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 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 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

Breakfast 4
05.00hrs – 12.00hrs

À la Carte Breakfast 7
05.00hrs – 12.00hrs

Teas 12
24 hours

À la Carte 13
12.00hrs – 23.00hrs

Asian Menu 19
12.00hrs – 23.00hrs

Middle-Eastern Menu 21
12.00hrs – 23.00hrs

Children’s Menu 23
12.00hrs – 23.00hrs

Afternoon Tea 24
12.00hrs – 18.00hrs

Late Night Menu 25
23.00hrs – 05.00hrs

Wine List 28
24 hours

Beverages 33
24 hours
Breakfast

05.00hrs – 12.00hrs

Continental Breakfast £34

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

London Breakfast £40

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:
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 mashed avocado, bee pollen and spirulina
**Petrossian Caviar Breakfast**  
£290 for two

Two glasses of Moët & Chandon Brut Imperial  
Petrossian Ossetra caviar "Tsar Imperial" (30g)  
*Served with blinis, egg white, egg yolk, capers, parsley, sour cream and onion*  
Black truffle scrambled eggs  
Tea, coffee or hot chocolate  
Fruit juice or smoothie  
Wholemeal, multigrain or white toast  
Bakery selection  
Fresh fruits and yoghurt

With Petrossian Beluga caviar "Tsar Imperial" (30g)  
£190 supplement

**Children’s Breakfast**  
£20

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*  
*or*  
Belgian waffles  
*Served with seasonal berries*
Japanese Breakfast £45

Genmaicha green tea
Miso glazed black cod
Tamagoyaki Japanese omelette
Pickled vegetables
Edamame
Nato soya beans
Steamed white rice
Miso soup
Seasonal fruits

Chinese Breakfast £45

Dragonwell green tea
Chicken congee
Braised pork belly
Fried noodles
Cha siu pork bun
Youtiao
Xiamen pickles
Cantonese dim sum
Seasonal fruits

Arabic Breakfast £55

Tea, coffee or hot chocolate
Two eggs any style
Ful medames
Mixed olives
Pitta bread
Manakish
Labneh
Cheese plate
Exotic fruit plate
À la Carte Breakfast

05.00hrs – 12.00hrs

Freshly Squeezed Juices

Orange, grapefruit, watermelon, carrot, apple or pineapple £13
Ginger shot £6

Detox Juices £10

Green detox
Cucumber, spinach, Granny Smith apple and fennel

Pink detox
Carrot, apple and ginger

Smoothies £13

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

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blended regular</td>
<td>£7</td>
</tr>
<tr>
<td>Espresso</td>
<td>£6.50</td>
</tr>
<tr>
<td>Double espresso</td>
<td>£7</td>
</tr>
<tr>
<td>Americano</td>
<td>£7</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>£7</td>
</tr>
<tr>
<td>Café latte</td>
<td>£7</td>
</tr>
<tr>
<td>Decaffeinated coffee</td>
<td>£7</td>
</tr>
<tr>
<td>Hot or cold chocolate</td>
<td>£8</td>
</tr>
<tr>
<td>Flat white</td>
<td>£7</td>
</tr>
</tbody>
</table>
Eggs

Full English breakfast  £30
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  £14
Cooked to your preference: scrambled, fried or poached
Served with grilled organic tomato

Two boiled Cotswold Legbar eggs  £14
Served with toasted brioche soldiers

Omelette with your choice of fillings  £18
Made with three Cotswold Legbar eggs

Salmon scrambled eggs  £21
Served with Severn and Wye oak smoked salmon and toasted brioche

Traditional Eggs Benedict  £20
Two poached eggs on a toasted English muffin with ham and Hollandaise sauce

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

Eggs Florentine  £19
Two poached eggs on a toasted English muffin with spinach and Hollandaise sauce

Eggs Royale  £23
Two poached eggs on a toasted English muffin with smoked salmon and Hollandaise sauce

Eggs Shakshuka  £22
Cast iron baked eggs, tomato, bell peppers and Middle Eastern spices,
served with pitta bread
Cereals

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

*Gluten-free cereals available on request*

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 bagel

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*
Cold Dishes

Bircher muesli
_Served with Granny Smith apple, golden raisins, banana and berries_
£12

