



Mandarin Oriental, Tokyo
In-room Dining Menu

American Breakfast

4,200

Juice:

Grapefruit / Orange / Mango / Mixed Vegetables / Carrot and Ginger

Selection of Two Bakery Items:

Plain Croissant / Chocolate Croissant / Cheese and Ham Croissant
Banana Bread / Fruit Danish Pastry / Mango Brioche / Blueberry Muffin
English Muffin / Plain Bagel / White Toast / Whole Wheat Toast

Served with Honey, Butter and Jams

Seasonal Fresh Fruit Plate

Caspian Sea Yogurt (Low Fat): Plain / Blueberry / Mango

Your choice of Egg Dish:

All Egg Dishes are served with Roasted Tomato and Hash Brown Potatoes

Two Eggs cooked to your choice: Fried / Poached, on Toasted English Muffins/ Scrambled / Boiled
or

Two-egg Omelette or Egg White Omelette with your choice of filling:
Spinach / Mushrooms / Onion / Cheddar Cheese / Tomato

or

One-egg Benedict on a Toasted English Muffin with Zuwai Crab Meat and Hollandaise Sauce

Your choice of Two Sides to complement your egg dish:

Bacon / Crispy Bacon / Canadian Bacon / Chicken Sausages / Pork Sausages
Sautéed Mushrooms / Steamed Green Asparagus / Sautéed Spinach / Baked Beans

Original Blend Coffee, Tea or Hot Chocolate

All prices are in Japanese Yen, exclusive of consumption tax and subject to 15% service charge.

Please tell your order taker if you have any food allergies or dietary requirements and our chefs will be delighted to assist you

Continental Breakfast

3,000

Juice:

Grapefruit / Orange / Mango / Mixed Vegetables / Carrot and Ginger

Selection of Three Bakery Items:

Plain Croissant / Chocolate Croissant / Cheese and Ham Croissant
Banana Bread / Fruit Danish Pastry / Mango Brioche / Blueberry Muffin
English Muffin / Plain Bagel / White Toast / Whole Wheat Toast

Served with Honey, Butter and Jams

Selection of Three Cold Cuts and Three International Cheeses

Seasonal Fresh Fruit Plate

Caspian Sea Yogurt (Low Fat): Plain / Blueberry / Mango

or

Your choice of Cereal:

Organic Fig Crunch / Fruits Granola / Cornflakes / All-Bran
Weetabix / Choco Krispies / Bran Flakes

Served with your choice of Milk: Whole Milk / Low Fat / Skimmed / Soy

Original Blend Coffee, Tea or Hot Chocolate

Breakfast Menus

Japanese Breakfast (Available 6:00 – 11:00) 4,500

Juice:

Grapefruit / Orange / Mango / Mixed Vegetables / Carrot and Ginger

Braised Prawn and Vegetables

Japanese Omelette

Seasoned Cod Roe

Tofu

Umeboshi Sour Plum

Seaweed Laver

Pickled Vegetables

Miso Soup

Marinated White Fish with Saikyo Miso

or

Baked Salmon

Steamed Japanese Rice

or

Congee

Seasonal Fresh Fruit Plate

Green Tea, Roasted Green Tea or Jasmine Tea

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Please tell your order taker if you have any food allergies or dietary requirements and our chefs will be delighted to assist you

À-La-Carte Breakfast

Available 24 Hours

Freshly Squeezed Fruit Juice

Melon / Mango 1,500

Grapefruit / Orange / Pineapple / Apple / Kiwi 1,300

Fruit Juice 1,200

Peach / Mango / Grapefruit / Orange

Blueberry / Cranberry / Pomegranate

Vegetable Juice 1,300

Carrot and Ginger

Tomato

Mixed Vegetables

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À-La-Carte Breakfast

Available 24 Hours

Smoothie 1,500

All smoothies are made with yogurt, honey and apple juice

Green Vegetables: Cucumber, Spinach and Ginger

Mango and Pineapple

Banana and Strawberry

Milk Shake 1,500

Strawberry

Banana

Chocolate

Vanilla

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À-La-Carte Breakfast

Available 24 Hours

Fresh Fruit

Seasonal Fresh Fruit Plate	2,400
Quarter Musk Melon	2,400
Sliced Whole Mango	2,300
Half Papaya	1,400
Sliced Banana	600
Grapefruit Segments	900
Mixed Berries	2,400

