

# BREAKFAST

Available from 6:00am to 11:00am

## HEALTHY STARTERS

**Seasonal fruit *v*** 14  
Fresh sliced fruit plate

**Greek yogurt parfait *v*** 14  
Granola • Fresh berries

**Organic yogurt *v*** 11  
Plain • Low-fat • Greek

**Bircher muesli *v*** 12  
Oats • Apples • Banana • Yogurt • Honey

**Steel-cut hot Irish oatmeal *v*** 12  
Brown sugar • Raisins • Steamed milk

**Breakfast cereals *v*** 8  
Corn Flakes • Special K • All-Bran • Cheerios  
Rice Krispies • Cocoa Puffs • Frosted Flakes

## OFF THE GRIDDLE

**Belgian waffle *v*** 18  
Berries • Vanilla whipped cream • Powdered sugar

**Buttermilk pancakes *v*** 18  
Whipped lemon ricotta  
Blueberries add 2  
Banana add 2  
Chocolate chips add 2

**Classic brioche French toast *v*** 18  
Cinnamon • Vanilla • Maple syrup

## FULL BREAKFAST

**Continental** 24  
Morning pastries or toast  
Freshly brewed coffee or tea  
Choice of juice

**American  $\Delta$**  32  
Two eggs any style  
Rustic potatoes  
Morning pastries or toast  
Freshly brewed coffee or tea  
Choice of juice  
Choice of ham, crispy bacon or pork sausage

**Fitness  $\Delta$**  33  
Egg white omelet with seasonal vegetables  
Low-fat yogurt with berries  
Freshly brewed coffee or tea  
Choice of juice

**Asian journey  $\Delta$**  36  
Tamago Japanese omelet • Scallops • Rice  
Miso soup • Tofu • Scallions • Tsukemono pickle  
Sencha green tea  
Choice of juice

**Arabic breakfast** 36  
Foul mudammas • Lebna • Akkawi cheese • Olives  
Pita • Sliced tomatoes • Cucumbers • Watermelon  
Mint tea  
Choice of juice



*v* Suitable for vegetarian

$\Delta$  These items may be served raw, undercooked or cooked to your specifications

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

To place an order please touch In-Room Dining or dial 8882 on your telephone

An additional \$4.00 delivery charge per check and 18% service charge will be added to your account

## BREAKFAST SPECIALTIES

All our eggs are organically farmed  
and sourced in New England

**Two organic Vermont eggs any style Δ** 17  
Rustic potatoes • Cherry tomatoes • Toast

**Organic Vermont egg omelet Δ** 20  
Cheddar cheese • Fine herbs • Rustic potatoes  
Arugula salad • Toast  
Choice of ham, onions, peppers or spinach  
Gloucester lobster add 10

**Classic Eggs Benedict Δ** 21  
English muffin • Parisian ham • Wilted spinach  
Hollandaise sauce  
DB smoked salmon add 10

**Brandt hanger steak and eggs Δ** 29  
Eggs any style • Rustic potatoes • Wilted spinach

**Housemade quiche *v*** 16  
Wild mushroom • Spinach • Goat cheese

**DB smoked salmon** 23  
Dill cream cheese • Capers • Red onions • Parsley  
Toasted bagel

## MINI MO

For our guests twelve and under

**Ham & eggs** 12  
Choice of toast

**Silver dollar buttermilk pancakes** 14  
Choice of chocolate chips, blueberries or banana

**French toast sticks** 12

**Seasonal fruit salad** 9

**Breakfast cereals** 8  
Corn Flakes • Rice Krispies • Cocoa Puffs  
Cheerios • Frosted Flakes

## SIDES

**Seasonal fresh berries** 9

**Fresh baked basket of morning pastries** 11

**Toasted bagel with cream cheese** 9

**Roasted breakfast pork sausage** 9

**Housemade Parisian ham** 9

**Applewood smoked bacon** 9

**Grilled turkey bacon** 9

**DB smoked salmon** 13

## BEVERAGES

**Juice** 7  
Apple • V8 • Pineapple • Cranberry

**Fresh squeezed juice** 10  
Orange • Grapefruit • Carrot

**Large bottled water** 10  
Voss still or sparkling • Evian • San Pellegrino  
Fiji • Perrier

**Small bottled water** 6  
Voss still or sparkling • Evian • San Pellegrino  
Fiji • Perrier

**Soft drink** 5  
Coke • Diet Coke • Sprite • Ginger Ale

**Milk** 4  
Whole • 2% • Skim • Soy • Lactose free • Almond

**Chocolate milk** 5

**Iced tea** 6

**Large pot of coffee** 12

**Small pot of coffee** 8

**Hot chocolate** 6

**Cappuccino, latte, espresso** 6

**Premium loose leaf tea** 6



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## ALL DAY

Available from 11:00am to 10:00pm

### AMERICAN HOTEL CLASSICS

**New England clam chowder** 14  
Bacon • Celery • Potato • Onion

**Olives marinées *v*** 8  
Marinated olives • Provençal herbs • Garlic • Lemon

**Caesar salad** 19  
Baby gem • Shaved parmesan • Sourdough  
crouton • Caesar dressing • Anchovy  
Hanger steak add 14  
Chicken add 10  
Shrimp add 12

