

# IN-ROOM DINING MENU

<p>Our In-Room Dining menu features a selection of The Restaurant's specialty dishes and carefully selected classic dishes. Whether you would like a three-course meal or a light snack, our menu offers a choice at any time of the day.</p> <p>Corporate responsibility values are deeply ingrained in Mandarin Oriental's culture, and sustainability implications are carefully considered with each decision across the Group. With this in mind, the ingredients used are sourced from the finest suppliers across the British Isles and Europe.</p> <p>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 Surrey.</p> <p>Any products sourced further afield are carefully selected in line with minimising airmiles.</p>	<p>Please inform our team if you have any specific allergies or dietary requirements and we shall be delighted to assist you with detailed information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment.</p> <p>Please note all prices include VAT at the current rate. A discretionary service charge of 15% and £5 tray charge will be added to your bill.</p> <p>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.</p> <p>Executive Chef – Jihun Maxime Kim</p>
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## TO ORDER

Discover the menu below,  
to order please scan the QR code or  
call In-Room Dining on "2000".



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### BED & BREAKFAST PACKAGE

A CHOICE OF HOT BEVERAGE  
& FRESH JUICE

ENJOY A SELECTION  
OF CONTINENTAL ITEMS:

#### BASKET

Croissant / Chocolate croissant /  
Brioche / Fruit Danish / Baguette  
*Served with butter, preserves & honey*

#### TOAST

Heritage sourdough / Rye / White /  
Granary  
*Served with butter, preserves and honey*

#### YOGHURT & FRESH FRUIT PLATTER

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A CHOICE OF ONE HOT DISH:

#### ENGLISH BREAKFAST

Two eggs your way, grilled bacon, black  
pudding, pork sausage, mushrooms,  
dukkha roasted tomato, sourdough toast

#### VEGETARIAN BREAKFAST

Two eggs your way, sautéed spinach,  
potato rosti, mushrooms, dukkha roasted  
tomato, sourdough toast (v)

#### EGGS BENEDICT / ROYAL / FLORENTINE

Prosciutto cotto / Smoked salmon /  
Spinach (v)

#### SCRAMBLED EGGS & SMOKED SALMON

Aberdeen smoked salmon, potato rosti (h)

#### OMELETTE

Choice of filling: Prosciutto cotto /  
Spinach / Comté cheese / Mushrooms /  
Tomato / Confit peppers  
*Served with choice of toast*

#### BOILED EGGS

Buttered toast (v)

# BREAKFAST

Available from  
6am - 12pm

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## BAKERY

BASKET - 19  
Croissant / Chocolate croissant /  
Brioche / Fruit Danish / Baguette  
*Served with butter, preserves & honey*

TOAST - 7  
Heritage sourdough / Rye / White /  
Granary  
*Served with butter, preserves and honey*

ALMOND CROISSANT - 8

## FRUITS & CEREALS

SLICED SEASONAL FRUITS - 20  
(ve) (gf) (h)

MIXED BERRIES - 23  
(ve) (gf) (h)

MATCHA & CHIA SEED  
PUDDING - 18  
Mango & coconut (ve) (gf) (h)

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SEASONAL BERRY GRANOLA - 20  
Greek yoghurt (v) (gf) (h)

ORGANIC CEREALS - 12  
Whole grain chocolate pops / Ancient  
grain hoops / Gluten free corn flakes /  
Honey spelt puffs (h)

## BREAKFAST GOURMAND

OSCIETRA CAVIAR 30G - 155  
Blini, eggs, chive, sour cream

WAGYU BRESAOLA - 25  
Pickles, olive

SMOKED SALMON - 24  
Blini, eggs, chive, sour cream, lemon

PROSCIUTTO HAM 30 MONTHS - 23  
Pickles, olive

ARTISAN CHEESES - 25  
Compote, crackers

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### SAVOURY CLASSICS

#### ENGLISH BREAKFAST - 34

Two eggs your way, grilled bacon,  
black pudding, pork sausage,  
mushrooms, dukkha roasted tomato,  
sourdough toast

#### VEGETARIAN BREAKFAST - 30

Two eggs your way, sautéed spinach,  
potato rosti, mushrooms, dukkha  
roasted tomato, sourdough toast (v)

#### EGGS BENEDICT / ROYAL /

#### FLORENTINE - 29 / 29 / 25

Prosciutto cotto / Smoked salmon /  
Spinach (v)

#### SCRAMBLED EGGS &

#### SMOKED SALMON - 28

Aberdeen smoked salmon,  
potato rosti (h)

#### OMELETTE - 26

Choice of filling: Prosciutto cotto /  
Spinach / Comté cheese / Mushrooms  
/ Tomato / Confit peppers

*Served with choice of toast*

#### BOILED EGGS - 17

Buttered toast (v)