Cereal

Oatmeal with Raisin, Brown Sugar and Cinnamon Prepared with Hot Water or your choice of Milk: Whole Milk/ Low Fat / Skimmed / Soy	1,200
Bircher Muesli with Mixed Fruits and Hazelnuts	1,200
Organic Fig Crunch Served with your choice of Milk: Whole Milk / Low Fat / Skimmed / Soy	1,000
Fruits Granola Served with your choice of Milk: Whole Milk/ Low Fat / Skimmed / Soy	1,100
Cornflakes / All-Bran / Weetabix / Choco Krispies / Bran Flakes Served with your choice of Milk: Whole Milk / Low Fat / Skimmed / Soy	900

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Dairy

Caspian Sea Yogurt

The feature of this Low Fat yogurt is a less sour taste and a creamy texture with distinctive viscosity.

Plain Yogurt 1,200

Mango / Blueberry 1,400

Four French Cheeses served with Dried Figs, Walnuts and Raisin Bread 3,500

Bakery

Selection of Three Freshly Baked Items: 1,400

Plain Croissant / Chocolate Croissant / Cheese and Ham Croissant

Banana Bread / Fruit Danish Pastry / Mango Brioche / Blueberry Muffin

English Muffin / Plain Bagel / White Toast / Whole Wheat Toast

Served with Honey, Butter and Jams

Caviar

Oscietra Caviar (30 gr) with Shallot, Boiled Eggs, Chives and Blinis 18,000

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Egg Dish

All egg dishes are prepared using specialty eggs originated from the Nakamura farm in Yamanashi prefecture. Chickens are fed with soy, rosehip, chili and seaweed; giving the eggs their distinctive reddish colour.

All Egg Dishes are served with Roasted Tomato and Hash Brown Potatoes

Two Eggs cooked to your choice: 1,500
 Fried / Scrambled / Boiled, served with White or Whole Wheat Toast
 Poached, served on Toasted English Muffins

Two-egg Omelette or Egg White Omelette with your choice of filling: 1,600
 Spinach / Mushrooms / Onion / Cheddar Cheese / Tomato
 Served with White or Whole Wheat Toast

Side Dishes to complement your egg dish:

Bacon / Crispy Bacon / Canadian Bacon / Chicken Sausages / Pork Sausages / Pork Ham 850

Smoked Salmon 850

Steamed Green Asparagus / Sautéed Spinach / Steamed Broccoli / Sautéed Green Beans 500
 Ratatouille / Baked Beans

Hash Brown Potatoes / Rosemary Flavoured Roasted Potatoes / Sautéed Mushrooms 500

Egg Benedict

Two-egg Benedict on Toasted English Muffin 2,500
 with Mushrooms, Crispy Bacon, Roasted Potatoes and Hollandaise Sauce

Two-egg Benedict on Toasted English Muffin 2,500
 with Zuwai Crab Meat and Hollandaise Sauce

Two-egg Benedict on Toasted English Muffin 3,000
 with Poached Canadian Lobster, Asparagus, Hollandaise Sauce and Lobster Bisque

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Breakfast Classic

Smoked Salmon Bagel with Cream Cheese, Cucumber, Lettuce and Capers	2,200
Mandarin Oriental Pancakes Served with Maple Syrup, Fresh Berries and Whipped Cream	2,000
Cinnamon Flavoured French Toasts Served with Maple Syrup, Fresh Berries and Whipped Cream	1,300
Waffles, served with Maple Syrup, Fresh Berries and Whipped Cream	1,400

⑤ Vegetarian À-La-Carte

Vegetable Congee with Chinese Chives and Dried Shiitake Mushrooms	1,500
Scrambled Tofu with Pickled Mustard Leaves and Macadamia Nuts	1,500
Stir-fried Vermicelli, Sautéed Vegetables and Sprouts with Soy Sauce	1,500
Eggless Caspian Yogurt Pancakes Served with Maple Syrup, Fresh Berries and Whipped Cream	2,000

