#### **BREAKFAST**

Available from 6:00 a.m. - 11:00 a.m.

#### **CONTINENTAL BREAKFAST**

 $188^{000}$ 

#### FRESH FRUIT OR VEGETABLE JUICE

orange, papaya, mango, apple, melon, watermelon, pineapple, kiwi, guava, grapefruit, lemon, tomato, carrot, celery or cucumber

#### HOMEMADE BAKERY BASKET

your choice of three items: homemade croissant, pain au chocolat, butter brioche, muffin, baguette, white or whole wheat toast served with butter, seasonal fruit preserves and honey

#### SELECTION OF COFFEE

freshly brewed coffee (Americano or regular), espresso, cappuccino, café latte

(all coffees are available decaffeinated)

or

#### SELECTION OF TEA

English Breakfast, Earl Grey, Darjeeling, Jasmine, Sencha, Genmaicha, Ginger, Chamomile, Peppermint

or

HOT CHOCOLATE

#### **HEALTHY BREAKFAST**

**218**<sup>000</sup>

#### FRESH FRUIT OR VEGETABLE JUICE

orange, papaya, mango, apple, melon, watermelon, pineapple, kiwi, guava, grapefruit, lemon, tomato, carrot, celery or cucumber or

#### **SMOOTHIE**

banana-strawberry, papaya-orange, blueberry-pineapple or mango lassi

#### BIRCHER MUESLI

oats, apple, blueberry, almonds and honey

#### EGG WHITE FRITTATA(v)

egg white frittata with mushroom, tomato, asparagus and frisée salad

#### HOT BEVERAGE

fresh ginger tea

or

soothing tea latte

#### INDONESIAN BREAKFAST

**198**<sup>000</sup>

## FRESH FRUIT OR VEGETABLE JUICE

orange, papaya, mango, apple, melon, watermelon, pineapple, kiwi, guava, grapefruit, lemon, tomato, carrot, celery or cucumber

#### TROPICAL FRUIT

selection of refreshing seasonal fruits

#### INDONESIAN SWEETS

Indonesian chocolate doughnut fried banana lapis legit

#### NASI GORENG KAMPOENG

wok-fried rice with fried chicken drumstick, anchovy, beef sate, prawns, fried egg, pickled vegetables and sambal

Of

#### MIE/BIHUN GORENG

wok-fried yellow or white noodles with seafood, cabbage, pak choy, shredded egg, pickled vegetables and sambal

or

#### **BUBUR AYAM**

century duck egg, shredded chicken, tong cai, spring onion, cakwe and crispy prawn crackers

#### SELECTION OF COFFEE

freshly brewed coffee (Americano or regular), espresso, cappuccino, café latte

(all coffees are available decaffeinated)

or

#### SELECTION OF TEA

English breakfast, Earl Grey, Darjeeling, Jasmine, Sencha, Genmaicha, Ginger, Chamomile, Peppermint

Of

HOT CHOCOLATE

#### FRESH FRUIT OR VEGETABLE JUICE

orange, papaya, mango, apple, melon, watermelon, pineapple, kiwi, guava, grapefruit, lemon, tomato, carrot, celery or cucumber

#### TROPICAL FRUIT

selection of refreshing seasonal fruits served with natural yoghurt

#### HOMEMADE BAKERY BASKET

your choice of three items: homemade croissant, pain au chocolat, butter brioche, muffin, baguette, white or whole wheat toast served with butter, seasonal fruit preserves and honey

#### FRESH ORGANIC EGGS

two fresh eggs cooked to your liking with a choice of crispy pork or beef bacon, cooked pork or beef ham, chicken or pork sausage accompanied by roasted tomatoes and hashbrown

#### SELECTION OF COFFEE

freshly brewed coffee (Americano or regular), espresso, cappuccino, café latte

(all coffees are available decaffeinated)

or

#### SELECTION OF TEA

English Breakfast, Earl Grey, Darjeeling, Jasmine, Sencha, Genmaicha, Ginger, Chamomile, Peppermint