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### SPECIALTIES

#### AVOCADO & BURRATA TOAST - 24

Isle of Wight tomato, arugula, salsa verde,  
pine nuts (v) (h)

With two poached eggs - 32

#### HALLOUMI SHAKSHUKA - 27

Aromatic tomato sauce, confit pepper, baked  
eggs, sourdough (v) (h)

### SIDES

Mushrooms (ve) - 8

Avocado slices with yuzu salt (ve) - 8

Sauteed spinach (ve) - 8

Bacon - 9

Dukkha roasted tomato (ve) - 6

Baked beans (ve) - 5

Potato rosti (v) - 6

Chicken sausage / pork sausage - 8

Grilled halloumi - 8

Hollandaise sauce - 4

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**SWEET**

**BUTTERMILK PANCAKES - 22**  
Berry compote, maple syrup, salted butter (v)

**FRENCH TOAST - 22**  
Berry compote, maple syrup, whipped cream (v)

**OATMEAL PORRIDGE - 16**  
Caramelised banana, blueberries (v)

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**BREAKFAST FOR YOUNG FANS**

**HAM & CHEESE OMELETTE - 20**

**KIDS ENGLISH BREAKFAST - 24**  
Choice of egg, chicken sausage, bacon, tomato, mushroom

**BUTTERMILK PANCAKES - 16**  
Fresh berries, maple syrup (v)

**ORGANIC CEREALS WITH BANANA - 12**  
Wholegrain chocolate pops / Ancient grain cereal hoops / Gluten free corn flakes / Honey spelt puffs

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**BEVERAGES**

JUICES

- Beetroot, apple, ginger - 12
- Carrot, apple, lemon, ginger - 12
- Seasonal greens - 13
- Orange - 11

HOT BEVERAGES

- Espresso / Macchiato - 6
- Americano - 6
- Latte / Cappuccino - 7
- Valrhona hot chocolate - 10
- Matcha latte - 8
- House mix chai latte - 7

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**LOOSE LEAF TEA**

*All of our teas are locally sourced and proudly  
supplied by Rare Tea Co*

- English Breakfast - 6
- Rare Earl Grey - 6
- Golden Chai - 9
- Tarry Lapsang Souchong - 8
- Pipacha Oolong - 10
- Hwangcha Yellow Tea - 11
- Emerald Green - 9
- Sencha - 9
- Gyokuro - 13
- Genmaicha - 9
- English Peppermint - 7
- Chamomile Flowers - 7
- Wild Rooibos - 7

## ALL DAY DINING

Available from Noon to 10:30pm

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### APPETISER

OSCIETRA CAVIAR - 30G - 155  
Served with blinis, crème fraîche,  
shallot, chives

FLAT BREAD - 8  
Black garlic, sesame (ve)

SOURDOUGH BREAD - 7  
Extra virgin olive oil (v)

HUMMUS / BABA GHANOUSH /  
MUHAMMARA - 18 EACH (v)

### SOUP & SALAD

SEASONAL VEGETABLE SOUP - 16  
chef's choice

LOBSTER BISQUE - 22  
Crème fraîche

BURRATA SALAD - 24  
Tomato, pine nut pesto, kimchi coulis (v)

LENTIL SALAD - 17  
Cucumber, peach, mint (ve, gf)

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GEM LETTUCE CAESAR SALAD - 20  
Crostini, egg, parmesan cheese, bacon

With grilled chicken breast - 36

### SANDWICHES & BURGER

Served with fries

7 CUT'S BURGER - 36  
Master blend of 7 cuts of beef  
Parmesan cheese, tomato jam

CLUB SANDWICH - 33  
Grilled chicken, bacon, egg, lettuce, tomato

VEGETARIAN CLUB SANDWICH - 30  
Avocado, tomato, aubergine, courgette,  
lettuce (v)

NATIVE LOBSTER ROLL - 46  
Crème fraîche, dill, lemon, chive

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**MAIN COURSE**

POMODORO - 26

Spaghetti, basil tomato sauce (v)

HANDCUT BEEF BOLOGNESE - 32

Fettuccine pasta, parmesan cheese

SEAFOOD NASI GORENG - 35

Sambal, egg

SEARED SEABASS - 46

Fingering potato, fennel, tapenade,  
lobster bisque (gf)

DAHL - 24

Naan bread (v)

CHICKEN TIKKA MASALA - 34

Naan bread

EGG FRIED RICE - 26

Seasonal vegetables (v)

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**GRILL**

Served with a choice of one sauce and  
one side

LAMB CHOP - 250G - 46

HEREFORD BEEF RIBEYE - 400G - 76

NATIVE LOBSTER - 700G -

HALF - 48 / WHOLE - 94

**SAUCE**

Peppercorn (v) / Beurre blanc (v) / Tomatillo salsa (v, gf)

