



In-Room Dining

All-Day Menu

Caviar Menu	3
<i>11:30hrs to 23:00hrs</i>	
À La Carte Menu	4
<i>11:30hrs to 23:00hrs</i>	
Asian Menu	9
<i>11:30hrs to 23:00hrs</i>	
Desserts	10
<i>11:30hrs to 23:00hrs</i>	
Afternoon Tea	11
<i>12:00hrs to 18:00hrs</i>	
Late Night Menu	12
<i>23:00hrs – 05:00hrs</i>	
Wine List	14
<i>24-hours</i>	
Beverage Selection	19
<i>24-hours</i>	

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 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 12.5% will be added to your bill.

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.

Caviar Menu

11:30hrs to 23 :00hrs

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)	£385.00
50gr tin (131kcal)	£695.00

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 Baerri 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 Blanc de Blancs, Brut 375ml	£75
Louis Roederer Brut Premier 242	£135
2010 Dom Pérignon By Moët & Chandon, Brut	£355

For our full selection of Champagne, please see page 15

À La Carte

11:30hrs to 23:00hrs

Sharing Bites

Prawn Har Gau Dim Sum

served with Japanese dressing

4 pieces (116kcal)

£16

6 pieces (174kcal)

£21

Tuna Tacos

Wonton shell, yellowfin tuna tartare, wakame and sesame dressing

4 pieces (314 kcal)

£16

6 pieces (471kcal)

£21

Duck Rolls

Aromatic duck, quinoa and sweet chilli jam

4 pieces (416kcal)

£16

6 pieces (624kcal)

£21

Slow-cooked (8hrs) Teriyaki Marinated Short Rib (366kcal)

£17

served with crispy onions and sesame

Spicy Cauliflower Florets (vg) (494kcal)

£10

served with a citrus vegan mayonnaise

Hummus (vg) (428kcal)

£16

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

Baba Ghanoush (v) (338kcal)

£16

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

Parmesan and Truffle Polenta Chips (768kcal)

£14

served with truffle emulsion

Soups

Corn-fed Chicken and Vegetable Soup (309kcal) <i>Roasted chicken broth with vegetables, potatoes and cornfed chicken, served with sourdough bread</i>	£15
Red Lentil and Root Vegetables Velouté (vg) (391kcal) <i>served with beetroot and carrot crisps</i>	£15
Tomato and Fennel Soup (vg) (200kcal) <i>Roasted plum tomato and fennel, served with sourdough bread</i>	£15

Salads

Poke Bowl <i>Royal quinoa, avocado, pickled mooli, wakame, edamame, carrots, cucumber and Japanese dressing</i>	
With crispy tofu (vg) (833kcal)	£25
With cured Scottish salmon (787kcal)	£28
Park Salad (vg) (640kcal) <i>Pearl barley salad with avocado, green asparagus, Heritage tomato, grilled chicory and house dressing</i>	£22
Beetroot and Burrata (v) (289kcal) <i>Heritage beetroot salad with roasted pumpkin seeds, fennel and citrus dressing</i>	£24
Caesar Salad (509kcal) <i>Romaine lettuce, anchovies, aged Parmesan cheese and sourdough croûtons</i>	£22
With roasted corn-fed chicken (609kcal)	£5
With tiger prawns (596kcal)	£8

Bread

Naan (355kcal) <i>Homemade naan bread, served with raita, mango and mint chutney</i>	£5
Sourdough (255kcal) <i>served with Gloucestershire butter</i>	

Sandwiches & Burgers

Traditional Club Sandwich (810kcal) <i>Corn-fed chicken breast, streaky bacon, fried egg, lettuce, beef tomato and mayonnaise, on your choice of white or brown toast, served with French fries</i>	£26
Vegan Club Sandwich(vg) (753kcal) <i>“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</i>	£24
Ciabatta Beef Sirloin Steak Sandwich (512Kcal) <i>Asian coleslaw with sesame and coriander, iceberg lettuce with sweet chilli sauce and chunky chips</i>	£30
Falafel Wrap (v) (685kcal) <i>Khobez bread, homemade falafel, hummus, Lebanese pickles, lettuce, tomato, red onion, raita, and garlic sauce served with French fries</i>	£21
The Mandarin Burger (1024kcal) <i>Hereford 21-days-aged beef chuck, homemade ketchup, pickles, lettuce, beef tomato and confit onion with French fries</i> Add cheddar (83kcal), streaky bacon (69kcal) or fried egg (83kcal)	£26 £.2 each
Please note our burgers are served medium-well as standard to meet UK government guidelines.	

