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FRESH FRUIT OR VEGETABLE JUICE

Choose from a selection of orange, grapefruit, melon, apple, pineapple, carrot, celery, tomato, watermelon or guava juice

TROPICAL FRUITS AND YOGHURT

Selection of refreshing seasonal fruits with choice of natural, blueberry, mango or strawberry yoghurt

CEREALS WITH WHOLE OR LOW FAT MILK

Cornflakes, coco pops, raisin bran, shred wheat, buckwheat, muesli or granola
Gluten free cereal available upon request

HOMEMADE BAKERY BASKET

Danish pastries, croissants, pain au chocolat, muffins and a selection of freshly baked breakfast breads served with butter, fruit preserves and honey

SIGNATURE MO BUN

Puff roll with cinnamon, citrus zest and organic brown sugar

FRESH FARMHOUSE EGGS

Two fresh farmhouse eggs cooked to your liking with choice of apple wood-smoked bacon, honey-glazed gammon ham, chicken, veal or pork sausages, accompanied by grilled tomato and breakfast potatoes

HOT BEVERAGES

Your choice of French pressed coffee, decaffeinated coffee, cappuccino, hot chocolate, Milo, Darjeeling, English breakfast, Earl Grey, Assam, peppermint, chamomile, rooibos vanilla, red berries, jasmine or Japanese green tea

Signature dish 

Vegetarian selection 

Sustainable sourced 

Spa cuisine 

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
The prices are in Singapore dollar and subject to 15% service charge and applicable government tax.

CHAMPAGNE AND CAVIAR BREAKFAST FOR TWO

360

CHAMPAGNE

One bottle of “R” de Ruinart Brut

FRESH BERRIES

Seasonal mixed berries with crème fraîche

FRESH FRUIT OR VEGETABLE JUICE

Choose from a selection of orange, grapefruit, melon, apple, pineapple, carrot, celery, tomato, watermelon or guava juice

TROPICAL FRUITS AND YOGHURT

Selection of refreshing seasonal fruits with choice of natural, blueberry, mango or strawberry yoghurt

FRESH FARMHOUSE EGGS WITH CAVIAR

Scrambled eggs with Kaluga Queen Caviar with choice of apple wood-smoked bacon, honey-glazed gammon ham, chicken, veal or pork sausages accompanied by grilled tomato and breakfast potatoes

BALIK SMOKED SALMON

Blinis and crème fraîche with chives

HOMEMADE BAKERY BASKET

Danish pastries, croissants, pain au chocolat, muffins and a selection of freshly baked breakfast breads served with butter, fruit preserves and honey

SIGNATURE MORNING BUN

Puff roll with cinnamon, citrus zest and organic brown sugar

HOT BEVERAGES

Your choice of French pressed coffee, decaffeinated coffee, cappuccino, hot chocolate, Milo, Darjeeling, English breakfast, Earl Grey, Assam, peppermint, chamomile, rooibos vanilla, red berries, jasmine or Japanese green tea

Signature dish 

Vegetarian selection 

Sustainable sourced 

Spa cuisine 

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HEALTHY SPA BREAKFAST

40

FRUIT SMOOTHIES

Strawberry, blueberry, banana and mango smoothies with soy milk

OR

VEGETABLE JUICE

Choose from a selection of spinach, kale, celery, carrot, cucumber, wheatgrass or beetroot

TROPICAL FRUITS AND YOGHURT

Selection of refreshing seasonal fruits with choice of natural, blueberry, mango or strawberry yoghurt

HOMEMADE BIRCHER MUESLI

Swiss style Bircher muesli with honey, yoghurt and fresh berries served with choice of whole, low fat milk or soy milk

EGG FRITTATA

Egg white with seasonal vegetables, sautéed mushroom, goat cheese and spinach, accompanied by grilled tomato

HERBAL AND FRUIT TEAS

Your choice of chamomile, peppermint, verbena, lemongrass, rooibos vanilla or red berries

CONTINENTAL BREAKFAST

38

FRESH FRUIT OR VEGETABLE JUICE

Choose from a selection of orange, grapefruit, melon, apple, pineapple, carrot, celery, tomato, watermelon or guava juice

TROPICAL FRUITS AND YOGHURT

Selection of refreshing seasonal fruits with choice of natural, blueberry, mango or strawberry yoghurt

HOMEMADE BAKERY BASKET


Danish pastries, croissants, pain au chocolat, muffins and a selection of freshly baked breakfast breads served with butter, fruit preserves and honey

SIGNATURE MO BUN

Puff roll with cinnamon, citrus zest and organic brown sugar

HOT BEVERAGES

Your choice of French pressed coffee, decaffeinated coffee, cappuccino, hot chocolate, Milo, Darjeeling, English breakfast, Earl Grey, Assam, peppermint, chamomile, rooibos vanilla, red berries, jasmine or Japanese green tea

Signature dish 

Vegetarian selection 

Sustainable sourced 

Spa cuisine 

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CHINESE BREAKFAST

46

FRESH FRUIT OR VEGETABLE JUICE

Choose from a selection of orange, grapefruit, melon, apple, pineapple, carrot, celery, tomato, watermelon or guava juice

