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## 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 creates 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, and our jams and marmalades are from the valley of Pembrokeshire in Wales. We work closely with our suppliers to guarantee the highest quality standards for 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 dial 110 to speak with our In-Room Dining team.

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. 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.

# Contents

<b>Breakfast</b> <i>05.00hrs – 12.00hrs</i>	4
<b>À la carte breakfast</b> <i>05.00hrs – 12.00hrs</i>	7
<b>Teas</b> <i>05.00hrs – 12.00hrs</i>	13
<b>À la carte menu</b> <i>12.00hrs – 23.00hrs</i>	15
<b>Children's menu</b> <i>12.00hrs – 23.00hrs</i>	22
<b>English afternoon tea</b> <i>12.00hrs – 18.00hrs</i>	23
<b>Middle East menu</b> <i>12.00hrs – 22.00hrs</i>	24
<b>Late night menu</b> <i>23.00hrs – 06.30hrs</i>	26
<b>Wine list</b> <i>24 hours</i>	29
<b>Beverages</b> <i>24 hours</i>	34

# Breakfast

05.00hrs – 12.00hrs

## **Continental breakfast**

£34 per person

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Fresh juice or smoothie  
Wholemeal, multigrain or white toast  
Homemade bakery selection  
Tea of your choice, coffee, cold or hot chocolate  
Fresh fruits and yoghurt

## **English breakfast**

£40 per person

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A Continental breakfast with:

Cereal of your choice  
Omelette with your choice of filling

*or*

Scrambled, poached, fried or boiled Cotswold Legbar eggs with your choice of:

*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*

*or*

Healthy Benedict

*Two poached eggs on rye bread with avocado*

*or*

Buttermilk pancakes

*Served with seasonal berries and Vermont maple syrup*

A half bottle of Ruinart Blanc de Blancs with your breakfast

£75 supp

**Japanese breakfast**

£40 per person

Otaru miso glazed and grilled cod cheeks  
Chawanmushi eggs  
Pickled vegetables  
Steamed Central Hokkaido white rice  
Miso soup  
Seasonal fruits  
Genmaicha green tea

**Chinese breakfast**

£40 per person

Preserved duck egg congee  
Braised pork belly  
Cha siu pork bun  
Youtiao  
Xiamen pickles  
Cantonese dim sum  
Seasonal fruits  
Dragonwell tea

**Arabic breakfast**

£55 per person

Two eggs any style  
Ful medames  
Mixed olives  
Pitta bread  
Manakish  
Labneh  
Cheese plate  
Exotic fruit plate  
Juice of your choice

**Children's breakfast**

£20 per person

Fresh juice or smoothie

Frosties or Coco Pops

Ham and eggs

*or*

Boiled eggs and soldiers

*or*

Sausage, eggs and baked beans

*or*

Mini buttermilk pancakes served with seasonal berries and Vermont maple syrup



# À la carte breakfast

05.00hrs – 12.00hrs

## **Freshly squeezed juices** £13

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Orange, grapefruit, watermelon, carrot, apple or pineapple

## **Detox juices** £10

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

Pink - *carrot, apple and ginger*

## **Smoothies** £13

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Green - *banana, spinach, apple, ginger, mint, parsley, spirulina, chlorella, barley grass, wheatgrass and coconut water*

Red - *banana, strawberry, mango, raspberry, passion fruit and coconut water*

## **Coffees & chocolates**

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Blended regular	£7	Espresso	£6.50	Double espresso	£7
Americano	£7	Cappuccino	£7	Café latte	£7
Decaffeinated coffee	£7	Hot or cold chocolate	£8	Flat white	£7

## **Milk** £6

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Full-fat, semi-skimmed, low-fat, almond, soy, lactose-free, rice, oat or coconut