Of

HOT CHOCOLATE

#### MANDARIN BREAKFAST

 $218^{000}$ 

#### FRESH FRUIT OR VEGETABLE JUICE

orange, papaya, mango, apple, melon, watermelon, pineapple, kiwi, guava, grapefruit, lemon, tomato, carrot, celery or cucumber

#### STEAMED DIM SUM

har kow, char siew pau, siew mai and steamed glutinous rice in lotus leaf

#### PLAIN, CHICKEN OR FISH CONGEE

served with spring onions, fried wonton crisps and salted peanuts or

#### HONG KONG NOODLES

wok-fried egg noodles with prawns, egg, carrots and bean sprouts

#### SOY BEAN MILK

or

CHINESE GREEN TEA

## **BREAKFAST A LA CARTE**

Available from 6.00 a.m. - 11.00 a.m.

## FRUITS AND YOGHURTS

ASSORTED BERRY PLATTER with vanilla whipped cream	148000
SEASONAL FRUITS AND BERRIES with plain yogurt or cottage cheese	168000
SEASONAL FRUIT PURÉE with a choice of prune compote or pineapple with vanilla or apple and pear with cinnamon	88000
FARMER'S YOGHURT PLAIN OR LOW FA'T with a choice of: strawberry, raspberry, blueberry, banana or mango coulis	88000
GRAINS AND WHOLE WHEATS	
OATMEAL boiled oats with milk maple syrup, brown sugar and jam	128000
CEREALS All-Bran, Corn Flakes, Rice Krispies, Coco Pops, muesli, Weetabix or granola with your choice of whole, low fat or soya milk	108000
HOMEMADE BIRCHER MUESLI oats, apple, blueberry, almonds and honey	128000
GRANOLA honey, yoghurt and berries	128000
BAKERY	
BREAKFAST VIENNOISERIES (choice of three pieces) selection of croissant, almond croissant, pain au chocolat, soft roll, hard roll, muffin, butter brioche, 7 grains bread or baguette with jam and butter	138000
BREAKFAST TOAST BREADS (choice of two pieces) oats, rye, raisin, English muffin, bagel, white or whole wheat toast with jam and butter	88000
FRESH MUFFINS (per piece) blueberry, chocolate or banana	38000

We will be happy to assist you in your selection if you suffer from any allergies or food intolerance Origins of the meats and seafood served in the restaurant are available upon request \*Contains pork (v)Vegetarian Prices are in Indonesian Rupiah (IDR) and subject to 21% government tax and service charge

## **BREAKFAST SPECIALITIES**

BUTTERMILK PANCAKES, FRENCH TOAST OR WAFFLES served with berries or banana and traditional condiments	128000
AUSTRALIAN BANANA BREAD caramelized bananas, whipped cream and vanilla sauce	108000
ENGLISH BREAKFAST two fried organic eggs served with baked beans, white button mushrooms, sautéed potatoes, roasted baby tomatoes, sausage (pork, beef or chicken), back bacon (pork or beef) and toast	198000
FRESH ORGANIC EGGS two fresh eggs cooked to your liking accompanied by roasted tomatoes and hashbrown	138000
EGGS BENEDICT* poached fresh egg, pork ham, homemade English muffin and Hollandaise sauce	168000
FLORENTINE(v) poached fresh egg, spinach, homemade English muffin and Hollandaise sauce	168000
ROYALE poached egg, Sturia caviar, smoked salmon, muffin and Hollandaise sauce	298000
EGG WHITE FRITATTA(v) two egg white frittata with mushroom, tomato, asparagus and frisée salad	168000
ATLANTIC SMOKED SALMON bagel, cream cheese, red onion, tomatoes and capers	208000
FARMER'S CHEESE selection of three cheeses with walnuts and seasonal preserve	198000
ASSORTED IMPORTED COLD CUTS* Dijon mustard and ciabatta bread	198000
BREAKFAST SIDES bacon (pork or beef)* sausage (chicken, pork, or beef)* hash brown baked beans	88000

