In-Room Dining Menu

Breakfast

(Served from 6 am to 11:30 am)

Beverages

Juice of the Day | \$9.00

Selection of Orange, Grapefruit, Tomato, V-8, Cranberry, Apple, Prune, Carrot or Pineapple \$6.00

Milk Selections | \$4.00

Whole, 2%, Skim, Chocolate, Soy

Hot Tea Selections | \$6.00

English Breakfast, Earl Grey, Green, Chamomile, Citrus Mint, Ginger, Decaffeinated

Regular or Decaffeinated Coffee | Small \$6.00 | Large \$9.00

Cappuccino, Espresso, Café Cubano, Café con Leche, Hot Chocolate | \$5.00

Double Espresso | \$6.00

Soft Drinks | \$5.00

Mineral Water | Small \$5.00 | Large \$8.00

Morning Starters

Ruby Red Grapefruit Cocktail | \$9.00

Tropical Fruit Plate with Fresh Berries | \$15.00

Seasonal Berries | \$12.00

Low-fat Natural or Berry Yogurt | \$7.00 with Fresh Berries | \$11.00

Small Market Fruit Salad | \$7.00

Griddle Cakes, Waffles & Cereals

Cornflake Crusted Brioche French Toast \$15.00

Peaches, Whipped Cream Choice of Buttermilk, Whole Wheat or Blueberry Pancakes with Berries or Bananas | \$19.00

Belgian Waffle | \$15.00

Fresh Berries, Mascarpone Cheese

Hot Oatmeal | \$8.00

Brown Sugar, Raisins

with Berries or Bananas | \$12.00

Selection of Dry Cereals | \$7.00 with Berries or Bananas | \$11.00

From the Bakery

Trio of Assorted Morning Pastries | \$8.00

Toasted Bagel | \$6.00

Cream Cheese

Choice of Toast | \$5.00

White, Whole Wheat, Rye, Seven Grain, Sourdough, Cinnamon Raisin or English Muffin with Butter and Preserves

Eggs & Specialties

Two Eggs, Any Style | \$16.00

Choice of Black Forest Ham, Applewood Smoked Bacon, Chicken Apple Sausage or Country Link Sausage, Selection of Toast

Three-Egg Omelet | \$16.00

Choice of Filling, Selection of Toast

Eggs Benedict | \$19.00

with Canadian Bacon

Smoked Salmon | \$21.00

Smoked Salmon | \$18.00

Cream Cheese, Red Onions, Tomato, Capers, Toasted Bagel

Grilled Kobe Churrasco Steak and Eggs | \$31.00

Any Style, Selection of Toast

Continental Breakfast | \$21.00

Fruit Salad Basket of Morning Pastries or Choice of Toast with Butter and Preserves, Regular or Decaffeinated Coffee, Tea or Milk, Orange or Grapefruit Juice

All American Breakfast | \$28.00

Fruit Salad Breakfast Potatoes Two Eggs, Any Style Choice of: Black Forest Ham, Applewood Smoked Bacon, Chicken Apple Sausage or Country Link Sausage White, Whole Wheat, Rye, Seven Grain, Sourdough, Cinnamon Raisin Toast or English Muffin with Butter and Preserves Regular or Decaffeinated Coffee, Tea or Milk, Orange or Grapefruit Juice

Health Mark Breakfast | \$23.00

Fruit Salad, Low Fat Yogurt, Specialty Muffin, Preserves, Regular or Decaffeinated Coffee, Tea or Milk, Orange or Grapefruit Juice

Japanese Breakfast | \$30.00

Teriyaki Salmon, Toasted Nori Seaweed, Nimono Vegetables, Torimaki, Miso Soup, Oshinko, Steamed Rice

Sides

Applewood Smoked Bacon, Black Forest Ham, Chicken Apple Sausage, Country Link Sausage or Canadian Bacon | \$9.00

Breakfast Potatoes | \$5.00

All Day Dining

(Served from 11:30 am to 11 pm)

Soups & Salads

Miso Soup | \$7.00

Tofu, Scallions, Wakame

Tom Yum Gai Soup | \$10.00

Thai Hot and Sour Chicken Soup, Galang, Kaffir Lime, Lemongrass

She Crab Soup | \$11.00

Creamy Seafood Broth, Lump Crab, Tobiko Caviar

Mandarin Caesar Salad | \$14.00

with Grilled Chicken | \$19.00

with Jumbo Gulf Shrimp | \$24.00

with Grilled Skirt Steak | \$24.00

Organic Greens | \$12.00

Hearts of Palm, Sunflower and Pumpkin Seed Crunch, Oriental Vinaigrette

Crunchy Cashew Chicken Salad | \$18.00

Grilled Satay Chicken Breast, Napa Cabbage, Asian Greens, Fresh Strawberries, Crispy Noodles, Glazed Cashews, Citrus Soy-Ginger Vinaigrette