Fish

Fillet of Scottish Salmon (558kcal) <i>Seared Scottish salmon, root vegetables, fennel and citrus salad, served with dill and capers cream sauce</i>	£32
Fish & Chips (971kcal) <i>Beer-battered Atlantic cod, served with triple-cooked chips, tartare sauce, mushy peas and lemon</i>	£28
Gochujang Glazed Tuna Tataki (250kcal) <i>Bok choy, samphire, rice crisp, served with green Thai curry sauce and a side of Jasmine Thai rice</i>	£36

Meat

Corn-fed Chicken Breast (447kcal) <i>served with carrot and vanilla purée, forest mushrooms, orange gastrique, polenta and red wine jus</i>	£34
Hereford Beef Filet (200g) (791kcal) <i>Hereford 24-days-aged beef filet, potato fondant, sautéed spinach and baby vegetables, served with truffle sauce</i>	£49
Herb-crusted Lamb Cannon (1158kcal) <i>served with creamy potatoes with cabbage and ceps, butter glazed Romanesco, runner beans and mint jus</i>	£46

Side Dishes

£7

French Fries (241kcal)	
Steamed Vegetables (63kcal)	
Triple-cooked Chips (171kcal)	
Mashed Potatoes (423kcal)	
Truffle Mashed Potatoes (455kcal)	£3 supplement
Sweet Potato Fries (243kcal)	
Mixed Salad (26kcal)	
Steamed Rice (176kcal)	
Cherry Tomatoes and Red Onion (22kcal)	

Pizza

Margherita (v) (861kcal) <i>Plum tomato sauce, oregano, mozzarella and fresh basil</i>	£20
Pepperoni (1148kcal) <i>Pepperoni, plum tomato sauce, oregano and mozzarella</i>	£23
Additional ingredients: <i>Prosciutto crudo, roasted broccoli, peppers, prawns, chicken or pineapple</i>	£3 supplement

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

Carbonara (1382kcal)

Creamy sauce with pancetta, parmesan and freshly grounded black pepper

Tomato and Basil (vg) (765kcal)

Slow-cooked plum tomato sauce with basil

Pumpkin and Ricotta Tortelloni (338kcal)

served with butternut squash sauce, smoked Scamorza cheese and caramelised walnuts

£6 supplement

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

Asian Menu

11:30hrs to 23:00hrs

Prawn Crackers (157kcal) <i>Sweet chilli sauce and herb mayonnaise</i>	£8
Thai Green Curry <i>Lemongrass, kaffir lime, ginger, coconut milk, coriander, served with fragrant jasmine Thai rice</i>	
With vegetables (250kcal)	£30
With chicken (326kcal)	£33
With tiger prawns (306kcal)	£36
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)	£24
With prawn satay (479kcal)	£29
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>	£32
Songkhla Beef Curry (653kcal) <i>Slow-cooked beef in rich, red curry sauce with chilli, fresh cherry tomatoes and peppers served with basmati 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	£32
With lamb	£34
Palak Tofu (vg) (950kcal) <i>Cooked tofu with rich creamy spinach sauce, served with steamed rice and an assortment of sauces</i>	£30

Desserts

11:30hrs to 23:00hrs

Cheese (v)

£19

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

Sweet

£16

Cookies and Cream (v) (440kcal)

Warm chocolate chips cookie with milk Tahitian vanilla sorbet

Almond Parfait (v) (389kcal)

Rice Krispies and raspberry sauce

Blood Orange and Mandarin Tart (v) (878kcal)

White chocolate tart with lime genoise, almond streusel, blood orange and mandarin sorbet

Hyde Park Trifle (vg, gf) (726kcal)

Dark chocolate mousse, pistachio, and coconut crèmeux, cocoa nib jelly and matcha sponge

Tahitian Vanilla Crème Brulée (v) (540kcal)

Sable with mixed berries

Sticky Toffee Pudding (v) (987kcal)

Medjool dates with caramel sauce and vanilla ice cream

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.

