

IN-ROOM DINING

Mandarin Oriental observes food safety standards. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.



- BREAKFAST -

6:00am - 11:00am

SIGNATURE

THE AMERICAN

Melon and Berries, Two Petaluma Farm Eggs Any Style, Choice of Duroc Ham, Hobbs Bacon, Chicken Apple Sausage or Maple Pork Sausage, Country Potatoes, Toast, Juice, Peet's Coffee or Jing Premium Tea \$31

THE MANDARIN ORIENTAL

Papaya and Berries with Lime, Steamed Dim Sum Selection, Soy Sauce, Chili Sauce, Juice, Peet's Coffee or Jing Premium Tea \$26

THE SPA

Vegetable Egg White Frittata with Fines Herbes, Melon and Berries, Multi Grain Toast, Peet's Coffee or Jing Premium Tea \$29

THE CONTINENTAL

Melon and Berries, Breakfast Pastries, Sweet Butter, Fruit Preserves, Juice, Peet's Coffee or Jing Premium Tea \$26

SMOKED WILD SALMON PLATTER

Tomato, Red Onion, Cucumber, Capers, Cream Cheese, Toasted Bagel \$22



EGGS

DUNGENESS CRAB BENEDICT

Dungeness Crab, Poached Petaluma Farm Eggs, Chervil Hollandaise Sauce, English Muffin, Country Potatoes \$28

TRADITIONAL EGGS BENEDICT

Duroc Ham, Poached Petaluma Farm Eggs, Chervil Hollandaise Sauce, English Muffin, Country Potatoes \$25

Two PETALUMA FARM EGGS ANY STYLE

Choice of Duroc Ham, Hobbs Bacon, Chicken Apple Sausage or Maple Pork Sausage, Country Potatoes, Toast \$22

THREE EGG OR EGG WHITE OMELETTE

Please select three:

Duroc Ham, Hobbs Bacon, Chicken Apple Sausage, Maple Pork Sausage, Smoked Wild Salmon, Baby Spinach, Oyster Mushroom, Caramelized Onion, Tomato, Bell Pepper, Spring Hill Organic White Cheddar, Gruyère, Parmigiano Reggiano, served with Country Potatoes, Toast \$25

Additional Ingredient + \$3

BREAKFAST BURRITO

Scrambled Petaluma Farm Eggs, Choice of Duroc Ham, Hobbs Bacon or Maple Pork Sausage, Spring Hill Organic White Cheddar, Salsa, Country Potatoes \$21



SWEET

BRIOCHE FRENCH TOAST

Berry Compote, Sweet Butter, Vermont Maple Syrup \$20

BUTTERMILK PANCAKES

Sweet Butter, Vermont Maple Syrup \$20 Berries, Bananas or Chocolate Chips \$23

ON THE SIDE

DUROC HAM HOBBS BACON TURKEY BACON CHICKEN APPLE SAUSAGE MAPLE PORK SAUSAGE \$9 each

BREAKFAST PASTRY CROISSANT ENGLISH MUFFIN TOAST Multi Grain, Rye, Sourdough, Wheat, White TOASTED BAGEL AND CREAM CHEESE \$6 each

FRUIT AND CEREAL

FRESH FRUIT PLATE

Melon and Berries \$18

BERRIES AND CHANTILLY CRÈME

\$16



Half Grapefruit \$9

Fruit Smoothie \$10

FRUIT SMOOTHIE WITH SOY PROTEIN BLAST \$12

PARFAIT

Melon and Berries, Greek Yogurt, House Made Mandarin Granola \$16

PLAIN OR FRUIT GREEK YOGURT

CEREAL

Cheerios, Kashi, Raisin Bran, Rice Chex, Shredded Wheat, Special K Whole, 2%, Skim, Almond or Soy Milk \$10 Sliced Bananas or Berries \$14

