



## 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 8

cranberry 8

grapefruit 8

orange 8

pineapple 8

tomato 8

v8 8

fresh orange juice 12

fresh carrot juice 12

fresh green juice 12

All drinks are prepared by Mandarin Oriental, Boston

**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.



## SOFT DRINKS

choice of Coke, Diet Coke, Sprite, iced tea  
ginger ale, tonic water, club soda 9

## 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

Castle Island Keeper IPA 18

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.

## 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.



## 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 54

### RED

J Vineyards, Pinot Noir, France 95

## WINE BOTTLES

### SPARKLING

La Marca, Prosecco, Italy 86

Bisot, “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 289

Moët & Chandon, Imperial, Brut, France 295

Laurent-Perrier, La Cuvée, Champagne, France 335

Dom Pérignon, Brut, France 630

#### 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.

## 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.



## 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

### 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.

## 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.



## RED

Cono Sur, “Bicicleta”, Pinot Noir, Chile 75  
Château Pégau, Côtes du Rhône, Cuvée Maclura, France 98  
Talbot 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

### 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.

## 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.



## BREAKFAST

6:30am – 11am

FROM THE BAKERY, CHOICE OF 2 ITEMS <sup>V</sup> 16

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

TRADITIONAL BAGEL <sup>V+</sup> 10

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

SMOKED SALMON BAGEL 28

horseradish cream cheese, house pickles, capers, red onion, dill

AVOCADO TOAST <sup>V</sup> | <sup>V++</sup> 25

sourdough, mashed avocado, sour cream, pomegranate

BRIOCHE FRENCH TOAST <sup>V</sup> 25

strawberry jam, strawberry whipped cream, macerated strawberries, maple syrup

FRUIT BOWL <sup>GF</sup> | <sup>V+</sup> | <sup>DF</sup> 16

berries, oranges, kiwi

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

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

OATMEAL <sup>GF</sup> | <sup>DF</sup> | <sup>V</sup> | <sup>V++</sup> 21

steel cut oats, brown sugar, house-made pecan granola, fresh seasonal berries

BUTTERMILK PANCAKES <sup>V</sup> 26

blueberry jam, lemon curd, maple syrup

CLASSIC AMERICAN \* 28

two eggs, choice of bacon, chicken sausage, or avocado, crispy hash cake, toast

**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.



VEGETABLE OMELET <sup>V</sup> 25

sautéed spinach, tomato, caramelized onion, aged white cheddar, crispy hash cake, toast

HAM & CHEESE OMELET 25

pancetta, aged white cheddar, caramelized onion, crispy hash cake, toast

EGGS BENEDICT \* 28

poached eggs, prosciutto, english muffin, hollandaise

QUICHE <sup>V</sup> 23

sautéed spinach, sun-dried tomatoes, goat cheese

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

*(cereals prepared by Mandarin Oriental, Boston)*

**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.



## ALL DAY

*11am – 10pm Sunday – Thursday*

*11am – 11pm Friday & Saturday*

### STARTERS

PARKER ROLLS <sup>V</sup> 16

warm brioche, sea salt butter, fresh herbs

STICKY CAULIFLOWER <sup>V</sup> 22

korean bbq glaze, sesame, scallion, cilantro

STICKY PORK BELLY <sup>DF</sup> 26

korean bbq glaze, sesame, scallion, cilantro

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

cocktail sauce, lemon

TUNA TARTARE <sup>\*✳</sup> 32

chili garlic soy, sour cream, avocado, wonton crisps

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

herb aioli, mixed greens, citrus

OYSTERS ON THE HALF SHELL <sup>DF | GF | \*✳</sup> Half Dozen 21 | Full Dozen 42

cocktail sauce, mignonette

**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.





## ***SOUPS & SALADS***

**TOMATO FENNEL SOUP** <sup>V+ | DF</sup> 18

garlic croutons, roasted fennel

**CAESAR SALAD** \* 21

pancetta, garlic croutons, soft-boiled egg

**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

**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.



## ***SANDWICHES***

served with french fries or mixed green salad

### **GRILLED CHICKEN SANDWICH 28**

toasted brioche, mashed avocado, roasted tomatoes, herb aioli

### **CONNECTICUT-STYLE LOBSTER ROLL 39**

toasted brioche, warm butter-poached lobster

### **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

### **SHORT RIB SANDWICH 36**

sourdough, braised short rib, gruyere, cheddar, roasted mushrooms, spicy tomato chutney