Heirloom Tomato | \$17.00

Cucumber, Feta Cheese, Balsamic Reduction, Basil Oil

Lobster and Avocado Martini | \$26.00

Creamy Japanese Mustard Dressing

Appetizers

Steamed Edamame | \$7.00

Hawaiian Sea Salt

Lotus Chicken Wraps | \$13.00

Stir Fried Julienne Chicken Breast, Sambal-Hoisin Sauce, Lettuce, Bean Sprouts, Mint and Basil

Jumbo Shrimp Cocktail | \$17.00

Cocktail Sauce

Corvina Ceviche | \$16.00

Peruvian Style

Tamarind and Garlic Chicken Lollipops \$14.00

Dim Sum (6 pieces)

All dim sum is served with sweet chili, sambal and soy chili dipping sauces.

Shrimp | \$17.00

Steamed Shrimp Dumpling

Chicken | \$16.00

Pan Seared Chicken Pot Sticker

Pork | \$19.00

Asian Style Barbeque Pulled Pork Dumpling

Assorted Dim Sum | \$19.00

Six Pieces of Your Choice

Sushi

Maki (Rolls)

Fresh Salmon Roll | \$10.00

Avocado, Cream Cheese

Brickell Roll | \$12.00

Smoked Salmon, Cream Cheese, Cucumber, Soybean Wrapper

Hamachi Roll | \$14.00

Jalapeño, Scallions

Crunchy Spicy Tuna | \$13.00

Zesty Tuna, Cucumber, Tempura Flakes

California Blue Crab Roll | \$14.00

Avocado, Cucumber, Masago

Tempura Dragonfly Shrimp Roll | \$15.00

Avocado, Masago, Bonito Flakes

Sambal Roll | \$15.00

Fresh Water Eel, Avocado, Crab Meat

Spider Roll | \$16.00

Tempura Soft Shell Crab, Masago, Asparagus

Lobster "Dragon" Roll | \$28.00

Maine Lobster, Asparagus, Avocado

Tiger Roll | \$15.00

Fresh Cooked Shrimp, Sundried Tomato,

Avocado, Jalapeño, Masago

Vegetarian Roll | \$11.00

Asparagus, Avocado, Burdock, Sundried Tomato, Cucumber Nigiri Sushi (per piece)

Unagi, Eel | \$6.00

Ebi, Shrimp | \$6.00

Sake, Salmon | \$6.00

Uni, Sea Urchin | \$7.00

Ikura, Salmon Caviar | \$6.00

Hamachi, Yellowtail | \$6.00

Maguro, Tuna | \$6.00

Sashimi (4 pieces)

Salmon | \$15.00

Hamachi, Yellow Tail | \$15.00

Maguro Ahi Tuna | \$15.00

Octopus | \$15.00

Toro (Bluefin Tuna Belly)

Toro Sashimi (5 pieces) | \$28.00

Toro Nigiri (per piece) | \$12.00

Toro with Jalapeño, Yuzu Soy Sauce | \$28.00

Specialty Dishes

Riceless Tuna Maki | \$17.00

Tuna Roll with Cucumber

Hamachi Negi | \$18.00

Slice of Hamachi Belly, Ginger, Scallions

Maguro Tataki | \$18.00

Seared Tuna, Diced

Drunken Shrimp | \$17.00

Sake Marinated Shrimp, Spicy Lime Sauce

Main Dishes

Sandwiches and Pizza

Roast Turkey Club | \$18.00

Applewood Smoked Bacon, Vine Ripe Tomatoes, Butter Lettuce, Avocado Aioli on Brioche with House Chips

Angus Beef Burger | \$23.00

Parmesan French Fries

Croque Monsieur | \$14.00

Classic French Ham and Gruyère Cheese in Brioche, Pomme Frites

Margherita Pizza | \$15.00

Sliced Tomato, Mozzarella, Fresh Basil

Pasta

Fettuccine Alfredo | \$16.00

Chicken Sausage, Spinach, Sundried Tomatoes

Rigatoni and Wagyu Beef Bolognese | \$22.00

Carrots, Onions, Plum Tomato Sauce, Ricotta Cheese

Spaghetti Pomodoro | \$16.00

Grape Tomatoes, Caramelized Onions, Roasted Garlic, Fresh Basil

Desserts

Strawberry Rhubarb Tart | \$9.00

Mandarin Oriental Key Lime Pie | \$9.00

Chocolate Dulce de Leche Cake | \$9.00

Cheesecake with Fresh Berries | \$9.00

Ice Cream and Sorbet Selection | \$8.00

Domestic and Imported Cheese Presentation | \$27.00

Asian Specialties

Pad Thai

Wok Fried Spicy Noodles, Fish Sauce, Bean Sprouts, Peanuts Vegetarian | \$17.00

Chicken | \$19.00

Shrimp | \$21.00

Seafood Fried Rice | \$29.00

Wok Fried Lobster, Shrimp, Scallops, Jasmine Rice, Edamame

Thai Curry Vegetables | \$22.00

Fresh Bamboo Shoots, Water Chestnuts, Broccolini, Carrots, Thai Eggplant in a Mild Green Curry and Coconut Milk Sauce