£68 per person

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

£75 supplement

Late Night Menu

23.00hrs – 05.00hrs

Starters

Duck Rolls

Aromatic duck, quinoa and hoisin sauce

4 pieces (416kcal)

£16

6 pieces (624kcal)

£21

Hummus (vg) (428kcal)

£16

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

Corn-fed Chicken and Vegetable Soup (309kcal)

£15

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

Mains

Caesar Salad (509kcal)

£22

Romaine lettuce, smoked anchovies, parmesan cheese and sourdough croutons

With roasted corn-fed chicken (609kcal)

£5

With king prawns (596kcal)

£8

Traditional Club Sandwich (810kcal)

£26

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

Falafel Wrap (v) (416kcal)

£21

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

The Mandarin Burger (1024kcal)

£26

Hereford 21-days-aged beef chuck, homemade ketchup, pickles, lettuce, beef tomato and confit onion with French fries

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

£2 each

Please note our burgers are served medium-well as standard to meet UK government guidelines.

Fish & Chips (971kcal)

£28

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

Pizza

Margherita (v) (861kcal) £20

Plum tomato sauce, oregano, mozzarella and fresh basil

Pepperoni (1148kcal) £23

Pepperoni, plum tomato sauce, oregano and mozzarella

Pasta

£22

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

£19

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

Sweet

£16

Hyde Park Trifle (VG, GF) (726kcal)

Dark chocolate mousse, pistachio, and coconut crèmeux, cocoa nib jelly and matcha sponge

Sticky Toffee Pudding (v) (987kcal)

served with vanilla ice cream and caramel sauce

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)

Wine List

24-hours

White Wines by the Glass

	175ml	Bottle
2021 Chenin Blanc <i>The Winery of Good Hope, South Africa</i>	£17.00	£75.00
2020 Pinot Grigio <i>Cantina Adriano, Alto Adige, Italy</i>	£18.50	£80.00
2019 Sauvignon Blanc <i>Ata Rangi, Marlborough, New Zealand</i>	£19.50	£85.00
2021 Chardonnay <i>Chablis, Domaine Moreau-Naudet, France</i>	£20.00	£105.00

Red Wines by the Glass

	175ml	Bottle
2015 Clarendelle by Haut Brion <i>Clarence Dillon Wines, Bordeaux, France</i>	£22.00	£90.00
2018 Malbec <i>Ayni, Mendoza, Argentina</i>	£29.00	£125.00
2018 Barbaresco <i>Produtorri, Piedmond, Italy</i>	£32.00	£145.00
2019 Gevrey-Chambertin, Frederic Magnien <i>Burgundy, France</i>	£37.00	£160.00

Rosé Wines by the Glass

	175ml	Bottle
2021 Grenache, Cinsault, Rolle - Whispering Angel <i>Provence, France</i>	£18.00	£75.00

Champagne

Non-Vintage

Moët & Chandon <i>Brut Imperial</i>	£105
Louis Roederer 242 <i>Brut Premier</i>	£135
Bollinger <i>Special Cuvée, Brut</i>	£150
Laurent Perrier <i>Grand Siècle, 24th Iteration</i>	£325