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Snacks

Available 24 Hours

Japanese “Otsukare” Beer & Snacks 2,200

Choice of 2 kinds of Japanese Bottled Beers (334 ml)

Asahi Super Dry

Kirin Classic Lager

Ebisu Premium Black

Served with 3 kinds of “Otsumami” Snacks:

Fried Anchovies with Bagna Cauda Sauce

Pâté-en-croûte with pork, veal and duck meat

3 kinds of Pickled Japanese Vegetables



Japanese Sake & Delicacies 3,900

“Mizubasho” Junmaiginjo Kasumizake, Sparkling Sake (300 ml)

Served with 3 kinds of Delicacies:

Toasted Dried Ray Fins

Salted Squid Guts

Fish Cakes



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Snacks

Available 24 Hours

⑤ Deep-fried Spring Rolls served with Sweet Chili Sauce (4 Pieces)	1,900
Vegetable Crudités served with Bagna Cauda	1,800
⑤ Vegetable Chips	1,000
⑤ Truffle Potato Fries served with Truffle Mayonnaise	1,400
Toasted Dried Ray Fins Served with Truffle Sauce, Japanese Red Chili Paste “Shichimi” Mixed Pepper and Mayonnaise	1,600
Tuna Tartare with Avocado and Ginger Served with a Wasabi Oil and Dashi Dressing	2,000
Assorted Italian Cold cuts with Olives 60 gr	1,800
Fried Chicken Nuggets with Spicy Barbeque Sauce	1,900

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Please kindly note that the savory western dishes from International Cuisine and Supper selection come with a complementary basket of bread and butter; except for the snacks and sandwiches.



Appetizers

⑤	“Caprese” Mozzarella, Tomato and Basil Pesto	2,400
	Seared Tuna with Wasabi and Avocado Relish	2,000
	Fresh Paradise Prawn Spring Rolls with Coriander-flavoured Fish Sauce (8 pieces)	1,600
⑤	“Taboulé” Salad with Cous cous made of Bulgur Wheat, Cucumber, Tomato, Parsley Coriander and Red Onion, served with Lemon Dressing	1,800
	Topped with your choice of Chicken or Prawns (5 pieces)	2,400
	Nicoise Salad, Green Lettuce, Anchovies, Black Olives, Tomatoes, Hard Boiled Eggs, Green Beans, Pan Seared Tuna	2,200
⑤	Salad of Five Varieties of Tomatoes, Red Onions and Cervia Sea Salt	2,200
🍂	Served with Raspberry Dressing	
	Caesar Salad with Garlic Croutons, Poached Egg and Anchovy Dressing	1,800
	Topped with your choice of Chicken or Prawns (5 pieces)	2,400
⑤	Mixed Leaf Salad, Asparagus, Carrots and Radish	1,500
	Served with Balsamic Vinegar from Modena	
	Cobb Salad with Romaine and Iceberg Lettuce, Endive, Avocado, Tomato, Onion Boiled Egg, Chicken Breast, Bacon and Crispy Croutons Served with Mustard Dressing	2,400
🍂	Chef Salad, Crisp Lettuce Leaves, Avocado, Tomatoes, Cucumbers, Asparagus Hard Boiled Eggs and Shallots	
	Served with your choice of: Prawn, Crab, Smoked Salmon with Lemon Dressing	2,800
	Or Chicken Breast, Pork Ham, Roast Beef and Cheddar Cheese with Red Wine Vinegar Dressing	2,400

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Soup

Gratinated Onion Soup	1,600
Chicken Consommé with Cheese Agnolotti and Vegetable Julienne	1,800
⑤ Creamy Tomato Soup served with Basil Pesto	1,800
⑤ Creamy Corn Soup	1,600
Seasonal Soup	1,600