**Reuben corned beef** 19  
Sauerkraut • Swiss cheese • Dill pickles  
Russian dressing

**Turkey club or wrap** 18  
Bacon • Avocado • Mayonnaise • Tomato  
Mesclun greens or pommes frites

**Black Angus cheeseburger  $\Delta$**  18  
Cabot cheddar • Mesclun greens or pommes frites

**The big MO burger  $\Delta$**  22  
Two beef patties • Pickles • Red onion • American  
cheese • Special sauce • Onion seed bun • Mesclun  
greens or pommes frites

**Griddled cheese sandwich** 17  
Gruyère • Cheddar • White bread • Mesclun greens  
or pommes frites  
Tomato add 2  
Bacon add 4

**Handmade spaghetti bolognese** 25  
Bolognese sauce • Parmigiano reggiano

**Amish roasted chicken** 33  
Pomme purée • Seasonal vegetable mix  
Natural chicken jus

### OUR ASIAN HERITAGE

**Miso soup *v*** 10  
Tofu • Dashi broth • Scallions • Shiitake mushrooms

**Edamame *v*** 8  
Ponzu sauce

**Mandarin chicken wings** 15  
Soy garlic sauce

**Crispy spring rolls *v*** 12  
Sweet chili sauce

**Steamed pork dumplings** 12  
Ponzu sauce

**Singapore noodles** 26  
Stir-fried vermicelli • Ginger • Scallions • Bok choy  
Classic version includes chicken and shrimp  
Vegetarian version also available

**Thai salad  $\Delta$**  14  
Bibb lettuce • Mint • Cucumber • Chili pepper  
Green papaya • Red peppers • Red onion  
Hanger steak add 14  
Chicken add 10  
Shrimp add 12



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## MINI MO

For our guests twelve and under

<b>Peanut butter &amp; jelly sandwich</b>	<b>8</b>
<b>Handmade artisanal pasta</b> Warm butter sauce • Cheese	<b>8</b>
<b>Roasted chicken breast</b> Seasonal vegetables • Pomme purée	<b>15</b>
<b>Crispy chicken fingers</b> Pommes frites or seasonal vegetables	<b>12</b>
<b>Fenway beef hot dog</b> Brioche bun • Pommes frites or seasonal vegetables	<b>8</b>
<b>Cheeseburger</b> Pommes frites or seasonal vegetables	<b>12</b>

## DESSERT & CHEESE

<b>Seasonal cheesecake</b> Salted sable crust • Seasonal fruit • Coulis	<b>10</b>
<b>Seasonal fruit plate</b>	<b>14</b>
<b>Scoop of seasonal glacé or sorbet</b>	<b>5</b>
<b>Popcorn</b>	<b>8</b>
<b>3 cut artisanal cheese selection</b>	<b>18</b>
<b>5 cut artisanal cheese selection</b>	<b>30</b>
<b>Chocolate bon bon plate (5)</b>	<b>10</b>



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# BAR BOULUD

## BOSTON

Lunch available from 11:30am to 2:00pm  
Dinner available from 5:00pm to 10:00pm

### TO START

**Salade du marché v** 14  
Mixed greens • Market vegetable crudité  
White balsamic vinaigrette

**Crudité aioli** 15  
Seasonal crudité • Quail eggs • Garlic aioli • Socca chips  
Lobster add 15  
*Pair with Salmon Run Riesling 13*

**Salade provençale** 19  
Baby gem • Shaved parmesan • Sourdough crouton  
Herb anchovy vinaigrette

**Salade Lyonnaise Δ** 23  
Chicory • Chicken liver • Bacon lardon • Coddled  
egg • Sherry vinaigrette

**East coast oysters du jour Δ**  
Red wine mignonette • Cocktail sauce  
Half dozen 21 Dozen 38  
*Pair with Billecart—Salmon, Brut Reserve Champagne 25*

**Shrimp cocktail** 21  
French cocktail sauce  
*Pair with Whitehaven Sauvignon Blanc 11*

**Seasonal soup du jour v** 12  
Seasonal market vegetable soup

**Soupe à l'oignon** 15  
Onion soup • Oxtail broth • Barley • Guinness  
Cheddar gratinée

**Boudin blanc** 24  
White pork sausage • Pomme purée

### CHARCUTERIE DE GILLES VÉROT

**Dégustation de charcuterie**  
Chef selection of pâtés, terrines and sliced meats  
Hors d'oeuvres • Pickles • Mustards  
Small board 35  
Large board 55