STEAMED DIM SUM assortment of har kow, char siew pau, siew mai, steamed glutinous rice in lotus leaf	<b>168</b> <sup>000</sup>
NASI GORENG KAMPOENG wok-fried rice with fried chicken drumstick, anchovy, beef sate, prawns, fried egg, pickled vegetables and sambal	<b>178</b> <sup>000</sup>
NASI LEMAK traditional Malay coconut rice with shrimp sambal, ikan bilis, fried egg, vegetable achar and choice of chicken or beef rendang	<b>178</b> <sup>000</sup>
MIE/BIHUN GORENG wok-fried yellow or white noodles with seafood, cabbage, pak choy, shredded egg, pickled vegetables and sambal	<b>158</b> <sup>000</sup>
CONGEE plain, chicken or fish congee with spring onions, fried wonton crisps and salted peanuts	<b>108</b> <sup>000</sup>
BUBUR AYAM century duck egg, shredded chicken, tong cai, spring onions, cakwe and crispy prawn crackers	<b>108</b> <sup>000</sup>

## **BEVERAGES**

FRUIT JUICE orange, papaya, mango, apple, melon, watermelon, pineapple, kiwi, guava, or grapefruit blend: please create your own	75***
VEGETABLE JUICE beetroot, tomato, carrot, celery or cucumber blend: please create your own	75000
HEALTHY BLEND JUICE lettuce, spinach, celery, apple, pear or banana blend: please create your own	88000
SMOOTHIE banana-strawberry or papaya-orange or blueberry-pineapple	95000
MILKSHAKE choice of ice cream: banana, vanilla, strawberry, raspberry, chocolate, papaya, coconut or mango blended with milk	95000
LASSI choice of mango, banana, strawberry, blueberries, papaya, lime or natural blended with yoghurt	75000
FRESH COCONUT WATER	<b>70</b> <sup>000</sup>
WATER WITH LEMON hot or iced	55000
SELECTION OF COFFEE freshly brewed coffee (Americano or regular), espresso, cappuccino, café latte (all coffees are available decaffeinated)	<b>70</b> <sup>000</sup>
SELECTION OF TEA English Breakfast, Earl Grey, Darjeeling, Jasmine, Sencha, Genmaicha, Ginger, Chamomile, Peppermint	75000
HOT CHOCOLATE	<b>70</b> 000

# **ALL DAY DINING**

Available from 11.00 a.m – 11.00 p.m

## **SNACKS**

MINI CHEESE BURGERS (3 pieces) Cheddar, onion jam and French fries	<b>130</b> <sup>000</sup>
DEEP FRIED CALAMARI sweet chili sauce	<b>68</b> <sup>000</sup>
"BITTERBALLEN" beef croquettes, spicy pepper sauce	<b>128</b> <sup>000</sup>
COLD CUT BOARD* assorted cold cuts and pâtés served with grain mustard	<b>248</b> <sup>000</sup>
HUMMUS(v) pita bread	98000
TRUFFLE AND PARMESAN FRIES(v) truffle aioli	98000
MIXED CRUDITÉS(v) tartar sauce	85000
GIANT BASKET OF SALTY POPCORN(v)	<b>68</b> <sup>000</sup>
CHICKEN LOLLIPOPS honey mustard sauce	98000

# STARTERS AND SALADS

PRAWN COCKTAIL avocado, Marie Rose sauce	<b>188</b> <sup>000</sup>
GRAVLAX SALMON home cured Tasmanian salmon with dill cream cheese and condiments	208000
TUNA TARTAR avocado and sesame dressing	218000
BEETROOT SALAD(v) spinach, goat cheese, pistachio, balsamic dressing	<b>168</b> <sup>000</sup>
ORGANIC QUINOA SALAD(v) avocado, tomato, olive oil and cottage cheese	<b>148</b> <sup>000</sup>
MIXED SUSHI ROLLS AND MAKI SUSHI traditional condiments	<b>198</b> <sup>000</sup>
CAESAR SALAD romaine lettuce, white anchovy, croûtons, Caesar dressing and Parmesan with chicken with prawns	148 <sup>000</sup> 198 <sup>000</sup> 208 <sup>000</sup>
GARDEN SALAD(v) rocket salad, cherry tomato, fennel, cucumber, shaved carrot, green pepper, radishes, dill and honey dressing	148000
CAPRESE SALAD(v) tomato, mozzarella cheese, pesto and aged balsamic dressing	<b>168</b> <sup>000</sup>
GARDEN COBB SALAD* romaine lettuce, avocado, baby corn, spring onion, blue cheese, tomato, pork bacon and ranch dressing	<b>178</b> <sup>000</sup>
CHICKEN SALAD spinach salad, chicken breast, cranberries, apple, walnuts, mayonnaise and grapes	<b>178</b> <sup>000</sup>