Grill

Roasted Tandoori Chicken | \$26.00

Boneless Chicken in Yogurt Spice Marinade, Coconut Curry Rice, Wilted Spinach and Roasted Tomatoes

Pan Seared Snapper and Shrimp | \$31.00

Sweet Corn, Veloute, Roasted Cauliflower Puree, Chef's Vegetables

Seared Beef Tenderloin | \$45.00

With Roasted Shallot Sauce, Wasabi Mashed Potatoes, Grilled Asparagus

Kurobuta Pork Chop | \$36.00

Hoisin and Maple Glaze, Roasted Kabocha Squash Puree, Braised Brussels Sprouts

Vegetarian and Gluten Free Menu

(All dressing and soy based sauces prepared with Gluten-Free Soy Sauce which meets the FDA's proposed guidelines for a gluten-free declaration.)

Soups and Salads

Miso Soup | \$7.00

Tofu, Scallions, Wakame

Tom Yum Gai Soup | \$10.00

Thai Hot and Sour Chicken Soup, Galangal, Kaffir Lime, Lemongrass

Mandarin Caesar Salad | \$14.00

Rice Flour Croûtons
with Grilled Chicken | \$19.00
with Jumbo Gulf Shrimp | \$24.00

with Grilled Skirt Steak | \$24.00

Heirloom Tomato Salad | \$17.00

Cucumber, Feta Cheese, Balsamic Reduction, Basil Oil

Appetizers

Steamed Edamame | \$7.00

Hawaiian Sea Salt

Lotus Chicken Wraps | \$14.00

Stir Fried Julienne Chicken Breast, Sambal-Hoisin Sauce, Lettuce, Bean Sprouts, Mint and Basil

Thai Beef | \$13.00

Grilled Marinated Sirloin, Cucumbers, Tomatoes, Red Onions

Falafel Chips | \$8.00

Fresh Salsa

Entrées

Pad Thai

Wok Fried Spicy Noodles, Fish Sauce, Bean Sprouts, Peanuts

Vegetarian | \$17.00

Chicken | \$19.00

Shrimp | \$21.00

Pan Seared Snapper and Shrimp | \$31.00

Sweet Corn, Veloute, Roasted Cauliflower Puree, Chef's Vegetables

Roasted Tandoori Chicken | \$26.00

Boneless Chicken in Yogurt Spice Marinade, Coconut Curry Rice, Wilted Spinach and Roasted Tomatoes

Stir Fried Beef and Vegetables | \$22.00

Quinoa Pomodoro Pasta | \$18.00

Little Fans Menu

Breakfast

(Served from 6 am to 11:30 am) apple juice, orange juice or milk accompanies all entreés

Cornflake Crusted French Toast | \$9.00 Maple Syrup

Silver Dollar Buttermilk Pancakes | \$9.00 Maple Syrup

Scrambled Eggs | \$10.00 Choice of Bacon or Sausage

All Day Dining (Served from 11:30 am to 11 pm)

Mandarin Kids Bento Box | \$16.00

Choice of Peanut Butter and Jelly Sandwich, Chicken Fingers with Honey Mustard, Hamburger, Grilled Cheese Sandwich or Tempura Shrimp Served with French Fries, Diced Fruit and Blondie

Build Your Own Pizza | \$9.00

Choice of Pepperoni, Sausage, Extra Cheese, Mushrooms, Peppers

Macaroni and Cheese | \$9.00 Macaroni Tossed in a Cheddar Cheese Sauce

Linguini and Meatballs | \$10.00 Linguini Tossed with Fresh Marinara and

Meathalls

Chicken Noodle Soup | \$5.00 In a Savory Chicken Broth

Desserts

Chocolate Sundae | \$5.00

two scoops of vanilla ice cream covered with chocolate sauce and whipped cream

Fresh Fruit and Sorbet | \$6.00

two scoops of sorbet with fresh seasonal fruit

Homemade Chocolate Chip Cookie or Fudge Walnut Brownie | \$3.00

Late Night Dining (Served from 11 pm to 6 am)

