In-Room Dining
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.

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 dietary requirements and we shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. 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.

A cover charge of £15.00 per head will be added to your bill for any food and beverage orders brought in from outside the hotel.

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.
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24 hours

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24 hours

Minibar 34
In your room
Breakfast
05.00hrs – 12.00hrs

Continental Breakfast £30

Tea, coffee, or hot chocolate
Fruit juice or smoothie
Wholemeal, multigrain, or white toast
Bakery selection
Fresh fruits and yoghurt

London Breakfast £35

Tea, coffee, or hot chocolate
Fruit juice or smoothie
Wholemeal, multigrain, or white toast
Bakery selection
Fresh fruits and yoghurt
Cereal of your choice
Omelette with your choice of filling

or
Scrambled, poached, fried, or boiled Cotswold Legbar eggs with your choice of side
Ramsay of Carluke black pudding, Cumberland pork sausage, Kent flat cap mushrooms, Wiltshire cured back or streaky bacon, organic tomato, and baked beans

or
Eggs Benedict
Two poached eggs on a toasted English muffin with ham and Hollandaise sauce

or
Eggs Florentine
Two poached eggs on a toasted English muffin with spinach and Hollandaise sauce

or
Eggs Royale
Two poached eggs on a toasted English muffin with smoked salmon and Hollandaise sauce
Healthy Benedict
Two poached eggs on seeded multigrain toast with mashed avocado, bee pollen and spirulina

Healthy Breakfast £35

Dragonwell green tea
Pink detox juice
Carrot, apple, and ginger
or
Green detox juice
Cucumber, spinach, Granny Smith apple, and fennel
Courgette, carrot, and chia seed muffins
Seeded multigrain toast with avocado purée and sugar-free preserves
Fresh fruits
Bircher muesli with homemade granola, seasonal berries, and flacked almonds
Egg white omelette with spinach, roasted vine tomato, mix leaf salad and pumpkin seeds

Children’s Breakfast £18

Fruit juice or smoothie
Frosties or Coco Pops
Ham and eggs
or
Two boiled Cotswold Legbar eggs
Served with toasted brioche soldiers
or
Two scrambled, poached, or fried Cotswold Legbar eggs
Served with sausages and baked beans
or
Buttermilk pancakes
Served with seasonal berries and Vermont maple syrup
À la Carte Breakfast
05.00hrs – 12.00hrs

Freshly Squeezed Juices

Orange, grapefruit, carrot, or apple £1
Ginger shot £5

Detox Juices £10

Green detox
Cucumber, spinach, Granny Smith apple and fennel

Pink detox
Carrot, apple, and ginger

Smoothies £10

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

Red smoothie
Banana, strawberry, mango, raspberry, passion fruit and coconut water
Coffee & Chocolate

- Blended regular £6
- Double espresso £6
- Cappuccino £6
- Decaffeinated coffee £6
- Hot or cold chocolate £7
- Espresso £5
- Americano £6
- Café latte £6
- Flat white £6

Eggs

- Full English breakfast £26
  Cotswold Legbar eggs cooked to your preference, Ramsay of Carluke black pudding, Cumberland pork sausages, Kent flat cap mushrooms, Wiltshire cured back bacon, organic tomato, and baked beans

- Two Cotswold Legbar eggs £12
  Cooked to your preference: scrambled, fried or poached, served with grilled organic tomato

- Two boiled Cotswold Legbar eggs £12
  Served with toasted brioche soldiers

- Omelette with your choice of fillings £16
  Made with three Cotswold Legbar eggs

- Eggs Benedict £18
  Two poached eggs on a toasted English muffin with ham and Hollandaise sauce

- Eggs Florentine £17
  Two poached eggs on a toasted English muffin with spinach and Hollandaise sauce

- Eggs Royale £20
  Two poached eggs on a toasted English muffin with smoked salmon and Hollandaise sauce
**House Specialities**

Crispy bacon and avocado Eggs Benedict £20
Two poached eggs on a toasted English muffin with avocado purée, crispy bacon, and Hollandaise sauce

Salmon scrambled eggs £18
Served with Severn and Wye oak smoked salmon and toasted brioche

Buttermilk pancakes £14
Served with seasonal berries and Vermont maple syrup

**Wellbeing Breakfast**

Healthy Benedict £18
Two poached eggs on seeded multigrain bread with mashed avocado, bee pollen and spirulina

Bircher muesli £10
Served with Granny Smith apple, golden raisins, banana, and berries

