

In-Room Dining

**M**andarin 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

<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>24 hours</i>	12
<b>À la Carte</b> <i>12.00hrs – 23.00hrs</i>	13
<b>Asian Menu</b> <i>12.00hrs – 23.00hrs</i>	19
<b>Middle-Eastern Menu</b> <i>12.00hrs – 23.00hrs</i>	21
<b>Children's Menu</b> <i>12.00hrs – 23.00hrs</i>	23
<b>Afternoon Tea</b> <i>12.00hrs – 18.00hrs</i>	24
<b>Late Night Menu</b> <i>23.00hrs – 05.00hrs</i>	25
<b>Wine List</b> <i>24 hours</i>	28
<b>Beverages</b> <i>24 hours</i>	33

# 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

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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

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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

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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

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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

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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

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Orange, grapefruit, watermelon, carrot, apple or pineapple £13

Ginger shot £6

## Detox Juices

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Green detox  
*Cucumber, spinach, Granny Smith apple and fennel*

Pink detox  
*Carrot, apple and ginger*

## Smoothies

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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

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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

## Eggs

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Full English breakfast <i>Cotswold Legbar eggs cooked to your preference, Ramsay of Carlisle 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, fried or poached Served 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</i>	£18
Salmon scrambled eggs <i>Served with Severn and Wye oak smoked salmon and toasted brioche</i>	£21
Traditional Eggs Benedict <i>Two poached eggs on a toasted English muffin with ham and Hollandaise sauce</i>	£20
Crispy bacon Eggs Benedict <i>Two poached eggs on a toasted English muffin with crispy bacon 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 smoked salmon and Hollandaise sauce</i>	£23
Eggs Shakshuka <i>Cast iron baked eggs, tomato, bell peppers and Middle Eastern spices, served with pitta bread</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

**Bakery**

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Bakery basket £12  
*Croissant, pain au chocolat, Danish pastry and muffin*

Toasts £6  
*Wholemeal, multigrain or white toasts*

Toasted bagel £7

Toasted English muffin £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*

## Cold Dishes

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Bircher muesli <i>Served with Granny Smith apple, golden raisins, banana and berries</i>	£12
Salmon 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
Cheese selection <i>Served with fresh grapes, chutney and crackers</i>	£19
Iberico ham platter (100g) <i>Served with sourdough bread, grated tomato and olive oil</i>	£40

## 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
Brioche French toast <i>Served with maple glazed bananas and pecan nuts</i>	£18

## Wellbeing Breakfast

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

## Sliced Fresh Fruits

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Exotic fruit selection or exotic fruit salad of your choice:

<i>Mango</i>	<i>Mixed berries</i>
<i>Papaya</i>	<i>Melon</i>
<i>Pineapple</i>	<i>Watermelon</i>

# Teas

## Black Teas

£8

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Breakfast blend

*Kenya, Rwanda, India, China*

Assam second flush

*India*

Earl Grey

*China, India, Italy*

English Breakfast decaffeinated

*Uva district, Sri Lanka*

## Green Teas

£8

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Organic Genmaicha

*Wazuka, Kyoto, Japan*

Jasmine Pearls

*Fujian province, China*

Organic Dragonwell

*Long Jing, Zhejiang province, China*

## Special Teas

£8

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Alishan

*Oolong tea*

*Gaoshan, Taiwan*

Mini Tuo Cha

*Pu'er tea*

*Licang, Yunnan province, China*

## Herbal Infusions

£8

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Fresh mint

Fresh lemon

Fresh ginger

Camomile

Peppermint

# À la Carte

12.00hrs – 23.00hrs

## Caviar

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Petrossian Beluga caviar 30g  
"Tsar Imperial" £380

Petrossian Ossetra caviar 30g  
"Tsar Imperial" £190

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

## Small Bites

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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

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Chicken consommé	£16
<i>Roasted chicken consommé, vegetables and chicken brunoise, served with grilled sourdough bread</i>	
Minestrone	£18
<i>Carnelli beans, vegetable brunoise and vegetarian broth, served with grilled sourdough bread</i>	
Provençal tomato soup	£15
<i>Roasted ripe tomatoes, basil and San Francisco sourdough croûtons</i>	
Mushroom velouté	£18
<i>Seasonal Norfolk wild mushrooms and cream</i>	

## Salads

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Burrata	£28
<i>Buffalo burrata, semi-dried heirloom tomatoes, rocket, reduced balsamic and grilled sourdough bread</i>	
Caesar salad	£22
<i>Romaine lettuce, smoked anchovies, bacon jam, Parmesan cheese and sourdough croûtons</i>	
With roasted corn-fed chicken	£25
With king prawns	£32
Tuna poke bowl	£28
<i>Hawai-style tuna tartare, royal quinoa, avocado, edamame, sesame and wasabi dressing</i>	
Organic salad	£19
<i>Royal quinoa, crispy kale, edamame and cauliflower</i>	