Pasta & Risotto

 Three-meat Lasagna <i>Beef, Veal, Pork</i> served with a Mixed Leaf Salad	2,500
⑤ Macaroni and Cheese	1,900
With Bacon	add 500
With Lobster	add 1,500
Spaghetti or Linguini	
⑤ Served with Basil Pesto	2,300
⑤ Served with Tomato Sauce and Basil	1,800
With Prawn & Scallops	add 1,000
Rigatoni with Three-meat Bolognese Sauce <i>Beef, Veal, Pork</i> and Parmesan Cheese	2,000
Spaghetti with Hamaguri Clams, Scallops and White Wine	2,200
Fettuccini with Mushrooms	2,300
Seasonal Mushrooms, Creamy Sauce, Herbs	
 Spaghetti Carbonara	2,300
Italian Pancetta, Egg Yolk, Cream and Parmesan Cheese	
Carnaroli Risotto with Seasonal Mushrooms and Porcini, Fresh Herbs and Parmesan	2,400
With Lobster	Add 1,500




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Sandwich

All Sandwiches except Vegan Burger are served with your choice of Potato Fries or a Green Leaf Salad



	Classic Wagyu Cheese Burger	3,200
	Japanese Wagyu Beef, Toasted House-made Multi Grain Bun, Tomato, Lettuce, Onion, Mayonnaise with your choice of Cheese: Comté or Blue and your choice of One Topping: Avocado, Creamed Mushrooms, Grilled Bacon or Over-Medium Egg	
	Vegan Burger	2,000
	Patty made of Brown Rice, Wheat-free Seitan, Tofu and Shiitake Mushrooms Toasted Rice Bun, Alfalfa Sprouts, Shiso Leaves, Tomato Avocado, Lemon and Macadamia Nuts Served with Japanese 7-spice, Steamed Vegetables and Soy Bean Sprouts	
	Club Sandwich	2,700
	Fried Egg, Bacon, Grilled Chicken, Toasted White Bread, Tomato, Lettuce and Comté Cheese	
	Steak Sandwich	3,200
	Sliced Australian Beef Rib Eye, Ciabatta Bread, Sautéed Mushrooms, Cheddar Cheese Sautéed Onion, Mustard, Lettuce and Tomato	
	Salmon & Crab Tartine	2,600
	Multigrain Bread Open Faced Sandwich with Smoked Salmon, Crab Meat Avocado and Dill Mayonnaise	

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Main Course

Braised Fish of the Day, Hamaguri Clams and Shrimp with Fresh Tomatoes, Basil and White Wine Sauce	3,800
 Slow Roasted Veal Ossobuco with Porcini Mushrooms Mashed Potatoes, Snap Peas and Fresh Grapes	3,500
 Grilled Seasonal Vegetables, Marjoram & Basil Pesto Sauce	2,300

From The Grill

All grilled items are served with your choice of two side dishes and one sauce

Japanese Beef Sirloin 200 gr	7,500
U.S. Beef Tenderloin 180 gr	5,600
Australian Beef Rib Eye 300 gr	4,500
Japanese Chicken Supreme 250 gr	2,900
Sea Bass 150 gr	3,400
Salmon 150 gr	3,400

Side Dish:

Steamed Rice	Steamed Spinach	Sautéed Broccoli with Garlic and Chili
Potato Wedges	Steamed Asparagus	Vegetable Ratatouille
Mashed Potatoes	Steamed Mix Vegetables	Sautéed Seasonal Mushrooms
French Fries		

Additional Side Dish 600

Sauce:

Red Wine Reduction / Black Pepper / Béarnaise
Barbecue / Japanese Teriyaki / Olive Oil and Tomato Concassé

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Cheese

Cheese Plates are served with Dried Figs, Walnuts and Raisin Bread

Three kinds of Assorted Artisanal Japanese Cheeses from Hokkaido
Miso Marinated Ochiado / Sarabetsu Washed / Semi Hard Ochiado 3,500