TROPICAL FRUITS AND YOGHURT

Selection of refreshing seasonal fruits with choice of natural, blueberry, mango or strawberry yoghurt

TRADITIONAL STYLE DIM SUM

Selection of chicken siew mai, chicken char siew bao and prawn dumpling

CONGEE

Your choice of plain, chicken or pork congee with pickled vegetables, century egg, spring onions and Chinese crispy doughnut

OR

VEGETARIAN BEE HOON

Stir-fried rice vermicelli, bean sprouts, kailan, mushrooms and carrot

HOT BEVERAGES

Chinese jasmine, oolong, longjin, chrysanthemum tea

JAPANESE BREAKFAST

48

FRESH FRUIT OR VEGETABLE JUICE

Choose from a selection of orange, grapefruit, melon, apple, pineapple, carrot, celery, tomato, watermelon or guava juice


TROPICAL FRUITS AND YOGHURT

Selection of refreshing seasonal fruits with choice of natural, blueberry, mango or strawberry yoghurt

MISO SOUP

Traditional Japanese dashi broth with white miso, tofu and wakame seaweed

GRILLED SALMON

 Salmon fillet accompanied by steamed rice, Japanese egg omelet, green garden salad and Japanese pickles

HOT BEVERAGE

Japanese green tea or French pressed coffee

Signature dish 

Vegetarian selection 

Sustainable sourced 

Spa cuisine 

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
The prices are in Singapore dollar and subject to 15% service charge and applicable government tax.

A LA CARTE BREAKFAST

Available from 6am to 12noon

✧	YOGHURT AND BERRIES	18
	Selection of mixed berries with choice of natural, blueberry, mango or strawberry yoghurt	
✧	MARKET FRESH SEASONAL FRUITS	16
	Selection of mixed seasonal fruits	
	CEREALS	16
	Cornflakes, coco pops, raisin bran, weetabix, granola, bran flakes served with choice of whole or low fat milk, seasonal berries, raisins and brown sugar <i>Gluten free cereal available upon request</i>	
✧	IRISH OATMEAL	18
	Steel-cut Irish oatmeal porridge served with honey, brown sugar, cinnamon, raisins and choice of whole or low fat milk	
	HOMEMADE BIRCHER MUESLI	18
	Swiss style Bircher muesli with honey, yoghurt and fresh berries served with choice of whole, low fat milk or soy milk	
	PANCAKES	20
	Your choice of old-fashioned buttermilk, blueberry or banana pancakes served with Vermont maple syrup, berries, butter, whipped cream <i>Gluten free available upon request</i>	
	TRADITIONAL BELGIUM WAFFLES	20
	Your choice of plain, blueberry or banana waffles served with Vermont maple syrup, berries, butter, whipped cream	
☂	FRENCH TOAST	20
	Brioche bread served with Vermont maple syrup, butter, berries, whipped cream	
	FROM THE MANDARIN ORIENTAL BAKERY	
	FRESHLY BAKED BAKERY BASKET	20
	Selection of homemade croissants, pain au chocolat, banana bread and whole wheat or white breakfast toast served with butter, fruit preserves and honey	
	SELECTION OF MUFFINS	18
	Baked blueberry oats, apple all-bran and ginger-carrot muffin served with butter, fruit preserves and honey	

Signature dish ☂

Vegetarian selection 🌿

Sustainable sourced 🌱

Spa cuisine ✧

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
The prices are in Singapore dollar and subject to 15% service charge and applicable government tax.

FRESH FARMHOUSE EGGS

FARMHOUSE EGGS	20
Two fresh farmhouse eggs cooked to your liking with choice of apple wood-smoked bacon, honey-glazed gammon ham, chicken, veal or pork sausages accompanied by grilled tomato and breakfast potatoes	
EGGS BENEDICT	24
Two poached farmhouse eggs with honey glazed gammon ham or smoked salmon on toasted English muffin with Hollandaise sauce accompanied by grilled tomato and breakfast potatoes	
✧ EGG WHITE FRITTATA	24
Egg white with seasonal vegetables, sautéed mushroom, goat cheese and spinach, accompanied by grilled tomato	
STEAK AND EGG	36
Your choice of eggs with Angus beef sirloin steak accompanied by sautéed mushroom, asparagus, grilled tomato and breakfast potatoes	

FROM THE REGION

CONGEE	18
Your choice of plain, chicken, pork or seafood congee with pickled vegetables, century egg, spring onions and Chinese crispy doughnut	
NASI LEMAK	24
Traditional Malay coconut rice served with ikan bilis, fried chicken, sambal prawns, vegetable achar and fried egg	
ROTI PRATA	22
Indian griddle bread served with chicken or vegetable curry and chutney	
PRAWN WONTON NOODLE SOUP WITH KUROBUTA PORK CHAR SIEW	24
Egg noodles in superior chicken broth, prawn wontons, barbecued char siew pork, green vegetables	

Signature dish 

Vegetarian selection 

Sustainable sourced 


Spa cuisine 

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
The prices are in Singapore dollar and subject to 15% service charge and applicable government tax.