## **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.



## SIGNATURE MAINS

### BEEF WELLINGTON \* 75

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

### 8 OUNCE FILET MIGNON \* GF 67

charred tomato, béarnaise

### PAN SEARED SCALLOP \* GF DF 56

berkshire pork belly, apricot puree, pomegranate, citrus segments, chicken jus

### CRISPY SKIN SALMON GF | \* 48

cauliflower puree, chimichurri, mache fennel salad, lemon vinaigrette

### FISH & CHIPS 🌿 37

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

### ROASTED CHICKEN GF 39

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

### CHICKPEA TIKKA MASALA V 30

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

### SHRIMP & LOBSTER SPAGHETTI 41

lemon garlic butter, chili flakes, white wine, grilled baguette

+ lobster tail 30

+ scallops 28

**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.



## SIDES

POTATO PUREE <sup>GF | V</sup> 14

sour cream, chives

ROASTED BROCCOLINI <sup>GF | V</sup> 14

garlic butter, pickled red onion, chimichurri, garlic chips

BAKED MAC & CHEESE <sup>V</sup> 14

smoked cheddar sauce, herbed breadcrumbs

ROASTED ASPARAGUS <sup>GF | V</sup> 14

lemon butter, lemon aioli, parmesan

## DESSERTS

VANILLA MASCARPONE CHEESECAKE <sup>V</sup> 18

graham cracker crust, lemon curd, blueberry, candied thyme

CHOCOLATE TART <sup>V</sup> 18

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

STRAWBERRY ETON MESS <sup>GF | V</sup> 20

baked meringue, chantilly cream, strawberry jam, mint

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  
(ice cream prepared by Mandarin Oriental, Boston)

**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.



## OVERNIGHT

*10pm – 6:30am Sunday – Thursday*

*11pm – 6:30am Friday & Saturday*

### STARTERS

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

cocktail sauce, lemon

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

citrus herb aioli, frisée

TOMATO FENNEL SOUP <sup>V+ | DF</sup> 18

garlic croutons, roasted fennel

GREEK YOGURT BOWL <sup>GF | 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

FRIES <sup>GF | V | DF</sup> 14

parsley, sriracha mayo

BAKED MAC & CHEESE <sup>V</sup> 14

smoked cheddar sauce, herbed breadcrumbs

**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.



## 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

### GRILLED CHICKEN SANDWICH 28

toasted brioche, mashed avocado, roasted tomatoes, herb aioli

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

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

### VEGETABLE OMELET <sup>V</sup> 25

sautéed spinach, tomato, caramelized onion, aged white cheddar, crispy hash cake

## DESSERTS

### CHOCOLATE TART <sup>V</sup> 18

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

### VANILLA MASCARPONE CHEESECAKE <sup>V</sup> 18

graham cracker crust, lemon curd, blueberry, candied thyme

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

vanilla, chocolate, or strawberry  
(ice cream prepared by Mandarin Oriental, Boston)

**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.



## CHILDREN'S SELECTION

*11am – 10pm Sunday – Thursday*

*11am – 11pm Friday & Saturday*

### SIGNATURE MAINS

GRILLED CHICKEN SANDWICH & FRENCH FRIES 16

lettuce, tomato, french fries

CHEESEBURGER & FRENCH FRIES \* 18

french fries

BAKED MAC & CHEESE <sup>V</sup> 14

smoked cheddar sauce, herbed breadcrumbs

SPAGHETTI MARINARA 14

grated parmesan cheese

### SIDES

FRIES <sup>GF | V | DF</sup> 14

ROASTED BROCCOLINI <sup>GF | V</sup> 14

garlic butter

ROASTED ASPARAGUS <sup>GF | V</sup> 14

lemon butter

**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.