



In-Room Dining All-Day Menu

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Mandarin Oriental has long been renowned for excellence and innovation in In-Room Dining. At Mandarin Oriental Hyde Park, London our award-winning cuisine and exceptional service create a dining experience to tempt the senses of the most refined connoisseurs.

The ingredients used are sourced from the finest suppliers across the British Isles; Scottish Highland beef, fish and shellfish from the waters of Devon and Cornwall, fruits, berries and vegetables from the gardens of Kent and Cambridgeshire, as well as jams and marmalades from the valley of Pembrokeshire in Wales. We work closely with our suppliers to guarantee the highest quality standards of all our products, before preparing them to your liking and satisfaction. Our fish and coffee products are sourced from sustainably certified companies. This means that the products are socially responsible, have minimal environmental impact, and are financially beneficial for all those involved.

We are proud to have been officially recognised by The Global Sustainable Tourism Council (GSTC) as a certified hotel, acknowledging our commitment and dedication towards sustainability.



All our restaurants and bars at Mandarin Oriental Hyde Park, London, are committed to culinary excellence and operating with an environmentally and socially responsible approach. We minimise our footprint by prioritising local, seasonal ingredients, eliminating single-use plastics, and implementing strict composting and recycling practices. Our menus proudly exclude endangered species, and we are active in ensuring that all our purchasing practices are financially beneficial for everyone involved.

To learn more about our sustainability efforts, please scan:



We are delighted to be able to offer you the Mandarin Oriental Hyde Park, London experience in the comfort of your room and will assist with anything from a pre-theatre reception or a formal dinner, to answering a late-night craving for a Club sandwich.

Please let us know if you have any specific allergies, dietary and calorie requirements and we shall be delighted to assist you with detailed information regarding all dishes and drinks on our menus. Vegetarian and vegan dishes are highlighted with (v) and (vg) respectively. Kindly note that our dishes are not produced in an entirely allergen free environment. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please be advised that all prices are inclusive of VAT at the local stipulated rate, and a further discretionary service charge of 15% will be added to your bill along with an extra £5.00 delivery charge.

An additional cover charge of £15.00 per person will be applied for all external food and beverage orders should you request them to be plated or for a set up.

Unfortunately, we are unable to reheat any food items purchased externally. This is to ensure the safety of food consumed within the hotel and the well-being of our guests.

Wine List

24-hours

White Wines by the Glass/Bottles

	175ml	Bottle
2021 Kollektiv White Gruner Veltliner Riesling <i>Biodynamic wine Kamptal, Austria</i>	£17.00	£75.00
2022 'Gavi di Gavi, Folli & Benato Piedmont, Italy	£18.50	£80.00
2022 Sauvignon Blanc <i>Biodynamic wine Clos Henri, New Zealand</i>	£19.50	£85.00
2021 'Chablis 1er Cru 'Montmains' Domaine Besson <i>Loire Valley, France</i>	£26.00	£95.00
2018 Chardonnay <i>Biodynamic wine 'Santa Barbara County', Tyler Winery USA</i>	£28.00	£168.00

FRANCE

2022 Sancerre <i>Domaine Pierre martin, France</i>		£150.00
2019 Chardonnay Pouilly Fuisse 1 ^{er} Cru <i>'Sur la Roche' Domaine Barraud, France</i>		£175.00

SPAIN

2022 Albarino 'O Rosal', <i>Biodynamic wine Bodegas Terras Gauda, Spain</i>		£75.00
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Rosé Wines

	175ml	Bottle
2022 Grenache, Cinsault, Rolle - Whispering Angel <i>Provence, France</i>	£19.50	£85.00

