



## BEVERAGES

### COFFEE

freshly brewed coffee

small 14 large 18

espresso 8

cappuccino 10

café latte 10

pot of hot chocolate 12

pot of tea 14

english breakfast, earl grey, floral jasmine,  
peppermint, chamomile

### JUICES

apple 9

cranberry 9

grapefruit 9

orange 9

pineapple 9

tomato 9

v8 9

fresh orange juice 14

fresh carrot juice 14

fresh green juice 14

All beverages are prepared by Mandarin Oriental, Boston



All meals are prepared by Ramsay's Kitchen, unless otherwise specified

\*These items are served raw, contain raw ingredients, or are cooked to order

Before placing your order, please inform us if a person in your party has a food allergy

(GF) gluten free | (DF) dairy free | (V) vegetarian | (V+) vegan | (V++) can be made vegan | 🌱 locally & sustainably sourced

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## SOFT DRINKS

choice of Coke, Diet Coke, Sprite, iced tea  
ginger ale, tonic water, club soda 10

## MINERAL WATER

still water or sparkling water  
small 9 large 12

## BOTTLED & CANNED BEER

8AM – 2AM MONDAY – SATURDAY  
11AM – 2AM ON SUNDAY

Amstel Light 12  
Bud Light 12  
Corona 12  
Harpoon IPA 12  
Heineken 12  
Samuel Adams 12  
Whale's Tail Pale Ale 12  
Shark Tracker Light Lager 12

### Alcoholic Beverage Policy

It is unlawful for a minor (under the age of 21) to be served or consume alcohol. Mandarin Oriental, Boston reserves the right to refuse service. By law, we are unable to serve alcoholic beverages between 2am to 8am Monday through Saturday and 2am to 11am on Sunday. We are unable to provide bottle service in the lobby. For additional assistance or replenishment, please contact In-Room Dining at 8882 from your guestroom telephone