HOUSE MADE MANDARIN GRANOLA

\$12
Sliced Bananas or Berries
\$16

ORGANIC STEEL CUT OATMEAL

\$13 Sliced Bananas or Berries \$17





PEET'S UZURI AFRICAN BLEND BREWED COFFEE

Small Pot (two cups) \$8 Large Pot (four cups) \$12

AMERICANO OR ESPRESSO

\$6 Cappuccino or Latte \$8 Extra Shot \$3

JING PREMIUM TEA

English Breakfast, Earl Grey, Peppermint, Chamomile, Silver Needle White Jasmine, Jade Sword Green \$7

Pot of Ghirardelli Hot Chocolate \$8

FRESH SQUEEZED ORANGE JUICE OR GRAPEFRUIT JUICE \$7

JUICE OR LEMONADE

Apple, Carrot, Cranberry, Pineapple, Prune, Tomato, V-8 \$7

FRUIT SMOOTHIE

\$10

FRUIT SMOOTHIE WITH SOY PROTEIN BLAST \$12



MILK

Whole, 2%, Skim, Almond, Soy, Chocolate \$6

BOTTLED WATER

Voss Still or Sparkling San Pellegrino \$10

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda \$6

JING PREMIUM FRENCH PRESS ICED TEA \$7





11:00am – 11:30pm

STARTERS

SHRIMP COCKTAIL

Spiced Poached Shrimp, Curried Mayonnaise, Spicy Cocktail Sauce \$21

STEAMED DIM SUM SELECTION

Soy Sauce, Chili Sauce \$23

SPRING HILL ORGANIC WHITE CHEDDAR QUESADILLA

Flour Tortilla, Caramelized Onions, House Made Salsa, Sour Cream \$14 **CHICKEN**

+ \$4

GRILLED CHICKEN SATAY

Spicy Peanut Dipping Sauce \$14

CRISPY VEGETABLE SPRING ROLLS

Napa Cabbage Slaw, Sweet Chili Sauce \$16

WARM SPINACH AND ARTICHOKE DIP

Mascarpone, Parmigiano Reggiano, Pita Triangles \$12

TORTILLA CHIPS, GUACAMOLE AND SALSA



ARTISAN CALIFORNIA CHEESE

Grapes, Quince Paste, Artisan Bread \$20

SOUPS AND SALADS

WON TON SOUP

Chicken Won Ton, Char Siu Pork, Baby Bok Choy, Shiitake Mushrooms \$15

CLAM CHOWDER

Leeks, Red Potatoes, Thyme, Hobbs Bacon \$13

ORGANIC FARM GREENS

Sherry Vinaigrette \$12 **CHICKEN** + \$8 **SHRIMP** + \$12

HEARTS OF ROMAINE

Sicilian White Anchovies, Parmigiano Reggiano, Croutons, Caesar Dressing \$14 **CHICKEN** + \$8 **SHRIMP** + \$12



WILD SPINACH

Red Onion, Dried Cranberries, Pecans, Point Reyes Original Blue Cheese, Bacon Vinaigrette \$16 **CHICKEN** + \$8

CAPRESE

Bocconcini Mozzarella, Toybox Cherry Tomatoes, Arugula, Basil Pesto \$14

DUNGENESS CRAB LOUIS

Butter Lettuce, Sieved Egg, Hass Avocado, French Breakfast Radish, Classic Louis Dressing \$24

SANDWICHES

DUNGENESS CRAB ROLL

Butter Lettuce, Hass Avocado, Tarragon Aïoli, Brioche Roll, Hand Cut Kennebec Fries \$23

TUNA MELT

Local Albacore Tuna, Celery, Onion, Capers, Mayonnaise, Tomato, Spring Hill Organic White Cheddar, Sourdough, Hand Cut Kennebec Fries \$17

CLUB SANDWICH

House Roasted Diestel Turkey, Hobbs Bacon, Butter Lettuce, Hass Avocado, Tomato, Mayonnaise, Sourdough, Hand Cut Kennebec Fries \$20