Four French Cheeses served with Dried Figs, Walnuts and Raisin Bread 3,500

Dessert

Vanilla Crème Brulée 1,200

Tiramisu with Camporelli Cookies 1,200

Chocolate Cake with Caramel Mousse and Cacao Biscuit 1,300

 Classic Baked Cheesecake, served with Berries 1,300

Seasonal Berry Short Cake 1,200

Seasonal Fresh Fruit Plate 2,400

Ice Cream

Ice Cream 2 scoops 1,300

Vanilla / Green Tea / Chocolate / Pistachio

Sorbet 2 scoops 1,300

Strawberry / Raspberry / Mango / Coconut

Served with Two Toppings:

Chocolate Crunch / Cacao Nibs / Biscotti Crumbs / Mixed Nuts

Colourful Sprinkles / Fruit Coulis / Chocolate Sauce / Whipped Cream

Additional Topping 300

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Soup

Miso Soup with Hamaguri Clams, Myoga and Green Onion 2,000

Noodles

Japanese Udon Noodle

With Spinach, Fishcake, Deep-fried Tofu and Shiitake Mushrooms 2,000

With Assorted Shrimp, Squid and Vegetable Tempura 2,800

With Roasted Kyoto Duck Breast 3,200

⑤ With Shiitake Mushroom Broth and Vegetables Tempura 2,600

Rice

Three Kinds of Onigiri Rice Balls with Salmon, Dried Bonito Flakes and Umeboshi Sour Plum 2,000
Served with Miso Soup, Pickled Vegetables and Nori Seaweed

Rice Porridge Cooked with Zuwai Crab, Japanese Radish, Yamanashi Egg 2,000
Served with Pickled Vegetables

Japanese Seasonal Bento 5,400
(All Bento component are seasonal and might change, all the details will be given by the operator)

Steamed Rice, Japanese Pickles, Miso Soup, Tofu, Braised Vegetable

Assorted Tempura with Seasonal Seafood and Vegetables

Baked White Fish Marinated with Saikyo Miso

Japanese Beef Steak

Seasonal Fruits

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Japanese Style Curry

All Curries are served with Steamed Rice

🍻 Braised Australian Beef	2,900
Deep-fried Breaded Pork Cutlet “Tonkatsu”	2,900
Chicken	2,700
⑤ Mixed Vegetables	2,200

Main Course

Black Cod with Saikyo Miso Served with Ginger Pickles, Steamed Rice and Miso Soup	3,000
Assorted Vegetable, Shrimp and Squid Tempura Served with Tentsuyu Sauce, Grated Daikon Radish and Green Tea Salt	3,200
“Oyako Don” Chicken and Poached Egg in Seasoned Dashi Broth served over Steamed Rice Served with Miso Soup	2,700
“Katsu Don” Pork Cutlet and Poached Egg in Seasoned Dashi Broth served over Steamed Rice Served with Miso Soup	2,900
Australian Beef Steak (200 gr) Domburi, served over Steamed Rice With Grilled Vegetables and Ginger Honey Sauce Served with Miso Soup	4,500
Upgrade to Japanese Beef	add 3,000


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Chinese Cuisine
from our Cantonese Dining SENSE

Available 11:30 – 15:00
and 17:00 – 22:00

Appetizer

-  Barbecued Peking Duck Rolls (3 pieces) served with Chinese miso-peanut sauce 2,200
- Double Boiled Premier Clear Broth 2,200
with Whelks, Chinese Cabbage and Black Mushrooms


Noodles

- Wok Fried Noodle with Yellow Chives and Bean Sprouts 2,400
- Shrimp Wantons and Noodles in a Clear Soup 2,200

Rice

- Cantonese Fried Rice with Diced Vegetables and Prawns 2,800

Main Course

- Cantonese-style Pan-fried Prawns, Green Vegetables 3,300
Served with Black Bean Sauce and Steamed Rice
-  Stewed Pork Belly (100 gr) with Chinese Rice Wine, Black Vinegar and Chinese Vegetables 3,800
Served with Steamed Rice and a Chinese Soup