Salmon bagel
_Served with Severn and Wye oak smoked salmon, cream cheese and red onion_
£18

Severn and Wye oak smoked salmon
£16

Cream cheese
£12

Cheese selection
_Served with fresh grapes, chutney and crackers_
£19

Iberico ham platter (100g)
_Served with sourdough bread, grated tomato and olive oil_
£40

Hot Dishes

Oatmeal
_Irish steel-cut oats made with your choice of milk or water_
£12

Buttermilk pancakes
_Served with seasonal berries and Vermont maple syrup_
£16

Brioche French toast
_Served with maple glazed bananas and pecan nuts_
£18
## Wellbeing Breakfast

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Healthy Benedict</td>
<td>£20</td>
</tr>
<tr>
<td>Two poached eggs on rye bread with mashed avocado, bee pollen and spirulina</td>
<td></td>
</tr>
<tr>
<td>Granola parfait</td>
<td>£15</td>
</tr>
<tr>
<td>Homemade granola, Greek yoghurt and mixed berries</td>
<td></td>
</tr>
<tr>
<td>Açaí bowl</td>
<td>£15</td>
</tr>
<tr>
<td>Açaí purée, homemade granola, banana and blueberries</td>
<td></td>
</tr>
<tr>
<td>Chia bowl</td>
<td>£15</td>
</tr>
<tr>
<td>Chia seeds, matcha, agave, fresh mango, dry coconut flakes, raspberries and fresh mint</td>
<td></td>
</tr>
</tbody>
</table>

## Sliced Fresh Fruits

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exotic fruit selection or exotic fruit salad of your choice:</td>
<td></td>
</tr>
<tr>
<td>Mango</td>
<td>Mixed berries</td>
</tr>
<tr>
<td>Papaya</td>
<td>Melon</td>
</tr>
<tr>
<td>Pineapple</td>
<td>Watermelon</td>
</tr>
</tbody>
</table>
# Teas

## Black Teas

<table>
<thead>
<tr>
<th>Tea Name</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast blend</td>
<td>Assam second flush&lt;br&gt;Kenya, Rwanda, India, China&lt;br&gt;India</td>
</tr>
<tr>
<td>Earl Grey</td>
<td>English Breakfast decaffeinated&lt;br&gt;China, India, Italy&lt;br&gt;Uva district, Sri Lanka</td>
</tr>
</tbody>
</table>

## Green Teas

<table>
<thead>
<tr>
<th>Tea Name</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Organic Genmaicha</td>
<td>Jasmine Pearls&lt;br&gt;Wazuka, Kyoto, Japan&lt;br&gt;Fujian province, China</td>
</tr>
<tr>
<td>Organic Dragonwell</td>
<td>Long Jing, Zhejiang province, China</td>
</tr>
</tbody>
</table>

## Special Teas

<table>
<thead>
<tr>
<th>Tea Name</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alishan</td>
<td>Mini Tuo Cha&lt;br&gt;Oolong tea&lt;br&gt;Gaoshan, Taiwan&lt;br&gt;Li chang, Yunnan province, China</td>
</tr>
</tbody>
</table>

## Herbal Infusions

<table>
<thead>
<tr>
<th>Infusion</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh mint</td>
<td>Camomile</td>
</tr>
<tr>
<td>Fresh lemon</td>
<td>Peppermint</td>
</tr>
<tr>
<td>Fresh ginger</td>
<td></td>
</tr>
</tbody>
</table>
## À la Carte

12.00hrs – 23.00hrs

### Caviar

| Petrossian Beluga caviar 30g  | £380
| "Tsar Imperial"               |

| Petrossian Ossetra caviar 30g | £190
| "Tsar Imperial"               |

*Caviars are served with blinis, egg white, egg yolk, capers, parsley, sour cream and onion*