GRILLED CHICKEN SANDWICH

Hass Avocado, Tomato, Whole Grain Mustard, Brioche Bun, Hand Cut Kennebec Fries \$20

FALLON HILLS RANCH BURGER

Fresh Ground Chuck, Brisket and Short Rib, House Made Pickles, Caramelized Onions, Hand Cut Kennebec Fries \$21 **Hobbs Bacon** + \$4

CLASSIC GRILLED CHEESE

Spring Hill Organic White Cheddar, Sourdough, House Made Pickles, Hand Cut Kennebec Fries \$15 **Tomato** + \$1 **Duroc Ham or Hobbs Bacon** + \$4

ENTRÉES

PAN SEARED WILD KING SALMON

Lentils du Puy, Peperonata, Parsley Oil \$32

ROASTED MARY'S FREE RANGE CHICKEN BREAST

Rosemary Mustard Spaetzle, Baby Kale, Madeira Pan Jus \$28

GRILLED BRANDT FARMS FLANK STEAK

Chimichurri, Brentwood Farms Corn Salsa, Roasted Cherry Tomatoes, Hass Avocado Purée \$32



Lo Mein

Shrimp, Roast Chicken, Char Siu Pork, Green Onion, Bean Sprouts, Egg \$24

BAKED MAC AND CHEESE

Spring Hill Organic Cheddar, Mascarpone, Parmigiano Reggiano, Mixed Greens \$20 **DUNGENESS CRAB AND HOBBS BACON** + \$8

MARGARITA PIZZA

Tomato, Mozzarella, Parmigiano Reggiano, Extra Virgin Olive Oil \$18

DESSERT

MOLTEN CHOCOLATE CAKE

Three Twins Vanilla Ice Cream \$12

TCHO CHOCOLATE CHIP COOKIES AND MILK \$12

APPLE CINNAMON TART

Three Twins Vanilla Ice Cream \$12

BANANA SPLIT

Caramel Sauce, Sea Salt \$12



MALTED MILKSHAKE

Three Twins Chocolate or Vanilla Ice Cream \$10

ARTISAN CALIFORNIA CHEESE

Grapes, Quince Paste, Artisan Bread \$20





BREAKFAST 6:00am – 11:00am

AMERICAN **B**REAKFAST

One Petaluma Farm Egg Any Style, Hobbs Bacon, Toast \$11

SILVER DOLLAR PANCAKES

Sweet Butter, Vermont Maple Syrup \$10

CEREAL

Cheerios, Kashi, Raisin Bran, Rice Chex, Shredded Wheat, Special K Whole, 2%, Skim, Almond or Soy Milk \$9

ALL DAY DINING

11:00am - 11:30pm

BREADED CHICKEN STRIPS

Choice of Sliced Fruit, Carrot and Celery Sticks or Hand Cut Kennebec Fries \$12

Two MINI BURGERS

Spring Hill Organic White Cheddar, House Made Pickles, Hand Cut Kennebec Fries \$12



BAKED MAC AND CHEESE

Spring Hill Organic Cheddar, Mascarpone, Parmigiano Reggiano \$10

GRILLED CHEESE

Choice of Sliced Fruit, Carrot and Celery Sticks or Hand Cut Kennebec Fries \$10

PB&J

Choice of Sliced Fruit, Carrot and Celery Sticks or Hand Cut Kennebec Fries \$10

TCHO CHOCOLATE CHIP COOKIES AND MILK \$10

THREE TWINS ICE CREAM SUNDAE

Caramel Sauce or TCHO Chocolate Sauce \$10



MOONLIGHT DINING

II:30pm – 6:00am

SOUPS, SALADS AND STARTERS

WON TON SOUP

Chicken Won Ton, Char Siu Pork, Baby Bok Choy, Shiitake Mushrooms \$15

DUNGENESS CRAB LOUIS

Butter Lettuce, Sieved Egg, Hass Avocado, French Breakfast Radish, Classic Louis Dressing \$24