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## WINE BY HALF BOTTLES

8AM – 2AM MONDAY – SATURDAY  
11AM – 2AM ON SUNDAY

### SPARKLING

Louis Roederer, Champagne (Collection 243), France 160

### WHITE

William Hill, Chardonnay, USA 75

### RED

J Vineyards, Pinot Noir, France 95

## WINE BOTTLES

### SPARKLING

La Marca, Prosecco, Italy 86

Bisol, "Jeio" Prosecco, Brut, Italy 92

Roederer Estate Winery, Sparkling Wine, USA 152

Nicolas Feuillatte, Champagne, Brut, France 165

Taittinger, Champagne, Brut, France 180

Louis Roederer, Champagne (Collection 242), France 250

Laurent-Perrier, Champagne, Brut, Cuvée Rosé, France 335

Moët & Chandon, Imperial, Brut, France 295

Laurent-Perrier, La Cuvée, Champagne, France 335

Dom Pérignon, Brut, France 630



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## WHITE

The Crossings, Sauvignon Blanc, New Zealand 70

Villa Locatelli, Friuli, Pinot Grigio, Italy 85

Commanderie de la Bargemone, Coteaux d'Aix-en-Provence Rosé, France 87

Martin Codax, Rías Baixas Albariño, Spain 90

Dr. Konstantin Frank, Semi-Dry Riesling, USA 93

Pieropan, Soave, Italy 95

Crossbarn, Chardonnay, USA 98

Truchard, Chardonnay, USA 100

Whitehaven Wines, Sauvignon Blanc, New Zealand 105

J.J. Vincent & Fils, Marie-Antoinette, Pouilly-Fuissé, Burgundy, France 110

Les Deux Tours, Sauvignon Blanc, France 115

Domaine Vocoret et Fils, Chablis, Burgundy, France 120

Domaine des Coltabards, Sancerre, France 130

Ramey Cellars, Chardonnay, USA 150

Raphaël Midoir, Sancerre Les Chasseignes, France 162

Le Haut-Lieu, Domaine Huët, Demi-Sec Chenin Blanc, Vouvray, France 170

Latour Pouilly-Fuisse, Burgundy, France 175

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## RED

Cono Sur, "Bicicleta", Pinot Noir, Chile	75
Château Pégau, Côtes du Rhône, Cuvée Maclura, France	98
Talbott Vineyards, Pinot Noir, USA	105
Vietti, Perbacco, Nebbiolo, Italy	110
Truchard, Pinot Noir, USA	115
Viña Cobos, "Felino", Malbec, Argentina	125
Charles Krug, Cabernet Sauvignon, USA	140
Marqués de Murrieta, Finca Ygay, Reserva, Spain	155
Truchard, Cabernet Sauvignon, USA	170
Clos du Val, Cabernet Sauvignon, USA	175
Châteauneuf-du-Pape, Haute Pierre, France	210
Renato Ratti, Barolo Marcenasco, Nebbiolo, Italy	245
Jordan, Cabernet Sauvignon, USA	256
Argiano, Brunello Di Montalcino, Sangiovese, Italy	310
Stag's Leap, "Artemis", Cabernet Sauvignon, USA	370

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## BREAKFAST 6:30AM – 11AM

### TRADITIONAL BAGEL <sup>V+</sup> 12

choice of plain, everything, or sesame served with cream cheese

### CLASSIC TOAST SELECTION <sup>V+</sup> 12

choice of multigrain, white, or wheat served with selection jams and butter

### FROM THE BAKERY, CHOICE OF 2 ITEMS <sup>V</sup> 18

choice of croissants, pain au chocolate, blueberry muffin, chocolate muffin

### BERRIES BOWL <sup>GF | V+ | DF</sup> 18

fresh seasonal berries

### GREEK YOGURT BOWL <sup>GF | V</sup> 22

vanilla yogurt, house-made pecan granola, fresh seasonal fruit

### CHIA PUDDING <sup>GF | V+</sup> 22

fresh seasonal fruit

### OATMEAL <sup>DF | V</sup> 25

steel cut oats, bananas, fresh seasonal fruit, toasted almonds, honey

### AVOCADO TOAST <sup>V | V++</sup> 27

sourdough, mashed avocado, sour cream, pomegranate

### SALMON CARPACCIO 31

smoked salmon, persian cucumber, capers, dill. served with a bagel & cream cheese



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BRIOCHE FRENCH TOAST <sup>V</sup> 29

poached pear, dulce de leche, mascarpone, pistachios, served with warm maple syrup

BUTTERMILK PANCAKES <sup>V</sup> 27

choice of plain, blueberry, or chocolate chip, served with warm maple syrup

CLASSIC AMERICAN \* 34

two eggs, choice of bacon, chicken sausage, or avocado, breakfast potatoes, toast

RK SIGNATURE OMELET 31

choice of tomatoes, onions, caramelized onions, red bell peppers,  
spinach, mushrooms, bacon, cheddar, goat cheese, american cheese,  
served with breakfast potatoes, toast  
add lobster +7 | add smoked salmon +5 | add lump crab +7

EGGS BENEDICT FLORENTINE\* 30

poached eggs, sautéed spinach, english muffin, hollandaise

EGGS BENEDICT CLASSIC\* 32

poached eggs, jambon de paris, english muffin, hollandaise

EGGS BENEDICT LOBSTER\* 46

poached eggs, lobster meat, english muffin, hollandaise

CEREALS WITH HOT OR COLD WHOLE, LOW FAT, SOY OR SKIM MILK 10

all bran, corn flakes, raisin bran, special k, cheerios, rice krispies, frosted flakes or cocoa puffs



