



## 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 drinks are prepared by Mandarin Oriental, Boston

**RAMSAY'S  
KITCHEN**  
BY GORDON RAMSAY

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\*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

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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

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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 54

### 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  
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

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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, coffee cake 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

chia pudding, 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

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


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

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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 | add fresh truffle +25

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


*(cereals prepared by Mandarin Oriental, Boston)*



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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 wings

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> 37

herb aioli, mixed greens, citrus

OYSTERS ON THE HALF SHELL <sup>DF | GF | \* ⚡</sup> Half Dozen 27 | Full Dozen 52

cocktail sauce, mignonette

ROASTED BONE MARROW <sup>\*</sup> 32

caramelized onion jam, whipped butter, toasted baguette

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## **SOUPS & SALADS**

LOBSTER BISQUE 27

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


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## *SANDWICHES*

served with french fries or mixed green salad

### 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

### GORDON'S BRAISED PORK SANDWICH 34

pressed french bread, mojo-spiced pork, sautéed peppers & onions, mustard sauce  
swiss cheese, house pickles

### CONNECTICUT-STYLE LOBSTER ROLL 42


toasted brioche, warm butter-poached lobster

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## SIGNATURE MAINS

PETITE BEEF WELLINGTON \* 54

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

8 OUNCE FILET MIGNON \* GF 69

herb-roasted tomato tomato, béarnaise

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

SHRIMP & LOBSTER SPAGHETTI 41

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

add lobster tail (GF) +30 | add scallops \* (DF) (GF) +28 | add Foie gras +25 add roasted bone marrow +20 | add fresh truffle +30

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## 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 14  
sriracha aioli

CRISPY BRUSSELS SPROUTS 16  
bacon, capers, garlic croutons, apple cider vinaigrette

## DESSERTS

VANILLA MASCARPONE CHEESECAKE <sup>(V)</sup> 18  
graham cracker crust, lemon curd, blueberry compote

APPLE BLACKBERRY CRUMBLE <sup>(V)</sup> 18  
Vanilla anglaise, Ice cream

CHOCOLATE POT DE CRÈME <sup>(V)</sup> 20  
cocoa madeleines, chantilly cream

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)

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## DINNER

*4pm – 10PM Sunday – Thursday*

*4pm – 11PM Friday & Saturday*

### STARTERS

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warm brioche, sea salt butter, fresh herbs

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spiced glaze, mango chutney, fresno pepper, cilantro

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vegetarian sticky wings

CONNECTICUT-STYLE LOBSTER ROLL 42

toasted brioche, warm butter-poached lobster

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

cocktail sauce, lemon

TUNA TARTARE \* <sup>GF</sup> 32

chili garlic soy, sour cream, avocado, wonton crisps

JUMBO LUMP CRAB CAKE <sup>DF</sup> 37

herb aioli, mixed greens, citrus

OYSTERS ON THE HALF SHELL <sup>DF | GF | \* <sup>GF</sup></sup> Half Dozen 27 | Full Dozen 52

cocktail sauce, mignonette

ROASTED BONE MARROW \* 32

caramelized onion jam, whipped butter, toasted baguette

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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


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## SIGNATURE MAINS

### BEEF WELLINGTON \* 79

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

### 8 OUNCE FILET MIGNON \* GF 69

herb-roasted tomato, béarnaise

### CRISPY SKIN SALMON \* GF | DF 48

coconut green curry, sticky rice, thai apple slaw

### 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

### SHRIMP & LOBSTER SPAGHETTI 41

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

### PAN-SEARED SCALLOPS \* GF | DF 57

parsnip purée, crispy black rice, citrus agrodolce

### 20 OZ PRIME BONE-IN RIBEYE GF | DF 110

roasted garlic, béarnaise

### ROASTED HADDOCK 44

herb panade, grilled lemon, brown butter

### GRILLED VEAL CHOP \*82

chimichurri butter, charred lemon


add lobster tail (GF) +26 | add scallops \* (DF) (GF) +24 | add Foie gras +25 add roasted bone marrow +20 | add fresh truffle +30

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truffle sauce, white cheddar, chives

ROASTED BROCCOLINI <sup>DFI</sup> <sup>V</sup> 16  
garlic butter, pickled red onion, chimichurri, garlic chips

BAKED MAC & CHEESE 16  
gruyère mornay, crispy prosciutto, chives

CRISPY BRUSSELS SPROUTS 16  
bacon, capers, garlic croutons, apple cider vinaigrette

## DESSERTS

VANILLA MASCARPONE CHEESECAKE <sup>V</sup> 18  
graham cracker crust, lemon curd, blueberry compote

APPLE BLACKBERRY CRUMB <sup>V</sup> 18  
Vanilla anglaise, Ice cream

CHOCOLATE POT DE CRÈME <sup>V</sup> 20  
cocoa madeleines, chantilly cream

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, mixed greens

LOBSTER BISQUE 27

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

FRENCH FRIES 16

sriracha aioli

BAKED MAC & CHEESE <sup>V</sup> 16


gruyère mornay, crispy prosciutto, chives

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## 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

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

sautéed spinach, tomato, caramelized onion, aged white cheddar, breakfast potatoes

## DESSERTS

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

graham cracker crust, lemon curd, blueberry compote

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


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

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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, french fries

CHEESEBURGER & FRENCH FRIES \* 18  
french fries

BAKED MAC & CHEESE <sup>V</sup> 14  
gruyère mornay, crispy prosciutto, chives

SPAGHETTI MARINARA 14  
grated parmesan cheese

### SIDES

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


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

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