



In Room Dining Menu

Our In Room Dining service endeavours to provide you with a personal gastronomic experience equivalent to dining at our award winning restaurants. The culinary team has created an array of cuisines for your selection and enjoyment in the privacy and comfort of your room.



Chef's signature dishes reflecting the oriental heritage of Mandarin Oriental



Vegetarian dishes

Kindly note the following times:

- Breakfast 6am to 12pm
- A la carte menu 12pm to 11pm
- Overnight A la carte menu 11pm to 6am

Please do not hesitate to contact our In Room Dining colleagues for any assistance.



Signature dish



Vegetarian

Please highlight any specific food allergies or intolerances to our colleagues before ordering
We endeavour to source for local and sustainable ingredients whenever possible
All prices quoted are in Malaysian Ringgit and inclusive of 10% service charge and 6% GST
Please call Room Service extension 3827 / 3828 to place your order

BREAKFAST

6am until noon

SET BREAKFAST

All breakfasts sets are served with your choice of juice and coffee or tea

THE CONTINENTAL

72

A selection of homemade bakery items, please select four (4) items:

Croissant, whole wheat croissant, muffin, pain au chocolat, banana bread, Danish pastries, white toast - whole wheat toast, hard roll, soft roll, dark rye, multigrain, sour dough or whole wheat bread

Sliced fresh fruit

Plain or fruit yogurt

THE MANDARIN

92

A selection of homemade bakery items, please select four (4) items:

Croissant, whole wheat croissant, muffin, pain au chocolat, banana bread, Danish pastries, white toast - whole wheat toast, hard roll, soft roll, dark rye, multigrain, sour dough or whole wheat bread

Sliced fresh fruit

Two eggs cooked any style,
please choose two (2) items:

Cured beef, chicken sausage, veal sausage, potato rösti or provencal tomatoes
or

Homemade pancakes or waffles with maple syrup or chocolate sauce
or

Brioche French toast filled with mango, palm sugar, grated coconut and whipped cream

THE FIT & HEALTHY

78

A selection of homemade bakery items

Whole wheat croissant, whole wheat toast, multigrain and whole wheat bread

Assorted vegetable sticks with cottage cheese dip

Sliced fresh fruit

Bircher muesli-oats, milk, low-fat yogurt, banana, apples and roasted hazelnuts

Egg white omelette

Steamed asparagus and roasted cherry tomatoes



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BREAKFAST

6am until noon

THE CHAMPAGNE INDULGENCE

698

For two (2) persons

One bottle of Moët & Chandon Brut Champagne 750ml

A selection of homemade bakery items, please select four (4) items:

Croissant, whole wheat croissant, muffin, pain au chocolat, banana bread, Danish pastries, white toast - whole wheat toast, hard roll, soft roll, dark rye, multigrain, sour dough or whole wheat bread

Assorted fresh berries

Artisanal cheese and cold cuts with condiments

Smoked salmon and salmon caviar platter

Lemon and ricotta pancake

Warm berry compote

Australian beef tournedos

Poached egg, asparagus, parmesan, parsley and roasted bread crumbs

Baked crab cake eggs Benedict

Sautéed spinach

THE MALAYSIAN

72

Fresh papaya with lime

Karipap Kentang - Potato curry puff

Nasi Lemak - Coconut rice with shrimp sambal

Choice of beef or chicken rendang

or

Roti Canai - Traditional Malaysian flat bread

Your choice of yellow dhal, vegetable curry or chicken curry

or

Curry Udang - Prawn fritters with peanut gravy



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BREAKFAST

6am until noon

THE CHINESE

78

Seasonal sliced fruits

Assorted dim sum, sweet sauce and chili sambal

Congee with traditional condiments and dough fritter
Choice of chicken, fish or plain