Red Wines by the Glass/Bottles

	175ml	Bottle
2020 Kollektiv Red Zweigelt, Sankt Laurent Blend <i>Biodynamic wine Kamptal, Austria</i>	£19.00	£90.00
2020 Malbec <i>Hermanidad, Familia Falasco, Uco valley, Argentina</i>	£29.00	£125.00
2019 Barbaresco <i>La Ganhia, Italy</i>	£32.00	£162.00
2020 Gevrey-Chambertin, Frederic Magnien <i>Biodynamic wine Burgundy, France</i>	£37.00	£175.00
2016 Pavillon de Leoville Poyferré <i>Saint-Julien, Bordeaux, France</i>	£40.00	£210.00
<u>FRANCE</u>		
2022 Pinot Noir, Domaine Joel Remy <i>Biodynamic wine Bourgogne, Burgundy</i>		£60.00
2017 Esprie de Pavie <i>Pomerol, Bordeaux</i>		£95.00
2017 Château Alter Ego, Château Palmer <i>Margaux, Bordeaux</i>		£350.00
<u>ITALY</u>		
2021 Nebbiolo <i>Produttori, del Barbaresco, Piedmont</i>		£90.00
2017 Brunello di Montalcino <i>Silvio Nardi, Tuscany</i>		£155.00
2018 Barolo Monastero <i>Piedmont, Italy</i>		£110.00
2014 Tignanello <i>Antinori, Tuscany</i>		£570.00
<u>SPAIN</u>		
2020 Tempranillo <i>Rioja, Sierra de Tolono</i>		£105.00

Champagne

Non-Vintage

Moët & Chandon <i>Brut Imperial</i>	£130
Louis Roederer 244 <i>Brut Premier</i>	£135
Bollinger <i>Special Cuvée, Brut</i>	£175
Laurent Perrier <i>Grand Siècle, 25th Iteration</i>	£325

Vintage

2013 Dom Pérignon <i>By Moët & Chandon, Brut</i>	£390
2012 Cristal <i>By Louis Roederer, Brut</i>	£545

Rosé Champagne

Moët & Chandon <i>Rosé Imperial NV</i>	£155
Laurent Perrier <i>Brut Rosé NV</i>	£210

Half Bottle

Champagne

Veuve Clicquot, Brut	£60
Ruinart, Brut	£75
Moët & Chandon Rosé, Brut	£65

White Wines

2020 Pouilly Fumé <i>Château de Tracy Loire Valley, France</i>	£45
2017 Grüner Veltliner <i>Smaragd 'Achleiten', Domane Wachau, Austria</i>	£49
2020 Chablis <i>Domaine du Chardonnay, Burgundy, France</i>	£55

Red Wines

2015 Château Rahoul <i>Graves, Bordeaux, France</i>	£50
2018 Nuits-Saint-Georges <i>Daniel Rion, Burgundy, France</i>	£75

Alcohol-Free

Best Austrian Juices

Organic, low-sugar, natural fruit juices

By glass

Quince Juice, Wachstum König	£14
Pear Juice, Wachstum König	£14

Noughty Alcohol-Free Wines

Certified Organic, Vegan and Halal

Bottle

Sparkling Chardonnay	£55
Sparkling Rose	£55

Caviar Menu

11:30hrs to 22:30hrs

We are delighted to offer one of the finest caviars here at Mandarin Oriental Hyde Park, London. All our caviars are farmed and protected by the Convention on International in Endangered of Wild Fauna and Flora (CITES).

Our caviars are served with blinis, egg white, egg yolk, capers, parsley, sour cream and onion (286kcal)

King's Beluga Caviar

Huso Huso

30gr tin (79kcal)	£405.00
50gr tin (131kcal)	£725.00

Considered the king of caviar, Beluga is rare because it takes 12 years to produce. Steely grey in colour, Beluga is generally the largest caviar egg with subtle texture, notes of creamy, walnuts and hints of sea salt, showing great finesse.

King's Oscietra Caviar

Gueldenstaedtii Sturgeon

30g tin (79kcal)	£185.00
50g tin (131kcal)	£295.00

Oscietra Sturgeon produce their wonderful grey coloured eggs after 8 years. They have an earthy vegetable flavour with taste of crustaceans, a buttery sweet bouquet and a saline after taste, historically the eggs are smaller than the Beluga's.

King's Platinum Baerii Caviar

Gueldenstaedtii x Baerii

30g tin (79kcal)	£165.00
50g tin (131kcal)	£245.00

A hybrid of Oscietra and Siberian Sturgeon, Platinum Baerii Caviar has a fresh, intensive ripeness with an undertone of almond oil with rich tannings. The colour range goes from steely grey to ebony. It has a good-sized egg with flavours that linger.