Dessert

-  Fresh Mango Pudding 1,800

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Children

Recommended Dishes for Little Fans from One to Three-Year Old

⑤ Corn soup	900
⑤ Unseasoned Congee with Vegetable Purée	1,000

Recommended Dishes for Little Fans from Three to Six-Year Old

Chicken Rice Omelette with Demi-Glace Sauce, served with Potato Fries	1,600
Fried Chicken Nuggets with Tomato Sauce	1,200
Grilled Chicken 100 gr with Mashed Potatoes	1,500
Mini Beef Burger with Tomato and Lettuce, served with Potato Fries	1,600
⑤ Macaroni Pasta with Cheddar Cheese Sauce	1,500
Penne or Spaghetti with Three-meat Bolognese Sauce <i>Beef, Veal, Pork</i>	1,500
⑤ Penne or Spaghetti with Tomato Sauce and Basil	1,500

Dessert

Banana Sundae with Brownie and Vanilla Ice Cream	1,100
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Supper Menu

Available 23:00 – 6:00

Appetizer

- ⑤ Buffalo Mozzarella, Tomato and Basil Pesto 2,400
- Seared Tuna with Wasabi and Avocado Relish 2,000
- Fresh Paradise Prawn Spring Rolls with Coriander-flavoured Fish Sauce (8 pieces) 1,600

Salad

- Caesar Salad with Garlic Croutons, Poached Egg and Anchovy Dressing 1,800
- Topped with your choice of Chicken or Prawns (5 pieces) 2,400
- ⑤ Mixed Leaf Salad, Asparagus, Carrots and Radish 1,500
- Served with Balsamic Vinegar from Modena
- 🍂 Salad of Five Varieties of Tomatoes, Red Onions and Cervia Sea Salt 2,200
- ⑤ Served with Raspberry Dressing
- ⑤ Couscous Salad Made of Bulgur Wheat, Cucumber, Tomato 1,800
- Parsley, Coriander and Red Onions; served with Lemon Dressing
- Topped with your choice of Chicken or Prawns (5 pieces) 2,400

Soup

- Miso Soup with Hamaguri Clams, Myoga and Spring Onion 2,000
- Gratinated Onion Soup 1,600
- ⑤ Creamy Tomato Soup served with Basil Pesto 1,800
- ⑤ Creamy Corn Soup 1,600
- ⑤ Seasonal Soup 1,600

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Supper Menu

Available 23:00 – 6:00

Sandwich

Classic Wagyu Cheese Burger and Club Sandwich are served with Potato Fries or a Green Leaf Salad

-  Classic Wagyu Cheese Burger 3,200
Japanese Wagyu Beef, Toasted House-made Multi Grain Bun, Tomato, Lettuce, Onion, Mayonnaise
with your choice of Cheese: Comté or Blue
and your choice of One Topping:
Avocado, Creamed Mushrooms, Grilled Bacon or Over-Medium Egg
- ⑤ Vegan Burger 2,000
Patty made of Brown Rice, Wheat-free Seitan, Tofu and Shiitake Mushrooms
Toasted Rice Bun, Alfalfa Sprouts, Shiso Leaves, Tomato
Avocado, Lemon and Macadamia Nuts
Served with Japanese 7-spice, Steamed Vegetables and Soy Bean Sprouts
- Club Sandwich 2,700
Fried Egg, Bacon, Grilled Chicken, Toasted White Bread, Tomato, Lettuce and Comté Cheese
- ### Pasta, Noodles and Rice
- Three-meat Lasagna *Beef, Veal, Pork* served with a Mixed Leaf Salad 2,500
- ⑤ Macaroni and Cheese 1,900
With Bacon add 500
With Lobster add 1,500
- ⑤ Spaghetti or Linguini served with Tomato Sauce and Basil 1,800
With Prawn & Scallops add 1,000
- Udon Noodle Soup with Spinach, Fishcake, Deep-fried Tofu and Shiitake Mushrooms 2,000
- Rice Porridge Cooked with Zuwai Crab, Japanese Radish, Yamanashi Egg 2,000
Served with Pickled Vegetables

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Main Course

Fish and Seafood

Baked Black Cod Marinated with Saikyo Miso 3,000
Served with Ginger Pickles, Steamed Rice and Miso Soup

Assorted Vegetable, Shrimp and Squid Tempura 3,200
Served with Tentsuyu Sauce, Grated Daikon Radish and Green Tea Salt