## Eggs

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Full English breakfast <i>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</i>	£30	
Two Cotswold Legbar eggs <i>Cooked to your preference: scrambled or fried with grilled organic tomato</i>	£14	
Two boiled Cotswold Legbar eggs <i>Served with toasted brioche soldiers</i>	£14	
Omelette with your choice of fillings <i>Made with three Cotswold Legbar eggs or egg whites only</i>	£18	
Scrambled eggs <i>Served with Severn and Wye oak smoked salmon and toasted brioche</i>	£21	
Eggs Benedict <i>Two poached eggs on a toasted English muffin with ham and Hollandaise sauce</i>	£20	
Eggs Florentine <i>Two poached eggs on a toasted English muffin with spinach and Hollandaise sauce</i>	£19	
Eggs Royale <i>Two poached eggs on a toasted English muffin with salmon and Hollandaise sauce</i>	£23	
Eggs Shakshuka <i>Cast iron baked eggs, tomato, bell peppers and Middle Eastern spices</i>	£22	



**Cereals** £7

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

*Gluten-free cereals available on request*

**Yoghurts** £6

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Natural, low-fat, fruit or Greek-style

**Homemade bakery**

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Bakery basket £12

*Croissant, pain au chocolat, Danish pastry and daily muffin*

Wholemeal, multigrain or white toast £6

Toasted bagels £7

Toasted English muffins £8

Gluten-free bakery and toast selection £14

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

**Fresh fruits** £16 each

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Mango, papaya, pineapple, mixed berries, melon, exotic fruit plate,  
watermelon or exotic fruit salad

## Cold dishes

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Bircher muesli <i>Served with Granny Smith apple, golden raisin, banana and berries</i>	£12	
Toasted bagel <i>Served with Severn and Wye oak smoked salmon, cream cheese and red onion</i>	£18	
Severn and Wye oak smoked salmon	£16	○
Cream cheese	£12	
Longley Farm low-fat cottage cheese	£12	
Cheese selection with quince paste, chutney, bread and crackers	£19	
Cold meat selection <i>Served with sourdough bread and pickles</i>	£26	

## Hot dishes

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Oatmeal <i>Irish steel-cut oats made with your choice of milk or water</i>	£12	
Buttermilk pancakes <i>Served with seasonal berries and Vermont maple syrup</i>	£16	
Belgian waffles <i>Served with seasonal berries, Vermont maple syrup and whipped cream</i>	£18	
Brioche French toast <i>Served with maple glazed bananas and pecan nuts</i>	£18	○

## Wellbeing breakfast

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Healthy Benedict £20  
*Two poached eggs on rye bread served with avocado*

Homemade granola parfait £15  
*Greek yoghurt and mixed berries*

Açaí purée, banana, blueberry and homemade granola £15

Chia seeds, matcha, agave, fresh mango,  
dry coconut flakes, raspberry and fresh mint £15

**Take-away breakfast**

05.00hrs – 12.00hrs

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Tea	£8
Coffee	£7
Hot chocolate	£8
Freshly squeezed juices <i>Orange, grapefruit, watermelon, carrot, apple or pineapple</i>	£13
Fruit juices <i>Orange, English apple, pink grapefruit, mango or pineapple</i>	£7
Detox juices <i>Green - cucumber, spinach, Granny Smith apple and fennel</i> <i>Pink - carrot, apple and ginger</i>	£10
Homemade bakery selection <i>Croissant, pain au chocolat, Danish pastry and daily muffin</i>	£12
Yoghurt <i>Plain, low-fat, fruit or Greek-style</i>	£6
Cereals <i>Granola, Cornflakes, Branflakes, All Bran or müsli</i>	£7
Exotic fruit salad	£16
Bircher muesli <i>Served with Granny Smith apple, golden raisin, banana and berries</i>	£12

