



MANDARIN ORIENTAL
LAS VEGAS

EAT

To place an order, please press the In-Room Dining button on your telephone or press 53310. For your convenience, an 18% gratuity and \$7.50 delivery charge has been added to your check. Please inform your order taker if you have any special requests, dietary restrictions or allergies.

BREAKFAST

Served 6:00 AM - 12:00 PM

FRUITS, CEREALS, LIGHT PLATES AND MORE

 Seasonal Fruit Platter 18. sliced melon, tropical fruits, seasonal berries and a shot of green detox

Strawberry and Blueberry Parfait 14. homemade vanilla yogurt layered with granola, nuts, strawberry jam, blueberry and candied lemon peel, topped with whipped almond cream

Swiss Bircher Muesli 16. oats and granola with green apples, Greek yogurt, organic honey, raisins and walnuts

 Irish Steel Cut Oatmeal 10. slow-cooked oatmeal, choice of milk, served with sides of brown sugar and sundried fruits, *add banana or blueberries +4.*

Breakfast Cereals 10. Cheerios, Corn Flakes, Froot Loops, Frosted Flakes or Raisin Bran

From Our Bakery 14. chef's selection of four fresh baked morning pastries

Salmon Bagel 19. smoked salmon, sliced tomatoes, red onions, capers and whipped cream cheese served with choice of bagel

WAFFLE, FRENCH TOAST AND PANCAKES

Mandarin Golden Waffle 17. fresh off the iron, caramel-pecan cream, fresh berries

French Toast Suzette 18. brioche French toast, orange crème pâtissière and Grand Marnier sauce

Griddle Pancakes 17. buttermilk vanilla pancakes served with a choice of blueberries, banana slices, strawberries or chocolate chips

ORIENTAL OFFERINGS

Chicken Congee 16. Asian rice porridge cooked with chicken, ginger, flavored with anchovies, crispy yu tiao served with sambal, salted mustard greens and braised peanuts

Wonton Noodle Soup 22. chicken broth flavored with anchovies, wonton noodles, kailan, shrimp and pork wonton dumplings and char siu pork

SIDES

single organic egg
any style* 6.

parisienne potatoes 6.

homemade Swiss rösti 8.

smoked Bourbon bacon 8.

pork sausage 8.

chicken sausage 8.

smoked salmon 10.

artisanal cold cuts 12.

cottage cheese 8.

low fat yogurt 8.

homemade vanilla yogurt 8.

Greek yogurt 8.

gourmet cheese 12.

handpicked berries
small 10. / large 18.

BREAKFAST

Served 6:00 AM - 12:00 PM

FARM FRESH EGG PLATES

Our organic eggs are local pasture raised 90 miles north of Las Vegas from heritage chicken.

Freestyle Eggs* 21. two organic eggs any style, roasted parisienne potatoes and grape tomatoes served with your choice of breakfast meat and toast

Eggs Benedict* 23. two organic poached eggs, English muffin, Canadian bacon and Hollandaise sauce, *substitute smoked salmon +3. substitute lump crab +5.*

Eggs Ranchero* 22. two organic fried eggs, chorizo, pepper jack cheese, black bean-avocado relish, cumin scented ranchero sauce on crispy corn tortilla

Croissant Madame* 19. country ham, béchamel sauce and Gruyère cheese served with sunny side-up eggs and mesclun salad

Over-Easy Fried Egg and Southwest Quinoa Salad* 19. grilled corn, bell peppers, black beans, applewood chicken sausage, tomato compote and raisin walnut crisp, *add half avocado +3.*

Hickory Smoked Salmon Scramble* 23. soft scrambled organic eggs with smoked salmon, goat cheese and chives served with roasted potato parisienne, grape tomatoes and choice of toast

Spinach and Buffalo Ricotta Quiche 19. marjoram, aged Swiss Gruyère and petite mesclun greens

Breakfast Burrito* 22. Harissa-marinated New York steak, scrambled eggs, pepper jack cheese, potatoes and black bean salsa wrapped in whole wheat tortilla with avocado relish, pico de gallo and sour cream