Miso Soup | \$7.00 Tofu, Scallions, Wakame

Margherita Pizza | \$15.00

Sliced Tomato, Mozzarella, Fresh Basil

Tamarind and Garlic Chicken Lollipops | \$14.00

Roast Turkey Club | \$18.00

Applewood Smoked Bacon, Vine Ripe Tomatoes, Butter Lettuce, Avocado Aioli on Brioche with House Chips

Croque Monsieur | \$14.00

Classic French Ham and Gruyère Cheese in Brioche, Pommes Frites

Angus Beef Burger | \$23.00

Parmesan French Fries

Mandarin Caesar Salad | \$14.00

with Grilled Chicken | \$19.00 with Grilled Skirt Steak | \$24.00 with Jumbo Gulf Shrimp | \$24.00

Three-Egg Omelet | \$16.00 Choice of Filling, Selection of Toast

Tropical Fruit Plate, Fresh Berries | \$15.00

Sake Selections	Glass	Bottle		
Mutsu "OH", Junmai 300ml		\$36		
Meibo Yowano Tsuki "Midnight Moon", Junmai-Ginjo 500ml	\$16	\$58		
Mutsu No Kura, Junmai-Daiginjo 300ml		\$59		
Hiko's, Nigori 300ml		\$29		
Wine Selections				
Champagne	Glass	Bottle		
Brut Non-Vintage				
Taittinger "Cuvée Prestige", Reims, Champagne, France	\$25	\$125		
Veuve Clicquot, Yellow Label, Reims, Champagne, France		\$170		
Pommery, Brut Rosé, Reims, Champagne, France	\$36	\$175		
Laurent-Perrier, Brut Rosé, Tours-sur-Marne, Champagne, France		\$177		
Tête de Cuvée Vintage				
MV Krug "Grande Cuvée", Reims, Champagne, France, 375ml	\$65	\$175		
Louis Roederer "Cristal", Reims, Champagne, France				
Taittinger "Cômtes de Champagne", Reims, Champagne, France				
Moët & Chandon "Dom Pérignon", Épernay, Champagne, France				
Veuve Clicquot "La Grande Dame" Rosé, Reims, Champagne, France				
Sparkling				
Roederer Estate, Brut Rosé, Anderson Valley, Mendocino, California	a	\$88		
Iron Horse, Classic Vintage Brut, Green Valley, Sonoma, California				
Col de Salici, Prosecco, Valdobbiadene, Italy \$14				
Simonnet-Febvre, Crémant de Bourgogne Rosé, France	\$16	\$70		

White Wine	Glass	Bottle
St. Supéry, Sauvignon Blanc, Napa Valley, California	\$15	\$60
August Kessler, Riesling, Mosel, Germany	\$14	\$55
J. Hofstätter, Pinot Grigio, Alto-Adige, Italy	\$15	\$60
Trimbach, Pinot Gris, Alsace, France	\$17	\$75
Joseph Drouhin, Chablis, France		\$75
Pali "Charm Acres", Chardonnay, Sonoma Coast, California	\$15	\$60
Grgich Hills, Fumé Blanc, Napa Valley, California		\$85
Susana Balbo "Crios", Torrontés, Salta, Argentina		\$50
Casa Lapostolle "Cuvée Alexandre", Chardonnay,		
Casablanca Valley, Chile		\$60
Terrebrune, Bandol Rosé, Provence, France		\$110
Cuatro Pasos, Rosé, Bierzo, Spain		\$55
Red Wine Château St. Michalla "Indian Walla"	Glass	Bottle
Château St. Michelle "Indian Wells", Merlot, Columbia Valley, Washington	\$14	\$58
Simi, Cabernet Sauvignon, Sonoma, California	\$14 \$12	\$50 \$50
Château La Clare, Bordeaux, France	J12	\$72
Banshee, Pinot Noir, Sonoma, California	\$17	\$82
Jordan, Cabernet Sauvignon, Sonoma County, California	ΨΙΊ	\$175
Hedges "CMS", Cabernet Sauvignon/Merlot/Syrah		Ψ1.0
Red Mountain, Washington		\$55
Pascual Toso "Las Barrancas", Malbec, Mendoza, Argentina		\$68
Cono Sur, Cabernet Sauvignon, Colchagua, Chile		\$75
Condado de Haza, Tempranillo, Ribera del Duero, Spain		\$85
La Rioja Alta "Viña Ardanza", Reserva, Tempranillo, Rioja, Spain		\$125
Feraud-Brunel, Côtes-du-Rhône, Rhône Valley, France		\$75
Susana Balbo, "Crios", Bonarda/Syrah, Mendoza, Argentina		\$55