Best enjoyed with Champagne

Ruinart, Brut 375ml	£75
Louis Roederer Brut Premier 244	£135
2013 Dom Pérignon By Moët & Chandon, Brut	£390

For our full selection of Champagne, please see page 5

À La Carte

11:30hrs to 22:30hrs

Sharing Bites

Our Dumpling Selection *all served with Japanese dressing.*

4 pieces (218kcal) £18

6 pieces (321kcal) £24

- Prawn Har Gau Dim Sum - Vegetable Gyoza - Chicken SiuMai

Tuna Tacos and Guacamole

Tortilla shell, yellowfin tuna tartare, wakame and sesame dressing

4 pieces (314 kcal)

£18

6 pieces (471kcal)

£24

Duck Rolls *or* Vegetable Spring Rolls

Aromatic duck, quinoa served with pear sauce

4 pieces (416kcal)

£18

6 pieces (624kcal)

£24

Truffle croquette (549kcal)

£21

With Sommerset brie and red pepper coulis

Slow-cooked (32hrs) Teriyaki Marinated Short Rib (366kcal)

£23

served with crispy onions and sesame

Korean chicken (631kcal)

£19

Served with barbecue soya sauce

Hummus (vg) (329kcal)

£17

Chickpea purée, tahini, and lemon juice, served with pitta bread and extra virgin olive oil

Baba Ghanoush (v) (338kcal)

£17

Grilled aubergine purée, walnuts and pomegranate, served with pitta bread and extra virgin olive oil

Soups

Corn-fed Chicken and Vegetable Soup (309kcal) <i>Roasted chicken broth with vegetables, potatoes and cornfed chicken, served with sourdough bread</i>	£17
Tomato and Fennel Soup (vg) (258kcal) <i>Roasted plum tomato and fennel, served with sourdough bread</i>	£17
Seasonal Asparagus velouté (298kcal) <i>With crispy vegetables and basil oil</i>	£17

Starters and Salads

Prawn cocktail and avocado (498kcal) <i>With iceberg lettuce, confit cherry tomato, soft quail eggs and salsa verde</i>	£29
Poke Bowl <i>Royal quinoa, avocado, pickled mooli, wakame, edamame, carrots, cucumber and Japanese dressing</i>	
With crispy tofu (vg) (833kcal)	£28
With cured Scottish salmon (787kcal)	£30
Healthy Park Salad (445kcal) <i>Barley, kale, pickled carrots, avocado, green apple, seasonal mixed leaves, almond and house dressing</i>	£28
Burrata and Roasted Artichoke (430kcal) <i>Seasonal marinated Heritage tomatoes, basil pesto, pickled onion, balsamic pearls and olive crumble</i>	£29
Rosebery Caesar Salad (509kcal) <i>Seasonal lettuce, smoked anchovies, aged Parmesan cheese and croutons.</i>	£27
With roasted corn-fed chicken (719kcal)	£8
With tiger prawns (719kcal)	£10
Vitello tonnato (743kcal) <i>Slice roasted Veal with Asian style tuna tartar, roasted pepper coulis, crispy caper, seasonal leaves, and house dressing</i>	£32
Devon crab cake with avocado salsa (518kcal) <i>Asian papaya salad, pickled daikon, soy sesame dressing,</i>	£29

Bread

£7

Naan (355kcal)

Homemade naan bread, served with raita, mango and mint chutney.

Sourdough (255kcal)

served with Gloucestershire butter.

Sandwiches & Burgers

Traditional Club Sandwich (819kcal)

£30

Corn-fed chicken breast, streaky bacon, fried egg, lettuce, beef tomato and club sauce, on your choice of white or brown toast, served with French fries.

Vegan Club Sandwich(vg) (753kcal)

£27

“Dal tikki”, sliced tomato, avocado, romaine lettuce, pickled onion, cucumber and vegan mayonnaise, on your choice of white or brown toast, served with French fries.

Cured and Smoked Brisket Sandwich (828kcal)

£34

Spiced smoked cured beef brisket, with cherry harissa, applewood cheddar, pickles and tomato. Served on baguette, Musto mustard sauce and French fries.