### Small Bites

| Duck rolls  | £19
| *Aromatic duck, quinoa and Hoisin mayonnaise* |

| Samosa chaat | £16
| *Traditional vegetarian samosas, tamarind, sweet yoghurt and mint chutney* |

| Korean fried chicken | £16
| *Sweet soya and garlic coated chicken thighs* |

| Croque-monsieur roll | £20
| *White toast, ham, Comté cheese and black truffle bechamel* |

| Tuna tacos | £18
| *Wonton shell, yellowfin tuna tartare, wakame and sesame dressing* |

| Tandoori club | £16
| *Tikka chicken thighs, papadums, raita, mint and mango chutney* |

| Kimchi beef gyoza | £18
| *Fermented Korean kimchee, lean beef and ponzu* |
Soups

Chicken consommé
Roasted chicken consommé, vegetables and chicken brunoise, served with grilled sourdough bread

Minestrone
Carnelli beans, vegetable brunoise and vegetarian broth, served with grilled sourdough bread

Provencal tomato soup
Roasted ripe tomatoes, basil and San Francisco sourdough croûtons

Mushroom velouté
Seasonal Norfolk wild mushrooms and cream

Salads

Burrata
Buffalo burrata, semi-dried heirloom tomatoes, rocket, reduced balsamic and grilled sourdough bread

Caesar salad
Romaine lettuce, smoked anchovies, bacon jam, Parmesan cheese and sourdough croûtons
With roasted corn-fed chicken
With king prawns

Tuna poke bowl
Hawai-style tuna tartare, royal quinoa, avocado, edamame, sesame and wasabi dressing

Organic salad
Royal quinoa, crispy kale, edamame and cauliflower

All our salads are served with your choice of dressing: olive oil, Balsamic vinaigrette, mustard or Caesar dressing
Sandwiches & Burgers

The Mandarin Club sandwich
*Pain bagnat, free range chicken breast, pancetta,*
*fried egg, Romaine lettuce, beef tomato,*
*Comté cheese and Japanese mayonnaise,*
*served with French fries and green salad*

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

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

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

The Burger
*7oz minced beef chuck, Romescu sauce, baby gem lettuce,*
*confit onion and Abondance cheese,*
*served with French fries*
Pizza £23

Thin crust base, sweet plum tomato sauce and mozzarella cheese

Please add the following ingredients of your choice: £3 per topping
Parma ham, sweetcorn, salami, mushrooms, chorizo, vegetables, sausage or peppers

Served with grated black truffle Price upon market availability

Pasta £23

Spaghetti, penne or linguine served with freshly grated Parmesan

Please add a sauce of your choice:
Arrabiata, Bolognese, carbonara, mushroom,
tomato-basil or Genovese pesto

Served with black truffle sauce £10 supplement

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

Fish

Turbot steak £72
Grilled, seared or meunière turbot,
served with grilled baby gem and asparagus

Seabass £32
Seared or steamed seabass,
served with grilled baby gem, asparagus and Bavaroise sauce

Scottish salmon fillet £29
Seared or steamed salmon,
served with grilled baby gem and asparagus
Fish & chips
Deep-fried Atlantic cod, served with French fries, tartar sauce, mushy peas and lemon

Seafood casserole
Bonillabaise-style seafood stew, king prawns, scallops, squid and monkfish, served with mashed potatoes and lobster bisque

Meat

Rack of lamb en croûte forestière
Miso-glazed rack of lamb, red prunes, Swiss chard, black trumpets and lamb jus

Chicken breast
Pan-roasted free-range chicken breast and roasted garden vegetables

Beef fillet (200g)
Grilled Scottish beef fillet and roasted garden vegetables

Beef sirloin (200g)
Grilled Scottish beef sirloin and roasted garden vegetables

Côte de bœuf (800g)
Grilled 21-days dry-aged côte de bœuf and roasted garden vegetables

All our meats are served with your choice of sauce: Béarnaise, Hollandaise, peppercorn, grain mustard or demi-glace

Side Dishes

Steamed vegetables  Mashed potatoes  Sweet potato fries
Saffron rice      French fries      Gratin Dauphinois
Mixed salad      Ratatouille      Vichy carrots
Desserts

£13

Chocolate fondant
Warm chocolate fondant and vanilla cream

Eton Mess
Strawberry, chantilly and meringue

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

Mille-feuille
Served with raspberry coulis and vanilla ice cream

Crème brulée
Caramelised vanilla cream

Chocolate mousse
Chocolate sabayon, passion fruit jelly and speculoos biscuit

Sliced Fresh Fruits

£16

Exotic fruit selection or exotic fruit salad of your choice:

<table>
<thead>
<tr>
<th>Mango</th>
<th>Mixed berries</th>
</tr>
</thead>
<tbody>
<tr>
<td>Papaya</td>
<td>Melon</td>
</tr>
<tr>
<td>Pineapple</td>
<td>Watermelon</td>
</tr>
</tbody>
</table>

Homemade Ice Cream & Sorbet

£5 per scoop

Ice cream selection: Sorbet selection:

<table>
<thead>
<tr>
<th>Vanilla</th>
<th>Strawberry</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate</td>
<td>Mango</td>
</tr>
<tr>
<td>Caramel</td>
<td>Chocolate</td>
</tr>
<tr>
<td>Rum and raisin</td>
<td>Lemon</td>
</tr>
<tr>
<td>Pistachio</td>
<td>Raspberry</td>
</tr>
</tbody>
</table>
Central Thailand green curry
*Lemongrass, kaffir lime, ginger, coconut milk and South-Asian spices, served with Thai rice*
- With vegetables £24
- With chicken £26
- With tiger prawns £29

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

Hainan chicken
*Poached chicken, coriander, cucumber, ginger, chicken broth and Chinese condiments, served with white rice*

Nasi Goreng
*Banana wrapped Indonesian fried rice, sunny-side-up egg, vegetables, ginger and sambal sauce*
- With chicken satay £24
- With tiger prawn satay £29

Pad Thai
*Rice noodles, egg, cashew nuts and sweet citrus sauce*
- With chicken £24
- With tiger prawns £27

Chicken biryani
*Saffron rice, shredded chicken, vegetables and Indian spices, served with naan bread, raita, mint and mango chutney*
Vindaloo
*Traditional Indian curry with ginger, spices and chilli peppers, served with saffron rice*

  - With pork £32
  - With lamb £36

Tom yam goong soup
*Spicy Thai broth, king prawns, galangal, lemongrass, straw mushrooms, chilli and coriander* £31
Middle-Eastern Menu

12.00hrs – 23.00hrs

Mezze

Mixed mezze
Hummus, baba ganoush, lamb kibbeh, avocado hummus and vine leaves, served with pitta bread

Hummus
Chickpea purée, tabini and lemon juice, served with pitta bread

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

Vine leaves
Vine leaves stuffed with rice and mixed herbs

Fattoush salad
Mediterranean vegetables, lemon dressing and fried pitta croûtons

Halloumi
Grilled halloumi cheese

Calamari
Fried calamari served with Mediterranean dip

Falafel
Fried chickpea served with tabini sauce

Lentil soup
Red lentil soup and fried pitta croûtons
Main Courses

Mixed seafood platter
*Seabass, salmon, squid, king prawns and whole lobster served with Mediterranean sauce*  
£115

Mixed grilled platter
*Shish tawook, lamb chops and beef fillet served with garlic sauce and chilli sauce*  
£95

Grilled seabass
*Whole grilled seabass served with Mediterranean sauce*  
£74

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

Kibbeh bil laban
*Blend of beef and soaked burghul cooked in yoghurt and coriander, served with rice*  
£48

Grilled baby chicken
*Flame-grilled marinated baby chicken served with French fries and garlic sauce*  
£46

Tandoori lamb cutlets
*Flame-grilled marinated lamb cutlets served with yoghurt raita*  
£52

Desserts

Kunafa
*Thin noodle-like pastry soaked in sugar syrup and layered with cheese*  
£13

Baklava
*Layers of filo, chopped nuts, syrup and honey*  
£13

Mahalabia
*Pudding made with thickened milk, orange blossom and pistachio*  
£13

Qatayef
*Middle-Eastern pancakes soaked in rose syrup and filled with cheese*  
£13
Children’s Menu

12.00hrs – 23.00hrs

Main Courses

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

Cheeseburger £16
*Homemade brioche bun, minced beef chuck and cheddar cheese, served with French fries*

Chicken nuggets £16
*Homemade fried chicken nuggets, served with French fries*

Melted cheese sandwich £14
*Toasted white bread and cheddar cheese, served with French fries*

Cod fillet £18
*Poached Atlantic cod fillet, served with steamed rice and broccoli*

Beef fillet £19
*Grilled beef fillet, served with mashed potatoes and Vichy carrots*

Desserts

Caramel sundae £10

Chocolate brownie and vanilla ice cream £13

Milkshake £10
*Strawberry, vanilla, chocolate or mango*
Afternoon Tea

12.00hrs – 18.00hrs

Our award-winning Afternoon Tea 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.