# Teas

## Black tea

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£8

Breakfast blend

*Kenya, Rwanda, India, China*

Assam second flush

*India*

Earl Grey

*China, India, Italy*

Darjeeling second flush

*Namring garden, India*

Lapsang Souchong

*Tong Mu village, Fujian, China*

English Breakfast decaffeinated

*Uva district, Sri Lanka*

## Green tea

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£8

Organic Genmaicha

*Wazuka, Kyoto, Japan*

Jasmine Pearls

*Fujian province, China*

Organic Dragonwell

*Long Jing, Zhejiang province, China*

## White tea

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£8

White Peony

*Fuding, Fujian province, China*

Apricot White

*Fujian province, China*

## Oolong tea

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£8

Alishan

*Gaoshan, Taiwan*

Mi Lan Xiang

*Guangdong province, China*

**Puer tea**

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£8

Mini Tuo Cha

*Licang, Yunnan province, China*

**Herbal infusions**

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£8

Fresh mint, chamomile, fresh lemon, sweet berry, peppermint, fresh ginger



# À la carte menu

12.00hrs – 23.00hrs

## Consommé & soups

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Chicken consommé £16  
*Foie gras, leek nest, mushroom dumplings and apple blossom*

Jerusalem artichoke soup £14  
*Lightly poached egg, salmon caviar, artichoke crisps and dill*

Valensole tomato soup £15  
*Roasted ripe tomatoes, basil and San Francisco sourdough croûtons*

Traditional red borscht £16  
*Purple beets, ripe tomatoes, veal consommé and sour cream*

Norfolk wild mushroom velouté £18  
*Seasonal mushrooms, crème fraîche and brioche*

## Caviar & smoked fish

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Petrossian Beluga caviar 30g £340  
"Tsar Imperial"

Petrossian Ossetra caviar 30g £190  
"Tsar Imperial"

Severn and Wye oak smoked salmon £26

*All our caviars and smoked fish are served with blinis, egg white, egg yolk, capers, parsley, sour cream and onion*

## Starters

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Duck rolls £19  
*Served with quinoa and Hoisin mayonnaise*

## Salads

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Beetroot salad £15  
*Different textures of beetroots, rye crumble and feta foam*

Caesar salad £22  
*Romaine lettuce, smoked anchovies,  
bacon or chicken jam, Parmesan cheese  
and sourdough croûtons*  
*Served with roasted corn-fed chicken* £25  
*Served with prawns* £32

Heirloom tomatoes and yellowfin tuna £24  
*Wild Atlantic yellowfin tuna loin, heirloom tomatoes,  
black beer ponzu and pickled rainbow radish*

Mackerel citrus salad £21  
*Lightly cured seared mackerel, pink grapefruit,  
orange, radicchio, dill, sweet mirin and lime dressing*

Organic salad £19  
*Royal quinoa, crispy kale, edamame and cauliflower*

## Sandwiches & burgers

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Club sandwich £25  
*Pain bagnat, free range chicken breast, pancetta,  
fried egg, Romaine lettuce, beef tomato,  
Comté cheese and Japanese mayonnaise*



Falafel wrap £22  
*Pitta bread, falafels, Lebanese pickles,  
raita, parsley tabini, Romaine lettuce, beef tomato,  
served with spicy potatoes*

Roasted porchetta sandwich £28  
*Ciabatta bread, suckling pig, fenugreek, rocket,  
rosemary and lemon dressing*

The burger £26  
*7oz minced beef chuck, romesco sauce, baby gem lettuce,  
confit onion and Abondance cheese, served with French fries*

Beijing duck hirata buns £25  
*Fujian province steamed buns  
stuffed with shredded duck, Hoisin mayo, cucumber, spring onion  
and crispy shallot*

### **Pizza**

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*Thin crust base with sweet plum tomato or white sauce* £20

*Please add the following ingredients of your choice:* £3 per topping

<i>Parma ham</i>	<i>Tuna</i>
<i>Salami</i>	<i>Mushrooms</i>
<i>Chorizo</i>	<i>Vegetables</i>
<i>Sausage</i>	<i>Peppers</i>
<i>Shredded beef</i>	<i>Sweetcorn</i>

### **Pasta and rice**

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Spaghetti, penne or linguine, served with freshly grated £23  
Parmesan and homemade sauce of your choice:  
*Arrabiata, Bolognese, carbonara, mushroom,  
tomato-basil or Genovese pesto*