Falafel Wrap (v) (685kcal)

£26

Khobez bread, homemade falafel, hummus, Lebanese pickles, lettuce, tomato, red onion, raita, and garlic sauce served with French fries.

The Mandarin Burger (1024kcal)

£30

Hereford 21-days-aged double beef patty, homemade burger sauce, smoked pickles, lettuce, beef tomato and confit onion with French fries

Mandarin Truffle Burger (1153kcal)

£48

Hereford 21-days-aged double beef patty, truffle mayo, Somerset brie, grated fresh truffle, lettuce, beef tomato and confit onion with truffle French fries

Add red Leicester (83kcal), streaky bacon (69kcal) or fried egg (83kcal)

£3 each

Please note our burgers are served medium-well as standard to meet Westminster council guidelines.

Vegan Sliders (vg) (1024kcal)

£24

Plant based burger, homemade ketchup, pickles, lettuce, beef tomato and confit onion with French fries.

Add vegan cheese (40kcal)

£3

Chef specials

Baked medallion of Scottish Salmon (499kcal) <i>Served with roasted broccoli, cherry tomato, garlic butter, roast potato and salsa verde</i>	£39
Pan Roasted Wild Sea Bass (475kcal) <i>Green curry sauce sautéed tender stem broccoli, seaweed salad, keta caviar and a side of Jasmine Thai rice.</i>	£49
Fish & Chips (971kcal) <i>Beer-battered Atlantic cod, served with triple-cooked chips, tartare sauce, mushy peas and lemon</i>	£36
Free range corn fed chicken Schnitzel (956kcal) <i>Marinated corn-fed chicken leg with herb new potato, seasonal vegetables and chimichurri sauce</i>	£36
30 days aged grass-fed Hereford Beef Fillet (200g) (791kcal) <i>Truffle mash potato, sautéed asparagus, king oyster mushroom and red wine jus</i>	£56
Tomato and mozzarella Tortelloni (619kcal) <i>Home-made Italian passata, sautéed asparagus, parmesan cream sauce and basil pesto</i>	£29

From the Grill

30 Days aged grass-fed Hereford Ribeye 250g (833kcal) <i>Served with red wine sauce</i>	£58
Free-range corn-fed baby chicken infused with lemon and garlic (742kcal) <i>Served with herb Jus</i>	£36
Dorset grass-fed Lamb cutlets 200g (894kcal) <i>Served with Mint jus</i>	£49
Cornish Dover Sole 550-600g (598kcal) <i>Served with meuniere sauce On or Off the bone and buttered herb new potatoes</i>	£68

All the items from the grill will be accompanied with caramelised onion, sauteed broccoli, triple cooked chips and garlic butter

Side Dishes

£8

French Fries (241kcal)	Sweet Potato Fries (243kcal)
Triple-cooked Chips (171kcal)	Steamed Vegetables (63kcal)
Mashed Potatoes (423kcal)	Mixed Salad (26kcal)
Truffle Mashed Potatoes (455kcal) £.5 supplement	Steamed Rice (176kcal)
Buttered herb new potatoes (398kcal)	Cherry Tomatoes (22kcal)

Pizza

Margherita (v) (861kcal) Plum tomato sauce, oregano, mozzarella and fresh basil	£22
Pepperoni (1148kcal) Pepperoni, plum tomato sauce, oregano and mozzarella	£26
Chicken, onion and sweetcorn (1355kcal) <i>With Plum tomato sauce, oregano, and mozzarella</i>	£28
Prosciutto crudo and rocket (1238kcal) <i>With Plum tomato sauce, oregano, and mozzarella</i>	£29

Additional ingredients: £3 each
Cooked Ham, roasted broccoli, peppers, prawns or pineapple

Pasta £25

Spaghetti, penne or fresh tagliatelle served with freshly grated aged
Parmesan and the sauce of your choice:

Bolognese (1046kcal) Slow-cooked minced beef in rich traditional tomato sauce
Carbonara (1382kcal) Creamy sauce with pancetta, parmesan and freshly grounded black pepper
Tomato and Basil (vg) (765kcal) Slow-cooked plum tomato sauce with basil

Please contact In-Room Dining for further information on brown and gluten-free pasta options.