# **SOUPS**

CLEAR CHICKEN CONSOMMÉ diced vegetables	<b>108</b> <sup>000</sup>
TOMATO CREAM SOUP(v) pesto and herbs toast	<b>128</b> <sup>000</sup>
WILD MUSHROOM SOUP(v) roasted mushroom and garlic toast	<b>138</b> <sup>000</sup>
LOBSTER BISQUE crab meat and garlic toast	<b>178</b> <sup>000</sup>
BURGER AND SANDWICHES	
Served with your choice of French fries or green leaves	
VEGGIE WRAP(v) roasted peppers, caramelized onion, eggplant, zucchini, rocket leaves and hummus	128000
HAM AND CHEESE SANDWICH* ciabatta bread, cooked pork ham, Emmental cheese and mornay sauce	<b>148</b> <sup>000</sup>
SMOKED SALMON SANDWICH soft roll bread, Tzatziki, red onion and cucumber	148000
TUNA SANDWICH red onion, lettuce and mustard mayonnaise	158000
MANDARIN ORIENTAL CLUB SANDWICH* organic chicken, egg, pork ham, bacon, cheese, tomatoes and lettuce with toasted whole grain or white bread	208000
PRIME BEEF CHEESE BURGER* beef, tomato, matured Cheddar, onion jam, pickled cucumber and lettuce with beef or pork bacon	<b>228</b> <sup>000</sup>

## **ASIAN DELIGHTS**

SUMMER ROLLS with prawn, vermicelli and fresh coriander	128000
YUM NUA grilled beef with tomato, cucumber, shallot, bean sprout, basil, chili and lemongrass vinaigrette	188000
VIETNAMESE BEEF NOODLE PHO sliced beef, noodles, fresh herbs and lime	118000
KHAO PAD wok fried organic jasmine rice with calamari, shrimp, scallop, spring onion topped with fried egg, chicken and condiments	188000
PAD THAI GOONG wok fried noodles with prawn, chives, chili, bean sprout, bean curd, garnished with spring onion, peanut, dry shrimp, coriander and lime	188000
TOM YUM GOONG spicy prawn soup with mushroom, lemongrass and coriander	188000
INDIAN DELIGHTS	
PAPADUM Indian crackers and mango chutney	98000
BUTTER CHICKEN TIKKA AND ALOO GOBI (v) THALI Chicken chunks with creamy tomato sauce and cumin spiced braised potato with cauliflower and coriander	228000
CHICKEN CURRY AND PALAK PANEER (v) THALI Traditional Indian masala and soft Indian cottage cheese in spinach gravy flavored with fenugreek	228000
ALOO GOBI (v) AND PALAK PANEER (v) THALI	188000
Cumin spiced braised potato with cauliflower and coriander and soft Indian cottage cheese in spinach gravy flavored with fenugreek	

All Thalis are served with vegetable raita, pickles, chutney, papadum and dahl Please choose either Jeera rice or chapati bread to accompany your Thali