Porridge £10
Irish steel-cut oats made with your choice of milk or water

Granola parfait £13
Homemade granola, Greek yoghurt, and mixed berries

**Vegan Breakfast**

Full English breakfast £26
Scrambled tofu, vegetable polenta sausage, baked beans, Kent flat cap mushroom, vine tomato and avocado

Vegan bakery basket £10
Croissant and blueberry croissant
Sliced Fresh Fruits

Mango, mixed berries, papaya, melon, watermelon, or pineapple

Cereals

Corn Flakes, Coco Pops, Bran Flakes, Frosties, All-Bran, granola or muesli

Yoghurts

Natural, low-fat, fruit or Greek style

Bakery

Bakery basket
Croissant, pain au chocolat, Danish pastry and muffin

Toasts
Wholemeal, multigrain, or white toasts

Toasted English muffin

Gluten-free bakery and toast selection

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

Side Orders

Sliced cheddar cheese, cream cheese, sliced Wilshire ham, Ramsay of Carluke black pudding, Cumberland pork or chicken sausage, Kent flat cap mushrooms, Wiltshire cured back bacon, streaky bacon, roasted vine tomato, or baked beans
# Teas

24 hours

<table>
<thead>
<tr>
<th>Black Teas</th>
<th>£7</th>
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<tbody>
<tr>
<td>Breakfast blend</td>
<td>Assam second flush</td>
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<tr>
<td><em>China, India, Kenya, Rwanda,</em></td>
<td><em>India</em></td>
</tr>
<tr>
<td>Earl Grey</td>
<td>English Breakfast decaffeinated</td>
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<tr>
<td><em>China, India, Italy</em></td>
<td><em>Uva district, Sri Lanka</em></td>
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<table>
<thead>
<tr>
<th>Green Teas</th>
<th>£7</th>
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</thead>
<tbody>
<tr>
<td>Organic Genmaicha</td>
<td>Jasmine Pearls</td>
</tr>
<tr>
<td><em>Wazuka, Kyoto, Japan</em></td>
<td><em>Fuji province, China</em></td>
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<tr>
<td>Organic Dragonwell</td>
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<tr>
<td><em>Long Jing, Zhejiang province, China</em></td>
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<table>
<thead>
<tr>
<th>Special Teas</th>
<th>£7</th>
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<tbody>
<tr>
<td>Alishan</td>
<td>Mini Tuo Cha</td>
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<tr>
<td><em>Oolong tea</em></td>
<td><em>Pu'er tea</em></td>
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<tr>
<td><em>Gaoshan, Taiwan</em></td>
<td><em>Licang, Yunnan province, China</em></td>
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<table>
<thead>
<tr>
<th>Herbal Infusions</th>
<th>£7</th>
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<tbody>
<tr>
<td>Fresh mint, fresh lemon, fresh ginger, camomile, or peppermint</td>
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</table>
**À la Carte**

*12.00hrs - 05.00hrs*

### Small Bites

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Duck rolls</td>
<td>£14</td>
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<tr>
<td><em>Aromatic duck, quinoa, and Hoisin mayonnaise</em></td>
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<tr>
<td>Tuna tacos</td>
<td>£14</td>
</tr>
<tr>
<td><em>Wonton shell, yellowfin tuna tartare, wakame and sesame dressing</em></td>
<td></td>
</tr>
<tr>
<td>Vegetarian dumpling</td>
<td>£13</td>
</tr>
<tr>
<td><em>Shiitake mushroom and spinach dumpling with roast tomato and sesame dip</em></td>
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### Soups

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Clear chicken soup</td>
<td>£13</td>
</tr>
<tr>
<td><em>Roasted chicken broth, vegetables, and diced chicken, served with bread rolls</em></td>
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</tr>
<tr>
<td>English peas soup</td>
<td>£13</td>
</tr>
<tr>
<td><em>Toasted coconut and mint oil, served with bread rolls</em></td>
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### Salads

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Salmon poke bowl</td>
<td>£25</td>
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<tr>
<td><em>Cured Scottish salmon tartare, royal quinoa, avocado, edamame, spring onions, mango, crispy shallots, sesame seeds and wasabi yuzu dressing</em></td>
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<tr>
<td>Hyde Park garden salad</td>
<td>£17</td>
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<tr>
<td><em>Mix leaves, salt-baked beetroot, soft quail eggs, cucumber, cherry tomato, crispy shallots, and shaved baby carrot, served with a citrus-mustard yoghurt dressing</em></td>
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</tbody>
</table>
Caesar salad
*Romaine lettuce, smoked anchovies, aged Parmesan cheese and sourdough croutons*
With roasted corn-fed chicken
With king prawns