£62 per person

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

23:00hrs - 5:00hrs

Starters & Salads

Chicken consommé
Roasted chicken consommé, vegetables and chicken brunoise,
served with grilled sourdough bread £16

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

Caesar salad
Romaine lettuce, smoked anchovies, bacon jam,
Parmesan cheese and sourdough croûtons
  With roasted corn-fed chicken £25
  With king prawns £32

Sandwiches & Burgers

The Mandarin Club sandwich
Pain bagnat, free range chicken breast, pancetta,
fried egg, Romaine lettuce, beef tomato,
Comté cheese and Japanese mayonnaise,
served with French fries and green salad £25

Traditional Club sandwich
Your choice of white or brown toast, free range chicken breast,
streaky bacon, fried egg, Romaine lettuce, beef tomato, Comté cheese and mayonnaise,
served with French fries and green salad £25

Falafel wrap
Pitta bread, falafel, Lebanese pickles,
raita, parsley tahini, Romaine lettuce and beef tomato,
served with spicy potatoes £22
The Burger  £26
7oz minced beef chuck, Romescu sauce, baby gem lettuce, confit onion and Abondance cheese, served with French fries

Pizza  £23
Thin crust base, sweet plum tomato sauce and mozzarella cheese

Please add the following ingredients of your choice:  £3 per topping
Parma ham, sweetcorn, salami, mushrooms, chorizo, vegetables, sausage or peppers

Served with grated black truffle  Price upon market availability

Pasta  £23
Spaghetti, penne or linguine served with freshly grated Parmesan

Please add a sauce of your choice:
Arrabiata, Bolognese, carbonara, mushroom, tomato-basil or Genovese pesto

Served with black truffle sauce  £10 supplement

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

Seabass  £32
Seared or steamed seabass, served with grilled baby gem, asparagus and Bavaroise sauce

Beef fillet (200g)  £54
Grilled Scottish beef fillet and roasted garden vegetables

Central Thailand green curry
Lemongrass, kaffir lime, ginger, coconut milk and South-Asian spices, served with Thai rice
  With vegetables  £24
  With chicken  £26
  With tiger prawns  £29

Butter chicken  £26
Tikka chicken thighs coated with a creamy chilli and tomato sauce, served with saffron rice, naan bread, raita, mint and mango chutney

Desserts

Eton Mess  £13
Strawberries, Chantilly and meringue

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

Sliced Fresh Fruits  £16
Exotic fruit selection or exotic fruit salad of your choice:

Mango  Mixed berries
Papaya  Melon
Pineapple  Watermelon
## Wine List

*Available 24 hours*

### White Wines by the Glass

<table>
<thead>
<tr>
<th></th>
<th>125ml</th>
<th>175ml</th>
<th>Carafe</th>
</tr>
</thead>
<tbody>
<tr>
<td>2018 Pinot Grigio</td>
<td>£10.50</td>
<td>£14.50</td>
<td>£25.00</td>
</tr>
<tr>
<td><em>Este + Neue</em></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>Alto Adige, Italy</em></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2018 Sauvignon Blanc</td>
<td>£13.50</td>
<td>£18.50</td>
<td>£32.00</td>
</tr>
<tr>
<td><em>Ata Rangi</em></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>Martinborough, New Zealand</em></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2017 Chardonnay</td>
<td>£24.50</td>
<td>£34.00</td>
<td>£58.50</td>
</tr>
<tr>
<td><em>Meursault ‘Les Meurgers’</em></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>Domaine Boussey</em></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>Burgundy, France</em></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Red Wines by the Glass