GOOD MORNING

Continental 28. freshly baked morning pastries, seasonal fruit and berries and homemade vanilla yogurt served with choice of juice and coffee or tea

Classic American* 33. two organic eggs any style, roasted potato parisienne and grape tomatoes served with toast, choice of breakfast meat, juice, coffee or tea

 **Wellness 29.** pink grapefruit and avocado salad with baby kale, apricot and almond chia pudding, ricotta pancakes served with maple syrup, green detox served with coffee or green tea

European* 32. gourmet cheese - "MouCo ColoRouge" (cow), Quadrello di Bufala (buffalo), Humboldt fog (goat), artisanal cold cuts - artisanal Finocchiona, Pimenton chorizo, Mortadella, egg cocotte grand-mère with lardon-chive cream, seasonal mushrooms and brioche*, half papaya with yogurt, berries and granola served with mini baguette, choice of juice and coffee or tea

 **Japanese Bento*** 39. teriyaki glazed salmon with yukari onigiri, sweet corn katsu, dashimaki tamago with shiitake and spinach, miso soup and seasonal fruits, served with choice of juice and coffee or tea



**Mandarin Oriental
Healthy Choice**

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

ALL DAY

Lunch - Dinner Served
2:00 PM - 10:00 PM

NIGIRI (TWO PIECES)

- yellowtail (hamachi)* 14.
- big eye tuna (maguro)* 14.
- fatty tuna belly (toro)* 32.
- salmon (sake)* 12.
- cooked shrimp (ebi) 12.
- sea urchin (uni)* 18.
- bbq eel (unagi) 12.
- Japanese omelet 9.
- king crab (kani) 24.

SASHIMI (THREE PIECES)

- yellowtail (hamachi)* 20.
- big eye tuna (maguro)* 20.
- fatty tuna belly (toro)* 48.
- salmon (sake)* 18.
- sea urchin (uni)* 26.
- cooked shrimp (ebi) 18.
- king crab (kani) 29.

CHEF KATZ'S ROLLS AND INSPIRATIONS (EIGHT PIECES)

- California Roll 18. lump blue crab with cucumber and avocado
- Spicy Tuna Roll* 14 chopped big eye tuna, blended with spicy chili aioli and avocado
- Shrimp Tempura Roll* 22. shrimp tempura, avocado, spicy tuna and green onion
- Spicy Salmon Poke Roll *22. salmon, avocado, spicy mayo and serrano chili
- Yellowtail Combo Roll 24. spicy Hamachi roll topped with hamachi, garlic chip, sriracha and rice crisp
- Rainbow Roll* 25. California roll with sliced tuna, hamachi and salmon
- Caterpillar 24. shrimp tempura topped with avocado, sriracha, spicy mayo, tempura crunch and eel sauce
- Mandarin Sushi Doughnut* 22. salmon, tuna, yellowtail, avocado, sesame seeds, tamago and breakfast radish

Chirashi* 24. rice with tuna, salmon, hamachi, unagi, tamago, tako, spotted prawn, salmon poke, kamaboko, cucumber and takuwan radish

SOUPS, SALADS AND MORE

- Miso Soup 10. Shiro miso with wakame, tofu and scallions
- Soup of the Day 12. chef's daily inspiration
- Caesar Salad 18. crisp romaine lettuce gently tossed with Caesar dressing, hardboiled egg, croutons, Parmesan cheese and white anchovies
-  Field Greens Salad 14. delicate field greens and fresh seasonal vegetables tossed in lemon and olive oil vinaigrette, *add chicken* +8. *add shrimp* +12. *add salmon** +10.
- Caprese Salad 19. heirloom tomatoes, buffalo mozzarella, watermelon, blueberries, fig jam, balsamic glaze and oregano flat bread

 Tuna Niçoise Salad* 22. seared tuna, green beans, tomatoes, fingerling potatoes, hardboiled egg, white anchovies, Niçoise olives and fresh lettuce hearts

 Organic Quinoa Salad 16. goat cheese, walnuts, strawberries, mint, dates, cucumber and yogurt soup

Marinated Cabecou Goat Cheese 18. with fresh marjoram, chives, paprika and black pepper served with a leafy green salad, roasted beets, duck prosciutto, candied walnuts and grilled focaccia