**£19**

**£22**

**£29**

**Bread**

**£5**

**Naan**
*Homemade Naan bread served with raita, mint, and Indian yoghurt dip*

**Pitta**
*Arabic bread served with extra virgin olive oil, lemon and zaatar spices*

**Bread rolls (white and wholemeal)**
*Selection of bread rolls served with salted French butter*

**Sandwiches & Burgers**

**Traditional Club sandwich**
*Your choice of white or brown toast, free-range chicken breast, streaky bacon, fried egg, lettuce, beef tomato and mayonnaise, served with French fries and green salad*

**£22**

**Falafel wrap**
*Pitta bread, falafel, Lebanese pickles, raita, parsley tabini, lettuce, and beef tomato, served with spicy potatoes*

**£19**

**Shawarma wrap**
*Pitta bread, shawarma chicken, Lebanese pickles, and yoghurt sauce, served with spicy potatoes*

**£21**

**The Burger**
*7oz minced beef chuck, tomato chutney, lettuce, confit onion and aged cheddar, served with French fries*

**£25**
### Fish

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Scottish salmon fillet</td>
<td>£25</td>
</tr>
<tr>
<td>Seared or steamed salmon, served with Provençale tomato, asparagus, grilled portobello mushroom and lemon</td>
<td></td>
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<tr>
<td>Fish &amp; chips</td>
<td>£28</td>
</tr>
<tr>
<td>Deep-fried Atlantic cod, served with thick cut chips, tartar sauce, mushy peas and lemon</td>
<td></td>
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<tr>
<td>Mediterranean seabass filet</td>
<td>£28</td>
</tr>
<tr>
<td>Seared or steamed seabass, served with Provençale tomato, asparagus, grilled portobello mushroom and lemon</td>
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<tr>
<td>Choice of sauce</td>
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<tr>
<td>Lemon hollandaise or herb caper butter sauce</td>
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</tbody>
</table>

### Meat

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Beef fillet (200g)</td>
<td>£42</td>
</tr>
<tr>
<td>Casterbridge 24 days aged beef filet, served with Provençale tomato, asparagus, grilled portobello mushroom and red wine sauce</td>
<td></td>
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<tr>
<td>Chicken supreme</td>
<td>£32</td>
</tr>
<tr>
<td>Herb-marinated Cotswold corn-fed chicken supreme, served with Provençale tomato, asparagus, grilled portobello mushroom and chicken jus</td>
<td></td>
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<tr>
<td>South West rack of lamb</td>
<td>£39</td>
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<tr>
<td>Served with Provençale tomato, asparagus, grilled portobello mushroom and lamb minted sauce</td>
<td></td>
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</tbody>
</table>
Pizza

Margherita
*Plum tomato sauce, oregano, mozzarella, and fresh basil*  £20

Prosciutto
*Parma ham, rocket, plum tomato sauce, oregano, and mozzarella*  £23

Seafood pizza
*Tiger prawns, anchovies, plum tomato sauce and oregano*  £23

Additional ingredients  £3 supplement
*Parma ham, sweetcorn, roasted broccoli, sausage, peppers, prawns or chicken*

Pasta  £20

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

Arrabiata
*Spicy tomato sauce with fresh chilli, garlic, basil, and extra virgin olive oil*

Bolognese
*Slow cooked minced beef in rich traditional tomato sauce*

Carbonara
*Creamy sauce with pancetta, parmesan and freshly ground black pepper*

Tomato-basil
*Slow-cooked plum tomato with garlic, oregano, and basil*

Prawns “Aglio e Olio”
*Prawns with extra virgin olive oil, garlic, fresh parsley, and chilli flakes*  £8 supplement

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

French fries
Mixed salad
Steamed vegetables
Mashed potatoes
Sweet potato fries
Steamed rice
Plant-Based Menu

12.00hrs – 05.00hrs

Starters

Vegan dumpling
Shiitake mushroom and spinach dumpling with roast tomato and sesame dip

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

Baba ghanoush
Grilled aubergine purée, walnuts, pomegranate seeds, herbs, and extra virgin olive oil, served with pitta bread

Falafel
Homemade fried chickpea served with vegan mayonnaise, and sweet chilli and coriander sauce