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## LUNCH

11AM – 4PM

### STARTERS

PARKER ROLLS <sup>V</sup> 16

warm brioche, sea salt butter, fresh herbs

STICKY CHICKEN WINGS <sup>DF</sup> 26

spiced glaze, mango chutney, fresno pepper, cilantro

STICKY CAULIFLOWER <sup>V</sup> 22

vegetarian sticky cauliflower

STEAK TARTARE <sup>\*</sup> 30

beef tenderloin, dijonaise, toasted baguette

OCTOPUS <sup>GF | DF</sup> 28

braised octopus, hummus, chimichurri

JUMBO LUMP CRAB CAKE 37


herb aioli, mixed greens, citrus

**RAMSAY'S  
KITCHEN**  
BY GORDON RAMSAY

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## STARTERS

TUNA TARTARE \* 32  
chili garlic soy, sour cream, avocado, wonton crisps

SHRIMP COCKTAIL GF | DF 28  
cocktail sauce, lemon

OYSTERS ON THE HALF SHELL DF | GF | \* HALF DOZEN 27 | FULL DOZEN 52  
cocktail sauce, mignonette

## SOUPS & SALADS

LOBSTER BISQUE 27

CAESAR SALAD \* 21  
pancetta, garlic croutons, soft-boiled egg

WEDGE SALAD GF 23  
iceberg, blue cheese, glazed bacon, roasted tomatoes, pickled red onion, chives

HARVEST SALAD GF | V 23  
mixed greens, fuji apples, celery, goat cheese, spiced marcona almonds, grain mustard vinaigrette  
+ grilled chicken 14 + grilled shrimp 16

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## SANDWICHES

served with french fries or mixed green salad  
sub truffle fries +4

### SPICY STEAK SANDWICH 35

toasted ciabatta, gruyère, pesto, pickled fresno aioli, haystack onions

### VEGAN BURGER <sup>V+</sup> 33

impossible patty, caramelized onions, vegan cheese, toasted bun, house pickle spear  
+ avocado 3

### RK BURGER \* 36

toasted brioche, double smash patties, caramelized onions, american cheese, mayonnaise, house  
pickle spear  
+ applewood smoked bacon 4  
+ avocado 3

### CONNECTICUT-STYLE LOBSTER ROLL 42

toasted brioche, warm butter-poached lobster

### BBQ SLOW BRAISED BRISKET SANDWICH 34

slow-cooked bbq beef brisket, crispy onions, pickled cucumber

## SIGNATURE MAINS

### PETITE BEEF WELLINGTON \* 54

potato purée, glazed baby root vegetables, red wine demi, served medium rare

### 8 OUNCE FILET MIGNON \* <sup>GF</sup> 69


herb-roasted tomato, béarnaise

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CRISPY SKIN SALMON \* GF DF 49

coconut green curry, sticky rice, thai apple slaw

FISH & CHIPS ✱ 37

crispy atlantic haddock, triple-cooked chips, gordon's tartar sauce

ROASTED CHICKEN GF 42

dijon cream sauce, gruyere, arugula, shaved fennel, grain mustard vinaigrette

CHICKPEA TIKKA MASALA V 30

saffron basmati rice, lemon yogurt, cilantro mint chutney, roti

CAVATELLI WITH LOBSTER 44

squid ink cavatelli, maine lobster, uni butter, calabrian chili crumbs  
add lobster tail (GF) +30 | add foie gras +25 add grilled shrimp+16

SIDES

TRUFFLE POTATO GRATIN (V) 16

truffle sauce, white cheddar, chives

ROASTED BROCCOLINI DF V 16

garlic butter, pickled red onion, chimichurri, garlic chips

FRENCH FRIES V 14

sriracha aioli

CRISPY BRUSSELS SPROUTS DF 18

bacon, capers, garlic croutons, apple cider vinaigrette

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## DESSERTS

APPLE BUTTERSCOTCH CHEESECAKE <sup>V</sup> 20

caramelized apples, salted butterscotch, candied pecans

CHOCOLATE TARTE <sup>V</sup> 18

chocolate ganache, salted caramel, chocolate sauce, white chocolate whipped cream