THE JAPANESE

98

Seasonal sliced fruits

Akadashi miso

Salmon teriyaki, tamago and Japanese pickles

Eggplant Nanban

Steamed Japanese rice

THE ARABIC

98

Seasonal sliced fruits

Zataar o zeit, extra virgin olive oil, labnah

Cucumber, tomatoes, mint and olives

Baba Ghanoush – roasted eggplant dip and pomegranate

Fool Medames - fava bean stew, lemon juice, garlic, cumi, extra virgin olive oil

Shakshouka - baked egg in spicy tomato-bell pepper stew

Pita bread, Man'oushe



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A LA CARTE BREAKFAST

From noon until 11pm

BAKERY BASKET

34

Homemade bakery items served with butter and a selection of preserves and honey

Butter croissant or whole wheat croissant

Muffin of the day, pain au chocolate, Danish pastries and brioche

Selection of hard and soft rolls

Toasted or plain bread

White toast or whole wheat toast

Dark rye, multigrain, sourdough or whole wheat bread

CEREALS AND DAIRY

Plain or fruit yogurt

18

Bircher muesli

32

Oats, milk, low fat yogurt, banana, apple and roasted hazelnuts

Strawberry Eton Mess

34

Strawberry, meringue, vanilla custard and low fat cottage cheese

Fresh blueberry trifle

34

MO Granola, honey and mint yogurt

Cereals

22

MO Granola, Cornflakes, All Bran, Almond or Banana Cluster, Koko Krunch

FRESH FRUITS

Fresh papaya with lime

28

Fresh seasonal fruit platter

38

Assorted fresh berries

42



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A LA CARTE BREAKFAST

From 6am until noon

COLD SELECTION

Scottish smoked salmon <i>Sour cream, chives, red onion, lemon, toast</i>	68
Selection of artisanal cold cuts <i>Pickled gherkins, pearl onions</i>	56
Vegetable crudités <i>Herbed low fat cottage cheese, olive spread</i>	28
International cheese selection <i>Grapes, crackers</i>	68

EGGS

Scrambled eggs <i>Smoked salmon, asparagus, chives</i>	48
Baked crab cake eggs Benedict <i>Sautéed spinach</i>	68
Australian beef tournedos <i>Poached egg, asparagus, parmesan, parsley and roasted bread crumbs</i>	98
Egg white omelette <i>Steamed asparagus, roasted cherry tomatoes</i>	38
Two eggs cooked any style, with choice of 2 accompaniments: <i>Crispy cured beef, chicken or veal sausage, hash browns, sautéed mushrooms or baked beans</i>	42
Three egg omelette, with choice of 2 accompaniments: <i>Crispy cured beef, chicken or veal sausage, hash browns, sautéed mushrooms or baked beans</i>	46



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A LA CARTE BREAKFAST

From 6am until noon

BREAKFAST SPECIALTIES

Homemade pancakes or waffles, served with your choice of: <i>Maple syrup, chocolate sauce or peanut butter spread</i>	38
Brioche French toast filled with mango <i>Palm sugar, grated coconut, whipped cream</i>	38
Oatmeal porridge - plain or with cinnamon-sugar <i>Prepared with milk or water</i>	32
Chinese chicken congee <i>Traditional condiments</i>	42
Assorted Dim Sum <i>Sweet hoi sin sauce, chilli sambal</i>	46
Nasi Lemak - Coconut rice with shrimp sambal <i>Choice of beef or chicken rendang</i>	48
Roti Canai – Traditional Malaysian flat bread <i>Choice of yellow dhal, vegetable curry or chicken curry</i>	42
Cucur Udang – Prawn fritters with peanut gravy	46
Won Ton noodle soup <i>Egg noodles, honey glazed BBQ chicken, kai-lan, shrimp and chicken dumplings</i>	58



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A LA CARTE

From noon until 11pm

STARTERS AND SALADS

Baked blue swimmer crab cake 	82
<i>Sauce tartare, rocket salad</i>	
River prawn cocktail	82
<i>Cocktail sauce, avocado, iceberg lettuce</i>	
Scottish smoked salmon	64
<i>Sour cream, chives, red onion, lemon, toast</i>	
Mandarin "Nicoise" salad 	68
<i>Homemade tuna confit, egg, green beans, potatoes, Kalamata olives, baby artichokes, anchovies, sun-dried tomatoes, lemon dressing</i>	
Classic Caesar salad	42
<i>Garlic croutons, parmesan shavings, Caesar dressing, crispy cured beef</i>	
With your choice of:	
<i>Sun-dried tomatoes</i>	46
<i>Grilled chicken breast</i>	58
<i>Smoked salmon</i>	64
<i>Grilled king prawns</i>	74
Mandarin Cobb salad	62
<i>Roasted chicken, blue cheese, egg, crispy cured beef, avocado, tomato, chives, corn, lettuce, spiced vinaigrette</i>	
Vitality salad 	48
<i>Organic greens, avocado, mango, herbs, sugar peas, sun flower seeds, black olives, citrus dressing</i>	
Roma tomato and buffalo mozzarella salad 	58
<i>Extra virgin olive oil, sea salt flakes, basil, arugula salad</i>	
Mezze platter 	45
<i>Hummus, baba ghanoush, tabbouleh, olives, Arabic bread</i>	