HEARTS OF ROMAINE

Sicilian White Anchovies, Parmigiano Reggiano, Croutons, Caesar Dressing \$14 **CHICKEN** + \$8

SHRIMP COCKTAIL

Spiced Poached Shrimp, Curried Mayonnaise, Spicy Cocktail Sauce \$21

TORTILLA CHIPS, GUACAMOLE AND SALSA

ARTISAN CALIFORNIA CHEESE

Grapes, Quince Paste, Artisan Bread \$20



SANDWICHES AND PIZZA

SMOKED WILD SALMON PLATTER

Tomato, Red Onion, Cucumber, Caper, Cream Cheese, Toasted Bagel \$22

TUNA SALAD SANDWICH

Local Albacore Tuna, Celery, Onion, Capers, Mayonnaise, Tomato, Sourdough, Potato Chips \$17

CLUB SANDWICH

House Roasted Diestel Turkey, Hobbs Bacon, Butter Lettuce, Hass Avocado, Tomato, Mayonnaise, Sourdough, Potato Chips \$20

MARGARITA PIZZA

Tomato, Mozzarella, Parmigiano Reggiano, Extra Virgin Olive Oil \$18

DESSERT

MOLTEN CHOCOLATE CAKE

Three Twins Vanilla Ice Cream \$12

TCHO CHOCOLATE CHIP COOKIES AND MILK \$12

APPLE CINNAMON TART

Three Twins Vanilla Ice Cream \$12





Please allow one hour notice.

MORNING

7:00am – 11:00am Includes Melon and Berries, Whole Fruit, Juice, Peet's Coffee or Jing Premium Tea

SMOKED WILD SALMON BAGEL

Tomato, Red Onion, Cucumber, Caper, Cream Cheese

BREAKFAST CROISSANT

Scrambled Petaluma Farm Eggs, Hobbs Bacon, Spring Hill Organic White Cheddar \$30

AFTERNOON

I I:00am – 10:00pm Includes Mixed Greens, Potato Chips, Whole Fruit, Chocolate Chip Cookie, Still Water

TUNA SALAD SANDWICH

Local Albacore Tuna, Celery, Onion, Capers, Mayonnaise, Tomato, Sourdough \$17

CLUB SANDWICH

House Roasted Diestel Turkey, Hobbs Bacon, Butter Lettuce, Hass Avocado, Tomato, Mayonnaise, Sourdough

ROASTED VEGETABLE WRAP

Seasonal Vegetables, Mozzarella, Basil Pesto, Spinach Tortilla \$35



II:30am – 10:30pm Please allow four hours notice.