<table>
<thead>
<tr>
<th></th>
<th>125ml</th>
<th>175ml</th>
<th>Carafe</th>
</tr>
</thead>
<tbody>
<tr>
<td>2015 Clarendelle by Haut Brion</td>
<td>£12.50</td>
<td>£17.50</td>
<td>£30.00</td>
</tr>
<tr>
<td><em>Clarence Dillon Wines</em></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>Bordeaux, France</em></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2015 Malbec</td>
<td>£13.50</td>
<td>£18.50</td>
<td>£32.00</td>
</tr>
<tr>
<td><em>Fabre Montmayou</em></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>Mendoza, Argentina</em></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2013 Brunello di Montalcino</td>
<td>£23.50</td>
<td>£32.50</td>
<td>£56.00</td>
</tr>
<tr>
<td><em>Castello Banfi</em></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>Tuscany, Italy</em></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### Rosé Wines by the Glass

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

2018 Chêne Bleu Rosé  
*Vin de Pays du Vaucluse*  
*France*

### 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*

2006 Dom Pérignon Rosé
*By Moët & Chandon*

**White Wines**

**France**

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

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

**Italy**

2018 Arneis
*Batasiolo, Roero, Piedmont*

2018 Pinot Grigio
*Este + Neue, Alto Adige*

**Greece**

2018 Malagousia
*Ktima Gerovassiliou, Epanomi*

**New Zealand**

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

### France

2018 Pinot Noir
* Bourgogne Rouge, Bernard Moreau
  * Burgundy

2015 Clarendelle by Haut Brion
* Clarence Dillon Wines
  * Bordeaux

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

### Italy

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

2013 Brunello di Montalcino
* Castello Banfi, Tuscany

2016 Tignanello
* Antinori, Tuscany

### Spain

2015 Tempranillo
* Rioja Reserva, Marques de Murrieta

### Argentina

2015 Malbec
* Fabre Montmayou, Mendoza
## Rosé Wines

### France

2018 Chêne Bleu
*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
  *Château de Tracy, Loire Valley, France*
  **£42**
- 2018 Grüner Veltliner
  *Smaragd ‘Achleiten’, Domane Wachau, Austria*
  **£49**

### Red Wines

- 2010 Château La Gasparde
  *Famille Joseph Janoueix, Côtes de Castillon, France*
  **£35**
- 2014 Pinot Noir
  *La Crema, Sonoma Coast, California, USA*
  **£42**
- 2014 Barolo
  *Ettore Germano, Serralunga D’Alba, Italy*
  **£69**
# Beverage Selection

## Soft Drinks

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coca Cola (330ml)</td>
<td>£7</td>
<td>Diet Coke (330ml)</td>
<td>£7</td>
</tr>
<tr>
<td>Sprite (330ml)</td>
<td>£7</td>
<td>Coke Zero (330ml)</td>
<td>£7</td>
</tr>
<tr>
<td>Lemonade (200ml)</td>
<td>£6</td>
<td>Bitter lemon (200ml)</td>
<td>£6</td>
</tr>
<tr>
<td>Tonic water (200ml)</td>
<td>£6</td>
<td>Ginger ale (200ml)</td>
<td>£6</td>
</tr>
<tr>
<td>Soda water (200ml)</td>
<td>£6</td>
<td>Red Bull (250ml)</td>
<td>£7</td>
</tr>
</tbody>
</table>

## Water

### Sparkling

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh water</td>
<td>£7</td>
</tr>
<tr>
<td>Perrier</td>
<td>£8</td>
</tr>
<tr>
<td>San Pellegrino</td>
<td>£8</td>
</tr>
</tbody>
</table>

### Still

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh water</td>
<td>£7</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>Beverage</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>£12.5</td>
</tr>
<tr>
<td>Aperitifs</td>
<td></td>
</tr>
<tr>
<td>-------------------------------</td>
<td>-------</td>
</tr>
<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>

<table>
<thead>
<tr>
<th>Cognacs</th>
<th></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>

<table>
<thead>
<tr>
<th>Gins</th>
<th></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>

<table>
<thead>
<tr>
<th>Vodkas</th>
<th></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>

<table>
<thead>
<tr>
<th>Rums</th>
<th></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>Tequila</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>Whisky</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>Whisky</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>Whisky</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>Whisky</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

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