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

## Sandwiches & Burgers

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The Mandarin Club sandwich <i>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</i>	£25
Traditional Club sandwich <i>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</i>	£25
Falafel wrap <i>Pitta bread, falafel, Lebanese pickles, raita, parsley tabini, Romaine lettuce and beef tomato, served with spicy potatoes</i>	£22
Shawarma wrap <i>Pitta bread, marinated chicken, Lebanese pickles and yoghurt sauce, served with spicy potatoes</i>	£24
The Burger <i>7oz minced beef chuck, Romesco sauce, baby gem lettuce, confit onion and Abondance cheese, served with French fries</i>	£26

## Pizza

£23

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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

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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 £32  
*Deep-fried Atlantic cod,  
served with French fries, tartar sauce, mushy peas and lemon*

Seafood casserole £48  
*Bouillabaise-style seafood stew, king prawns, scallops, squid and monkfish,  
served with mashed potatoes and lobster bisque*

### **Meat**

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Rack of lamb en croûte forestière £45  
*Miso-glazed rack of lamb, red prunes, Swiss chard,  
black trumpets and lamb jus*

Chicken breast £26  
*Pan-roasted free-range chicken breast and roasted garden vegetables*

Beef fillet (200g) £48  
*Grilled Scottish beef fillet and roasted garden vegetables*

Beef sirloin (200g) £45  
*Grilled Scottish beef sirloin and roasted garden vegetables*

Côte de bœuf (800g) £99  
*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** £8

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*Steamed vegetables  
Saffron rice  
Mixed salad*

*Mashed potatoes  
French fries  
Ratatouille*

*Sweet potato fries  
Gratin Dauphinois  
Vichy carrots*

## Desserts

£13

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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 brûlée

*Caramelised vanilla cream*

Chocolate mousse

*Chocolate sabayon, passion fruit jelly and speculoos biscuit*

## Sliced Fresh Fruits

£16

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Exotic fruit selection or exotic fruit salad of your choice:

*Mango*

*Papaya*

*Pineapple*

*Mixed berries*

*Melon*

*Watermelon*

## Homemade Ice Cream & Sorbet

£5 per scoop

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Ice cream selection:

*Vanilla*

*Chocolate*

*Caramel*

*Rum and raisin*

*Pistachio*

Sorbet selection:

*Strawberry*

*Mango*

*Chocolate*

*Lemon*

*Raspberry*

# Asian Menu

12.00hrs – 23.00hrs

## 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*

## Hainan chicken

£24

*Poached chicken, corriander, 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

£28

*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

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Mixed mezze	£46
<i>Hummus, baba ganoush, lamb kibbeh, avocado hummus and vine leaves, served with pitta bread</i>	
Hummus	£16
<i>Chickpea purée, tahini and lemon juice, served with pitta bread</i>	
Baba ganoush	£16
<i>Grilled aubergine purée, walnuts, pomegranate seeds, herbs and olive oil, served with pitta bread</i>	
Vine leaves	£16
<i>Vine leaves stuffed with rice and mixed herbs</i>	
Fattoush salad	£16
<i>Mediterranean vegetables, lemon dressing and fried pitta croûtons</i>	
Halloumi	£12
<i>Grilled halloumi cheese</i>	
Calamari	£16
<i>Fried calamari served with Mediterranean dip</i>	
Falafel	£16
<i>Fried chickpea served with tahini sauce</i>	
Lentil soup	£14
<i>Red lentil soup and fried pitta croûtons</i>	

## Main Courses

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Mixed seafood platter <i>Seabass, salmon, squid, king prawns and whole lobster served with Mediterranean sauce</i>	£115
Mixed grilled platter <i>Shish tawook, lamb chops and beef fillet served with garlic sauce and chilli sauce</i>	£95
Grilled seabass <i>Whole grilled seabass served with Mediterranean sauce</i>	£74
Grilled king prawns <i>Grilled marinated king prawns served with mixed leaf salad and Mediterranean sauce</i>	£52
Kibbeh bil laban <i>Blend of beef and soaked burghul cooked in yoghurt and coriander, served with rice</i>	£48
Grilled baby chicken <i>Flame-grilled marinated baby chicken served with French fries and garlic sauce</i>	£46
Tandoori lamb cutlets <i>Flame-grilled marinated lamb cutlets served with yoghurt raita</i>	£52

## Desserts

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Kunafa <i>Thin noodle-like pastry soaked in sugar syrup and layered with cheese</i>	£13
Baklava <i>Layers of filo, chopped nuts, syrup and honey</i>	£13
Mahalabia <i>Pudding made with thickened milk, orange blossom and pistachio</i>	£13
Qatayef <i>Middle-Eastern pancakes soaked in rose syrup and filled with cheese</i>	£13

# Children's Menu

12.00hrs – 23.00hrs

## Main Courses

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Penne or spaghetti <i>Served with your choice of sauce: Bolognese, carbonara, cheese or tomato</i>	£16
Cheeseburger <i>Homemade brioche bun, minced beef chuck and cheddar cheese, served with French fries</i>	£16
Chicken nuggets <i>Homemade fried chicken nuggets, served with French fries</i>	£16
Melted cheese sandwich <i>Toasted white bread and cheddar cheese, served with French fries</i>	£14
Cod fillet <i>Poached Atlantic cod fillet, served with steamed rice and broccoli</i>	£18
Beef fillet <i>Grilled beef fillet, served with mashed potatoes and Vichy carrots</i>	£19