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

Lobster Bolognese £32  
*Served with rice noodles, lobster bisque and chilli oil*

Spaghetti alle vongole £28  
*Served with Dorset clams, garlic, parsley, tomato, white wine and olive oil*

Wild mushroom risotto £23  
*Served with Pecorino Romano and black truffle jus*

### **Main courses**

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*All of our grills and roasts are served with your choice of sauce*

#### **Fish**

Turbot steak £72  
*Choice of grilled or meunière*

Confit seabass £32  
*Lightly confit seabass, fennel scent, black rice, samphire and seafood broth*

Grilled Scottish salmon £29  
*Fillet from the waters of Skye*

Black beer deep-fried Atlantic cod £32  
*Served with hand cut-chips, tartar sauce, mushy peas and lemon*

#### **Meat**

Miso sirloin £34  
*Served with aubergine, miso glaze, celeriac and black garlic*

Braised lamb shoulder £25  
*Served with rhubarb, mint jelly and greens*

Rack of lamb en croûte forestière £45  
*Served with prunes, Swiss chard, black trumpets and jus*

### From the grill

Whole roasted partridge	£29
Pan-roasted free-range chicken breast	£26
Chateaubriand fillet (500g)	£86
Lake district 21-days dry-aged grilled côte de bœuf (800g)	£89

### Served with your choice of sauce:

*Béarnaise, Hollandaise, peppercorn, grain mustard or red wine jus*

### Side dishes £8

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Steamed vegetables	Mashed potatoes
Saffron rice	Hand-cut chips
Mixed salad	Ratatouille
Vichy carrots	Gratin Dauphinois

### Asian

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#### Central Thailand green curry

*Served with Thai rice*

<i>Vegetables</i>	£24
<i>Chicken</i>	£26
<i>Tiger prawns</i>	£29

#### Indian Kundan Lal Gurjal butter chicken

£26

*Saffron rice, naan bread, raita, mint and mango chutney*

*The recipe for butter chicken is actually a dual recipe – one of the tandoori chicken and the other for the makhani gravy – the mother of all north Indian – mughlai sauces*

#### South China Haikou chicken rice

£24

*Poached chicken, soya sprouts, ginger, white rice with a double boiled soup*

*The dish is the progenitor of Hainanese chicken rice, one of the most beloved culinary exports of Southeast Asia*

Lesser Sunda Islands dinner set

*Combination of traditional Southeast Asian dishes, popular for dinner in Indonesia*

Banana wrapped Nasi Goreng and fried egg

*Served with:*

*Chicken satay*

£24

*Tiger prawn satay*

£29

Wagyu sukiyaki

£32

*Sukiyaki is a Japanese dish that is prepared and served in the nabemono, Japanese hot pot style*

*Nabemono style wagyu slices, enoki and shiitake mushrooms, soft tofu and seasonal vegetables submerged in a flavourful broth*

Unagi kabayaki

£47

*A popular custom from the Edo period calls for eating kabayaki during the summer to gain stamina*

*Freshwater eel grilled with a sweet kabayaki sauce*

*Served with Central Hokkaido steamed rice*

Kimchi-bokkeumbap

*Traditional Korean dish, very popular because of the rich flavours*

*Fried rice, kimchi, diced vegetables and sunny side up egg*

*Served with:*

*Beef slices*

£ 27

*Chicken*

£ 24

*Tiger prawns*

£ 31

Negima yakitori

£24

*This Japanese specialty gains loads of flavors from a basting of homemade yakitori sauce*

*White oak and grilled chicken skewers*

*Served alongside steamed white rice or fried noodles and a side of Japanese pickles*

Tom yam goong

£31

*Spicy Thai broth originated in central Thailand, characterized by its distinctive hot and sour flavour*