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A LA CARTE

From noon until 11pm

SOUP

Seafood cream soup <i>Prawns, mussels, sun-dried tomatoes, pesto</i>	42
Roasted wild mushroom soup 🌿 <i>Chive sour cream, bagel chips</i>	42
Soup “Ekor Sapi Tradisi” 🌿 <i>Malaysian oxtail broth, green chilli, potatoes</i>	34
Oven roasted pumpkin coconut soup 🌿 <i>Lemongrass, coriander, tofu fritter</i>	34

SNACKS

Malaysian mixed satay (6 pieces) 🌿 <i>Peanut sauce, rice cake, onions, cucumber, pineapple</i>	42
Honey-ginger glazed chicken wings <i>Vegetable crudités, blue cheese dip</i>	42
Indian vegetable samosas 🌿 <i>Potatoes, green peas, mint yogurt dip and tamarind chutney</i>	38
Nachos 🌿 <i>Olives, jalapeno peppers, red onions, coriander, tomato salsa, guacamole, cheese sauce</i>	34
Vegetable spring rolls 🌿 <i>Sweet chilli sauce, plum sauce, jicama slaw</i>	36

STONE OVEN BAKED PIZZA

Margarita 🌿 <i>Roma tomatoes, mozzarella cheese, fresh basil leaves</i>	58
Al Salmone <i>Smoked salmon, red onions, dried tomatoes, rocket leaves, sour cream</i>	64
Taverna <i>Spicy beef pepperoni, button mushrooms, chilli flakes, oregano</i>	62
Arabesque <i>Spicy minced lamb, roasted eggplants, olives, rosemary feta cheese</i>	64
Hawaiian <i>Spicy tomato sauce, sweet chili sauce, smoked chicken, pineapple, buffalo mozzarella cheese</i>	62



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A LA CARTE

From noon until 11pm

PASTA

Choice of

Spaghetti, penne, fettuccine, whole wheat fusilli, gnocchi or gluten-free macaroni

Pomodoro – Traditional Italian tomato sauce, basil  46

Bolognese – Beef ragout, tomatoes, oregano 52

Carbonara – Cured beef, cream, egg, parmesan 50

Aglione e Olio – Garlic, chilli, parsley, extra virgin olive oil  46

Pesto – Fresh basil, parmesan cheese, garlic, pine nuts  50

Penne “Pescatore” 68

Shrimps, mussels, scallops, spicy tomato sauce

Pasta di semola integrale di grano duro  46

Whole wheat fusilli, pumpkin, zucchini, cashew nuts, roasted garlic, feta cheese crumbles

Beef lasagna “Al Forno” 58


Beef bolognese, layered pasta, béchamel, tomato sauce

SANDWICHES

Served with garden salad and your choice of French fries, potato wedges or crisps

MO Club 68

Roasted chicken, cured beef, smoked turkey, guacamole, fried egg, tomato, lettuce

Filet steak sandwich  78

Australian prime tenderloin, baked onion rings, arugula, tomato compote, cheddar spread

Crispy chicken sandwich 58

Breaded chicken thigh, 5-spice brioche bun, coleslaw Chinese style, chilli mayonnaise

Tuna melt 68

Ciabatta, tuna, bell pepper, pickled gherkins, mayonnaise, sautéed onions, cheddar cheese