Octopus Carpaccio 27. Okinawa, fingerling and sweet potato, garlic aioli and tempura shrimp

Squid Ink Tonnarelli 26. calamari, Manila clams, tomatoes, extra virgin olive oil and white wine emulsion

ASIAN DISHES

- Wonton Noodle Soup 22. chicken broth flavored with anchovies, wonton noodles, kailan, shrimp and pork wonton dumplings and char siu pork
- Korean Bulgogi* 24. marinated stir-fried strip, fragrant jasmine rice, green onions, homemade kimchi, sesame seeds and Bibb lettuce
- Thai Beef Salad* 26. marinated grilled rib eye, cucumbers, mint, shallots, Thai basil and sweet bird's eye chili-lime vinaigrette
- Thai Green Curry 28. choice of prawns or chicken simmered in spicy coconut curry with Siamese eggplant and sweet basil, served with jasmine rice

BURGERS AND SANDWICHES

Certified Angus Beef Burger* 28. our signature recipe with house ground chuck meat, Bibb lettuce, beefsteak tomato and caramelized onions, served with parmesan garlic French fries and side salad

Select any 2: American cheese, cheddar cheese, Swiss cheese, goat cheese, blue cheese, smoked Applewood bacon, Black Forest ham, sautéed wild mushrooms or sliced avocado

Turkey Club Sandwich 20. toasted sourdough, pesto aioli, Bibb lettuce, home-dried tomatoes, smoked turkey, avocado, Swiss cheese and smoked bacon, served with parmesan garlic French fries and side salad

 Kale Pesto, Mozzarella, Avocado Grilled Cheese Panini 18. baby spinach, goat cheese, whole grain bread and Bibb lettuce, *add chicken* +8.

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Mandarin Oriental Healthy Choice

DINNER SPECIALS

Served 5:00 PM - 10:00 PM

STARTERS

Tom Yum Soup 14.
spicy broth with chicken,
shrimp, lemon grass,
tomato, kaffir lime,
galangal, chili peppers
and straw mushrooms

Salt and Pepper

Calamari 16.

lightly battered calamari
tossed with garlic,
scallions and five-spice
salt

Chicken Tikka Kebab 16.

fresh marinated chicken
breast with coriander,
cumin and yogurt
cooked in tandoor oven
served with mint sauce
and pickled onion

Wasabi Prawns* 18.

crisp tiger prawns in
wasabi aioli, with a touch
of mango, Serrano chilies
and fish roe

Jumbo Lump Crab

Cake 20. Vierge sauce
with mango, tomato, red
onion, capers, anchovy
and chives lemon cream,
herb oil

ENTREES

Pad Thai 27. stir-fried rice
noodles with sweet chili
sauce, shrimp, peanuts,
green onions and bean
sprouts

XO Fried Rice* 27. fragrant
jasmine rice cooked in
"XO" sauce, sunny side-up
egg, king shrimp and
scallop skewer

Butter Chicken 32. tandoor
roasted marinated chicken
in creamy Indian curry,
steamed basmati rice,
baby naan and lentils

Lamb Shank Roganjosh 34.

braised lamb shank cooked
in aromatic curry, steamed
basmati rice, lentils and
naan bread

Vegetarian Curry 28.

vegetarian delicacy with
steamed basmati rice,
lentils and naan bread

Thai Fried Snapper

(for two) 38. glazed with
sweet and sour sauce,
jasmine rice and Thai
papaya salad

FROM THE BROILER

"Bone-In 16 oz" Black

Angus Beef Ribeye* 38.

braised short ribs and sweet
potato gratin, Béarnaise
sauce

Compart Duroc Pork Chop

28. orange-maple syrup
and Bourbon glaze, pecan
crust, roasted green apple
stuffed with golden raisins

Caramelized Mary's
Chicken Thigh 26.

glazed with sweet and
spicy Asian sauce, garlic,
ginger, sesame and egg
fried rice

Colorado Rack of Lamb

32. confit of grape vine
tomatoes, coco bean,
black olives and
balsamic jus

FROM THE SEAS

Loch Duart Salmon

Fillet* 24. red Thai curry
sauce

Alaskan Halibut 24.

pistachio and pine nut
crust, fresh herbs
"vichyssoise"

SIDES

sautéed zucchini, tomato
confit, pine nuts and olives
10.

fregola pasta, corn,
walnuts, grilled halloumi
cheese and mint 10.

shoe string fries 8.

potato gratin
"Dauphinoise" 10.