Vintage

2012 Dom Pérignon <i>By Moët & Chandon, Brut</i>	£355
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>	£155

White Wines

France

2021 Sancerre £95
Gerard Boulay, Loire Valley

2021 Chardonnay £105
Chablis, Domaine Moreau-Naudet, France

2018 Chardonnay – Chassagne-Montrachet £185
Jean-Marc Pillot, Burgundy

Italy

2020 Pinot Grigio £80
Cantina Adriano, Alto Adige

Spain

2020 Albarino ‘O Rosal’, Bodegas Terras Gauda £75
Rias Baixas

New Zealand

2019 Sauvignon Blanc £85
Ata Rangi, Marlborough

South Africa

2021 Chenin Blanc, The Winery of Good Hope £75
Stellenbosch

Red Wines

France

2020 Pinot Noir, Jean Baptiste Jessiaume £60
Bourgogne, Burgundy

2015 Clarendelle by Haut Brion £90
Clarence Dillon Wines, Bordeaux

2011 Les Cadrans de Lassègue, Grand Cru £105
(2nd Wine of Château Lassègue) Bordeaux

2019 Gevrey-Chambertin, Frederic Magnien £160
Burgundy

2011 Château Lynch Bages 5ème Cru Classé £380
Pauillac, Bordeaux

Italy

2020 Nebbiolo £90
Produttori, del Barbaresco, Piedmont

2018 Barbaresco £145
Produttori, Piedmont

2015 Brunello di Montalcino £155
Silvio Nardi, Tuscany

2017 Barolo £175
Rinaldi, Piedmont

2010 Tignanello £495
Antinori, Tuscany

Spain

2018 Tempranillo £60
Rioja Cosecha Akutain

Argentina

2018 Malbec £125
Hermanidad, Familia Falasco, Uco valley, Argentina

Rosé Wines

France

2021 Grenache, Cinsault, Rolle - Whispering Angel £75
Provance, France

Half Bottles

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

Beverage Selection

24-hours

Soft Drinks

Coca Cola (330ml) (74kcal)	£7	Diet Coke (330ml) (43kcal)	£7
Sprite (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

Fresh Nordaq water	£7
Sparkling Mineral Water	£8

Still

Fresh Nordaq water	£7
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

Aperitifs

Mancino Bianco (16%)	£8
Campari (25%)	£8
Ricard (45%)	£8
Noilly Prat Vermouth (18%)	£8
Antica Formula (16.5%)	£14

Cognacs

Hennessy Fine de Cognac (40%)	£11.50
Courvoisier VSOP (40%)	£14
Hennessy XO (40%)	£40

Gins

Hendrick (41.4%)	£12
Sipsmith (41.6%)	£13
Tanqueray 10 (47.3%)	£16
Monkey 47 (47%)	£16

Vodkas

Snow Queen (40%)	£11.50
Belvedere (40%)	£13
Grey Goose (40%)	£15.50
Beluga Gold Line (40%)	£34

Rums

Mount Gay (40%)	£10.50
Matusalem Platino (40%)	£11
Diplomatico Reserva Exclusiva (40%)	£13.50
Ron Zacapa Centenario 23 (40%)	£17

Tequilas

Patron Silver (40%)	£16
Patron Anejo (40%)	£16
Casamigo's Anejo (40%)	£21
Jose Cuervo Reserva De La Familia (38%)	£28
Don Julio 1942 (38%)	£45

Whiskies

Malt Whiskies

Glenmorangie 10 years (40%)	£18
Macallan 12 years Sherry Oak Cask (40%)	£26
Lagavulin 16 years (43%)	£22
Glenmorangie 18 years (43%)	£25
Macallan 18 years Sherry Oak Cask (43%)	£86

Blended Scotch Whiskies

Johnnie Walker Black Label (40%)	£14
Chivas Regal 18 years (40%)	£21
Johnnie Walker Blue Label (40%)	£39
Johnnie Walker King George V (43%)	£135

Irish Whiskies

Jameson (40%)	£14
Middleton Very Rare 2017 (40%)	£37

Bourbons

Jack Daniel's (40%)	£11.50
Whistle Pig 10 years Rye (40%)	£24

Liqueurs

Amaretto Disaronno (28%)	£9
Bailey's Irish Cream (17%)	£9
Drambuie (40%)	£9
Grand Marnier (40%)	£9
Limoncello (30%)	£9
Sambuca White (40%)	£9
Averna (29%)	£9
Cynar (16.5%)	£9
Jägermeister (35%)	£9

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