COLD

SHRIMP COCKTAIL

Spiced Poached Shrimp, Curried Mayonnaise, Spicy Cocktail Sauce \$36 per dozen

TORTILLA CHIPS, GUACAMOLE AND SALSA

\$24 serves four

ARTISAN CALIFORNIA CHEESE

Grapes, Quince Paste, Artisan Bread \$72 serves four

CHARCUTERIE

Cornichons, Assorted Mustards, Grissini \$72 serves four

VEGETABLE CRUDITÉ

\$40 serves four

HOT

CRISPY VEGETABLE SPRING ROLLS

Napa Cabbage Slaw, Sweet Chili Sauce \$28 serves four

GRILLED CHICKEN SATAY

Spicy Peanut Dipping Sauce \$36 two dozen



STEAMED DIM SUM SELECTION

Soy Sauce, Chili Sauce \$56 two dozen

SPICED ALMONDS \$36 per pound

BUTLER SERVICE \$100 per hour, four hour minimum

SETUP FEE \$25 for five or more guests



FROM THE CELLAR

GLASS

CHANDON BRUT

Napa Valley 187ml \$14

SWANSON PINOT GRIGIO

Napa Valley \$13

ROUND POND SAUVIGNON BLANC

Napa Valley \$15

MACROSTIE CHARDONNAY

Russian River Valley \$16

ARGYLE PINOT NOIR

Willamette Valley, Oregon \$15

Medlock Ames 'Bell Mountain Vineyard' Cabernet Sauvignon

Alexander Valley \$16



BUBBLES HALF BOTTLES

SCHRAMSBERG BLANC DE BLANCS

North Coast \$50

VEUVE CLICQUOT 'YELLOW LABEL' BRUT

Reims, France \$65

KRUG 'GRAND CUVÉE' BRUT

Reims, France \$175

RUINART BRUT ROSÉ

Reims, France \$100

WHITE HALF BOTTLES

KING ESTATE PINOT GRIS

Oregon \$30

LOUIS JADOT POUILLY FUISSE

Burgundy, France \$35

Sonoma Cutrer 'Russian River Ranches' Chardonnay

Russian River Valley \$35

CAKEBREAD CHARDONNAY

Napa Valley \$55



RED HALF BOTTLES

ETUDE PINOT NOIR

Carneros \$45

SHAFER MERLOT

Napa Valley \$60

CAIN FIVE (BORDEAUX BLEND)

Napa Valley \$120

FAUST CABERNET SAUVIGNON

Napa Valley \$65

SEGHESIO ZINFANDEL

Sonoma County \$40



BUBBLES BOTTLES

ARGYLE BRUT

Willamette Valley, Oregon \$65

GLORIA FERRER BLANC DE BLANCS

Sonoma \$50

MUMM BRUT ROSÉ

Napa Valley \$55

CHAMPAGNE HENRIOT BRUT SOUVERAIN

Reims, France \$110

VEUVE CLICQUOT 'YELLOW LABEL' BRUT

Reims, France \$130

MÖET & CHANDON DOM PERIGNON BRUT

Reims, France \$450

BILLECART-SALMON BRUT ROSÉ

Reims, France \$200



WHITE BOTTLES

ELIZABETH SPENCER PINOT BLANC

Mendocino \$50

SWANSON PINOT GRIGIO

Napa Valley \$50

PASCAL JOLIVET SANCERRE

Loire Valley, France \$60

ROUND POND SAUVIGNON BLANC

Napa Valley \$60

ALLAN SCOTT SAUVIGNON BLANC

Marlborough, New Zealand \$50

DOMAINE WILLIAM FÈVRE 'CHAMPS ROYEAUX' CHABLIS

France \$55

MACROSTIE CHARDONNAY

Russian River Valley \$65

ZD CHARDONNAY

Napa Valley \$70

SHAFER 'RED SHOULDER RANCH' CHARDONNAY

Carneros \$120



RED BOTTLES

Argyle Pinot Noir

Willamette Valley, Oregon \$60

DAVID BRUCE PINOT NOIR

Santa Maria \$70

RED CAR 'CUVÉE S&P' PINOT NOIR

Custom blended for Mandarin Oriental, San Francisco Sonoma Coast \$100

SWANSON MERLOT

Napa Valley \$70

Medlock Ames 'Bell Mountain Vineyard' Cabernet Sauvignon

Alexander Valley \$70

CAIN CUVÉE (BORDEAUX BLEND)

Napa Valley \$95

ANCIENT PEAKS CABERNET SAUVIGNON

Paso Robles \$50



BUEHLER CABERNET SAUVIGNON

Napa Valley \$75

SEGHESIO ZINFANDEL

Sonoma \$65

Amstel Light Anchor Steam Heineken Sierra Nevada Stella Artois Clausthaler Non-Alcoholic \$8

California liquor regulations prohibit the service of liquor to minors and the consumption of any alcoholic beverage between 2:00 am and 6:00 am. Drinking distilled spirits, beer, coolers, wine and any other alcoholic beverages may increase cancer risk and during pregnancy cause birth defects.