Meat

“Oyako Don” 2,700
Chicken and Poached Egg in Seasoned Dashi Broth served over Steamed Rice
Served with Miso Soup

Australian Beef Steak (200 gr) Domburi, served over Steamed Rice 4,500
With Grilled Vegetables and Ginger Honey Sauce
Served with Miso Soup

Upgrade to Japanese Beef add 3,000

Japanese Style Curry

All Curries are served with Steamed Rice

 Braised Australian Beef 2,900

⑤ Mixed Vegetables 2,200

⑤ = Vegetarian

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Supper Menu

Available 23:00 – 6:00

Cheese

Four French Cheeses served with Dried Figs, Walnuts and Raisin Bread 3,500

Dessert

Vanilla Crème Brulée 1,200

Tiramisu with Camporelli Cookies 1,200

Chocolate Cake with Caramel Mousse and Cacao Biscuit 1,300

Seasonal Fresh Fruit Plate 2,400

Ice Cream

Ice Cream 2 scoops 1,300

Vanilla / Green Tea / Chocolate / Pistachio

Sorbet 2 scoops 1,300

Strawberry / Raspberry / Mango / Coconut

Served with Two Toppings:

Chocolate Crunch / Cacao Nibs / Biscotti Crumbs / Mixed Nuts

Colourful Sprinkles / Fruit Coulis / Chocolate Sauce / Whipped Cream

Additional Topping 300

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Beverage List Non-Alcoholic Drinks

Available 24 Hours

Coffee

Original Blend Coffee / Decaffeinated Coffee	1,200
Espresso (Single)	1,200
Espresso (Double)	1,500
Cappuccino / Café Latte	1,500

Tea and Infusion	1,500
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English Breakfast / Earl Grey / Darjeeling / Ceylon

Lemongrass / Chamomile / Rose Hip / Mint

Mandarin Oriental Blend / Green Tea / Roasted Green Tea / Jasmine Tea

**Decaffeinated Earl Grey and Ceylon teas are available upon request.*

Milk

Glass of Milk Whole / Low Fat / Skimmed / Soy	950
Chocolate Drink: Hot / Cold	1,400

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Beverage List Non-Alcoholic Drinks

Available 24 Hours

Freshly Squeezed Fruit Juice

Melon / Mango 1,500

Grapefruit / Orange / Pineapple / Apple / Kiwi 1,300

Fruit Juice 1,200

Peach / Mango / Grapefruit / Orange

Blueberry / Cranberry / Pomegranate

Vegetable Juice 1,300

Carrot and Ginger

Tomato

Mixed Vegetables

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Beverage List Non-Alcoholic Drinks

Available 24 Hours

Soft Drink

Coca Cola / Coca Cola Zero / Ginger Ale / 7 Up 955
Tonic Water / Soda Water / Oolong Tea

Seasonal Japanese Soda 955

Milk Shakes

Banana / Vanilla / Chocolate / Strawberry 1,500

Mineral Water

Still

Acqua Panna (500ml/1000 ml) 950/1,850

Evian (750 ml) 1,850

Voss (375 ml) 1,200

Sparkling

San Pellegrino (500ml/1000 ml) 950/1,850

Perrier (330ml/750 ml) 950/1,850

Voss (375 ml) 1,200

Chateldon (750ml) 2,400

All prices are in Japanese Yen, exclusive of consumption tax and subject to 15% service charge.

Please tell your order taker if you have any food allergies or dietary requirements and our chefs will be delighted to assist you

Beverage List Non-Alcoholic Drinks

Available 24 Hours

Domestic Beer

Asahi Super Dry	(334 ml)	1,200
Sapporo Black Label	(334 ml)	1,200
Kirin Classic Lager	(334 ml)	1,200
Yebisu Premium Black	(334 ml)	1,200
Echigo Koshihikari Lager	(500 ml)	2,400

Imported Beer

Heineken	(330 ml)	1,400
Guinness	(330 ml)	1,400

Non-alcohol Beer

Suntory All Free	(334 ml)	1,200
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Non-alcohol Sparkling Wine