ALL DAY DINING

Available from 11am to 11pm

APPETIZERS

 	YELLOW FIN TUNA RIBBONS Avocado, grapefruit, sesame ginger dressing	28
	BALIK SMOKED SALMON Savoury waffle, sour cream, chives, capers, shallot, egg mimosa	34
	SNOW CRAB SALAD Baby romaine, red radish, mango, avocado, sour dough croutons, cocktail dressing	28
 	CHOPPED KALE Crispy quinoa, Granny Smith apple, feta cheese, honey lemon dressing	28
	FRESH LOBSTER ROLLS Vietnamese rice paper, mango, coriander, cucumber, sweet basil, chilli sauce	30
	ITALIAN CHARCUTERIE PLATTER Parma ham, salame Milano and coppa ham, pickles, sundried tomatoes, breadstick, lavash	32
	NICOISE SALAD Pepper-crusted tuna, baby gem, kalamata olives, French beans, boiled fingerling potato, pommery mustard vinaigrette	28
	HEIRLOOM TOMATO SALAD Buffalo mozzarella, organic leaves, basil, balsamic vinaigrette	29
	CAESAR SALAD “MO STYLE” Choice of prawns or grilled chicken breast Caesar dressing, shaved Parmesan cheese, anchovy, boiled egg, bacon, garlic croutons	29
 	GARDEN COBB SALAD Assorted mixed greens, asparagus, tomato, avocado, cucumber, grated Cheddar cheese, spring onion, Ranch dressing	26
	<i>Add your choice of:</i> Angus beef, chicken supreme or grilled prawns	34

Signature dish 

Vegetarian selection 

Sustainable sourced 



Spa cuisine 

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The prices are in Singapore dollar and subject to 15% service charge and applicable government tax.

ALL DAY DINING

Available from 11am to 11pm

SOUPS

 WILD MUSHROOM SOUP	18
Truffle scent, garlic toast	
 BAKED TOMATO SOUP	16
Cheddar puff	
CLASSIC ONION SOUP	18
Melted Gruyere cheese	
TRADITIONAL LOBSTER BISQUE	20
Lobster ravioli	

FROM THE GRILL

US grass fed beef rib-eye	250gm	48
US grass-fed beef tenderloin	200gm	52
Australian lamb chops	250gm	56
Iberico pork chop	200gm	46
Kampong chicken breast	250gm	42
Wild barramundi fillet	200gm	36

Your choice of herb butter, béarnaise or peppercorn sauce accompanied by two side dishes of your choice: mixed salad, sautéed mushrooms, sautéed asparagus, spinach, steamed broccoli, mashed potato, roasted baby potatoes or French fries

Signature dish 

Vegetarian selection 

Sustainable sourced 

Spa cuisine 

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ALL DAY DINING

Available from 11am to 11pm

MAIN COURSE

	FISH AND CHIPS	38
	Battered dory fillet, mashed peas, tartar sauce choice of French fries or home fried potatoes	
	MANDARIN CHEESE BURGER	36
	Wagyu beef burger, caramelized onion, fried egg, Cheddar cheese, tomato, bacon, lettuce choice of French fries or home fried potatoes <i>Our burgers are served medium-well done</i>	
	GRILLED HAM AND CHEESE SANDWICH	26
	Black forest ham, Gruyere cheese, pommery mustard mayonnaise choice of French fries or home fried potatoes	
	PHILLY STEAK SANDWICH	38
	Sliced seared US grass-fed beef tenderloin, provolone cheese Piquillo bell pepper, mushrooms, onion on baguette choice of French fries or home fried potatoes	
	LENTIL FALAFEL SANDWICH	24
	Herb lentil patties, pita bread, tomato, cucumber, lettuce, yoghurt-mint dressing choice of French fries or home fried potatoes	
	MANDARIN CLUB	28
	Choice of toasted whole wheat or white bread honey ham, grilled chicken, fried egg, bacon, Cheddar cheese, tomatoes, lettuce choice of French fries or home fried potatoes	
	AUSTRALIAN WAGYU BEEF CHEEK	42
	12 hours slow-braised, mashed potatoes, rainbow carrots, wine jus	
	CHICKEN SUPREME	38
	Roasted free range chicken breast, pearl onions, roasted mushrooms, black truffle gravy	
	PAN-SEARED SALMON FILLET	38
	Sautéed baby vegetables, watercress, saffron beurre blanc	




Signature dish  Vegetarian selection  Sustainable sourced  Spa cuisine 

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ALL DAY DINING

PIZZA

Available from 11am to 10pm



 MANDARIN ORIENTAL PIZZA	36
Tomato confit, mozzarella, Parma ham, Burrata, salad	
 PIZZA ALLA BUFALA	28
San Marzano tomatoes, buffalo mozzarella, basil leaves, olive oil	
PIZZA AI FUNGHI	30
Mozzarella, blue cheese, porcini mushroom, smoked ham	
 PIZZA VEGETARIANA	28
San Marzano tomatoes, mozzarella, roasted market vegetables	
PIZZA OF YOUR CHOICE	34
Choose any 5 condiments and create your own pizza, mozzarella, Parma ham, salami, mushrooms, vegetables, cherry tomatoes, artichokes, olives, cooked ham, pineapple, blue cheese	