EGGNOG PANNA COTTA <sup>V</sup> 18

mulled wine compote, biscotti

STICKY TOFFEE PUDDING <sup>V</sup> 21

warm date cake, sweet cream ice cream, english toffee sauce

ICE CREAM <sup>V</sup> 17

vanilla, chocolate, or strawberry

## DINNER

4PM – 10PM SUNDAY – THURSDAY

4PM – 11PM FRIDAY & SATURDAY

## STARTERS

PARKER ROLLS <sup>V</sup> 16

warm brioche, sea salt butter, fresh herbs

STICKY CHICKEN WINGS <sup>DF</sup> 26

spiced glaze, mango chutney, fresno pepper, cilantro

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STICKY CAULIFLOWER ▼ 22  
vegetarian sticky cauliflower

CONNECTICUT-STYLE LOBSTER ROLL 42  
toasted brioche, warm butter-poached lobster

JUMBO LUMP CRAB CAKE 37  
herb aioli, mixed greens, citrus

STEAK TARTARE \* 30  
beef tenderloin, dijonnaise, toasted baguette

OCTOPUS GF | DF 28  
braised octopus, hummus, chimichurri

SHRIMP COCKTAIL GF | DF 28  
cocktail sauce, lemon

TUNA TARTARE \* 32  
chili garlic soy, sour cream, avocado, wonton crisps

OYSTERS ON THE HALF SHELL DF | GF | \* ½ DOZEN 27 | FULL DOZEN 52  
cocktail sauce, mignonette

## SOUPS & SALADS

LOBSTER BISQUE 27

CAESAR SALAD \* 21  
pancetta, garlic croutons, soft-boiled egg

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WEDGE SALAD <sup>GF</sup> 23

iceberg, blue cheese, glazed bacon, roasted tomatoes, pickled red onion, chives

HARVEST SALAD <sup>GF V</sup> 23

mixed greens, fuji apples, celery, goat cheese, spiced marcona almonds, grain mustard vinaigrette

+ grilled chicken 14 + grilled shrimp 16

**SIGNATURE MAINS**

BEEF WELLINGTON \* 79

potato purée, glazed baby root vegetables, red wine demi, served medium rare

8 OUNCE FILET MIGNON \* <sup>GF</sup> 69

herb-roasted tomato, béarnaise

CRISPY SKIN SALMON \* <sup>GF | DF</sup> 48

coconut green curry, sticky rice, thai apple slaw

ROASTED CHICKEN <sup>GF</sup> 42

dijon cream sauce, gruyere, arugula, shaved fennel, grain mustard vinaigrette

CHICKPEA TIKKA MASALA <sup>V</sup> 30

saffron basmati rice, lemon yogurt, cilantro mint chutney, roti

CAVATELLI WITH LOBSTER 44

squid ink cavatelli, maine lobster, uni butter, calabrian chili crumbs

20 OZ PRIME BONE-IN RIBEYE <sup>GF | DF</sup> 110

roasted garlic, béarnaise



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BRANZINO <sup>GF</sup> 50

seared branzino, lemon caper sauce, grilled lemon

GRILLED VEAL CHOP \*82

chimichurri butter, charred lemon

add lobster tail (GF) +30 | add foie gras +25 | add grilled shrimp +16

**SIDES**

TRUFFLE POTATO GRATIN <sup>(V)</sup> 16

truffle sauce, white cheddar, chives

ROASTED BROCCOLINI <sup>DF|V</sup> 16

garlic butter, pickled red onion, chimichurri, garlic chips

FRENCH FRIES <sup>V</sup> 14

sriracha aioli

CRISPY BRUSSELS SPROUTS <sup>DF</sup> 18

bacon, capers, garlic croutons, apple cider vinaigrette

**DESSERTS**

APPLE BUTTERSCOTCH CHEESECAKE <sup>V</sup> 20

caramelized apples, salted butterscotch, candied pecans

CHOCOLATE TARTE <sup>V</sup> 18

chocolate ganache, salted caramel, chocolate sauce, white chocolate whipped cream