Soup

English peas soup
Toasted coconut and mint oil, served with bread rolls

Salads

Fattoush salad
Cucumber, tomato, pepper, mint, rocket, and crispy pitta bread, served with pomegranate and sumac lemon dressing
Tofu poke bowl
Fried tofu, royal quinoa, avocado, edamame, spring onions, mango, crispy shallots, sesame seeds and wasabi yuzu dressing

£22

Vegan Hyde Park salad
Mixed leaves, salt-baked beetroot, cucumber, cherry tomato, crispy shallots, and shaved baby carrot, served with lemon and extra virgin olive oil dressing

£17

Mains

Falafel wrap
Pitta bread, falafel, Lebanese pickles, parsley tabini, lettuce, and beef tomato, served with spicy potatoes

£19

Vegan Club sandwich
Your choice of white or brown toast, “dal tikki patty”, sliced tomato, avocado, romaine lettuce, pickled onion, cucumber and vegan mayonnaise, served with French fries and green leaves salad

£22

Vegan pizza
Tomato sauce, spinach, roasted broccoli and caramelised onion

£20

Pasta

Arrabiata
Spicy tomato sauce with fresh chilli, garlic, basil, and extra virgin olive oil

£20

Tomato-basil
Slow-cooked plum tomato with garlic, oregano, and basil

Courgette cannelloni
Courgette cannelloni, ratatouille, bulgur and cherry tomato salad, sautéed mushrooms, served with fennel sauce and coriander cress
Sweet

Chocolate-glazed lemon sponge
Strawberry sorbet, mixed summer berries, whipped soy cream and raspberry coulis

Sliced fresh fruits

Mango, mixed berries, papaya, melon, pineapple, or watermelon

Homemade Sorbet

Strawberry, mango or lemon
Asian Menu

12.00hrs – 23.00hrs

Thai Green Curry
*Lemongrass, kaffir lime, ginger, coconut milk and South-Asian spices, served with fragrant Thai rice*
With vegetables £30
With chicken £32
With tiger prawns £35

Butter chicken
*Chicken Tikka thighs coated with a creamy chilli and tomato sauce, served with saffron rice, naan bread, raita, mint, and mango chutney*

Lamb biryani
*Baked under a naan bread with Indian spices and saffron rice, served with raita, mint and mango chutney*
Middle Eastern Menu
12.00hrs – 23.00hrs

Mezze

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

Baba ghanoush
Grilled aubergine purée, walnuts, pomegranate seeds, herbs, and extra virgin olive oil, served with pitta bread

Fattoush salad
Cucumber, tomato, pepper, mint, rocket, and crispy pitta bread, served with pomegranate and sumac lemon dressing

Falafel
Homemade fried chickpea served with Greek yoghurt and lemon sauce

Main Courses

Tandoori lamb cutlets
Flame-grilled marinated lamb cutlets served with Mediterranean grilled vegetables, yoghurt raita, spicy potatoes, and pitta bread

Grilled giant tiger prawns
Served with warm bulgur salad, sumac, lemon, and extra virgin olive oil dressing

Grilled baby chicken
Flame-grilled marinated baby chicken served with roasted vegetables, Cajun spices, thick cut chips and garlic sauce
Afternoon Tea

12.00hrs - 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 finger sandwiches, hand-made pastries, delicious cakes and an exquisite selection of teas.

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

£60 per person

Add a half bottle of Ruinart Blanc de Blancs to your Afternoon Tea

£75 supplement
Desserts
12.00hrs - 05.00hrs

Sweet

Chocolate fondant
*Warm chocolate fondant, mango coulis and pistachio ice cream*

Summer trifle
*Strawberry and lemon verbena jelly, sponge, vanilla custard, Chantilly cream and toasted almond flakes*

Tahitian vanilla crème brulée
*Lemongrass cream and mixed berries*

Sliced Fresh Fruits

*£14*

Mango, mixed berries, papaya, melon, watermelon, or pineapple

Homemade Ice Cream & Sorbet

*£4 per scoop*

Ice cream selection
*Vanilla, chocolate, and pistachio*

Sorbet selection
*Strawberry, mango, and lemon*
Children’s Menu
12.00hrs – 23.00hrs

Mains

Penne or spaghetti £14
Served with your choice of sauce: Bolognese, carbonara, cheese or tomato

Cheeseburger £14
Homemade brioche bun, minced beef chuck and cheddar cheese, served with French fries