PASTA

YOUR CHOICE OF LONG OR SHORT PASTA

Tagliatelle, Spaghetti, Penne, Fusilli

INDIVIDUAL CHOICE OF SIGNATURE SAUCE

 TARTUFO	26
Black truffle creamy sauce, roasted mushrooms	
BOLOGNESE	26
Homemade minced beef ragout, Parmigiano Reggiano	
 ARRABBIATA	26
Cherry tomato sauce, garlic, chili	
PESTO	30
Basil pesto, long bean, cherry tomatoes, Alaskan king crab	
CARBONARA	26
Bacon, egg yolk, cream, Parmigiano Reggiano, black pepper	
MARINARA	26
San Marzano tomatoes, onion, garlic, basil	

Signature dish 

Vegetarian selection 

Sustainable sourced 

Spa cuisine 


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ALL DAY DINING

Available from 11am to 11pm

ASIAN DELIGHTS

NASI GORENG	32
Malay style fried coconut rice, sambal chilli, chicken, sambal prawn, chicken satay, pickles, crispy whitebait, fried egg	
HAINANESE CHICKEN RICE	34
Tender poached farmhouse chicken breast and drumstick, green vegetables, pandan flavoured rice, chicken stock, condiments <i>Traditionally the chicken is served at room temperature</i>	
 VEGETABLE BEE HOON	28
Fried rice vermicelli, wild mushrooms, baby carrot, asparagus, Chinese cabbage, silver sprouts	
ORIENTAL FRIED RICE	29
Wok-fried jasmine rice, prawns, barbecued char siew pork, spring onion, fried egg	
WONTON NOODLE SOUP WITH KUROBUTA PORK CHAR SIEW	30
Egg noodles in superior chicken broth, prawn wontons, barbecued char siew pork, green vegetables	
 SIGNATURE MAINE LOBSTER LAKSA	36
Thick rice vermicelli, Asian spiced coconut infusion, half Maine lobster, fish cake, silver sprouts, beancurd puff	
ALASKAN KING CRAB HOKKIEN MEE	36
Braised yellow noodles, rice vermicelli in rich prawn stock, Alaskan crab, razor clams, roasted pork belly, Chinese chives	
WOK-FRIED KWAY TEOW	34
Wok-fried flat rice noodles, sweet soya sauce, Chinese sausages, fish cakes, silver sprouts, choice of prawns, beef or chicken	

Signature dish 

Vegetarian selection 

Sustainable sourced 



Spa cuisine 

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The prices are in Singapore dollar and subject to 15% service charge and applicable government tax.

ALL DAY DINING

Available from 11am to 11pm

ASIAN DELIGHTS

TAIWANESE BEEF NOODLE SOUP	34
Chinese egg noodles, braised beef short ribs and tendon, superior broth	
TOM YAM GOONG	20
Spicy Thai soup, prawns, straw mushrooms, lemongrass, kaffir lime leaves, lime juice, roasted chilli jam, green coriander leaves	
HALF DOZEN SATAY	18
Marinated herbs and spices beef and chicken skewers, onions, cucumber, rice dumpling, peanut sauce	
 BAKED MISO COD	40
Black cod fillet, miso glaze, sesame garlic fried rice, sautéed green vegetables	
 SHANGHAINESE NIAN GAO	30
Wok-fried rice cake, shiitake mushroom, leek, Chinese cabbage, Sichuan chili sauce	

Signature dish 

Vegetarian selection 

Sustainable sourced 

Spa cuisine 

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ALL DAY DINING

Available from 11am to 11pm

INDIAN DELIGHTS

BUTTER CHICKEN	34
Tender chicken, tomato gravy, Indian spices, basmati rice, chutney Choice of plain, butter or garlic naan	
 RASMISA	24
Papdi beans curry, whole spices, Kashmiri gravy, basmati rice, chutney Choice of plain, butter or garlic naan	
 VEGETABLE KORMA	26
Mixed seasonal vegetable curry, cashew nut paste, basmati rice, chutney Choice of plain, butter or garlic naan	
 DAL MAKHANI	22
Punjabi slow-cooked mixed lentil curry, basmati rice, chutney Choice of plain, butter or garlic naan	
ROYAL INDIAN TANDOORI SELECTION	38
Tandoori oven-baked chicken, lamb, prawns and fish Choice of plain, butter or garlic naan serve with chutney	
 MATTER PANEER	28
Cottage cheese, green peas curry, fenugreek, whole spices basmati rice, chutney Choice of plain, butter or garlic naan	
 SIGNATURE SANTOSH MURGH BIRYANI	28
Our master Indian Chef's signature saffron biryani Prepared to your liking with chicken or vegetarian	