## Desserts

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Caramel sundae	£10
Chocolate brownie and vanilla ice cream	£13
Milkshake <i>Strawberry, vanilla, chocolate or mango</i>	£10

# 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

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Chicken consommé	£16
<i>Roasted chicken consommé, vegetables and chicken brunoise, served with grilled sourdough bread</i>	
Valensole tomato soup	£15
<i>Roasted ripe tomatoes, basil and San Francisco sourdough croûtons</i>	
Caesar salad	£22
<i>Romaine lettuce, smoked anchovies, bacon jam, Parmesan cheese and sourdough croûtons</i>	
With roasted corn-fed chicken	£25
With king prawns	£32

## Sandwiches & Burgers

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The Mandarin Club sandwich	£25
<i>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</i>	
Traditional Club sandwich	£25
<i>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</i>	
Falafel wrap	£22
<i>Pitta bread, falafel, Lebanese pickles, raita, parsley tahini, Romaine lettuce and beef tomato, served with spicy potatoes</i>	

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

**Pizza** £23

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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

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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

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Seabass	£32
<i>Seared or steamed seabass, served with grilled baby gem, asparagus and Bavaoise sauce</i>	
Beef fillet (200g)	£54
<i>Grilled Scottish beef fillet and roasted garden vegetables</i>	
Central Thailand green curry	
<i>Lemongrass, kaffir lime, ginger, coconut milk and South-Asian spices, served with Thai rice</i>	
With vegetables	£24
With chicken	£26
With tiger prawns	£29
Butter chicken	£26
<i>Tikka chicken thighs coated with a creamy chilli and tomato sauce, served with saffron rice, naan bread, raita, mint and mango chutney</i>	

## Desserts

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Eton Mess	£13
<i>Strawberries, Chantilly and meringue</i>	
Sticky toffee pudding	£13
<i>Served warm with caramel sauce and vanilla ice cream</i>	

## Sliced Fresh Fruits

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Exotic fruit selection or exotic fruit salad of your choice:

<i>Mango</i>	<i>Mixed berries</i>
<i>Papaya</i>	<i>Melon</i>
<i>Pineapple</i>	<i>Watermelo</i>

# Wine List

*Available 24 hours*

## White Wines by the Glass

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	125ml	175ml	Carafe
2018 Pinot Grigio <i>Este + Neue</i> <i>Alto Adige, Italy</i>	£10.50	£14.50	£25.00
2018 Sauvignon Blanc <i>Ata Rangi</i> <i>Martinborough, New Zealand</i>	£13.50	£18.50	£32.00
2017 Chardonnay <i>Meursault 'Les Meurgers'</i> <i>Domaine Boussey</i> <i>Burgundy, France</i>	£24.50	£34.00	£58.50

## Red Wines by the Glass

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	125ml	175ml	Carafe
2015 Clarendelle by Haut Brion <i>Clarence Dillon Wines</i> <i>Bordeaux, France</i>	£12.50	£17.50	£30.00
2015 Malbec <i>Fabre Montmayou</i> <i>Mendoza, Argentina</i>	£13.50	£18.50	£32.00
2013 Brunello di Montalcino <i>Castello Banfi</i> <i>Tuscany, Italy</i>	£23.50	£32.50	£56.00

## Rosé Wines by the Glass

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	125ml	175ml	Carafe
2018 Chêne Bleu Rosé <i>Vin de Pays du Vaucluse</i> France	£13.00	£18.00	£30.00

## 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>			£139
Laurent Perrier <i>Grand Siècle, 24th Iteration</i>			£375

### Vintage

2008 Dom Pérignon <i>By Moët &amp; Chandon, Brut</i>			£379
2008 Cristal <i>By Louis Roederer, Brut</i>			£545

## Rosé Champagne

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

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

## **White Wines**

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### **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

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### France

2018 Pinot Noir <i>Bourgogne Rouge, Bernard Moreau</i> <i>Burgundy</i>	£59
2015 Clarendelle by Haut Brion <i>Clarence Dillon Wines</i> <i>Bordeaux</i>	£69
2013 Pinot Noir <i>Gevrey-Chambertin, Thierry Mortet</i> <i>Burgundy</i>	£129

### Italy

2010 Barolo 'Brunate' <i>Barolo 'Brunate', Batasiolo, Piedmont</i>	£135
2013 Brunello di Montalcino <i>Castello Banfi, Tuscany</i>	£135
2016 Tignanello <i>Antinori, Tuscany</i>	£375

### Spain

2015 Tempranillo <i>Rioja Reserva, Marques de Murrieta</i>	£55
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### Argentina

2015 Malbec <i>Fabre Montmayou, Mendoza</i>	£75
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## Rosé Wines

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### France

2018 Chêne Bleu £65  
*Vin de Pays du Vaucluse*

## Half Bottles

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### 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

## 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 & 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 (41.4%)	£11
Sipsmith (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*