In consideration of UK government guidelines children’s burger are cooked well done

Chicken nuggets £12
Homemade fried chicken nuggets, served with French fries

Melted cheese sandwich £12
Toasted white bread and cheddar cheese, served with French fries

Cod fillet £16
Seared or poached Atlantic cod fillet, served with steamed rice and broccoli

Beef fillet £17
Grilled beef fillet, served with mashed potatoes and mix vegetables

Desserts

Caramel sundae £9
Vanilla ice cream sundae, Chantilly, chocolate pearl and caramel coulis

Chocolate brownie £9
Chocolate brownie, chocolate Chantilly and vanilla ice cream
Homemade Ice Cream & Sorbet

£4 per scoop

Ice cream selection
Vanilla, chocolate, and pistachio

Sorbet selection
Strawberry, mango, and lemon
# Wine List

*24 hours*

## White Wines by the Glass

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>125ml</th>
<th>175ml</th>
<th>Carafe</th>
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<tbody>
<tr>
<td>2018 Pinot Grigio</td>
<td>£10.50</td>
<td>£14.50</td>
<td>£25.00</td>
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<tr>
<td>Este + Neue</td>
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<tr>
<td>Alto Adige, Italy</td>
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<tr>
<td>2018 Sauvignon Blanc</td>
<td>£13.50</td>
<td>£18.50</td>
<td>£32.00</td>
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<tr>
<td>Ata Rangi</td>
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<tr>
<td>Marlborough, New Zealand</td>
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<tr>
<td>2017 Chardonnay</td>
<td>£24.50</td>
<td>£34.00</td>
<td>£58.50</td>
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<tr>
<td>Meursault ‘Les Meurgers’</td>
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<tr>
<td>Domaine Bousey</td>
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<tr>
<td>Burgundy, France</td>
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## Red Wines by the Glass

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<thead>
<tr>
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<th>175ml</th>
<th>Carafe</th>
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<tbody>
<tr>
<td>2015 Clarendelle by Haut Brion</td>
<td>£12.50</td>
<td>£17.50</td>
<td>£30.00</td>
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<tr>
<td>Clarence Dillon Wines</td>
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<tr>
<td>Bordeaux, France</td>
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<td></td>
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<tr>
<td>2015 Malbec</td>
<td>£13.50</td>
<td>£18.50</td>
<td>£32.00</td>
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<tr>
<td>Fabre Montmayou</td>
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<tr>
<td>Mendoza, Argentina</td>
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<tr>
<td>2013 Brunello di Montalcino</td>
<td>£23.50</td>
<td>£32.50</td>
<td>£56.00</td>
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<tr>
<td>Castello Banfi</td>
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<tr>
<td>Tuscany, Italy</td>
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Rosé Wines by the Glass

2018 Chêne Bleu Rosé

*Vin de Pays du Vaucluse*
*France*

<table>
<thead>
<tr>
<th>125ml</th>
<th>175ml</th>
<th>Carafe</th>
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</thead>
<tbody>
<tr>
<td>£13.00</td>
<td>£18.00</td>
<td>£30.00</td>
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Champagne