**SIDE**

Additional sides 7

Fries (gf, v) / Green salad (ve) /

Mixed beans, confit shallot vinaigrette (ve) /

Steamed rice (ve) / Broccoli almond butter (gf, v)



## DESSERT

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MANGO CHEESECAKE - 16  
Mango compote, passion fruit coulis

CHOCOLATE RASPBERRY DELICE - 16  
Chocolate sponge, lychee sorbet (gf) (ve)

STICKY TOFFEE PUDDING - 16  
Date sponge, salted caramel sauce,  
vanilla gelato (v)

ARTISAN CHEESE PLATTER - 25  
Cracker chutney

SELECTION OF ICE CREAM  
& SORBET - 5  
Homemade ice creams and sorbets  
served by the scoop

ICE CREAM  
Vanilla / Chocolate / Strawberry /  
Matcha

SORBET  
Coconut / Yuzu sorbet / Raspberry

## DINING FOR YOUNG FANS

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FISH FINGERS - 18  
Tartar sauce, fries

POMODORO - 16  
Spaghetti, basil, tomato sauce (v)

SHRIMP FRIED RICE - 16  
Egg, vegetable

BROWNIE SUNDAE - 9  
Vanilla ice cream, chocolate brownie,  
whipped cream (v)

STRAWBERRIES & CREAM - 9  
Fresh strawberries, whipped cream,  
crunchy meringue (v) (gf)

# LATE NIGHT DINING

Available from 10:30pm - 6am

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FLAT BREAD - 8  
Black garlic, sesame (v)

HUMMUS / BABA GHANOUSH /  
MUHAMMARA - 18 EACH (v)

SEASONAL VEGETABLE SOUP 16  
Served with toasted sourdough (v)

GEM LETTUCE CAESAR SALAD - 20  
Crostini, egg, parmesan cheese, bacon  
With grilled chicken breast - 36

7 CUT'S BURGER - 36  
Master blend of 7 cuts of beef  
Parmesan cheese, tomato jam

CLUB SANDWICH - 33  
Grilled chicken, bacon, egg, lettuce,  
tomato

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POMODORO - 26  
Spaghetti, basil, tomato sauce (v)

CHICKEN TIKKA MASALA - 34  
Naan bread

DAHL - 24  
Naan bread (v)

WINE & CHAMPAGNE

CHAMPAGNE & SPARKLING	125ML	175ML	BOTTLE
Moët & Chandon, "Impérial" Brut NV. Champagne, France	18		95
Moët & Chandon, "Impérial" Brut Rosé NV. Champagne, France	21		120
Moët & Chandon, "Dom Pérignon" Brut 2015 Vintage. Champagne, France	56		334
WHITE			
Mahi, "The Alias" Sauvignon Blanc 2018, Marlborough, New Zealand	18	24	99
Domaine du Chardonnay, "Vaillons" Chablis 2023, Burgundy, France	22	30	125
Moorooduc, "McIntyre" Chardonnay 2019, Mornington Peninsula, Victoria, Australia	26	35	145
RED			
Castello di Albola, Chianti Classico 2023, Tuscany, Italy	18	24	99
Maison Antoine Geoffroy, "Vielles Vignes" Bourgogne Pinot Noir 2022, Burgundy, France	22	30	125
Pago de los Capellanes, Reserva 2021. Ribera del Duero, Spain	26	35	145
ROSÉ			
Château D'Esclans, "Rock Angel" Côte de Provence Rosé. 2024. Provence, France	18	24	99

SPIRITS

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Hendrick’s	16
Ki No Bi	19
London No.3	17
Monkey 47	20

VODKA

Belvedere	16
Crystal Head	20
Grey Goose	16
Nikka Coffey	19

TEQUILA

Fortaleza Blanco	24
Fortaleza Reposado	26
Fortaleza Anejo	30
Clase Azul Reposado	48

WHISKY & WHISKEY

E. H. Taylor Single Barrel	30
Johnnie Walker Blue Label	42
Highland Park 21 yo	69
The Macallan Double Cask 15 yo	46
Suntory Yamazaki Distiller’s Reserve	22

RUM & CACHACA

Diplomatico Reserva Exclusiva	17
Havana Club 15 yo	36
Havana Club Seleccion de Maestros	20
Mount Gay XO	22

COGNAC

Hennessy VS	15
Hennessy XO	38
Remy Martin 1738	22

**ARMAGNAC & CALVADOS**

Marquis de Montesquieu VS	16
Camut 6 yo	19

**BEERS**

Asahi Super Dry	9
White Rhino Pale Ale	9
Showerings Cider	9
Asahi Super Dry 0%	7

**JUICES**

Apple	10
Grapefruit	10
Orange	12
Pineapple	12
Cranberry	9
Tomato	9

**SOFT DRINKS**

Coca Cola / Diet Coke / Coca Cola Zero	6
Organic Fever Tree mixers, 200ml	6
Red Bull	7