*King prawns, galangal, lemongrass, straw mushrooms, chilli and coriander*

## Desserts

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Jaffa squares <i>'Pain de Gênes', orange crèmeux and chocolate sabayon</i>	£13
Fruit symphony <i>Tropical fruits, berries, hibiscus infusion served with Oriental sorbet</i>	£13
Piña colada <i>Coconut parfait served with fresh pineapple and piña colada sorbet</i>	£13
Eton Mess <i>Strawberry, Chantilly and meringue shards</i>	£13
Sticky toffee pudding <i>Served warm with caramel sauce and vanilla ice cream</i>	£13
Mille-feuille <i>Served with raspberry coulis and vanilla ice cream</i>	£13
Apple crumble <i>Served warm with vanilla ice cream</i>	£13

## Homemade ice cream and sorbet

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£5 per scoop

### Ice cream selection:

*Vanilla  
Chocolate  
Caramel  
Rum and raisin  
Pistachio*

### Sorbet selection:

*Strawberry  
Mango  
Chocolate  
Lemon  
Oriental (orange blossom, lemon, vanilla)*

## = Children's menu

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12.00hrs – 23.00hrs

### **Starters**

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Penne or spaghetti with a sauce of your choice: £16  
*Bolognese, carbonara, cheese or tomato*

Cheese or plain beef burger served with hand-cut chips £16

Homemade fried chicken nuggets with hand-cut chips £16

Triple melted cheese sandwich £14  
*Comté, Cheddar and Monterrey Jack*

Poached Atlantic cod fillet with steamed rice and broccoli £18

Grilled sirloin served with mashed potatoes and Vichy carrots £19

### **Desserts**

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Caramel sundae £10

Chocolate brownie and crème anglaise £12

Banana split £14  
*Served with chantilly, vanilla, chocolate and strawberry ice cream*

Milkshakes £9  
*Strawberry, vanilla, chocolate or mango*

# English 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

**£56 per person**

Add a half bottle of  
Ruinart Blanc de Blancs  
to your Afternoon Tea  
*£75 supplement*

# Middle East menu

12.00hrs – 22.00hrs

## Starters

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Hummus <i>Chickpea purée, tabini and lemon juice</i>	£16	○
Baba ganouj <i>Served with pitta and pomegranate seeds</i>	£16	
Chicken pastilla <i>Sweet and savory Moroccan pie</i>	£18	
Calamari <i>Fried calamari and Mediterranean dip</i>	£16	
Lentil soup <i>Red lentil soup and fried pitta croûtons</i>	£14	○
Fattoush salad <i>Mediterranean vegetables, lemon dressing and fried pitta croûtons</i>	£16	
Lobster hummus <i>Grilled marinated lobster, coriander and avocado hummus</i>	£28	

## Main courses

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Lamb tajine <i>Lamb shank off the bone with dried fruits and Moroccan spices</i>	£48	○
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Sayadieh £52  
*Grilled fillet of seabass, smoked turmeric  
spiced rice, caramelised onions, roasted pine nuts and parsley tabini*

Grilled king prawns £52  
*Grilled marinated king prawns, mixed leaf salad and Mediterranean sauce*

Grilled baby chicken £46  
*Marinated grilled baby chicken, French fries and garlic sauce*

Tandoori lamb chops £48  
*Marinated flame-grilled lamb chops and raita*

### **Desserts**

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Selection of baklawas £16

Plum tajine, fakkas and cinnamon ice cream £20

Three-flavours raib £16

# Late night menu

23:00hrs - 6:30hrs

## Starters

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Chicken consommé <i>Foie gras, leek nest, mushroom dumplings and apple blossom</i>	£16
Valensole tomato soup <i>Roasted ripe tomatoes, basil and San Francisco sourdough croûtons</i>	£15
Caesar salad <i>Romaine lettuce, smoked anchovies, bacon jam, Parmesan cheese and sourdough croûtons</i>	£22
<i>With roasted corn-fed chicken</i>	£25
<i>With tiger prawns</i>	£32