Mediterranean caponata
with capers 10.

jasmine rice and Camargue
black wild rice 8.

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GLUTEN FREE

BREAKFAST 6:00 AM - 12:00 PM

Chicken Congee 16. Asian rice porridge cooked with chicken, ginger, flavored with anchovies, sambal, salted mustard greens, braised peanuts

Bakery Basket 16. selection of gluten free muffin, bagel and toast

 Seasonal Fruit Platter 18. sliced melon, tropical fruits, seasonal berries and a shot of green detox

Smoked Salmon Bagel 19. smoked salmon, sliced tomatoes, red onions, capers and whipped cream cheese, served with gluten free bagel

Eggs Benedict* 23. two organic poached eggs, gluten free English muffin, Canadian bacon and Hollandaise sauce, *substitute smoked salmon* +3. *substitute lump crab* +5.

Over-Easy Fried Egg and Southwest Quinoa Salad* 19. grilled corn, bell peppers, black beans, applewood chicken sausage and tomato compote, *add half avocado* +3.

Mandarin Golden Waffles 17. fresh off the iron, caramel-pecan cream, fresh berries

French Toast Suzette 18. brioche French toast, orange crème pâtissière and Grand Marnier sauce

Griddle Pancakes 18. buttermilk vanilla pancakes served with a choice of blueberries, sliced bananas, strawberries or chocolate chips

Charcuterie Board 26. artisanal finocchiona, pimenton chorizo, mortadella with gherkins and toasted bread

LUNCH / DINNER 12:00 PM - 10:00 PM

Kale and Ricotta Ravioli 22. Pomodoro sauce and basil

 Tuna Niçoise Salad* 22. seared tuna, green beans, tomatoes, fingerling potatoes, hardboiled egg, white anchovies, Niçoise olives and fresh lettuce hearts

Lentil Curry 24. yellow lentils tempered with mustard chili and curry leaf served with jasmine rice and pickled chutney

Spinach and Tofu Curry 24. fried tofu and spinach curry tempered with cumin and coriander served with jasmine rice and pickled chutney

Certified Angus Beef Burger* 28. our signature recipe with house ground chuck meat, Bibb lettuce, beefsteak tomato and caramelized onions served with gluten free potato chips and side salad

Select any 2: American cheese, cheddar cheese, Swiss cheese, goat cheese, blue cheese, smoked applewood bacon, Black Forest ham, sautéed wild mushrooms or sliced avocado

Mediterranean Caponata with Capers 15. roasted zucchini, eggplant and tomato with Castlevetrano olives *add chicken* +8. *add salmon** +10

DINNER SPECIALS 5:00 PM - 10:00 PM

Egg Fried Rice 27. fragrant jasmine rice cooked in gluten free soy sauce, sunny side-up egg, king shrimp and scallop skewer

Butter Chicken 28. tandoor roasted marinated chicken in creamy Indian curry, steamed basmati rice and lentils

Pad Thai 27. stir-fried rice noodles with sweet chili sauce, shrimp, peanuts, green onions and bean sprouts

Compart Duroc Pork Chop 28. orange-maple syrup and Bourbon glaze, pecan crust, roasted green apple stuffed with golden raisins

Alaskan Halibut 24. pistachio and pine nut crust, fresh herbs "vichyssoise"

SIDES:

sautéed zucchini, tomato confit, pine nuts and olives 10.

potato gratin "Dauphinoise" 10.

Mediterranean caponata with capers 10.

jasmine rice and Camargue black wild rice 8.

VEGAN

BREAKFAST 6:00 AM - 12:00 PM

 Irish Steel Cut Oatmeal 10. slow-cooked oatmeal, choice of soy or almond milk served with sides of brown sugar and sundried fruit *add banana or blueberries* +4.