Signature dish 

Vegetarian selection 

Sustainable sourced 

Spa cuisine 

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ALL DAY DINING

Available from 11am to 11pm

DESSERTS

ARTISANAL CHEESE SELECTION	24
Selection of goat and cow milk cheese of different flavour and texture dried and fresh fruit	
 RED VELVET ROSE CHEESE CAKE	18
Oriental rose cheese cake, red velvet sponge cake, raspberry coulis	
TARTE TATIN	18
Apple puff pastry tart Madagascar vanilla sauce, cinnamon ice cream	
CHOCOLATE HAZELNUT ROYALTINE	20
72% Grand cru chocolate, hazelnut cake, crispy feuilletine	
WARM CHOCOLATE FONDANT CAKE	18
Baked chocolate cake, artisanal vanilla ice cream	
CARROT CAKE	16
Philadelphia cream cheese orange confiture, brown sugar roasted walnuts	
YUZU AND MATCHA SENSATION	18
Yuzu ivory chocolate crèmeux, matcha mousseline Pineapple and lemongrass sorbet	
FRESH SEASONAL FRUITS	16
Selection of mixed fruits	
GELATO AND SORBET SUNDAE	18
Selection of three scoops artisanal gelato or sorbet, Gelato - bitter sweet chocolate, vanilla, strawberry, pistachio, matcha Sorbet - passion fruit, citrus lemon, blood orange, raspberry accompanied by chocolate coulis and fresh berries	

Signature dish 

Vegetarian selection 

Sustainable sourced 



Spa cuisine 

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CHILDRENS MENU

Available from 11am to 11pm

LITTLE FANS FROM ONE TO THREE YEARS


 PUMPKIN PURÉE	12
Cauliflower and apple	
 BROCCOLI PURÉE	12
Spinach and zucchini	
BROWN RICE	26
Seasonal vegetables, choice of chicken, beef or fish	
OATMEAL	14
Pumpkin, apple, porridge, choice of chicken, beef, pork or fish	

LITTLE FANS FROM THREE YEARS

FUSILLI BOLOGNESE	20
Grated Parmesan cheese	
MAC 'N' CHEESE	20
Macaroni, cheesy sauce	
ROASTED FREE RANGE CHICKEN BREAST	24
Sautéed vegetables, mashed potatoes	
POACHED SALMON FILLET	24
Long beans, mashed potatoes	
SORBET SELECTION	8
Single scoop of sorbet with berries and fruit	
ICE CREAM	8
Single scoop of vanilla, chocolate, strawberry, maple walnut or mango	

Signature dish 

Vegetarian selection 

Sustainable sourced 


Spa cuisine 

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ALL DAY DINING

Available from 11am to 11pm

TV SNACKS

CROQUETAS	16
Potato and Manchego cheese croquette, paprika dip	
TANDOORI CHICKEN WRAP	28
Roasted tender chicken, tortilla, red onion, cucumber, tomatoes, mint-yoghurt dip	
FRENCH FRIES	20
Tossed with herbs or cheese to your liking	
 SPRING ROLLS	18
Fried vegetable spring roll, homemade chilli dip	
CRISPY CHICKEN DRUMLETS	24
Fried chicken drumlets, sweet chilli mayonnaise	
BURGER SLIDERS	28
Premium beef, tomatoes, lettuces, gherkin <i>Our burgers are served medium-well done</i>	

Signature dish 

Vegetarian selection 

Sustainable sourced 


Spa cuisine 

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LATE NIGHT DINING

Available from 11pm to 6am



STARTERS


- FRESH LOBSTER ROLLS 30
Vietnamese rice paper, mango, coriander, cucumber,
sweet basil, chilli sauce
-  CAESAR SALAD “MO STYLE” 29
Choice of prawns or grilled chicken breast
Caesar dressing, shaved Parmesan cheese, anchovy, chopped eggs,
bacon, garlic croutons
- HEIRLOOM TOMATO SALAD 29
Buffalo mozzarella, organic leaves, basil, balsamic vinaigrette

SOUPS

-  BAKED TOMATO SOUP 16
Cheddar puff
- CLASSIC ONION SOUP 18
Melted Gruyere cheese

MAIN COURSE

-  MANDARIN CHEESE BURGER 36
Wagyu beef burger, caramelized onion, fried egg,
Cheddar cheese, tomato, bacon, lettuce
choice of French fries or home fried potatoes
Our burgers are served medium-well done
- GRILLED HAM AND CHEESE SANDWICH 26
Black forest ham, Gruyere cheese, Pommery mustard mayonnaise
choice of French fries or home fried potatoes
-  LENTIL FALAFELS SANDWICH 24
Herb lentil patties, pita bread, tomato, cucumber, lettuce,
yoghurt-mint dressing
choice of French fries or home fried potatoes
- MANDARIN CLUB 28
Choice of toasted whole wheat or white bread honey ham, grilled chicken,
fried egg, bacon, Cheddar cheese, tomatoes, lettuce
choice of French fries or home fried potatoes

Signature dish 

Vegetarian selection 

Sustainable sourced 

Spa cuisine 

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The prices are in Singapore dollar and subject to 15% service charge and applicable government tax.