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A LA CARTE

From noon until 11pm

ALL TIME FAVOURITES

MO 200g prime beef or chicken burger 	98 / 78
<i>Sesame bun, gherkins, onions, lettuce, tomatoes, mayonnaise, coleslaw and burger relish</i>	
Served with garden salad and your choice of French fries, potato wedges or crisps	
Additional toppings on request:	
<i>Cheddar cheese, blue cheese, cured beef, mushrooms, caramelized onions or fried egg</i>	each 8
Fish & Chips	98
<i>Battered Atlantic cod fish, tartar sauce, vinegar and small green salad</i>	
Slow cooked prime beef short ribs	98
<i>Grilled baby leeks, smoked bell pepper jus, spicy-sweet potato chips</i>	
Herb-roasted Atlantic cod fish 	168
<i>Sautéed spinach, sweet corn ragout, steamed rice</i>	
Oven-baked Norwegian salmon filet	138
<i>Lentil stew, grilled asparagus, potato wedges</i>	
Vegetarian burger 	58
<i>Tofu, beans, whole wheat bun, bean sprouts, hummus, tomato-jalapeno salsa, lettuce</i>	
Served with garden salad and your choice of French fries, potato wedges or crisps	
Char grilled tofu cakes 	68
<i>Green pea ragout, cous cous, spicy tomato compote, garden greens</i>	



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A LA CARTE

From noon until 11pm

FROM OUR LAVA STONE GRILL

Every dish includes a complimentary choice of one sauce and one side dish

Australian Black Angus rib eye, 300g, Grain fed	208
Australian Black Angus tenderloin, 220g, Grain fed	218
New Zealand lamb chops, 350g	208
Roasted baby chicken	108
Norwegian salmon filet, 180g	138
Yellow fin tuna steak, 180g	138

Please choose one sauce

Peppercorn

Mushroom

Béarnaise

Lemon butter

Please choose one side dish

Baked potato

French fries

Potato wedges

Mashed potato

Steamed rice

Mixed mushrooms

Sautéed vegetables

Buttered asparagus

Steamed broccoli

Additional side dishes

15



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A LA CARTE

From noon until 11pm

ASIAN NOODLES

MO Curry laksa 	54
<i>Fragrant coconut broth, yellow noodles, chicken, shrimp, tofu</i>	
Char kuey teow	58
<i>Fried rice noodles with seafood, eggs, bean sprouts, chives</i>	
Mee goreng mamak 	56
<i>Stir fried yellow mee, seafood, tomato, peanut gravy</i>	
Won Ton noodle soup	58
<i>Egg noodles, honey glazed BBQ chicken, kai-lan, shrimp and chicken dumplings</i>	

ASIAN CLASSICS

Rendang daging temasik 	68
<i>Malaysian spiced braised beef, grated coconut, palm sugar, ghee rice, pickled vegetables</i>	
Hainanese chicken rice	68
<i>Poached chicken, chicken rice with ginger, kai-lan, herbal broth</i>	
Nasi goreng	68
<i>Traditional spiced fried rice, chicken, shrimp, crispy anchovies, fried egg</i> <i>Your choice of lamb, beef or chicken satay</i>	
Sweet and sour prawns 	108
<i>Prawns, pineapple, bell peppers, jasmine rice</i>	
Cantonese fried rice 	48
<i>Asian vegetables, mushrooms, shredded lettuce, egg</i>	



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A LA CARTE

From noon until 11pm

INDIAN CUISINE

All dishes are served with garlic pickles, cucumber acar, papadum, basmati rice and naan bread

Murgh makhani <i>Butter chicken, spicy tomato gravy</i>	62
Dhal tadka  <i>Spiced yellow lentil stew</i>	48
Aloo gobi  <i>Potato-cauliflower curry, cumin, ginger</i>	48
Palak paneer  <i>Indian cottage cheese, spicy spinach gravy</i>	48
Hyderabad lamb byriani <i>Boneless lamb leg cubes stewed in spice gravy, layered basmati rice, raita</i>	62
Subzi pulao  <i>Vegetables, byriani spices, basmati rice, raita</i>	48



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WASABI BISTRO

From noon to 2:30pm and 6:00pm to 10:00pm



SUSHI & SASHIMI

SUSHI & SASHIMI PLATTER	358
Assortment of five sushi and three kind of sashimi	
ASSORTED SASHIMI	358
Selection of five kind of sashimi	

SUSHI & SUSHI ROLLS

ASSORTED SUSHI	338
Selection of seven sushi and one rolled sushi	
SALMON MANGO ROLL	78
Succulent salmon wrapped with sliced salmon and mango	
CALIFORNIA ROLL	62
Crabmeat, creamy avocado, fish roe	
RAINBOW ROLL	72
California roll wrapped with a colorful sashimi selection	
SOFT SHELL CRAB ROLL	62
Crispy soft shell crab in sushi rice rolls	
DYNAMITE ROLL	72
Spicy tuna in sushi rice roll	