# **INDONESIAN DELIGHTS**

GADO-GADO(v) steamed vegetables and bean curd tossed in mild roasted peanut sauce	<b>128</b> <sup>000</sup>
AYAM PELALAH shredded and poached locally farmed organic chicken with long bean, bean sprouts and lemongrass-tomato sambal	<b>138</b> <sup>000</sup>
SOTO AYAM turmeric and lemon leaf scented chicken broth with locally farmed organic chicken, glass noodles, spring onions and sambal belacan	<b>108</b> <sup>000</sup>
SOP BUNTUT braised oxtail with nutmeg and cloves in clear vegetable broth, fragrant steamed rice, green sambal and crackers	<b>218</b> <sup>000</sup>
SOTO BETAWI beef tongue simmered in clear coconut cream broth with potato, spring onion and lime, fragrant steamed rice, green sambal and crackers	<b>138</b> <sup>000</sup>
SATE CAMPUR beef, chicken and lamb accompanied by lontong, roasted peanuts and sweet soya sauce	<b>108</b> <sup>000</sup>
NASI GORENG KAMPOENG wok-fried rice with fried chicken drumstick, anchovy, beef sate, prawn, fried egg, pickled vegetables and sambal	<b>178</b> <sup>000</sup>
NASI GORENG SARI LAUT wok-fried spicy rice with market seafood, anchovy, prawn sate, fried egg, pickled vegetables and sambal	<b>188</b> <sup>000</sup>
MIE/BIHUN GORENG wok fried yellow or white noodles with seafood, cabbage, pak choy, shredded egg, pickled vegetables and sambal	<b>158</b> <sup>000</sup>
IKAN ASAM PEDAS sour and spicy stewed sea bass fillet cooked in tamarind fruit juice with okra, tomatoes, chilli and spices accompanied by fragrant steamed rice	<b>288</b> <sup>000</sup>
BEEF RENDANG lemongrass braised beef cheek with lime leaves and coconut milk accompanied by fragrant steamed rice	328000

## **CHINESE DELIGHTS**

VEGETABLE SPRING ROLLS	$48^{000}$
MARINATED CUCUMBER WITH CHILI	51000
DONGBEI WOOD EAR FUNGUS WITH DRIED BEAN CURD	69000
CHILI CHICKEN Chinese peppercorn and fragrant salt	178000
IMPERIAL HOT AND SOUR SOUP assorted seafood	148000
CHICKEN CONSOMMÉ stewed Matsutake mushrooms	148000
CRISPY FRIED PRAWNS salted egg yolk	278000
STEAMED COD prime soya sauce	388000
SAUTEED DICED CHICKEN AND CASHEW NUTS dried chili vinegar sauce	258000
DEEP-FRIED SWEET AND SOUR PORK* with pineapple and bell pepper	288000
WOK-FRIED WAGYU BEEF black pepper sauce	458000
BRAISED ORGANIC RED RICE IN COCONUT JUICE(v) with assorted vegetables	78 <sup>000</sup>
SIDES	
STIR-FRIED CABBAGE chili and vinegar	88000
STEAMED RICE(v)	55000
STIR-FRIED MIXED VEGETABLES(v) golden garlic	88000
FRIED HONG KONG NOODLES(v) with assorted vegetables	88000

## **WESTERN DELIGHTS**

ROASTED LAMB potato gnocchi, carrot, broccoli and lamb sauce	<b>358</b> <sup>000</sup>
HERB CRUSTED CHICKEN BREAST wild mushroom ragout, glazed onion and baby potatoes	<b>298</b> <sup>000</sup>
TASMANIAN SALMON FILLET cauliflower, capers and seafood sauce	<b>258</b> <sup>000</sup>
ROASTED BARAMUNDI ratatouille and tomato salsa	<b>388</b> <sup>000</sup>
CREAMY BARLEY RISOTTO(v) asparagus, wild mushroom and sun-dried tomato	<b>148</b> <sup>000</sup>
PASTA Your choice of pasta penne, linguine, spaghetti or whole grain spaghetti	
MEDITERRANEAN* Shrimp, capsicum cream, Spanish chorizo, fresh herbs	<b>188</b> <sup>000</sup>
CARBONARA* pork bacon, cream and black pepper	<b>188</b> <sup>000</sup>
MARINARA(v) classic tomato sauce, garlic and olive oil	<b>168</b> <sup>000</sup>
BOLOGNESE homemade minced beef ragout and Parmesan	<b>188</b> <sup>000</sup>