LATE NIGHT DINING

Available from 11pm to 6am

ORIENTAL FRIED RICE	29
Wok-fried jasmine rice, prawns, barbecued char siew pork, spring onion, fried egg	
WONTON NOODLE SOUP WITH KUROBUTA PORK CHAR SIEW	30
Egg noodles in superior chicken broth, prawn wontons, barbecued char siew pork, green vegetables	
 VEGETABLE BEE HOON	28
Fried rice vermicelli, wild mushrooms, baby carrot, asparagus, Chinese cabbage, silver sprouts	
WOK-FRIED KWAY TEOW	34
Wok-fried flat rice noodle, sweet soya sauce, Chinese sausages, fish cakes, silver sprouts choice of prawns, beef or chicken.	
BUTTER CHICKEN	34
Tender chicken, tomato gravy, Indian spices, basmati rice and chutney	
 SIGNATURE CHEF SANTOSH'S MURGH BIRYANI	28
Our master Indian chef's signature saffron biryani Prepared to your liking with chicken or vegetarian.	
 TARTUFO	28
Tagliatelle with black truffle creamy sauce, roasted mushrooms	
MARINARA	26
Spaghetti with San Marzano tomatoes, onion, garlic, oregano, basil	
PAN-SEARED SALMON	38
Sautéed baby vegetables, watercress, saffron beurre blanc	
 US GRASS FED BEEF RIB-EYE (250g)	48
Served with choice of herb butter, béarnaise or peppercorn sauce accompanied by mashed potato and spinach	
DESSERTS	
RED VELVET ROSE CHEESE CAKE	18
Oriental rose cheese cake, red velvet sponge cake, raspberry coulis	
CHOCOLATE HAZELNUT ROYALTINE	20
72% Grand cru chocolate, hazelnut cake, crispy feuilletine	
FRESH SEASONAL FRUITS	16
Selection of mixed fruits	

Signature dish 

Vegetarian selection 

Sustainable sourced 

Spa cuisine 

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BEVERAGES

WINES BY THE GLASS (150ml)

CHAMPAGNE & SPARKLING

Ruinart, “R” de Ruinart, Reims, France	34
Ruinart Rosé, Reims, France	38
Nino Franco, Prosecco Superiore, Rustico, Valdobbiadene, Veneto, Italy	22

WHITE

Huber, Riesling “Engelsberg”, Traisental DAC, Austria	24
Vasse Felix, Chardonnay, Margaret River, Australia	24
Corte Giara by Allegrini, Pinot Grigio, Veneto, Italy	24
Misha’s Vineyard, The Starlet, Sauvignon Blanc, Central Otago, New Zealand	24

RED

Craggy Range, Merlot, Hawkes Bay, New Zealand	24
Montes Alpha, Cabernet Sauvignon, Colchagua Valley, Chile	24
Voyager Estate, Shiraz, Margaret River, Australia	24
Nielson by Byron, Pinot Noir, Santa Barbara Country, USA	26

ROSÉ

Château D’Esclans, Côtes de Provence, France	26
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SWEET WINE

Tschida, Beerenauslese, Sämpling, Burgenland, Austria	25
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For a more extensive wine selection kindly contact our order taker.

Please ask your order taker for the available vintages.

The prices are in Singapore dollar and subject to 15% service charge and applicable government tax.

BEVERAGES

HALF BOTTLES (375ml)

CHAMPAGNE

Ruinart, "R" de Ruinart Brut, Reims	100
Veuve Clicquot Ponsardin, Yellow Label Brut, Reims	120
Bruno Paillard, Brut Première Cuvée Rosé, Reims	110

WHITE

Domaine Laporte, Les Duchesses, Pouilly Fumé, Loire Valley, France	90
Domaine Vincent Damp, Chablis, Burgundy, France	85
Huber, Riesling "Engelsberg", Traisental DAC, Austria	60

RED

Domaine d'Eugénie, Vosne-Romanée, Burgundy, France	140
Henri Boillot, Volnay, Les Fremiets 1er Cru, Burgundy, France	145
Château Léoville-Barton, Saint-Julien, Bordeaux, France	155
Alter Ego de Palmer, Margaux, Bordeaux, France	150
Château Pavie Macquin, Saint-Emillon, Bordeaux, France	150
Le Dame Montrose, Saint-Estèphe, Bordeaux, France	95
Tommasi Amarone, Valpolicella Classico, Veneto, Italy	150
Marchesi Antinori, Tignanello, Tuscany, Italy	150
Montes Alpha, Cabernet Sauvignon, Colchagua Valley, Chile	65

SWEET

Château Doisy Däene, Sauternes, Bordeaux, France	195
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BEVERAGES

CHAMPAGNE & SPARKLING (750ml)

CHAMPAGNE - Brut

Billecart-Salmon, Brut Réserve, Mareuil-sur-Ay	220
Bruno Paillard, Brut Première Cuvée, Reims	250
Ruinart, "R" de Ruinart, Reims	165
Ruinart, Blanc de Blancs, Reims	240

CHAMPAGNE - Brut Rosé

Bruno Paillard, Brut Première Cuvée Rosé, Reims	265
Billecart-Salmon, Brut Rosé, Mareuil-sur-Ay	305
Ruinart Rosé, Reims	190
Perrier-Jouët, Blason Rosé, Epernay	315