Non-Vintage

Moët & Chandon
*Brut Imperial*
£99

Louis Roederer
*Brut Premier*
£119

Bollinger
*Special Cuvée, Brut*
£139

Laurent Perrier
*Grand Siècle, 24th Iteration*
£375

Vintage

2008 Dom Pérignon
*By Moët & Chandon, Brut*
£379

2008 Cristal
*By Louis Roederer, Brut*
£545

Rosé Champagne

Moët & Chandon
*Rosé Imperial NV*
£139
Laurent Perrier  
*Brut Rosé NV*  
£149

2006 Dom Pérignon Rosé  
*By Moët & Chandon*  
£685

### White Wines

**France**

2017 Chardonnay  
*Chablis, Domaine Moreau-Naudet*  
Burgundy  
£75

2017 Chardonnay  
*Meursault ‘Les Meurgers’*  
*Domaine Boussey*  
Burgundy  
£139

**Italy**

2018 Arneis  
*Batasiolo, Roero, Piedmont*  
£49

2018 Pinot Grigio  
*Este + Neue, Alto Adige*  
£55

**Greece**

2018 Malagousia  
*Ktima Gerovassiliou, Epanomi*  
£59

**New Zealand**

2018 Sauvignon Blanc  
*Ata Rangi, Marlborough*  
£75
# Red Wines

## France

2018 Pinot Noir  
*Bourgogne Rouge, Bernard Moreau*  
*Burgundy*  
£59

2015 Clarendelle by Haut Brion  
*Clarence Dillon Wines*  
*Bordeaux*  
£69

2013 Pinot Noir  
*Gevrey-Chambertin, Thierry Mortet*  
*Burgundy*  
£129

## Italy

2010 Barolo ‘Brunate’  
*Barolo ‘Brunate’, Batasiolo, Piedmont*  
£135

2013 Brunello di Montalcino  
*Castello Banfi, Tuscany*  
£135

2016 Tignanello  
*Antinori, Tuscany*  
£375

## Spain

2015 Tempranillo  
*Rioja Reserva, Marques de Murrieta*  
£55

## Argentina

2015 Malbec  
*Fabre Montmayou, Mendoza*  
£75
Rosé Wines

France

2018 Chêne Bleu $65
 Vin de Pays du Vaucluse

Half Bottles

Champagne

Ruinart Blanc de Blancs, Brut $75
Billecart Salmon, Brut Rosé $85
Ruinart Rosé, Brut $79

White Wines

2018 Pouilly Fumé $42
 Château de Tracy
 Loire Valley, France

2018 Grüner Veltliner $49
 Smaragd ‘Achleiten’, Domane Wachau
 Austria

Red Wines

2010 Château La Gasparde $35
 Famille Joseph Janoueix, Côtes de Castillon, France

2014 Pinot Noir $42
 La Crema, Sonoma Coast, California, USA

2014 Barolo $69
 Ettore Germano, Serralunga D’Alba, Italy
**Beverage Selection**

*24 hours*

### Soft Drinks

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coca Cola (330ml)</td>
<td>£6</td>
<td>Diet Coke (330ml)</td>
<td>£6</td>
</tr>
<tr>
<td>Sprite (330ml)</td>
<td>£6</td>
<td>Coke Zero (330ml)</td>
<td>£6</td>
</tr>
<tr>
<td>Lemonade (200ml)</td>
<td>£5</td>
<td>Bitter lemon (200ml)</td>
<td>£5</td>
</tr>
<tr>
<td>Tonic water (200ml)</td>
<td>£5</td>
<td>Ginger ale (200ml)</td>
<td>£5</td>
</tr>
<tr>
<td>Soda water (200ml)</td>
<td>£5</td>
<td>Red Bull (250ml)</td>
<td>£6</td>
</tr>
<tr>
<td>Lemonade (200ml)</td>
<td>£5</td>
<td>Bitter lemon (200ml)</td>
<td>£5</td>
</tr>
<tr>
<td>Tonic water (200ml)</td>
<td>£5</td>
<td>Ginger ale (200ml)</td>
<td>£5</td>
</tr>
<tr>
<td>Soda water (200ml)</td>
<td>£5</td>
<td>Red Bull (250ml)</td>
<td>£6</td>
</tr>
</tbody>
</table>

### Water

#### Sparkling

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh water</td>
<td>£6</td>
</tr>
<tr>
<td>Perrier</td>
<td>£7</td>
</tr>
<tr>
<td>San Pellegrino</td>
<td>£7</td>
</tr>
</tbody>
</table>

#### Still

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh water</td>
<td>£6</td>
</tr>
<tr>
<td>Evian</td>
<td>£7</td>
</tr>
</tbody>
</table>

*All our waters are served in 750ml bottles*

### Beers & Ciders

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asahi, Japan, 330ml (5%)</td>
<td>£9</td>
</tr>
<tr>
<td>Samuel Smith’s organic lager, England, 355ml (5%)</td>
<td>£9</td>
</tr>
<tr>
<td>Samuel Smith’s organic pale ale, England, 355ml (5%)</td>
<td>£9</td>
</tr>
<tr>
<td>Beck’s alcohol free, Germany, 275ml (0.05%)</td>
<td>£9</td>
</tr>
<tr>
<td>Samuel Smith’s organic cider, England, 550ml (5%)</td>
<td>£9</td>
</tr>
<tr>
<td>Kriek Boon, cherry beer, Belgium, 375ml (5%)</td>
<td>£12.50</td>
</tr>
</tbody>
</table>