Congee 14. Asian rice porridge cooked with ginger and green peas served with sambal and salted mustard greens

 Seasonal Fruit Platter 18. sliced melon, tropical fruits, seasonal berries and a shot of green detox

 Tofu Scramble 19. avocado, mushrooms, tomatoes and olives served with roasted potato parisienne, grape tomatoes and vegan toast

Breakfast Cereals 10. Cheerios, Corn Flakes, Froot Loops, Frosted Flakes or Raisin Bran served with choice of soy or almond milk

Mandarin Golden Waffles 17. fresh off the iron, served with fresh berries, powdered sugar and maple syrup

Griddle Pancakes 17. served with a choice of blueberries, sliced bananas, strawberries or chocolate chips, powdered sugar and maple syrup

LUNCH - DINNER 12:00 PM - 10:00 PM

Vegetable Roll 12. avocado and cucumber roll with nori, ginger and wasabi

Pani Puri 14. crispy hollow puffs filled with chick peas, potatoes and a shot of minted tamarind water

 Field Greens Salad 14. delicate field greens and fresh seasonal vegetables tossed in lemon and olive oil vinaigrette

Lentil Curry 24. yellow lentils tempered with mustard chili and curry leaf served with jasmine rice and pickled chutney

Spinach and Tofu Curry 24. fried tofu and spinach curry tempered with cumin and coriander served with jasmine rice and pickled chutney

Mediterranean Caponata with Capers 15. roasted zucchini, eggplant and tomato with Castlevetrano olives

DINNER 5:00 PM - 10:00 PM

Pad Thai 24. stir-fried rice noodles with sweet chili sauce, vegetables, tofu, peanuts, green onions and bean sprouts

Stir-Fried Asian Market Vegetables 20. stir-fried vegetables with garlic and soy, served with jasmine rice

Vegetable Fried Rice 20. stir-fried jasmine rice with beans, carrots, scallion and sprouts in soy sauce and sesame oil

Cauliflower and Green Peas Masala 24. served with jasmine rice and pickled chutney

LATE NIGHT

Served 10:00 PM - 6:00 AM

Caesar Salad 18. crisp romaine lettuce gently tossed with Caesar dressing, hardboiled egg, croutons, Parmesan cheese and white anchovies

Caprese Salad 19. heirloom tomatoes, buffalo mozzarella, watermelon, blueberries, fig jam, balsamic glaze and oregano flat bread

Wonton Noodle Soup 22. chicken broth flavored with anchovies, wonton noodles, kailan, shrimp and pork wonton dumplings and char siu pork

Chicken Wings 18. served with carrot and celery sticks, a side of spicy buffalo and ranch dressing

Chicken Tenders 18. served with French fries

Chicken Quesadilla 18. grilled chicken, whole wheat tortilla and pepper jack cheese served with guacamole, sour cream and pico de gallo

Steak Frites* 34. 12 oz. certified Angus beef New York, shoe string fries and miso mustard sauce

Certified Angus Beef Burger* 28. our signature recipe with house ground chuck meat, Bibb lettuce, beefsteak tomato and caramelized onions, served with parmesan garlic French fries and side salad

Select any 2: American cheese, cheddar cheese, Swiss cheese, goat cheese, blue cheese, smoked applewood bacon, Black Forest ham, sautéed wild mushrooms or sliced avocado

Turkey Club Sandwich 20. toasted sourdough, pesto aioli, Bibb lettuce, home-dried tomatoes, smoked turkey, avocado, Swiss cheese and smoked bacon, served with parmesan garlic French fries and side salad

Thai Green Curry 28. choice of prawns or chicken simmered in spicy coconut curry with Siamese eggplant and sweet basil, served with jasmine rice

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KIDS Age 10 or younger

 Fruit Bowl 6.

 Oatmeal 8.

(available until noon)
add sliced banana +4.
add blueberries 4.+

Homemade Vanilla Yogurt (Jar) 4.