NV Manoire de Sacre, So Jennie (Rosé)	Glass	1,500
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Beverage List Alcoholic Drinks

Available 24 Hours

Sake

Nanbubijin Junmai Ginjo, Iwate Prefecture	(180 ml)	2,000
Kokuryu, Daiginjo, Fukui Prefecture	(180 ml)	3,000

Shochu

Satsuma Kohi, Sweet Potato, Kagoshima Prefecture	(90 ml)	1,400
Torikai, Rice, Kumamoto Prefecture	(90 ml)	1,400
Jufuku Kinuko, Barley, Kumamoto Prefecture	(90 ml)	1,400

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The hotel's main wine list and our sommelier's recommendations
are available upon request

Wine List – Sparkling Wines

Available 24 Hours

Champagne	Glass	Half Bottle	Bottle
Non-Vintage			
Charles Heidsieck Brut Réserve	2,400		14,000
Louis Roederer Brut Premier		7,500	
Bollinger Special Cuvée			17,000
Ruinart Blanc de Blancs	3,200	12,000	19,000
Rosé			
Deutz Brut Rosé	2,800		16,000
Ruinart Brut Rosé		12,000	
Bruno Paillard Rosé Première Cuvée			25,000
Prestige			
Krug Grande Cuvée	4,500		32,000
Dom Pérignon			34,000
Louis Roederer Cristal			45,000
Franciacorta			
Non-Vintage			
Bellavista Alma Cuvée Brut	2,000		12,000

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Wine List – Still Wines

Available 24 Hours

White wines	Glass	Half Bottle	Bottle
<i><u>Italy, Veneto</u></i>			
Pieropan, Soave Classico	1,200		6,000
<i><u>Italy, Piemonte</u></i>			
Gaja, Rossj Bass			16,000
<i><u>Italy, Friuli-Venezia Giulia</u></i>			
Jermann, Chardonnay	2,400		12,000
<i><u>New Zealand, Marlborough</u></i>			
Cloudy Bay Vineyards, Sauvignon Blanc	1,700		8,500
<i><u>United States, California</u></i>			
Clos du Val, Chardonnay, Carneros		6,500	11,000
<i><u>France, Burgundy</u></i>			
Olivier Leflaive, Chassagne Montrachet Village		9,000	16,000
Bouchard Père & Fils, Meursault 1 ^{er} Cru Genevrières		15,000	
François Carillon Puligny Montrachet 1 ^{er} Cru Les Champs Gain			32,000
<i><u>Austria, Traisental</u></i>			
Huber, Grüner Veltliner Mandarin Oriental Tokyo Private Selection		4,000	7,500
<i><u>Japan, Yamanashi</u></i>			
Tomino Oka Winery, Koushu Tomino Oka	2,000		10,000

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Wine List – Still Wines

Available 24 Hours

Red wines	Glass	Half Bottle	Bottle
<i><u>Italy, Abruzzo</u></i>			
Masciarelli, Montepulciano d'Abruzzo	1,200		6,000
<i><u>Italy, Puglia</u></i>			
Tormaresca, Torcicoda Primitivo, Salento	1,600		8,000
<i><u>Italy, Tuscany</u></i>			
Ca' Marcanda Gaja, Promis			12,500
<i><u>United States, Oregon</u></i>			
Cooper Mountain Vineyards, Pinot Noir Willamette Valley	2,400		12,000
<i><u>United States, California</u></i>			
Clos du Val, Cabernet Sauvignon, Napa Valley		8,000	15,000
<i><u>France, Bordeaux</u></i>			
Château Chasse Spleen, Moulis en Médoc	2,800	8,000	15,000
Château Giscours, Margaux			19,000
Château Grand Puy Lacoste, Pauillac		13,000	
<i><u>France, Burgundy</u></i>			
Louis Jadot, Vosne Romanée Village		12,000	
Lignier Michelot, Morey Saint Denis En la Rue de Vergy			20,000
<i><u>Japan, Yamanashi</u></i>			
Team Kisvin & Château Sakaori, Kisvin Pinot Noir			11,000

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