MAIN COURSE & RICE

CHICKEN TERIYAKI	78
Grilled chicken with sweet teriyaki sauce	
ASSORTED TEMPURA	88
Deep-fried shrimp and vegetables tempura style	
TEN DON	88
Shrimp and vegetable tempura on steamed rice	
ONIGIRI (2 pieces Okaka and Ume)	45
Rice bowl wrapped with sea weed with pickles	



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A LA CARTE

From noon until 11pm

DESSERT AND CHEESE

Selection of European cheeses <i>Almond-fig jam, lavosh, walnuts, grapes</i>	68
MO chocolate bliss cake  <i>Valrhona cream</i>	38
MO mango sampler <i>Fresh mango, pudding, crepes</i>	32
Warm apple and raisin crumble <i>Dulce de leche, vanilla ice cream</i>	32
New York cheese cake  <i>Fresh forest berries</i>	38
Fresh seasonal fruit platter	38
Assorted fresh berries	42
Banana split <i>Three scoops of ice cream, whipped cream, chocolate fudge, caramelized almonds</i>	38
Chocolate and peanut butter fudge sundae <i>Chocolate and toffee ice cream, salty peanuts, chocolate-peanut butter fudge</i>	38
Homemade ice cream <i>Vanilla, chocolate, strawberry, cookies & cream</i>	per scoop 12
Sorbets <i>Kalamansi, raspberry, mango</i>	per scoop 12



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A LA CARTE

From noon until 11pm

KIDS MENU

Chicken soup <i>Small pasta</i>	18
Steamed vegetables and homemade mashed potato 	22
Chinese fried rice  <i>Vegetables, mushrooms</i>	22
Chinese fried noodles <i>Chicken, vegetables</i>	28
Macaroni & cheese  <i>Macaroni, cheese, cream</i>	28
Fish & chips <i>Breaded fish fingers, French fries</i>	38
Chicken sausage in soft bun <i>Tomato ketchup, mayonnaise, French fries</i>	28
Roast chicken breast <i>Mashed potato and steamed vegetables</i>	32
Beef or chicken burger <i>Mini sesame bun, French fries</i>	38



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OVERNIGHT A LA CARTE MENU

11pm until 6am

STARTERS

Classic Caesar salad	42
<i>Garlic croutons, parmesan shavings, Caesar dressing, crispy cured beef</i>	
With your choice of:	
<i>Sun-dried tomatoes</i>	46
<i>Grilled chicken breast</i>	58
<i>Smoked salmon</i>	64
<i>Grilled king prawns</i>	74
Roma tomato and buffalo mozzarella salad 	58
<i>Extra virgin olive oil, sea salt flakes, basil, arugula salad</i>	
Roasted wild mushroom soup 	42
<i>Chive sour cream, bagel chips</i>	
Malaysian mixed satay (6 pieces)	42
<i>Peanut sauce, rice cake, onions, cucumber, pineapple</i>	

PASTA

Choice of	
<i>Spaghetti, penne, fettuccine, whole wheat fusilli, gnocchi or gluten-free macaroni</i>	
Pomodoro – Traditional Italian tomato sauce, basil 	46
Bolognese – Beef ragout, tomatoes, oregano	52
Carbonara – Cured beef, cream, egg, parmesan	50
Aglie e Olio – Garlic, chilli, parsley, extra virgin olive oil 	46
Pesto – Fresh basil, parmesan cheese, garlic, pine nuts 	50