CHAMPAGNE - Vintage Cuvée

Dom Pérignon, Epernay	450
Krug, Reims	630
Louis Roederer, Cristal, Reims	850

ITALIAN SPARKLING

Nino Franco, Prosecco Superiore, Rustico, Valdobbiadene	110
Santo Stefano, Ruggeri, Prosecco Superiore, Valdobbiadene	120

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BEVERAGES

WHITE WINE (750ml)

Allegrini, Soave, Veneto, Italy	120
Cape Mentelle, Sauvignon Blanc Sémillon, Margaret River, Australia	110
Domaine Vincent Dampt, Chablis, Burgundy, France	150
Domaine Ciringa, Sauvignon Blanc, Fossilni Breg, Stajerska, Slovenia	135
François Carillon, Puligny Montrachet, Burgundy, France	235
Markowitsch, Chardonnay, Carnuntum, Austria	110
Michelle Chiarlo, Gavi di Gavi, Rovereto, Piedmont, Italy	175
Pascal Jolivet, Pouilly Fumé, Loire Valley, France	170
Wittmann, Riesling Trocken, Rheinhessen, Germany	120

RED WINE (750ml)

Domaine Faiveley, Nuits-St-Georges, La Damodes 1 ^{er} Cru, Burgundy, France	285
Roux Père et Fils, Chambolle Musigny, Les Charmes 1 ^{er} Cru, Burgundy, France	265
Château Les Carmes Haut-Brion, Pessac-Léognan, Bordeaux, France	275
Château La Dominique, Saint-Emillion, Bordeaux, France	295
Château Rouget, Pomerol, Bordeaux, France	275
E.Guigal, Côte-Rôtie, Brune et Blonde, Rhone Valley, France	270
Marco Marengo, Barolo, Piedmont, Italy	190
Elvio Cogno, Barolo, Ravera, Piedmont, Italy	280
Cordero di Montezemolo, Barbera D'Alba, Piedmont, Italy	145
Marchesi Antinori, Pian Delle Vigne, Brunello di Montalcino, Tuscany, France	270
Bodegas Roda, Roda, Rioja, Spain	190
Vega Riaza, Reserva, Ribera del Duero, Spain	150
Shaw & Smith, Shiraz, South Australia, Australia	145
Freemark Abbey, Merlot, St Helena, Napa Valley, USA	170
Rafael et Fils, Cabernet Sauvignon, Napa Valley, USA	180
Mt Difficulty, Roaring Meg, Pinot Noir, Central Otago, New Zealand	150

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BEVERAGES

MO'TINIS

CLASSIC	22
Gin or vodka, dry vermouth	
LYCHEE	22
Vodka, lychee liqueur, lychees	
CLASSIC ESPRESSO	22
Vanilla vodka, espresso, Frangelico chocolate	

MO SIGNATURES

MANDARIN SLING	26
Mandarin vodka, cherry brandy, Midori passion fruit juice, peach purée, orange, lemon	
MANDARIN MOJITO	26
Mandarin vodka, mint, lemon juice, orange lime, ginger beer	
MANDARIN SPRITZ	26
Aperol, Prosecco, orange, soda	

BEVERAGES

MIXOLOGY

SINGAPORE SLING	26
Gin, cherry brandy, Dom Benedictine, Cointreau pineapple juice, lime juice, grenadine	
BLOODY MARY	24
Vodka, tomato juice, Worcestershire sauce lemon, pepper, salt, Tabasco, horseradish	
CAIPIRINHA	24
Cachaca, lime juice, brown sugar	
MARGARITA – your choice of flavour	26
Original, mango, raspberry or strawberry Tequilla, Cointreau, lime juice	
MOJITO	24
Rum, lime, mint, sugar, soda	
MAI TAI	24
Rum, orange Curacao, pineapple, orange grenadine syrup, Angostura bitters	
PINA COLADA	24
Rum, Malibu, pineapple, coconut cream	
PIMM'S NO. 1 CUP	24
Pimms No 1, lemonade, cucumber apple, lemon, orange, mint, strawberries	
RUSTY NAIL	26
Whiskey, Drambuie	
LONG ISLAND ICED TEA	28
Gin, vodka, rum, tequila, triple sec, lemon, cola	
TOM COLLINS	24
Gin, lemon, soda, Angostura bitters	
NEGRONI	24
Gin, Campari, sweet vermouth	

BEVERAGES

BLENDED SCOTCH WHISKY

Famous Grouse	20
J&B Rare	20
Johnnie Walker Red Label	18
Johnnie Walker Black Label	24
Johnnie Walker Blue Label	48

SINGLE MALT – HIGHLAND

Glenmorangie 10 years	24
Highland Park 12 years	26
Macallan 12 years	28
Macallan 18 years	44

SINGLE MALT – ISLAY

Ardbeg 10 years	24
Bowmore 12 years	24
Laphroaig 10 years	26

SINGLE MALT - SPEYSIDE

Glenfiddich 12 years	24
The Glenlivet 12 years	26

JAPANESE WHISKEY

Suntory Hibiki Harmony	28
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BOURBON