30
### Aperitifs

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mancino Bianco (16%)</td>
<td>£8</td>
</tr>
<tr>
<td>Campari (25%)</td>
<td>£8</td>
</tr>
<tr>
<td>Ricard (45%)</td>
<td>£8</td>
</tr>
<tr>
<td>Noilly Prat Vermouth (18%)</td>
<td>£8</td>
</tr>
<tr>
<td>Antica Formula (16.5%)</td>
<td>£14</td>
</tr>
</tbody>
</table>

### Cognacs

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hennessy Fine de Cognac (40%)</td>
<td>£14</td>
</tr>
<tr>
<td>Courvoisier VSOP (40%)</td>
<td>£14</td>
</tr>
<tr>
<td>Hennessy XO (40%)</td>
<td>£35</td>
</tr>
<tr>
<td>Remy Martin Louis XIII (40%)</td>
<td>£290</td>
</tr>
</tbody>
</table>

### Gins

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bombay Original (37.5%)</td>
<td>£10.50</td>
</tr>
<tr>
<td>Hendrick (41.4%)</td>
<td>£11</td>
</tr>
<tr>
<td>Sipsmith (41.6%)</td>
<td>£13</td>
</tr>
<tr>
<td>Tanqueray 10 (47.3%)</td>
<td>£16</td>
</tr>
<tr>
<td>Monkey 47 (47%)</td>
<td>£16</td>
</tr>
</tbody>
</table>

### Vodkas

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Snow Queen (40%)</td>
<td>£11.50</td>
</tr>
<tr>
<td>Belvedere (40%)</td>
<td>£13</td>
</tr>
<tr>
<td>Grey Goose (40%)</td>
<td>£15.50</td>
</tr>
<tr>
<td>Beluga Gold Line (40%)</td>
<td>£34</td>
</tr>
</tbody>
</table>
## Rums

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mount Gay (40%)</td>
<td>£10.50</td>
</tr>
<tr>
<td>Matusalem Platino (40%)</td>
<td>£11</td>
</tr>
<tr>
<td>Diplomatico Reserva Exclusiva (40%)</td>
<td>£13.50</td>
</tr>
<tr>
<td>Ron Zacapa Centenario 23 (40%)</td>
<td>£17</td>
</tr>
</tbody>
</table>

## Tequilas

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corralejo Blanco (38%)</td>
<td>£12</td>
</tr>
<tr>
<td>Casamigo’s Reposado (40%)</td>
<td>£19</td>
</tr>
<tr>
<td>Maestro Dobel Diamond (40%)</td>
<td>£23</td>
</tr>
<tr>
<td>Tapatio Reserva de la Excelencia (40%)</td>
<td>£37</td>
</tr>
</tbody>
</table>

## Whiskies

### Malt Whiskies

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Macallan Amber (40%)</td>
<td>£19</td>
</tr>
<tr>
<td>Lagavulin 12 years (56.8%)</td>
<td>£23</td>
</tr>
<tr>
<td>Glenmorangie 18 years (43%)</td>
<td>£25</td>
</tr>
<tr>
<td>Dalmore King Alexander the 3rd (40%)</td>
<td>£37</td>
</tr>
</tbody>
</table>

### Blended Scotch Whiskies

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Johnnie Walker Black Label (40%)</td>
<td>£14</td>
</tr>
<tr>
<td>Chivas Regal 18 years (40%)</td>
<td>£21</td>
</tr>
<tr>
<td>Johnnie Walker Blue Label (40%)</td>
<td>£39</td>
</tr>
<tr>
<td>Johnnie Walker King George V (43%)</td>
<td>£135</td>
</tr>
</tbody>
</table>

### Irish Whiskies

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jameson (40%)</td>
<td>£14</td>
</tr>
<tr>
<td>Midleton Very Rare 2017 (40%)</td>
<td>£37</td>
</tr>
</tbody>
</table>
### Bourbons

<table>
<thead>
<tr>
<th>Spirit</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jack Daniel’s (40%)</td>
<td>£11.50</td>
</tr>
<tr>
<td>Whistle Pig 10 years Rye (40%)</td>
<td>£24</td>
</tr>
</tbody>
</table>