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OVERNIGHT A LA CARTE MENU

11pm until 6am

ALL TIME FAVOURITES

MO Club	68
<i>Roasted chicken, cured beef, smoked turkey, guacamole, fried egg, tomato, lettuce</i>	
Served with garden salad and your choice of French fries, potato wedges or crisps	
Tuna Melt	68
<i>Ciabatta, tuna, bell pepper, pickled gherkins, mayonnaise, sautéed onions, cheddar cheese</i>	
Served with garden salad and your choice of French fries, potato wedges or crisps	
MO 200g Prime beef or chicken burger 	98 / 78
<i>Sesame bun, gherkins, onions, lettuce, tomatoes, mayonnaise, coleslaw and burger relish</i>	
Served with garden salad and your choice of French fries, potato wedges or crisps	
Additional toppings on request:	
<i>Cheddar cheese, blue cheese, cured beef, mushrooms, caramelized onions or fried egg</i>	each 8
Vegetarian burger 	58
<i>Tofu, beans, whole wheat bun, bean sprouts, hummus, tomato-jalapeno salsa, lettuce</i>	
Served with garden salad and your choice of French fries, potato wedges or crisps	
Oven-baked Norwegian salmon filet	138
<i>Lentil stew, grilled asparagus, potato wedges</i>	

ASIAN CLASSICS

Char kuey teow	58
<i>Fried rice noodles with seafood, eggs, bean sprouts, chives</i>	
Mee goreng mamak 	56
<i>Stir fried yellow mee, seafood, tomato, peanut gravy</i>	
Rendang daging temasik 	68
<i>Malaysian spiced braised beef, grated coconut, palm sugar, ghee rice, pickled vegetables</i>	
Hainanese chicken rice	68
<i>Poached chicken, chicken rice with ginger, kai-lan, herbal broth</i>	
Cantonese fried rice 	48
<i>Asian vegetables, chicken, mushrooms, shredded lettuce, egg</i>	



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OVERNIGHT A LA CARTE MENU

11pm until 6am

INDIAN

All dishes are served with garlic pickles, cucumber acar, papadum, basmati rice and naan bread

Hyderabad lamb byriani <i>Boneless lamb leg cubes stewed in spice gravy, layered basmati rice, raita</i>	62
Murgh makhani <i>Butter chicken, spicy tomato gravy</i>	62
Dhal tadka  <i>Spiced yellow lentil stew</i>	48

DESSERT AND CHEESE

Selection of European cheeses <i>Almond-fig jam, lavosh, walnuts, grapes</i>	68
MO chocolate bliss cake  <i>Valrhona cream</i>	38
Fresh seasonal fruit platter	38
Homemade ice cream <i>Vanilla, chocolate, strawberry, cookies & cream</i>	per scoop 12
Sorbets <i>Kalamansi, raspberry, mango</i>	per scoop 12



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NON-ALCOHOLIC BEVERAGES

FRESHLY SQUEEZED JUICES

Apple, Carrot, Celery, Honeydew, Orange, Pineapple, Watermelon 29

CHILLED JUICES

Apple, Cranberry, Grapefruit, Green Guava, Kiwi, Mango, Pink Guava, Pineapple, Tomato 22

CARBONATED DRINKS

Coca-Cola, Diet Coke, Soda Water, Sprite, 100 Plus, Ginger Beer, Ginger Ale, Tonic Water 21

Red Bull 28

MINERAL WATER

STILL

Acqua Panna (250ml, 500ml, 750ml) 21 / 29 / 39

Evian (330ml) 24

SPARKLING

San Pellegrino (250ml, 500ml, 750ml) 21 / 29 / 39

Perrier (330ml) 24

SELECTION OF FINE COFFEES AND HOT BEVERAGES

Single Espresso, Americano 24

Cappuccino, Caffé Latte, Double Espresso, Macchiato 26

Hot Chocolate, Hot Milk, Milo 18

Teh Tarik – *Traditional Malaysian milk tea* 22

SELECTION OF FINE TEAS

Earl Grey, English Breakfast, Darjeeling, Chamomile, Moroccan Mint, 26

Jasmine Pearls, Sencha Green Tea, Pu-Erh

MILKSHAKES

Chocolate, Vanilla, Strawberry, Banana 30

SMOOTHIES

Banana, Strawberry, Papaya, Pineapple, Mango 30

WINES

CHAMPAGNE

	Glass	Bottle
Moët & Chandon, Brut Impérial	98	488
Bollinger Reims, Special Cuvee		550
Veuve Clicquot Ponsardin, Yellow Label		630
Dom Perignon		1,585
Louis Roederer, Cristal		3,120
Moët & Chandon, Brut Rosé		820
Laurent-Perrier, Brut Rosé		1,200

SPARKLING

Voga, Prosecco Spumante Extra Dry, Italy	55	268
Santa Margherita, Prosecco, Italy		310