Asian Menu

11:30hrs to 22:30hrs

Prawn Crackers (157kcal) <i>Sweet chilli sauce and herb mayonnaise</i>	£8
Asian vegetable noodles Soup (402kcal) <i>With roasted corn-fed chicken (735kcal)</i>	£17 £8 supplement
Thai Green Curry <i>Pea aubergine, bamboo shot, courgettes and coriander served with fragrant jasmine Thai rice</i>	
With vegetables (250kcal)	£30
With chicken (326kcal)	£36
With tiger prawns (306kcal)	£38
Nasi Goreng <i>Indonesian fried rice cooked with sambal sauce, sunny-side-up egg, vegetables and ginger, served with satay sauce</i>	
With chicken satay (569kcal)	£36
With prawn satay (479kcal)	£39
Chicken Tikka Masala (781kcal) <i>Chicken tikka masala thighs coated with a creamy masala sauce, served with basmati rice, sliced cucumber and tomato, naan bread, raita and mango chutney</i>	£36
Sweet and Sour Chicken/Tofu (746/318kcal) <i>Hongkong style sauce, pineapple, onions and sweet peppers, served with fragrant Jasmine Thai rice</i>	£32
Biryani (771kcal) <i>Baked under a naan bread with Indian spices and saffron rice, served with raita, mint and mango chutney</i>	
With chicken	£36
With lamb	£38
Mie Goreng Beef (502kcal) <i>30-day aged beef fillet served with stir fry noodles, vegetables and sweet-sour sauce</i>	£38

Desserts

11:30hrs to 22:30hrs

Cheese (v)

£21

Selection of artisan cheeses, served with artisan chutney, grapes and crackers (1193kcal)

Sweet

£18

Cookies and Cream (v) (440kcal)

Warm chocolate chips cookie with milk Tahitian vanilla sorbet

Sticky Toffee Pudding (v) (987kcal)

Medjool dates with caramel sauce and vanilla ice cream

Strawberry Cheesecake (804kcal)

Pickled strawberry compote, white balsamic jell, milk ice cream

Pecan & Coffee Trifle (765kcal)

Pecan sponge, Dulcey chocolate coffee foam, vanilla ice cream

Tahitian Vanilla Crème Brulée (v) (540kcal)

Sable with mixed berries

Exotic Rice Pudding (778kcal)

Fresh mango, caramelized cashew nuts, mango sorbet

Pastries

£12 each

Selection of Mandarin Cake Shop's Pastries created by our Pastry Chefs:

- *Tropical Delice* (630kcal)
- *Pistachio Paris-Brest* (549kcal)
- *Guava and Strawberry Opera V* (586kcal)

The
Mandarin
Cake Shop

Homemade Ice Cream & Sorbet

£5 per scoop

Ice Cream Selection (v) *Vanilla* (108kcal), *Chocolate* (154kcal) and *Pistachio* (157kcal)

Sorbet Selection (vg) *Strawberry* (163kcal), *Mango* (118kcal), and *Lemon* (126kcal)

Afternoon Tea

12:00hrs to 18:00hrs

Our award-winning Afternoon Tea which is served in
The Rosebery can now be enjoyed in the
comfort of your own room.

Enjoy a wonderful selection of delicate sandwiches,
hand-made pastries, delicious cakes, scones and
an exquisite selection of teas.

For more information on our seasonal Afternoon Tea and the calorie
information please call our In-Room Dining team.