Jim Beam, Kentucky	22
Maker's Mark, Kentucky	26
Jack Daniel's, Tennessee	24

BEVERAGES

APERITIF & ANISE

Campari	19
Martini Bianco, Rosso	19
Pernod	19
Pimm's No. 1	19
Aperol	19
Fernet Branca	19

COGNAC

Tesseron XO	31
Martell Cordon Bleu	39
Hennessy XO	35

GIN

Gordon's, England	22
Bombay Sapphire, England	24
Tanqueray, Scotland	24
Tanqueray No. 10, Scotland	28

BEVERAGES

RUM

Havana Club, Cuba	20
Engenho da Vertente, Cachaca, Brazil	20
Flor de Caña 12 years, Nicaragua	23
Flor de Caña 18 years, Nicaragua	27

VODKA

Grey Goose, France	26
Belvedere, Poland	26
Smirnoff Black, Russia	22
Stolichnaya, Russia	22

TEQUILA

Patrón Silver	23
Patrón Reposado	20
Patrón Gran Platinum	38
Jose Cuervo Reposado	20

LIQUEUR

Disaronno Amaretto	19
Limoncello Naturalmente	19
Baileys	19
Drambuie	19
Frangelico	19
La Fee Absinthe Parisienne	36
Grand Marnier	19
Jägermeister	19
Sambucca Vaccari	19
Southern Comfort	19
Tia Maria	19

BEVERAGES

BEERS

Australia	Little Creatures Pale Ale	22
Belgium	Hoegaarden	20
	Stella Artois	17
China	Tsing Tao	17
Denmark	Carlsberg	17
Germany	Weihenstephaner Weissbier (500ml)	28
	Weihenstephaner Dunkel (500ml)	28
	Veltins	18
	Veltins (non-alcoholic)	14
Hong Kong	HK Beer Big Wave IPA	22
Ireland	Guinness Stout	22
Italy	Peroni	20
Japan	Kirin	17
	Asahi	17
Mexico	Corona	17
Netherlands	Heineken	17
Singapore	Tiger	19
Thailand	Singha	17

BEVERAGES

MINERAL WATER

Acqua Panna – 500ml Italy	14
Acqua Panna – 750ml Italy	16
Evian – 750ml France	18

SPARKLING MINERAL WATER

Perrier – 330ml France	10
San Pelligrino – 500ml Italy	14
San Pellegrino – 750ml Italy	16

SOFT DRINKS

Coca Cola	8
Coca Cola Light	8
Coca Cola Zero	8
Bitter Lemon	8
Ginger Ale	8
Fever Tree Ginger Beer	8
Soda	8
Sprite	8
Tonic	8
Red Bull Carbonated	12

MOCKTAILS

STRAWBERRY SUNRISE Fresh strawberry, fresh orange grenadine	14
TIGER BREEZE Lychee juice, fresh mint, fresh lime	14
POP Fresh pineapple, fresh orange passion fruit purée	14
GREEN COOLER Fresh green guava, fresh pineapple mint syrup	14

BEVERAGES

FRESHLY SQUEEZED FRUIT JUICE

Carrot	12
Celery	12
Grapefruit	12
Green or red apple	12
Honeydew or rock melon	12
Orange	12
Pineapple	12
Starfruit	12
Watermelon	12

MILKSHAKES

Vanilla	12
Strawberry	12
Chocolate	12
Cookies and cream	12
Lime and honey	12

MANDARIN ORIENTAL BLEND COFFEE

French press of freshly brewed coffee	12
French press of freshly brewed decaffeinated coffee	12
Espresso	8
Cappuccino	10
Café latte	10
Double espresso	12

BEVERAGES

THE MANDARIN ORIENTAL TEA MENU

Singapore based TWG Tea Company offers teas of utmost and unrivalled quality. TWG has cultivated relationships with tea growers worldwide, to ensure exclusive access to the world's sought after gardens in the most remote and mysterious regions.

HARMUTTY India – Assam Malty, strong and rich in flavour	12
NUWARA ELIYA Sri Lanka – Ceylon Orange Pekoe Light and with generous complexity	12
LONDON BREAKFAST TEA Rwanda & India – Black Tea Full-bodied, aroma of red berries and malty sweetness	12
EMPEROR SENCHA Japan – Green Tea Great natural sweetness and astringency	12
GOLDEN PU-ERH China Strong and robust tea, full-bodied	12
EARL GREY FORTUNE India – Darjeeling Strong and full-bodied blended with bergamot	12
ROYAL DARJEELING India – Black Tea First flush black tea, fragrant with overtones of ripe apricot	12
MOROCCAN MINT Green tea blended with strong Saharan mint	12
ETERNAL SUMMER TEA South Africa – Red Tea Sweet summer rose blossoms with raw berries	12
VANILLA BOURBON Red, theine-free tea, blended with sweet vanilla	12
TI KUAN YIN China – Oolong Oolong Tea, with a flowery fragrance	12
SACRED WATER TEA China – Green & Mint Tea Calming flavour, gentle blend of brilliance and reflection	12
EMPEROR'S WHITE GARDEN TEA China – White & Green Tea Blended with roses and jasmine blossoms	12