## Sandwiches & burgers

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Club sandwich <i>Pain bagnat, free range chicken breast, pancetta, fried egg, Romaine lettuce, beef tomato, Comté cheese and Japanese mayonnaise</i>	£25
Falafel wrap <i>Pitta bread, falafel, Lebanese pickles, raita, parsley tabini, Romaine lettuce, beef tomato, served with spicy potatoes</i>	£22
The burger <i>7oz minced beef chuck, romesco sauce, baby gem lettuce, confit onion and Abondance cheese, served with French fries</i>	£26

## Main courses

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Spaghetti, penne or linguine, served with freshly grated  
Parmesan and homemade sauce of your choice: £23  
*Arrabiata, Bolognese, carbonara, mushroom, tomato-basil or Genovese pesto*

*Please check with the In-Room Dining team for brown and gluten-free pasta options*

Wild mushroom risotto £23  
*Served with Pecorino Romano and black truffle jus*

Confit seabass £32  
*Lightly confit seabass, fennel scent, black rice, samphire and seafood broth*

Miso sirloin £34  
*Served with aubergines, miso glaze, celeriac and black garlic*

Central Thailand green curry  
*Served with Thai rice*

*Vegetables* £24

*Chicken* £26

*Tiger prawns* £29

Kundan Lal Gurjal butter chicken £26  
*Served with saffron rice, naan bread, raita, mint and mango chutney*

## Pizzas

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*Thin crust base with sweet plum tomato or white sauce* £20

*Please add the following ingredients of your choice:* £3 per topping

<i>Parma ham</i>	<i>Tuna</i>
<i>Salami</i>	<i>Mushrooms</i>
<i>Chorizo</i>	<i>Vegetables</i>
<i>Sausage</i>	<i>Peppers</i>
<i>Shredded beef</i>	<i>Sweetcorn</i>

## Desserts

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Jaffa squares £13  
*'Pain de Gênes', orange crèmeux and chocolate sabayon*

Fruit symphony £13  
*Tropical fruits, berries, hibiscus infusion served with Oriental sorbet*

Eton Mess £13  
*Strawberries, Chantilly and meringue shard*

Sticky toffee pudding £13  
*Served warm with caramel sauce and vanilla ice cream*



# Wine list

*Available 24 hours*

## White wines by the glass

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	125ml	175ml	Carafe
2017 Arneis <i>Batasiolo, Roero, Piedmont, Italy</i>	£7.00	£10.00	£16.50
2018 Malagousia <i>Ktima Gerovassiliou Epanomi, Greece</i>	£9.50	£13.00	£22.00
2016 Chardonnay <i>Meursault 'Les Meurgers' Domaine Boussey Burgundy, France</i>	£23.00	£32.00	£55.00

## Red wines by the glass

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	125ml	175ml	Carafe
2016 Pinot Noir <i>Bourgogne Rouge Domaine Pagnotta Burgundy, France</i>	£9.50	£13.00	£22.00
2015 Malbec <i>Fabre Montmayou Mendoza, Argentina</i>	£12.50	£18.25	£28.75
2010 Nebbiolo <i>Barolo 'Brunate' Batasiolo Piedmont, Italy</i>	£23.00	£32.00	£55.00

## Rosé wines by the glass

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	125ml	175ml	Carafe
2017 Chêne Bleu Rosé <i>Vin de Pays du Vaucluse</i> <i>France</i>	£12.00	£17.00	£28.00

## Champagne

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### Non vintage

Moët & Chandon <i>Brut Imperial</i>			£99
Louis Roederer <i>Brut Premier</i>			£119
Bollinger <i>Special Cuvée, Brut</i>			£125
Krug <i>Grande Cuvée, Brut, 166<sup>me</sup> edition</i>			£245

### Vintage

2008 Dom Pérignon <i>By Moët &amp; Chandon, Brut</i>			£355
2008 Cristal <i>By Louis Roederer, Brut</i>			£495

## Rosé non vintage

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Moët & Chandon <i>Rosé Imperial NV</i>	£139
Billecart Salmon <i>Brut Rosé NV</i>	£155
Laurent Perrier <i>Brut Rosé NV</i>	£149

