves, fortify digestion and increase vitamin C intake

£7

TISANES: HERBAL AND FRUIT BLENDS

(Caffeine free)

Camomile Citron™

This mélange of Egyptian camomile, citrus slices, lemongrass, rose hips, hibiscus and mint brings calm and balance, aiding digestion and providing vitamins B and C

£7

African Amber

The African Rooibos or red bush, blended with hibiscus and exotic fruits is rich in anti–oxidants, fortifying minerals and protein. Known to promote calm and relieve skin irritations, digestive disorders and respiratory ailments

£7

Verbena Mint Organic

The freshness of mint provides a perfect balance to the buttery richness and soft citrus notes of verbena in this soothing blend that aids digestion and relaxation

£7

CLASSIC AND SCENTED GREEN

(Contains light caffeine)

Green Tea Passion

Fragrant, delicate green teas are accented with tropical fruits, including guava, pineapple and strawberry. Healthy vitamins help fight colds, soothe digestion and reduce cholesterol

£7

Kyoto Rice™

Japanese Sencha tea leaves are blended with popped and toasted rice. This nourishing, brothy infusion is enriched with herbal and anti–oxidants, minerals and has a savoury, nutty flavour

£8

Jasmine Downy Pearls

Hand rolled leaves from artful pearls that evoke the scent of jasmine, immersing you in tranquillity of the mind and spirit whilst building the immune system

£10

BEVERAGE SELECTION
Available 24 hours

MILK & CHOCOLATE

Fresh whole, semi or skimmed milk
Hot or cold chocolate

COFFEES
All coffees can be regular or decaffeinated

Specially blended coffee
Espresso
Double Espresso
Cappuccino
Café Latte
Americano

£6 each

MILKSHAKES

Banana	Chocolate
Vanilla	Strawberry
Coffee	

£9 each

JUICES

Apple	Mango
Prune	Pineapple
Cranberry	Passion fruit
Peach	Tomato

£7 each

SOFT DRINKS

Coca–cola	Diet Coke	
Lemonade	Bitter lemon	
Tonic water	Ginger ale	
Soda water	Red Bull	*£6 each*

WATER

All of our waters are served in 0.75lt bottles

Sparkling:	*Still:*
Hildon	Hildon
Perrier	Evian
San Pellegrino	

£7 each

COCKTAILS

Bloody Mary
A generous measure of Vodka with tomato juice, Mandarin seasoning and a rib of celery

Pimms Cocktail
Pimms No.1, a touch of Plymouth gin and lemon juice with plenty of seasonal fruits and lemonade

Classic Martini
Gin or Vodka with a whisper of dry vermouth. Shaken or stirred, straight-up or on the rocks, lime or olives. The choice is yours

Margarita
Arette silver Tequila shaken with Cointreau, and fresh lemon juice

Brandy Alexander
Hennessy fine Cognac, dark chocolate liqueur and cream, shaken, strained and dusted with nutmeg

Manhattan
Bourbon and sweet vermouth stirred through with a touch of bitters. Served straight up

Starting at £18 each

Non Alcoholic Cocktails

Sunrise
Pink grapefruit, organic apple, passion fruit juice, topped with bitter lemon and a drop of grenadine

Fruity Ratatouille
Fresh forest fruit blended until smooth

£11 each

Subject to Mandarin Bar opening times

APPERITIFS

Martini Bianco, Rosso or Extra Dry

Campari

Ricard

£,10 each

COGNAC & ARMAGNAC

Hennessy fine de Champagne	*£,12*
Baron Sigognac, *20 y/o*	*£,16*
Courvoisier XO	*£,35*
Louis XIII	*£,195*

GIN

Bombay Sapphire	*£,10*
Hendrick's Unusual Gin	*£,12*
Tanqueray 10	*£,15*

VODKA

Wyborowa	*£,10*
Stolichnaya Gold	*£,12*
Grey Goose	*£,14*
Konik's Tail	*£,14*

RUM

Havana *3 y/o*	*£,10*
Appleton Estate V/X	*£,12*
Matusalem Gran Reserva	*£,12*

TEQUILA

Arette Blanco	*£,10*
Patron Anejo	*£,16*
Partida Reposado	*£,25*

WHISKY

Scotch Malt Whisky

Glenmorangie *10 y/o (Highland)*	*£,14*
Macallan *10 y/o (Speyside)*	*£,14*
Longmorn *16 y/o (Spyside)*	*£,18*
Laphroaig *10 y/o (Islay)*	*£,14*

Blended Scotch Whisky

Famous Grouse	*£,12*
Johnnie Walker Black Label	*£,12*
Chivas Regal – *Aged 12 years*	*£,12*
Johnnie Walker Blue Label	*£,42*

Irish Whiskey

Jameson	*£,12*

Bourbon & Tennessee Whiskey

Jack Daniel's	*£,10*
Elijah Craig *12 y/o*	*£,12*

LIQUEURS

Amaretto Luxardo	*£,10*
Bailey's Irish Cream	*£,10*
Drambuie	*£,10*
Grand Marnier	*£,10*
Sambuca	*£,10*

BEERS

Bishops Finger, Pale Ale *(England)*

Beck's *(Germany)*

Asahi *(Japan)*

Budweiser *(U.S.A)*

Tiger *(Singapore)*

Stella Artois *(Belgium)*

Magners Cider *(Ireland)*

Kaliber *alcohol free (England)*

Heineken *(Holland)* *£8 each*

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