£85 per person

Enhance your Afternoon Tea
experience with half bottle of
Ruinart Blanc de Blancs
Champagne

£75 supplement

Late Night Menu

22:30hrs – 05.00hrs

Starters

Duck Rolls *or* Vegetable Spring Rolls

Aromatic duck, quinoa served with hoisin pear sauce

4 pieces (416kcal)

£18

6 pieces (624kcal)

£24

Hummus (vg) (428kcal)

£17

Chickpea purée, tabini, and lemon juice, served with pitta bread and extra virgin olive oil

Corn-fed Chicken and Vegetable Soup (309kcal)

£17

Roasted chicken broth with vegetables, potatoes and cornfed chicken, served with sourdough bread

Mains

Rosebery Caesar Salad (509kcal)

£27

Seasonal lettuce, smoked anchovies, cherry tomatoes, aged Parmesan cheese and sourdough croutons

With roasted corn-fed chicken (719kcal)

£8

With tiger prawns (719kcal)

£10

Traditional Club Sandwich (810kcal)

£30

Corn-fed chicken breast, streaky bacon, fried egg, lettuce, beef tomato and club sauce, on your choice of white or brown toast and served with French fries

Falafel Wrap (v) (416kcal)

£26

Khobez bread, homemade falafel, hummus, Lebanese pickles, lettuce, beef tomato, red onion, raita, and garlic sauce served with French fries

The Mandarin Burger (1024kcal)

£30

Hereford 21-days-aged double beef patty, homemade burger sauce, smoked pickles, lettuce, beef tomato and confit onion with French fries

Mandarin Truffle Burger (1153kcal)

£48

Hereford 21-days-aged double beef patty, truffle mayo, Sommerset brie, grated fresh truffle, lettuce, beef tomato and confit onion with truffle French fries

Add red Leicester (83kcal), streaky bacon (69kcal) or fried egg (83kcal)

£3 each

Fish & Chips (971kcal)

£36

Beer-battered Atlantic cod, served with triple-cooked chips, tartare sauce, mushy peas and lemon

Pizza

Margherita (v) (861kcal) £22

Plum tomato sauce, oregano, mozzarella and fresh basil

Pepperoni (1148kcal) £26

Pepperoni, plum tomato sauce, oregano and mozzarella

Pasta £25

Spaghetti or penne served with freshly grated aged Parmesan and the sauce of your choice:

Bolognese (1046kcal)

Slow-cooked minced beef in rich traditional tomato sauce

Tomato and Basil (vg) (765kcal)

Slow-cooked plum tomato and basil

Please contact In-Room Dining for further information on brown and gluten-free pasta options.

Cheeses £21

Selection of artisan cheeses, served with artisan chutney, grapes and crackers (1193kcal)

Sweet £18

Sticky Toffee Pudding (v) (987kcal)

Medjool dates with caramel sauce and milk ice cream

Tahitian Vanilla Crème Brulée (v) (540kcal)

Sable with mixed berries

Homemade Ice Cream & Sorbet £5 per scoop

Ice Cream Selection

Vanilla (108kcal), Chocolate (154kcal) and Pistachio (157kcal)

Sorbet Selection

Strawberry (163kcal), Mango (118kcal), and Lemon (126kcal)

Beverage Selection

24-hours

Freshly Pressed Juices

£13

Orange (200kcal), Grapefruit (105kcal), Carrot (210kcal) or Apple (300kcal)

Detox Juices

£15

Green Detox (107kcal)

Apple, cucumber, pear, avocado, rocket, spinach, lime, mint

Spicy Detox (127kcal)

Carrot, seasonal apple, ginger, turmeric and lemon

Smoothies

£15

Gorgeous Green (120kcal)

Banana, spinach, pineapple, lemon and coconut water

Berry Passion (224kcal)

Strawberry, blackberry, raspberry, and coconut water

Supernova Living Smoothies

£15

Vegan organic superfine powder with raw cacao and rich of proteins.

Recover (120kcal)

Supernova powder, sea salt, Medjool dates, caramel flavouring, and organic hazelnut milk

Beauty (110kcal)

Supernova powder, frozen strawberries, yoghurt, and organic coconut milk

Adrenal Reset (105kcal)

Supernova powder, and organic hazelnut milk

Coffee & Chocolate

Blended Filter - small/large (3/6 kcal)

£7 / £12

Double Espresso (18kcal)

£7

Cappuccino (79kcal)

£7

Decaffeinated Coffee (3kcal)

£7

Hot Chocolate (202kcal)

£8

Espresso (9kcal)

£6

Americano (18kcal)

£7

Café Latte (114kcal)

£7

Flat White (114kcal)