## FROM THE GRILL

BLACK ANGUS BEEF RIB EYE, 250 GR	698000
BLACK ANGUS BEEF SIRLOIN, 200 GR	650000
BLACK ANGUS BEEF TENDERLOIN, 180 GR	588 <sup>000</sup>
AUSTRALIAN FARM-RAISED LAMB CUTLETS	358 <sup>000</sup>
PACIFIC OCEAN TIGER PRAWN	328000
TASMANIAN SALMON FILLET	298000
FARM-RAISED SEA BASS FILLET	388000
COD FILLET	398000

All dishes from the grill are served with your choice of one sauce and one side dish

## **SAUCE/CONDIMENTS**

Béarnaise Black Peppercorn Sauce Bordelaise Sauce Beurre Blanc Sauce Seasonal Mushroom Sauce

## **SIDE DISHES**

French Fries
Mashed Potatoes
Steamed Jasmine Rice
Sauteed Broccoli with Garlic and Chili
Wild Mushrooms
Creamed Spinach

#### **BENTO**

448000 **MANDARIN** stewed Matsutake mushroom in chicken stock marinated cucumber with chili crisp-fried eggplant tossed with chicken floss Choice of your favorite main dish: steamed black cod fish with homemade green ginger purée stir-fried beef with black pepper sauce wok-fried Pacific Ocean king prawn, salted egg yolk refreshing exotic seasonal fruits blueberry snow skin dumpling  $328^{000}$ **INDONESIAN** soto ayam otak otak with peanut and coconut milk sauce gado-gado, steamed vegetables and bean curd tossed in mild roasted peanut sauce Choice of your favorite main dish: beef rendang and ayam pop sambal hijau mie goreng, yellow noodle with scallops, crab and pak choy with sambal chili sauce nasi goreng with chicken satay refreshing exotic seasonal fruits lapis legit  $288^{000}$ **VEGETARIAN** tomato cream soup organic quinoa salad assorted crudités Choice of your favorite main dish: penne pasta with mushroom cream veggie wrap with grilled vegetables creamy barley risotto(v) asparagus, wild mushroom and sun-dried tomato refreshing exotic seasonal fruits

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green tea cheesecake

# **DESSERTS**

CHEESE SELECTION selection of 3 cheeses accompanied with nuts and seasonal chutney	288000
GREEN TEA CHEESECAKE mango coulis, fresh papaya	138000
CHILLED RICE PUDDING pineapple, coconut milk	138000
VANILLA CRÈME BRÛLÉE	128000
TIRAMISU biscuit, mascarpone, coffee and cocoa powder	128000
MOLTEN CHOCOLATE CAKE vanilla sauce	128000
BERRY PANNA COTTA shortbread	128000
COCONUT CAKE SCENTED WITH PANDAN coconut crumble and passion fruit coulis	128000
HOMEMADE ICE CREAM AND SORBET (3 scoops) kindly ask your in-room-dining attendant for our daily selection	128000
SEASONAL FRESH FRUIT AND BERRY PLATTER	168000

# **OVERNIGHT DINING**

Available from 11.00 p.m. – 6.00 a.m.

PRAWN COCKTAIL avocado with Marie Rose sauce	<b>188</b> <sup>000</sup>
GRAVLAX SALMON home-cured Tasmanian salmon with dill cream cheese and condiments	208000
CAESAR SALAD romaine lettuce, white anchovy, croûtons, Caesar dressing and Parmesan with chicken with prawns	148 <sup>000</sup> 198 <sup>000</sup> 208 <sup>000</sup>
GARDEN COBB SALAD* assorted mixed greens, avocado, corn, spring onion, blue cheese, tomato, pork bacon and ranch dressing	<b>198</b> <sup>000</sup>
TOMATO CREAM SOUP(v) pesto and rustic croûton	<b>108</b> <sup>000</sup>
PRIME BEEF CHEESE BURGER* beef, tomato, matured cheddar, onion and lettuce with beef or pork bacon served with your choice of French fries or green leaves	228000
MANDARIN ORIENTAL CLUB SANDWICH* organic chicken, egg, ham, bacon, cheese, tomato and lettuce, toasted whole grain or white bread served with your choice of French fries or green leaves	208000
NASI GORENG KAMPOENG wok fried rice with fried chicken drumstick, anchovy, beef satay, prawn, fried egg, pickled vegetables and sambal	178000
PAD THAI GOONG wok fried noodles with prawn, chive, chili, bean sprout, bean curd, garnished with spring onion, crushed peanut, dry shrimp, coriander and lime	188000
MIE/BIHUN GORENG wok fried yellow or white noodles with seafood, cabbage, pak choy, shredded egg, pickled vegetables and sambal	<b>158</b> <sup>000</sup>