EGGNOG PANNACOTTA <sup>V</sup> 18

mulled wine compote, biscotti



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### STICKY TOFFEE PUDDING <sup>V</sup> 21

warm date cake, sweet cream ice cream, english toffee sauce

### ICE CREAM <sup>V</sup> 17

vanilla, chocolate, or strawberry

## OVERNIGHT

10PM – 6:30AM SUNDAY – THURSDAY

11PM – 6:30AM FRIDAY & SATURDAY

### STARTERS

#### SHRIMP COCKTAIL <sup>GF</sup><sup>DF</sup> 28

cocktail sauce, lemon

#### JUMBO LUMP CRAB CAKE <sup>DF</sup> 36

citrus herb aioli, mixed greens

#### LOBSTER BISQUE 27

#### GREEK YOGURT BOWL <sup>GF</sup><sup>V</sup> 18

vanilla yogurt, house-made pecan granola, chia pudding, fresh seasonal fruit

### SALADS & SIDES

#### CAESAR SALAD \* 21

pancetta, garlic croutons, soft-boiled egg  
add grilled chicken +11

#### FRENCH FRIES <sup>V</sup> 16

sriracha aioli

**RAMSAY'S  
KITCHEN**  
BY GORDON RAMSAY

All meals are prepared by Ramsay's Kitchen, unless otherwise specified

\*These items are served raw, contain raw ingredients, or are cooked to order

Before placing your order, please inform us if a person in your party has a food allergy

(GF) gluten free | (DF) dairy free | (V) vegetarian | (V+) vegan | (V++) can be made vegan | 🌱 locally & sustainably sourced

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Section 3-603.11, FDA Food Code. Division of Food Safety. FDACS.gov

To place an order, please touch the In-Room Dining button on your telephone or dial 8882. An additional \$5.00 delivery charge per check and 18% service charge will be added to your account. The delivery fee is not distributed to the employees and is retained by the hotel.



BAKED MAC & CHEESE <sup>V</sup> 18  
smoked gouda, mozzarella, chives

## SIGNATURE MAINS

VEGAN BURGER <sup>V+</sup> 33  
impossible patty, caramelized onions, vegan cheese, toasted bun, house pickle spear  
+ avocado 3

RK BURGER \* 36  
toasted brioche, double smash patties, caramelized onions, american cheese, mayonnaise, house  
pickle spear  
+ applewood smoked bacon 3  
+ avocado 3

CHICKPEA TIKKA MASALA <sup>V</sup> 30  
saffron basmati rice, lemon yogurt, cilantro mint chutney, roti

RK SIGNATURE OMELET 31  
choice of tomatoes, onions, caramelized onions, red bell peppers,  
spinach, mushrooms, bacon, cheddar, goat cheese, american cheese,  
served with breakfast potatoes, toast

## DESSERTS

APPLE BUTTERSCOTCH CHEESECAKE <sup>V</sup> 18  
graham cracker crust, lemon curd, blueberry compote

ICE CREAM <sup>V</sup> 17  
vanilla, chocolate, or strawberry

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## CHILDREN'S SELECTION

11AM – 10PM SUNDAY – THURSDAY

11AM – 11PM FRIDAY & SATURDAY

### SIGNATURE MAINS

GRILLED CHICKEN SANDWICH & FRENCH FRIES 16  
lettuce, tomato, onion, french fries

FRIED CHICKEN SANDWICH & FRENCH FRIES 17  
lettuce, tomato, onion, french fries

CHEESEBURGER & FRENCH FRIES \* 18  
french fries

KID FISH & CHIPS 19  
crispy atlantic haddock, French fries

BAKED MAC & CHEESE <sup>V</sup> 18  
smoked gouda, mozzarella, chives

SPAGHETTI MARINARA <sup>V</sup> 14  
grated parmesan cheese

### SIDES

FRIES <sup>V</sup> 14

ROASTED BROCCOLINI <sup>GF V</sup> 14  
garlic butter

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