



In-Room Dining Breakfast Menu

Breakfast À La Carte	3
<i>05:00hrs to 11:30hrs</i>	
Bed & Breakfast Inclusive Packages	8
<i>05:00hrs to 11:30hrs</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.

À La Carte Breakfast

05:00hrs – 11:30hrs

Freshly Squeezed Juices

Orange (200kcal), Grapefruit (105kcal), Carrot (210kcal) or Apple (300kcal) £13

Detox Juices

£13

Green Detox (107kcal)

Cucumber, spinach, Granny Smith apple and fennel

Pink Detox (127kcal)

Carrot, apple and ginger

Smoothies

£13

Gorgeous Green (120kcal)

Banana, spinach, apple, ginger, mint, parsley, spirulina, chlorella, barley grass, wheatgrass and coconut water

Berry Passion (224kcal)

Banana, strawberry, mango, raspberry, passion fruit and coconut water

Coffee & Chocolate

Blended Filter - small/large (3/6 kcal)	£7 / £12	Espresso (9kcal)	£6
Double Espresso (18kcal)	£7	Americano (18kcal)	£7
Cappuccino (79kcal)	£7	Café Latte (114kcal)	£7
Decaffeinated Coffee (3kcal)	£7	Flat White (114kcal)	£7
Hot Chocolate (202kcal)	£8		

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)

Fresh Fruits

£16

Fresh Sliced Fruits (234kcal)
(Watermelon, pineapple, mango, kiwi, melon, 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

Bakery Basket (1011kcal) <i>Croissant, pain au chocolat, Danish pastry and muffin</i>	£14
Vegan Bakery Basket (657kcal) <i>Croissant and blueberry croissant</i>	£14
Toast <i>Wholemeal (148kcal), Multigrain (158kcal) or White (156kcal)</i>	£7
Gluten-free Bakery and Toast Selection (463kcal) <i>All served with Netherend Farm butter, handmade strawberry jam and thick-cut orange marmalade from Pembrokeshire in Wales</i>	£14

Eggs

Full English Breakfast (737kcal) <i>Two Cotswold Legbar eggs cooked to your preference, Ramsay of Carluke black pudding, apple and pork sausage, Kent flat cap mushroom, sweet cured back and streaky bacon, grilled tomato, and baked beans</i>	£32
Two Cotswold Legbar Eggs (v) (265kcal) <i>cooked to your preference: scrambled, fried or poached, served with grilled tomato</i>	£15
Two Boiled Cotswold Legbar Eggs (v) (675kcal) <i>served with toasted brioche soldiers</i>	£15
Omelette with your choice of fillings (354kcal): <i>Honey roast ham, spinach, onion, tomato, cheddar cheese, peppers, mushroom, or chives</i>	£21
Eggs Benedict (441kcal) <i>Two poached eggs on a toasted English muffin with ham and Hollandaise sauce</i>	£24
Eggs Florentine (v) (480kcal) <i>Two poached eggs on a toasted English muffin with spinach and Hollandaise sauce</i>	£24
Eggs Royale (416kcal) <i>Two poached eggs on a toasted English muffin with smoked salmon and Hollandaise sauce</i>	£25

House Specialities

Poached Eggs and Avocado (v) (798kcal) <i>Two poached eggs on sourdough toast, mashed avocado with grilled tomato and mixed salad</i>	£24
Salmon Scrambled Eggs (358kcal) <i>served with Scottish smoked salmon and toasted brioche</i>	£24
Eggs Benedict, Avocado and Streaky Bacon (1033kcal) <i>Two poached eggs on a toasted English muffin with avocado purée, streaky bacon and Hollandaise sauce</i>	£24
Buttermilk Pancakes (v) (328kcal) <i>served with seasonal fresh berry compote and Vermont maple syrup</i>	£18
Brioche French Toast (v) (786kcal) <i>served with apricot, toasted almond compote and almond honey butter sauce</i>	£18
Breakfast Bap <i>Buttered homemade bap with back bacon (566kcal) or apple and pork sausage (602kcal)</i>	£16
<i>Add fried egg (83kcal)</i>	£2
<i>Add cheddar cheese (83kcal)</i>	£2
<i>Add avocado purée (32kcal)</i>	£2

Wellbeing Breakfast

Full English Vegan Breakfast (968kcal) <i>Scrambled tofu, vegetable polenta sausage, baked beans, Kent flat cap mushroom, grilled tomato, and avocado</i>	£32
Egg White Omelette <i>served with spinach, roasted vine tomato, mixed salad and pumpkin seeds (163kcal)</i>	£21
Bircher Muesli (v) (664kcal) <i>served with Granny Smith apple, golden raisins, banana and berries</i>	£15
Porridge (v) (394kcal) <i>Scottish steel-cut oats made with your choice of milk or water</i>	£15
Granola Parfait (v) (264kcal) <i>Homemade granola, Greek yoghurt and berry compote</i>	£15
Coconut and Chia Pudding (vg) (412kcal) <i>Chia seeds, fresh mango, raspberry, agave syrup, fresh mint and dry coconut flakes</i>	£15

Cold Side Dishes

Sliced or Mashed Avocado (<i>320kcal</i>)	£7
Cream Cheese (<i>180kcal</i>)	£6
Cheese and Ham Plate (<i>241kcal</i>)	£12
Sliced Roast Ham (<i>74kcal</i>)	£7
Scottish Oak Smoked Salmon (<i>186kcal</i>)	£16
Cheese Selection (<i>1193kcal</i>) <i>Cheddar, goat cheese and brie</i>	£16

Hot Side Dishes

£7

Ramsay of Carluke Black Pudding (<i>133kcal</i>)
Apple and Pork or Chicken Sausage (<i>140kcal</i>)
Kent Flat Cap Mushrooms (<i>13kcal</i>)
Sweet-Cured Back Bacon (<i>59kcal</i>)
Streaky Bacon (<i>69kcal</i>)
Grilled Tomato (<i>10kcal</i>)
Baked Beans (<i>15kcal</i>)

Asian Breakfast

£48

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

Bed & Breakfast Inclusive Packages

05:00hrs – 11:30hrs

Continental Breakfast

Tea or Coffee

Fresh Fruit Juice

Bakery Basket (1011kcal)

Cheese and Ham Plate (241kcal)

Sliced Fresh Fruits (234kcal)

London Breakfast

Continental Breakfast

Plus eggs of your choice from the à la carte section

Healthy Breakfast

Dragonwell Green Tea

Pink Detox Juice - *carrot, orange and ginger*

or

Green Detox Juice - *cucumber, spinach, Granny Smith apple and fennel*

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