## **DESSERT**

ARTISANAL CHEESE SELECTION selection of cheeses, nuts, seasonal chutney	<b>288</b> <sup>000</sup>
TIRAMISU biscuit, mascarpone, coffee and cocoa powder	<b>128</b> <sup>000</sup>
MOLTEN CHOCOLATE CAKE vanilla sauce	<b>128</b> <sup>000</sup>
BERRY PANNA COTTA shortbread	<b>128</b> <sup>000</sup>
HOMEMADE ICE CREAM AND SORBET kindly ask your in-room dining attendant for our daily selection	<b>128</b> <sup>000</sup>
SEASONAL FRESH FRUIT AND BERRY PLATTER	<b>168</b> <sup>000</sup>

#### ON THE GO

Please allow us 6 hours in advance notification

MENU ONE 290<sup>000</sup>

Pork ham and cheese in French baguette\*

Greek salad, tomatoes, cucumber, feta cheese, olives and red onion

The Mandarin Oriental cheesecake

Exotic fruits

MENU TWO 320<sup>000</sup>

Assorted cold cuts and cheese\*

Caesar salad with smoked salmon

Chocolate cake

Exotic fruits

If you wish to enjoy our food in the comfort of your private jet, please contact your In Room Dining operator for a tailor-made menu.

## **ALL DAY DINING**

Available from 11.00 a.m. – 11.00 p.m.

# LITTLE FAN (FROM ONE TO THREE YEARS OLD)

	AL FRUIT PURÉE go, banana, pineapple or apricot	48000
	EGETABLE PURÉE ccoli, pumpkin, potato or green peas	38000
LITTLE F (FROM T	FAN HREE YEARS OLD)	
TOMATO	CREAM SOUP(v)	$38^{000}$
CLEAR CH	HICKEN SOUP	$38^{000}$
MINI BEE with French	EF BURGER h fries	88000
CHICKEN with French	N NUGGETS h fries	68000
MACARON	NI & CHEESE(v)	<b>68</b> <sup>000</sup>
	RENG KAMPOENG rice with chicken	68000
	I NOODLE blain, prawn or chicken	68000
	O SALMON ables and steamed rice	$78^{000}$
	EAD SANDWICHES turkey ham with tomato and cheese	48000
SPAGHET with Bologr	*TI nese sauce or tomato sauce	$78^{000}$

## **DESSERTS**

CHOCOLATE BROWNIE vanilla ice cream and chocolate sauce	58000
BERRY MILKSHAKE	<b>58</b> <sup>000</sup>
HOMEMADE ICE CREAM mango, vanilla, strawberry (per scoop)	48000
FRUIT SKEWER WITH CHOCOLATE SAUCE	58000
MANGO PUDDING	<b>58</b> <sup>000</sup>

# **BEVERAGES**

Available 24 hours

STILL WATER Aqua Reflection 380ml Evian 330ml Evian 750ml Equil 760ml	65 <sup>000</sup> 75 <sup>000</sup> 115 <sup>000</sup> 115 <sup>000</sup>
SPARKLING WATER Aqua Reflection sparkling 380ml Equil 760ml Perrier 330ml Perrier 750ml San Pellegrino 250ml San Pellegrino 1000ml	65 <sup>000</sup> 115 <sup>000</sup> 80 <sup>000</sup> 130 <sup>000</sup> 105 <sup>000</sup> 150 <sup>000</sup>
SOFT DRINKS Coke, Coke Zero, Sprite, Soda Water, Ginger Ale, Tonic Water Red Bull	65 <sup>000</sup> 79 <sup>000</sup>
FRESHLY SQUEEZED JUICES oranges, watermelon, melon, carrot, strawberry, kiwi, grape fruit	<b>75</b> <sup>000</sup>
SELECTION OF COFFEE freshly brewed, espresso, cappuccino, café latte (all coffees are available decaffeinated)	$70^{000}$
SELECTION OF TEA English Breakfast, Earl Grey, Darjeeling, Jasmine, Sencha, Genmaicha, Ginger, Chamomile, Peppermint	<b>75</b> <sup>000</sup>