### Liqueurs

<table>
<thead>
<tr>
<th>Liqueur</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amaretto Disaronno (28%)</td>
<td>£9</td>
</tr>
<tr>
<td>Bailey’s Irish Cream (17%)</td>
<td>£9</td>
</tr>
<tr>
<td>Drambuie (40%)</td>
<td>£9</td>
</tr>
<tr>
<td>Grand Marnier (40%)</td>
<td>£9</td>
</tr>
<tr>
<td>Grand Marnier (40%)</td>
<td>£9</td>
</tr>
<tr>
<td>Limoncello (30%)</td>
<td>£9</td>
</tr>
<tr>
<td>Sambuca White (40%)</td>
<td>£9</td>
</tr>
<tr>
<td>Averna (29%)</td>
<td>£9</td>
</tr>
<tr>
<td>Cynar (16.5%)</td>
<td>£9</td>
</tr>
<tr>
<td>Jägermeister (35%)</td>
<td>£9</td>
</tr>
</tbody>
</table>

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

In your room

Alcoholic Beverages

Champagnes

Ruinart Blanc de Blancs, Brut, 375ml  £75
Ruinart Rosé, Brut, 375ml  £79

Wines

2018 Pouilly Fumé, 375ml  £42
Château de Tracy
Loire Valley, France

2015 Mouton Cadet, 375ml  £38
Baron Philippe de Rothschild
Bordeaux, France

Beers

Asahi, 330ml  £9
Samuel Smith’s organic lager, 355ml  £9

Spirits

Balvenie, 50ml  £11.50
Glenfiddich, 50ml  £11.50
Jack Daniel’s, 50ml  £11.50
Sipsmith, 50ml  £11.50
Snow Queen, 50ml  £11.50
Hennesy, Fine de Cognac, 50ml  £11.50
Hennessy XO, 50ml  £28
### Soft Drinks

#### Mineral Water

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Perrier, 330ml</td>
<td>£5</td>
</tr>
<tr>
<td>Evian, 330ml</td>
<td>£5</td>
</tr>
</tbody>
</table>

#### Juices

<table>
<thead>
<tr>
<th>Juice</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Luscombe organic orange juice, 240ml</td>
<td>£6</td>
</tr>
<tr>
<td>Luscombe organic apple juice, 240ml</td>
<td>£6</td>
</tr>
</tbody>
</table>

#### Sodas

<table>
<thead>
<tr>
<th>Soda</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coca Cola, 330ml</td>
<td>£6</td>
</tr>
<tr>
<td>Diet Coke, 330ml</td>
<td>£6</td>
</tr>
<tr>
<td>Red Bull, 330ml</td>
<td>£6</td>
</tr>
<tr>
<td>Nix &amp; Kix, 250ml</td>
<td>£6</td>
</tr>
<tr>
<td>Lemonade, 200ml</td>
<td>£5</td>
</tr>
<tr>
<td>Ginger ale, 200ml</td>
<td>£5</td>
</tr>
<tr>
<td>Tonic water, 200ml</td>
<td>£5</td>
</tr>
</tbody>
</table>

#### Snacks

<table>
<thead>
<tr>
<th>Snack</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>William Curley, caramel mou bar</td>
<td>£9</td>
</tr>
<tr>
<td>William Curley, sea salt caramel bar</td>
<td>£9</td>
</tr>
<tr>
<td>William Curley, praline milk chocolate bar</td>
<td>£9</td>
</tr>
<tr>
<td>William Curley, house milk</td>
<td>£9</td>
</tr>
<tr>
<td>William Curley, house dark 70%</td>
<td>£9</td>
</tr>
<tr>
<td>Charbonnel Champagne truffles</td>
<td>£13</td>
</tr>
<tr>
<td>Sea salt crisps</td>
<td>£4</td>
</tr>
<tr>
<td>Sweet chilli crisps</td>
<td>£4</td>
</tr>
<tr>
<td>Pistachio</td>
<td>£5.50</td>
</tr>
<tr>
<td>Jumbo cashew</td>
<td>£5.50</td>
</tr>
<tr>
<td>Item</td>
<td>Price</td>
</tr>
<tr>
<td>---------------------------</td>
<td>---------</td>
</tr>
<tr>
<td>Salted almonds</td>
<td>£5.50</td>
</tr>
<tr>
<td>Wasabi peanuts</td>
<td>£5.50</td>
</tr>
<tr>
<td>Caramelised peanuts</td>
<td>£5.50</td>
</tr>
<tr>
<td>Baked nuts and fruits</td>
<td>£5.50</td>
</tr>
<tr>
<td>Jellybeans</td>
<td>£5.50</td>
</tr>
<tr>
<td>Chocolate raisins</td>
<td>£8</td>
</tr>
<tr>
<td>Smint</td>
<td>£3</td>
</tr>
</tbody>
</table>

**Perfume**

Miller Harris “La Collection Voyage” £95