### MAIN COURSE

**Spaghetti au citron** 27  
Housemade pasta • Wellfleet countneck clams  
Bottarga • Lemon • Fennel

**Brioche de homard façon DB** 25  
DB lobster roll • Horseradish • Tarragon

**Poisson du marché de saison** 33  
Chef's selection of fish • Seasonal vegetables

**Coq au vin traditionnel** 27  
Red wine braised chicken • Garganelli • Bacon  
lardon • Pearl onions  
*Pair with Mandarin Oriental, Boston Pinot Noir 13*

**Brandt farms hanger steak** 29  
Sauce Béarnaise • Pommes frites  
*Pair with Catena, Malbec 14*

**The departed burger** 20  
Beef patty • Irish bacon • Cheddar • Guinness  
Braised onions



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## SIDES

<b>Pommes frites</b>	9
<b>Pomme purée</b>	9
<b>Mushroom fricassée</b>	9
<b>Vegetable jardinière</b>	9
<b>Mesclun salad</b>	9
<b>Super green spinach</b>	9

## DESSERT

<b>Tarte tiramisu</b>	11
Mascarpone mousse • Hazelnut gelée • Gianduja chocolate crémeux • Coffee ice cream	
<b>Gâteau Basque</b>	11
Classic French cake • Brandied cherry custard Vanilla crème anglaise	
<b>Exotic mango coupe</b>	11
Champagne mango • Lime biscuit • Ginger ice cream • Mango foam	
<b>Bittersweet passion mousse</b>	11
64% Manjari chocolate mousse • Passion fruit cream • Almond biscuit • Sesame crisp	



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## LATE NIGHT

Available from 10:00pm to 6:00am

### AMERICAN HOTEL CLASSICS

**New England clam chowder** 14  
Bacon • Celery • Potato • Onion

**Caesar salad** 19  
Baby gem • Shaved parmesan • Sourdough  
crouton • Caesar dressing • Anchovy  
Hanger steak add 14  
Chicken add 10  
Shrimp add 12

**Turkey club or wrap** 21  
Bacon • Avocado • Mayonnaise • Tomato  
Mesclun greens or pommes frites

**Black Angus cheeseburger Δ** 18  
Cabot cheddar • Mesclun greens or pommes frites

**Griddled cheese sandwich** 17  
Gruyère • Cheddar • White bread • Mesclun greens  
or pommes frites  
Tomato add 2  
Bacon add 4

**Handmade spaghetti** 25  
Bolognese • Parmigiano reggiano

### OUR ASIAN HERITAGE

**Miso soup *v*** 10  
Tofu • Dashi broth • Scallions • Shiitake mushrooms

**Edamame *v*** 8  
Ponzu sauce

**Mandarin chicken wings** 15  
Soy garlic sauce

**Crispy spring rolls *v*** 10  
Sweet chili sauce

**Steamed pork dumplings** 8  
Ponzu sauce

**Singapore noodles** 15  
Stir-fried vermicelli • Ginger • Scallions • Bok choy  
Classic version includes chicken and shrimp  
Vegetarian version also available

**Thai salad Δ** 12  
Bibb lettuce • Mint • Cucumber • Chili pepper  
Green papaya • Red peppers • Red onion  
Hanger steak add 14  
Chicken add 10  
Shrimp add 12

### DESSERT & CHEESE

**Seasonal cheesecake** 10  
Salted sable crust • Seasonal fruit • Coulis

**Seasonal fruit plate** 14

**Scoop of seasonal glacé or sorbet** 5



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# BEVERAGES

Available from 10:00am to 2:00am

## BY THE GLASS

### Sparkling

Prosecco, Bisol, Jeio, Brut, Veneto, Italy	12
Champagne, Billecart – Salmon, Brut Reserve	25
Rosé Champagne, Taittinger, Prestige Rosé, Reims, France	29

### White

Pinot Grigio, Zenato, Veneto, Italy	10
Riesling, Salmon Run, Finger Lakes, New York	10
Sauvignon Blanc, Whitehaven, Marlborough, New Zeland	11
Chardonnay, Selected for Mandarin Oriental, Boston, Sonoma, California	13

### Red

Grenache, M. Chapoutier, Belle Ruche, Rhône Valley, France	10
Cabernet Sauvignon, William Hill, Central Coast, California	13
Pinot Noir, Selected for Mandarin Oriental, Boston, Sonoma, California	13
Malbec, Catena, Mendoza, Argentina	14

## HALF BOTTLES

### White

102 Sancerre, Claude Riffault, Les Boucauds, Loire Valley, France	38
103 Chardonnay, Sonoma-Cutrer, Russian River, California	50
104 Champagne, Veuve Clicquot, Brut, France	60