APERITIF Martini Dry Campari	30ml 135 <sup>000</sup> 135 <sup>000</sup>
GIN Bombay Sapphire Hendrick's	170 <sup>000</sup> 240 <sup>000</sup>
VODKA Ketel One Grey Goose	155 <sup>000</sup> 195 <sup>000</sup>
TEQUILA Patron Silver	155000
WHISKEY Jack Daniel's Chivas Regal, 18 years Johnnie Walker Black Label Macallan, 12 years Singleton, 18 years	165 <sup>000</sup> 270 <sup>000</sup> 195 <sup>000</sup> 380 <sup>000</sup> 580 <sup>000</sup>
COGNAC Hennesy V.O.S.P. Rémy Martin XO	250 <sup>000</sup> 515 <sup>000</sup>
For all spirits one mixer of your choice is included	
BEER BY BOTTLE Bintang Heineken	90 <sup>000</sup> 98 <sup>000</sup>

**135**000

**98**<sup>000</sup>

Corona

Kilkenny

WINE LIST	Glass/Carafe/Bottle
WINE BY GLASS	
WHITE WINE Sauvignon Blanc, Viña Ventisquero "Reserva", Chile	170 <sup>000</sup> /380 <sup>000</sup> /750 <sup>000</sup>
Grenache Blanc, La Vieille Ferme, France	190000/470000/900000
Moscato D'Asti, Balbi Soprani, Italy	210000/490000/950000
Pinot Grigio, Attems, Italy	220000/510000/1.000000
RED WINE Merlot, Viña Ventisquero "Reserve", Chile	170000/380000/750000
Cabernet Sauvignon, Montes Alpha, Chile	$170^{\circ 00}/380^{\circ 00}/750^{\circ 00}$
Sangiovese, Marchesi De Frescobaldi "Castiglioni", Italy	190000/470000/900000
Grenache Blend, E. Guigal "Côtes Du Rhône", France	230000/520000/1,050000
CHAMPAGNE AND PROSECCO Cantine Leonardo Da Vinci, Prosecco, Veneto NV	210 <sup>000</sup> / /1,100 <sup>000</sup>
Lanson Black Label, Brut NV	390 <sup>000</sup> / /2,000 <sup>000</sup>

WINE & CHAMPAGNE	by bottle
CHAMPAGNE Veuve Clicquot Ponsardin "Yellow Label", Brut Lanson Black Label, Brut NV	2,400 <sup>000</sup> 2,000 <sup>000</sup>
SPARKLING WINE Sacred Hill "De Bortoli", Brut Cantine Leonardo Da Vinci, Prosecco, Veneto NV	900 <sup>000</sup> 1,100 <sup>000</sup>
WHITE WINE	
FRANCE Chardonnay, Louis Latour, Chablis	<b>1,300</b> <sup>000</sup>
NEW ZEALAND Sauvignon Blanc, Cloudy Bay, Marlborough	<b>1,800</b> <sup>000</sup>
RED WINE	
FRANCE Pinot Noir, Louis Latour, Chassagne-Montrachet Syrah, Paul Jaboulet "Domaine de Thalabert", Crozes-Hermitage	2,000 <sup>000</sup> 2,300 <sup>000</sup>
ITALY Merlot Blend, Gaja Ca' Marcanda " Promis ", Tuscany	2,850000
ARGENTINA Malbec, Kaiken Ultra, Mendoza	<b>1,200</b> <sup>000</sup>

For a wider selection of wines, please call your In Room Dining operator to view our master wine list.