WHITE WINE

Sauvignon Blanc, Sixty Drops, Marlborough, New Zealand	52	248
Pinot Grigio, Santa Margherita, Trentino-Alto Adige, Italy	65	308
Chardonnay, Terrazas, Mendoza, Argentina	68	338
Viura, Marques de Caceres, Rioja, Spain		248
Torrontes, Crios de Susana Balbo, Dominio del Plata, Cafayate, Argentina		270
Riesling, Hugel, Alsace, France		280
Cortese, Gavi, "Principessa Gavia" Castello Banfi, Piedmont, Italy		280
Sauvignon Blanc, Shaw & Smith, Adelaide Hills, South Australia		298
Riesling Kabinett, "Bernkasteler Lay", Dr. Loosen, Mosel, Germany		318
Chardonnay, Joseph Drouhin, Saint-Veran, Maconnais, Burgundy, France		338
Gewurztraminer, Villa Maria Estate Private Bin, Hawkes Bay, New Zealand		338
Chardonnay, Cape Mentelle, Margaret River, Australia		360
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand		420
Chardonnay, Stag's Leap, Napa Valley, USA		488

WINES

RED WINE	Glass	Bottle
Cabernet Sauvignon, Luis Felipe Edwards, Central Valley, Chile	56	260
Pinot Noir, Saint Clair, Marlborough, New Zealand	64	308
Shiraz, "The Riebke" Teusner, Barossa Valley, Australia	68	348
Pinotage, "Ancient Earth" Bellingham, Paarl, South Africa		220
Malbec, "Alamos Selection", Catena, Mendoza, Argentina		280
Syrah, Montes Alpha, Casablanca Valley, Chile		320
Chianti Classico DOCG, Fontodi, Tuscany, Italy		388
Cheval Noir, St. Emilion, France		428
Merlot, Stag's Leap, Napa Valley, USA		490
Cabernet Sauvignon, "Shadrach" Grant Burge, Barossa Valley, South Australia		550
M Chapoutier, La Bernardine, Chateauneuf-du-Pape, Rhone, France		630
Amarone della Valpolicella Classico DOCG, Tedeschi, Veneto, Italy		700
Mormoreto, Marchesi de Frescobaldi Castello di Nipozzano, Toscana IGT, Tuscany, Italy		880
Château Pichon Longueville, Comtesse de Lalande, Pauillac, France		2,588
ROSE WINE		
Rosé of Syrah "Cherub", Montes Alpha, Colchagua Valley, Chile		258
Whispering Angel Rosé, Provence, France	75	360

BEER AND SPIRITS

BEER

Carlsberg	38
Asahi	43
Erdinger	53
Stella Artois	43
Hoegaarden	46
Corona	49
Tiger	37
Guinness Stout	43

APERITIFS

Campari	36
Ricard	42
Dubonnet	36
Pernod	42
Pimm's No 1	36

PORT AND SHERRY

Harvey's Bristol Cream	32
Taylor's 10 Year Tawny	40
Taylor's 20 Year Tawny	75

VODKA

Smirnoff Red	39
Belvedere	48
Ketel one	52
Grey Goose	52

GIN

Gordon's	39
Bombay Sapphire	46
Tanqueray	46
Hendrick's	48

SPIRITS AND LIQUEURS

RUM

Bacardi	42
Ron Zacapa 23	48

TEQUILA

Jose Cuervo Especial Tequila	39
Don Julio Reposado Tequila	45

WHISKEY

Jim Beam Bourbon	39
Jack Daniel's Tennessee Whiskey	43
Canadian Club Whiskey	39
Johnny Walker Black Label Blended Whiskey	43
Johnny Walker Gold Label Blended Whiskey	52
Johnny Walker Blue Label Blended Whiskey	138
Chivas Regal 12 Year Blended Whiskey	52
Highland Park 18 Year Single Malt Whiskey	96
Glenmorangie 10 Year Single Malt Whiskey	49

COGNAC

Hennessey VSOP Cognac	48
Hennessey XO Cognac	138
Remy Martin VSOP	48
Martell Cordon Bleu	118

LIQUEURS

Cointreau	39
Kahlua	39
Bailey's	43
Drambuie	43
Grand Marnier	43