 Breakfast Cereals 8. Cheerios, Corn Flakes, Froot Loops, Frosted Flakes or Raisin Bran

Egg Any Style* (One) 10.
(available until noon) served with choice of meat and toast or silver dollar pancake

Berry Smoothie 10. blueberries, banana and whole milk

Chicken Noodle Soup 10. spaghetti, diced vegetables and chicken

Penne Pasta 12. served with choice of butter, marinara or pesto sauce

 Peanut Butter and Jelly Panini 12. peanut butter and homemade jelly on multigrain bread

Chicken Fingers 12. served with French fries

Grilled Cheese Sandwich 12. served with French fries, add ham +6.

Pizza Margherita 16. 10" pizza with tomato sauce, basil pesto and shredded mozzarella

From the Oven
6 oz. Black Angus Beef Filet 15.
6 oz. Salmon 10.
8 oz. Chicken Breast 8.

SIDES

French fries 4.

steamed peas and carrots 6.

fregola pasta, corn, walnuts, grilled halloumi cheese and mint 6.

 **Mandarin Oriental Healthy Choice**

DESSERTS

Served
6:00 AM - 12:00 AM

Macchiato Italian

Tiramisu 12. espresso coffee soaked lady fingers, Amaretto liquor, mascarpone mousse and cacao

Exotic Tropical Panna

Cotta 12. mango pineapple compote, mango gelée, coconut nougatine macaroon

Vanilla Bean Crème Brulée (Gluten Free) 12.

Madagascar vanilla bean, caramelized turbinado sugar, fresh seasonal fruit

Chocolate Chambord Bar 12.

Chambord cassis crèmeux, praline waffle crisp, dark chocolate biscuit, fresh raspberries

Oreo New York Cheesecake

12. light mascarpone cheesecake, crushed Oreo crust and whipped Chantilly

Italian Homemade Gelato 12.

espresso coffee (gluten free)

manjari chocolate (gluten free)

farmer's market strawberry (gluten free)

Madagascar vanilla bean (gluten free)

Homemade Sorbet 12.

coconut (gluten free & vegan)

lemon (gluten free)

raspberry (gluten free & vegan)

passionfruit mango (gluten free & vegan)

seasonal selection, chef's choice (gluten free & vegan)

BEVERAGES

NON-ALCOHOLIC BEVERAGES

- ☀ Smoothie 10.
- ☀ Orange / Grapefruit / Cranberry / Apple Tomato / V8 Juices 7.
- ☀ Fresh Orange / Carrot / Watermelon Juices 9.
- Selection of Premium Teas from Tea Leaves 9.
- Coffee / Decaffeinated Coffee small 8. / large 10.
- Single Espresso 6.
- Cappuccino / Latte 8.
- Cold Brew Coffee 8.
- Hot Chocolate 7.
- Soft Drinks 6.
- Sparkling Water small 7. / large 9.
- Still Water small 7. / large 9.

RAW VEGAN JUICE AND SMOOTHIE

- ☀ Green Detox 10. freshly blended juice of kale, celery, arugula, green apple, pineapple and ginger
- ☀ The Healthy Boost 12. mango, passion fruit purée, banana, organic honey and whole milk, *add organic protein powder +4.*

BEVERAGES

BEER

- Corona, Mexico, Pale Lager 8.
Ghost Rider, USA, White IPA 8.
Heineken, Amsterdam, Pale Lager 8.
Sierra Nevada, USA, Pale Ale 7.
Stella Artois, Belgium, Pale Lager 8.

SAKE 5 OZ. GLASS / BOTTLE

- Hakkaisan, "Eight Peaks," Niigata Prefecture (Half Bottle) 55.
Dewa No Yuki, "Snow Flake," Yamagata Prefecture 75.
Ichishima, "Tokubetsu Honjozo," Niigata Prefecture 18. / 80.

