



In-Room Dining Breakfast 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.

À La Carte Breakfast

05:00hrs – 11:30hrs

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) £8/£12

Double Espresso (18kcal) £8

Cappuccino (79kcal) £8

Decaffeinated Coffee (3kcal) £7

Hot Chocolate (202kcal) £10

Espresso (9kcal) £7

Americano (18kcal) £8

Café Latte (114kcal) £8

Flat White (114kcal) £8

Black Teas

£9

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

£9

Organic Genmaicha (3kcal)
Wazuka, Kyoto, Japan

Jasmine Pearls (3kcal)
Fujian province, China

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

Special Teas

£12

Alishan (1kcal)
Oolong tea
Gaoshan, Taiwan

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

Herbal Infusions

£9

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

Fresh Fruits

£19

Fresh Sliced Fruits (234kcal)
(Selection of sliced fruits and mixed berries)
or
Selection of Mixed Berries (246kcal)

Cereals

£7

Corn Flakes (179kcal), Coco Pops (136kcal), Bran Flakes (179kcal), Frosties (185kcal)

Yoghurts

£7

Natural, Fruit or Greek (132kcal)

Bakery

Boulangerie (*Single choice*) £4
Butter Croissant / Pain au chocolate / Pain au raisin or Danish pastry

Muffins (*Selection of three*) (376kcal) £4
Chocolate, Red berries and Caramel

Vegan Boulangerie (*Single choice*) £7
Plain Croissant / Blueberry Jam croissant or Seasonal fruit Danish

Toast £7
Wholemeal (148kcal), Multigrain (158kcal), White (156kcal), Gluten-free

Gluten-free Bakery (*Single choice*) £7
Berries Danish, Plain Croissant, Pain au chocolate

All served with Netherend Farm butter, handmade strawberry jam and thick-cut orange marmalade from Pembrokeshire in Wales

Eggs

Full English Breakfast (737kcal) £35
Two Cotswold Legbar eggs cooked to your preference, white pudding, apple and pork sausage, Kent flat cap mushroom, sweet cured back and streaky bacon, grilled tomato, and baked beans

Two Cotswold Legbar Eggs (v) (265kcal) £18
cooked to your preference: scrambled, fried or poached, served with grilled tomato

Two Boiled Cotswold Legbar Eggs (v) (675kcal) £18
served with toasted brioche soldiers

Omelette with your choice of fillings (354kcal): £24
Honey roast ham, spinach, onion, tomato, cheddar cheese, peppers, mushroom, or chives

Eggs Benedict (441kcal) £27
Two poached eggs on a toasted English muffin with ham and Hollandaise sauce

Eggs Florentine (v) (480kcal) £24
Two poached eggs on a toasted English muffin with spinach and Hollandaise sauce

Eggs Royale (416kcal) £29
Two poached eggs on a toasted English muffin with smoked salmon and

House Specialities

Poached Eggs and Avocado (v) (798kcal)	£28
<i>Two poached eggs on sourdough toast, mashed avocado with grilled tomato and mixed salad</i>	
Shakshuka with feta crumble served with flat bread (498kcal)	£28
<i>Rich red pepper stew with tomato sauce and caramelized onion with 2 baked Cotswold's eggs</i>	
Salmon Scrambled Eggs (358kcal)	£29
<i>served with Scottish smoked salmon and toasted brioche</i>	
Eggs Benedict, Avocado and Streaky Bacon (1033kcal)	£29
<i>Two poached eggs on a toasted English muffin with avocado purée, streaky bacon and Hollandaise sauce</i>	
Buttermilk Pancakes (v) (328kcal)	£25
<i>served with seasonal fresh berry compote and Vermont maple syrup</i>	
Brioche French Toast (v) (786kcal)	£25
<i>served with apricot, toasted almond compote and almond honey butter sauce</i>	
Breakfast Bap	
<i>Buttered homemade bap with back bacon (566kcal) or apple and pork sausage (602kcal)</i>	£20
<i>Add fried egg (83kcal)</i>	£3
<i>Add cheddar cheese (83kcal)</i>	£3
<i>Add avocado purée (32kcal)</i>	£3