£7

Black Teas

£8

Breakfast Blend (1kcal)
China, India, Kenya, Rwanda

Assam Second Flush (1kcal)
India

Earl Grey (1kcal)
China, India, Italy

Decaffeinated Black (1kcal)
Uva district, Sri Lanka

Green Teas

£8

Organic Genmaicha (3kcal)
Wazuka, Kyoto, Japan

Jasmine Pearls (3kcal)
Fujian province, China

Organic Dragonwell (1kcal)
Long Jing, Zhejiang province, China

Special Teas

£8

Alishan (1kcal)
Oolong tea
Gaoshan, Taiwan

Mini Tuo Cha (1kcal)
Pu'er tea
Licang, Yunnan province, China

Herbal Infusions

£8

Fresh Mint (2kcal), Fresh Lemon (2kcal), Fresh Ginger (2kcal), Camomile (2kcal),
or Peppermint (2kcal)

Soft Drinks

Coca Cola (330ml) (74kcal)	£7	Diet Coke (330ml) (43kcal)	£7
Sprite Zero (330ml) (14kcal)	£7	Coke Zero (330ml) (1kcal)	£7
Lemonade (200ml) (70kcal)	£6	Soda Water (200ml) (0kcal)	£6
Tonic Water (200ml) (56kcal)	£6	Ginger Ale (200ml) (68kcal)	£6
Red Bull (250ml) (110kcal)	£7		

Water

Sparkling

Sparkling Mineral Water £8

Still

Still Mineral Water £8

All our waters are served in 750ml bottles.

Beers & Ciders

Asahi, Japan, 330ml (5%)	£9
Samuel Smith's organic lager, England, 355ml (5%)	£9
Samuel Smith's organic pale ale, England, 355ml (5%)	£9
Beck's alcohol free, Germany, 275ml (0.05%)	£9
Samuel Smith's organic cider, England, 550ml (5%)	£9

Cognacs

Hennessy Fine de Cognac (40%)	£13
Courvoisier VSOP (40%)	£15
Hennessy XO (40%)	£45

Gins

Hendrick (41.4%)	£14
Gin Mare (42.7%)	£15
Tanqueray 10 (47.3%)	£16
Monkey 47 (47%)	£19

Vodkas

Snow Queen (40%)	£12
Belvedere (40%)	£13
Grey Goose (40%)	£16
Stolichnaya Elit (40%)	£19

Rums

Matusalem Platino (40%)	£12
Diplomatico Reserva Exclusiva (40%)	£14
Ron Zacapa Centenario 23 (40%)	£19
Santa Teresa 1796 (40%)	£20

Tequilas

Casamigo's Blanco (40%)	£16
Casamigo's Reposado (40%)	£19
Casamigo's Anejo (40%)	£21
Jose Cuervo Reserva De La Familia (38%)	£44
Don Julio 1942 (38%)	£45
Clase Azul Reposado (40%)	£65

Whiskies

Malt Whiskies

Glenmorangie 10 years (40%)	£18
Lagavulin 16 years (43%)	£26
Glenmorangie 18 years (43%)	£29
Macallan 12 years Sherry Oak Cask (40%)	£26
Yamazaki 12 years (43%)	£52
Macallan 18 years Sherry Oak Cask (43%)	£89

Blended Scotch Whiskies

Johnnie Walker Black Label (40%)	£14
Chivas Regal 18 years (40%)	£23
Johnnie Walker Blue Label (40%)	£43
Johnnie Walker King George V (43%)	£135

Irish Whiskies

Jameson Black Barrell (40%)	£15
Redbreast 15 years (46%)	£29

American/Rye

Maker's Mark (45%)	£14
Basil Hayden (40%)	£21
Jack Daniel's Single Barrell (45%)	£15
Whistle Pig 10 years Rye (40%)	£24

Liqueurs

Amaretto Disaronno (28%)	£9
Bailey's Irish Cream (17%)	£9
Grand Marnier (40%)	£9
Sambuca White (40%)	£9
Montenegro (23%)	£9

*In accordance with the 1995 Weights and Measures Act,
In-Room Dining standard measures are 50ml for spirits.*