SPARKLING WINE AND CHAMPAGNE 5 OZ. GLASS / BOTTLE

- Santa Margherita, Conegliano-Valdobbiadene, Prosecco 18. / 80.
Domaine Chandon, Brut, "Étoile," Carneros, California 75.
Taittinger, Brut, "La Francaise," Reims (Half Bottle) 50.
Moët & Chandon, Brut, "Imperial," Épernay (Half Bottle) 75.
Krug, Brut "Grande Cuvée," Reims (Half Bottle) 110.
Perrier-Jouët, Brut, "Grand Brut," Épernay 26. / 130.
Ruinart, Brut, "Blanc de Blancs," Reims 155.
Veuve Clicquot Ponsardin, Brut, "Gold Label" 205.
Veuve Clicquot Ponsardin, Brut, "Gold Label-Rosé" 225.
Dom Perignon, Brut, Épernay 400.

ROSÉ WINE 5 OZ. GLASS / BOTTLE

- Jolie Folle, Provence, France 13. / 70.

WHITE WINE 5 OZ. GLASS / BOTTLE

- Barth, "Allure," Rheingau, Germany, Riesling 10. / 45.
Bella Diva, Delle Venezie, Italy, Pinot Grigio 15. / 65.
Pascal Jolivet, Sancerre, France, Sauvignon Blanc 70.
Kim Crawford, Marlborough, New Zealand, Sauvignon Blanc (Half Bottle) 45.
Mt. Beautiful, Canterbury, New Zealand, Sauvignon Blanc 17. / 75.
Domaine Laroche, "St. Martin," Chablis, France, Chardonnay 80.
Domaine Drouhin, "Arthur," Willamette Valley, Oregon, Chardonnay (Half Bottle) 50.
Chalk Hill, Sonoma Coast, California, Chardonnay 18. / 80.
Far Niente, Napa Valley, California Chardonnay 145.

RED WINE 5 OZ. GLASS / BOTTLE

- Flowers, Sonoma Coast, California, Pinot Noir 130.
re:public, Edna Valley, California, Pinot Noir 19. / 85.
Four Graces, Willamette Valley, Oregon, Pinot Noir 75.
Camerano, "Terlo Vineyard," Barolo, Italy, Nebbiolo (Half Bottle) 85.
Bodegas Muga, "Reserva," Rioja, Spain, Tempranillo (Half Bottle) 45.
Mazzei, "Badiola," Tuscany, Italy, Super Tuscan Blend 10. / 45.
Piccini, Brunello di Montalcino, Tuscany, Italy, Sangiovese 100.
Federalist, Dry Creek Valley, Zinfandel 18. / 80.
Justin, Paso Robles, Cabernet Sauvignon 20. / 90.
Stag's Leap Wine Cellars, "Artemis," Napa Valley, Cabernet Sauvignon 150.
Caymus, "Special Selection," Napa Valley, Cabernet Sauvignon 285.

SERVICES

Special Events: Mandarin Oriental, Las Vegas is delighted to assist you with your In-Room Dining special arrangements. Please contact In-Room Dining by pressing the dedicated button on your phone.

Butler Service: bartenders and servers can be provided for a charge of \$100.00 per hour with a minimum of 4 hours.

Setup Fee: for parties of 5 or more, we require a setup fee of \$25.00 which includes glassware and plate ware for large groups.

Corkage Policy: Mandarin Oriental, Las Vegas is the only licensed authority to serve wines, liquors and other alcoholic beverages for consumption on premises. A corkage charge of \$50.00 will be applied to beverages not purchased from the hotel. Mandarin Oriental, Las Vegas reserves the right to limit the number of bottles brought into the hotel.

SUSTAINABILITY STORY

We are proud to continually provide sustainable options and services to guests while being committed to protecting the environment in their practices.

In our most recent efforts, we have begun sourcing honey from a local farm, the Las Vegas Honey Company, whose practice involves rescuing honey bees and beehives to allow them to continue their vital role as pollinators and honey producers. Without bees, the world would be without honey, almonds, pears, avocados and many more of nature's most nutritious and favorite foods which is why we are working together to protect these invaluable pollinators.

Making this purchasing change means we are helping rescue bees in the Las Vegas area while by providing the raw, unfiltered and unpasteurized honey to our guests throughout all our food and beverage venues in the hotel.

Raw, unfiltered and unpasteurized local honey provides a multitude of benefits including being a good source of antioxidants, a digestive aid, and allowing our body to create allergic immunity against endemic plants.