### Red

110 Pinot Noir, Paul Dolan, Mendocino, California	35
111 Merlot, Duckhorn, Napa Valley, California	45
112 Cabernet Sauvignon, Silverado, Napa, California	50
113 Cabernet Sauvignon, Chimney Rock, Stag's Leap District, Napa, California	80
114 Barolo, Pio Cesare, Piedmont, Italy	100



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## FULL BOTTLES

### Sparkling

120	Prosecco, Bisol, Jeio, Brut, Veneto, Italy	48
121	Champagne, Veuve Clicquot, Brut, Reims, France	98
122	Champagne, Billecart – Salmon Brut Réserve	110
123	Rosé Champagne, Taittinger, Reims, France	115
124	Rosé Champagne, Laurent – Perrier, Cuvée Rosé, France	200
125	Champagne, Dom Pérignon, Épernay, France	695
126	Champagne, Louis Roederer, Cristal, Reims, France	750

### French White

140	Chablis, Domaine Drouhin-Vaudon, Burgundy	65
141	Meursault, Matrot, Burgundy	150
142	Vouvray, Marc Bredif, Loire Valley	40

### White

160	Sauvignon Blanc, Whitehaven, Marlborough, New Zealand	44
161	Sauvignon Blanc, Chalk Hill, Sonoma, California	80
162	Riesling, Salmon Run, Finger Lakes, New York	40
163	Pinot Grigio, Zenato, Veneto, Italy	40
164	Chardonnay, Selected for Mandarin Oriental, Boston, Sonoma, California	55
165	Chardonnay, Ramey Cellars, Russian River, California	110
166	Chardonnay, Far Niente, Nappa Valley, California	165
167	Albarino, Burgans, Baixas, Spain	40

### French Red

180	Grenache, Belle Ruche, M. Chapoutier, Rhône Valley	40
181	Beaujolais, Joseph Drouhin, Moulin a Vent	65
182	Châteauneuf-du-Pape, M. Chapoutier, La Bernardine	140
183	Châteauneuf-du-Pape, Delas	155
184	Bordeaux, Pessac-Leognan, Château Brown	100

### Red

200	Malbec, Catena, Mendoza, Argentina	60
202	Pinot Noir, Selected for Mandarin Oriental, Boston, Sonoma, California	55
203	Pinot Noir, Patz & Hall, Sonoma, California	85
204	Pinot Noir, Flowers, Sonoma Coast, California	150
205	Merlot, Ehlers, St. Helena, California	105
206	Shiraz, Elderton, Barossa, Australia	70
207	Shiraz, Torbreck, The Steading, Barossa, Australia	190
208	Red Blend, Orin Swift, The Prisoner, Napa Valley, California	85
209	Zinfandel, Canard, Napa Valley, California	80
210	Cabernet Sauvignon, William Hill, Central Coast, California	55
212	Cabernet Sauvignon, Richard Betts, My Essential Red, California	85
213	Cabernet Sauvignon, Inglenook, Cask, Napa Valley, California	160
214	Cabernet Sauvignon, Caymus, Napa Valley, California	220
215	Cabernet Sauvignon, Ehlers, 1886 St. Helena, California	250
216	Cabernet Sauvignon, Chimney Rock, Tomahawk Vineyard, Napa Valley, California	290
217	Cabernet Sauvignon, Caymus, Special Selection, Napa Valley, California	450
218	Barolo, Pio Cesare, Italy	200
219	Barolo, Prunotto, Bussia, Italy 1989	325



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## Beer

Allagash White	White Ale	Portland, ME	7
Bud Light	Pilsner	St. Louis, MO	6
Harpoon IPA	India Pale Ale	Boston, MA	7
Sam Adams	Lager	Boston, MA	7
Sam Adams Light	Lager	Boston, MA	7
Corona	Lager	Mexico	7
Guinness	Stout	Ireland	8
Heineken	Lager	Holland	7
Paulaner	Lager	Germany	7
Tiger Lager	Lager	Singapore	7

Non Alcoholic

\*Please inquire about our rotating beer selection available from Bar Boulud

## BY THE BOTTLE

### Vodka

Russian Standard	150
Tito's Handmade	200
Belvedere	250
Grey Goose	330

### Gin

Beefeater	225
Tanqueray	250
Bombay Sapphire	300

### Rum

Brugal	150
Myer's Dark	200
Mount Gay	300

### Tequila

Jose Cuervo Gold	250
Patron Silver	350
Don Julio Añejo	350

### Whiskey

Jack Daniel's	175
Maker's Mark	200
Woodford Reserve	225

### Single Malt Scotch

Glenlivet 12 yr	400
Macallan 12 yr	400
Macallan 25 yr	1800

### Scotch

Chivas Regal	300
Johnnie Walker Black	350
Johnnie Walker Blue	800

### Cognac

Remy Martin VSOP	300
Hennessy XO	625



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