Wellbeing Breakfast

Full English Vegan Breakfast (968kcal)	£34
<i>Scrambled tofu, vegetable polenta sausage, baked beans, Kent flat cap mushroom, grilled tomato, and avocado</i>	
Egg White Omelette	£25
<i>served with spinach, roasted vine tomato, mixed salad and pumpkin seeds (163kcal)</i>	
Bircher Muesli (v) (664kcal)	£16
<i>served with Granny Smith apple, golden raisins, banana and berries</i>	
Porridge (v) (394kcal)	£15
<i>Scottish steel-cut oats made with your choice of milk or water</i>	
Granola Parfait (v) (264kcal)	£16
<i>Homemade granola, Greek yoghurt and berry compote</i>	
Coconut and Chia Pudding (vg) (412kcal)	£17
<i>Chia seeds, fresh mango, raspberry, agave syrup, fresh mint and dry coconut flakes</i>	

Cold Side Dishes

Sliced or Mashed Avocado (320kcal)	£8
Cream Cheese (180kcal)	£8
Sliced Ham (74kcal)	£8
Turkey Ham (74kcal)	£8
Cheese and Ham Plate (241kcal)	£14
Scottish Oak Smoked Salmon (186kcal)	£18
Cheese Selection (1193kcal) <i>Sliced Cheddar, Goat Cheese and Brie</i>	£16

Hot Side Dishes

£8

Ramsay of Carlisle Black Pudding (133kcal)
Stornoway White Pudding (133kcal)
Pork and apple sausage (140kcal)
Beef or Chicken Sausage (140kcal)
Kent Flat Cap Mushrooms (13kcal)
Sweet-Cured Back Bacon (59kcal)
Streaky Bacon (69kcal)
Grilled Tomato (10kcal)
Baked Beans (15kcal)

Asian Breakfast

£52

Har Gau Prawn Dim Sum (58kcal)	2 pieces
Prawn and Pork Siu Mai (66kcal)	2 pieces
Chicken Siu Mai (243kcal)	2 pieces
Pork BBQ Char Siu Bun (127kcal)	1 piece
Congee Plain (128kcal) or with Chicken (148kcal) served with your selection of two Cotswold Legbar Eggs	

Indulging Experience Packages

05:00hrs – 11:30hrs

Royale Breakfast *(served for 2 people)*

£650

King's Beluga Caviar 30gr tin (79kcal)

Huso Huso

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.

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

Eggs Royale with Scottish Oak Smoked Salmon and Keta Caviar (416kcal)

Luxurious Exotic Sliced Fruits with Berries (234kcal)

Selection of our Home Baked Boulangeries:

Butter Croissant, Pain au chocolate, Pain au raisin and Danish pastry

Tea or Coffee

Fresh Pressed Juice

Bottle of Louis Roederer Brut *served with Berries and Cream*

Imperial Breakfast *(served for 2 people)*

£450

King's Oscietra Caviar 30gr tin (79kcal)

Gueldenstaedtii Sturgeon

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.

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

Eggs Royale with Scottish Oak Smoked Salmon and Keta Caviar (416kcal)

Luxurious Exotic Sliced Fruits with Berries (234kcal)

Selection of our Home Baked Boulangeries:

Butter Croissant, Pain au chocolate, Pain au raisin and Danish pastry

Tea or Coffee

Fresh Pressed Juice

Bottle of Louis Roederer Brut *served with Berries and Cream*

Bed & Breakfast Inclusive Packages

05:00hrs – 11:30hrs

Continental Breakfast

Tea or Coffee

Fresh Fruit Juice

Bakery Selection (Please select from the single choice options)

Cheese and Ham Plate (241kcal)

Sliced Fresh Fruits (234kcal)

London Breakfast

Continental Breakfast

And eggs of your choice from the à la carte section

Healthy Breakfast

Dragon well Green Tea

Spicy Detox - carrot, seasonal apple, ginger, turmeric and lemon (127kcal)

or

Green Detox - cucumber, kale, seasonal apple, pineapple, lime and mint (107kcal)

Seeded Multigrain Toast with Avocado Purée and Sugar-free Preserves (470kcal)

Fresh Fruits (234kcal)

Egg White Omelette served with spinach, roasted vine tomato, mixed salad and pumpkin seeds (163kcal)

Children's Breakfast

Fresh Fruit Juice

Frosties (185kcal) or Coco Pops (185kcal)

One Cotswold Legbar Egg (133kcal) scrambled, poached, or fried

served with sausage (70kcal), bacon (30kcal) and baked beans (15kcal)

or

Buttermilk Pancakes (209kcal)

served with seasonal berries and Vermont maple syrup