## White wines

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### France

2016 Chardonnay <i>Chablis 1er Cru Fourchaumes</i> <i>Domaine Adhémar Boudin</i> <i>Burgundy</i>	£65
2016 Chardonnay <i>Meursault 'Les Meurgers'</i> <i>Domaine Boussey</i> <i>Burgundy</i>	£135

### Italy

2017 Arneis <i>Batasiolo, Roero, Piedmont</i>	£49
2015 Pinot Grigio <i>Schiopetto, Friuli</i>	£72

### Greece

2018 Malagousia <i>Ktima Gerovassiliou, Epanomi</i>	£59
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## **New Zealand**

2017 Sauvignon Blanc £65  
*Ata Rangi, Marlborough*

## **Red wines**

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### **France**

2016 Pinot Noir £55  
*Bourgogne Rouge, Domaine Pagnotta*  
*Burgundy*

2013 Pinot Noir £145  
*Gevrey-Chambertin, Georges Cignier*  
*Burgundy*

2012 Château Clarke £84  
*Baron de Rothschild*  
*Bordeaux*

### **Italy**

2010 Nebbiolo £135  
*Barolo 'Brunate', Batasiolo, Piedmont*

2014 Sangiovese £345  
*Tignanello, Antinori, Tuscany*

### **Spain**

2013 Tempranillo £49  
*Rioja Reserva, Marques de Murrieta*

### **Argentina**

2015 Malbec £75  
*Fabre Montmayou, Mendoza*



## Rosé wines

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### France

2017 Chêne Bleu £65  
*Vin de Pays du Vancluse*

## Half bottles

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### Champagne

Ruinart Blanc de Blancs, Brut £75

Billecart Salmon, Brut Rosé £85

Ruinart Rosé, Brut £79

### White wines

2016 Chardonnay £35  
*Chablis 1er Cru Fourchaumes*  
*Domaine Adbémar Boudin*  
*Burgundy*

2017 Pouilly Fumé £42  
Château de Tracy  
*Loire Valley, France*

### Red wines

2015 Château Montaguillon £35  
*Saint-Emilion, France*

2014 La Crema £39  
*Sonoma Coast, California, USA*

2014 Barolo £69  
*Ettore Germano*  
*Serralunga D'Alba, Italy*

# Beverage selection

## Soft drinks

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Coca Cola (330ml)	£7	Diet Coke (330ml)	£7
Sprite (330ml)	£7	Coke Zero (330ml)	£7
Lemonade (200ml)	£6	Bitter lemon (200ml)	£6
Tonic water (200ml)	£6	Ginger ale (200ml)	£6
Soda water (200ml)	£6	Red Bull (250ml)	£7

## Water

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### Sparkling

Fresh water	£7
Perrier	£8
San Pellegrino	£8

### Still

Fresh water	£7
Evian	£7

*All our waters are served in 750ml bottles*

## Beers and ciders

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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
Kriek Boon, cherry beer, Belgium, 375ml (5%)	£12.5

## Aperitifs

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

## Cognacs

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Hennessy Fine de Cognac (40%)	£14
Courvoisier VSOP (40%)	£14
Hennessy XO (40%)	£35
Remy Martin Louis XIII (40%)	£290

## Gins

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Bombay Original (37.5%)	£10.50
Hendrick's (41.4%)	£11
Sipsmith's (41.6%)	£13
Tanqueray 10 (47.3%)	£16
Monkey 47 (47%)	£16

## Vodkas

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

## Rums

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

## Tequilas

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Corralejo Blanco (38%)	£12
Casamigo's Reposado (40%)	£19
Maestro Dobel Diamond (40%)	£23
Tapatio Reserva de la Excelencia (40%)	£37

## Whiskies

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### Malt Whiskies

Macallan Amber (40%)	£19
Lagavulin 12 years (56.8%)	£23
Glenmorangie 18 years (43%)	£25
Dalmore King Alexander the 3rd (40%)	£37

### 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
Midleton Very Rare 2017 (40%)	£37

## Bourbons

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

## Liqueurs

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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*