

IN-ROOM DINING MENU

Our In-Room Dining menu features a selection of Akira Back specialities and carefully selected classic dishes. Whether you would like a three-course meal or a light snack, our menu offers a choice for any time of the day.

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.

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.

Any products sourced further afield are carefully selected in line with minimising airmiles.

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.

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.

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.

Executive Chef – Jihun Maxime Kim

TO ORDER

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



BED & BREAKFAST PACKAGE

ENJOY A SELECTION
OF CONTINENTAL ITEMS:

VIENNOISERIE BASKET
Croissant, pain au chocolat,
pain aux raisins

TOAST
Sourdough / Rye / White / Brown /
Granary. Served with Bungay butter,
fruit jam & marmalade

ORGANIC CEREALS WITH ORGANIC
MILK OR DORSET YOGHURT
Wholegrain chocolate pops /
Ancient grain cereal hoops / Gluten free
corn flakes / Honey spelt puffs

SEASONAL FRUITS PLATTER ^(ve) ^(gf)

SCOTTISH SMOKED SALMON

ARTISAN CHEESE PLATTER
Baron Bigod / Pitchfork Cheddar /
Ragstone / Shropshire Blue

SELECTION OF CURED MEATS

Mortadella / Coppa / Prosciutto Crudo

A CHOICE OF ONE HOT DISH:

AB BREAKFAST

Two eggs your way, grilled bacon,
black pudding, pork sausage, mushroom,
tomato, sourdough toast

Vegetarian option available

SCRAMBLED EGGS & SMOKED SALMON

Aberdeen smoked salmon, potato

AVOCADO ON TOAST

Artichoke pesto, confit tomato, pepper,
seed tabouleh ^(ve)

With poached eggs

EGGS BENEDICT / ROYAL / FLORENTINE

Prosciutto cotto / Smoked salmon & ikura /
Spinach

PINENUT & MUSHROOM PORRIDGE

Sesame seeds, pinenut purée, spring onion,
mixed mushrooms, steamed rice, kimchi ^(ve)

With poached eggs

BLUEBERRY & RICOTTA HOTCAKE

Whipped ricotta, balsamic preserved
berries, toasted seeds ^(v)

GIANDUJA MERINGUE CROFFLE

Hazelnut ganache, vanilla chantilly ^(v)

BREAKFAST

Available from

Monday - Saturday, 6am - 12pm

BREAKFAST SELECTIONS

CONTINENTAL 38

Viennoiserie basket & toast
Bungay butter, fruit jam & marmalade
Choice of cereal & milk

FULL ENGLISH 47

Viennoiserie basket & toast
Bungay butter, fruit jam & marmalade
Two eggs your way, grilled bacon,
black pudding, pork sausage,
mushroom, tomato

Vegetarian option available

AB JAPANESE BREAKFAST BENTO 58

Tamago castella, salmon teriyaki,
yuzu soy mushroom, spinach & tofu,
seaweed salad, sushi rice, miso soup,
sliced fruit & berries

BAKERY

3 MINI VIENNOISERIE BASKET 12

Croissant, pain au chocolat,
pain aux raisins

TOAST 5

Sourdough / Rye / White /
Brown / Granary
Served with Bungay butter,
fruit jam & marmalade

MUFFIN 6

Blueberry crumble / Chocolate chip

FRUITS & CEREALS

SEASONAL FRUITS PLATTER 16

(ve) (gf)

MIXED SEASONAL BERRIES 18

(ve) (gf)

FLAXSEED GRANOLA 17

Mixed berries, choice of yoghurt (v) (gf)

OVERNIGHT OAT & CHIA SEED PUDDING 16

Matcha, coconut, seasonal fruits (ve) (gf)

HOT PORRIDGE 13

Pecans, cinnamon sugar (v)

DORSET YOGHURT 5

Choice of plain, strawberry or apricot (v)

ORGANIC CEREALS WITH BERRIES & BANANA 15

Wholegrain chocolate pops

Ancient grain cereal hoops

Gluten free corn flakes

Honey spelt puffs

BREAKFAST GOURMAND

OSCIETRA CAVIAR 30G 155

WAGYU BRESAOLA 22

Wholemeal focaccia bread

SMOKED SALMON & CREAM CHEESE BAGEL 18

Avocado

PROSCIUTTO HAM 30 MONTHS 18

Wholemeal focaccia bread

ARTISAN CHEESE PLATTER 22

Wholemeal baguette

SAVOURY

AB BREAKFAST 28

Two eggs your way, grilled bacon, black pudding, pork sausage, mushroom, tomato, sourdough toast

Vegetarian option available

SCRAMBLED EGGS & SMOKED SALMON 24

Aberdeen smoked salmon, potato

AVOCADO ON TOAST 22

Artichoke pesto, confit tomato, pepper, seed tabouleh ^(ve)

With poached eggs 27

EGGS BENEDICT / ROYAL / FLORENTINE

24 / 26 / 24

Prosciutto cotto / Smoked salmon & ikura / Spinach

OMELETTE 25

Choice of bacon, tomato, mushroom, gruyère, spinach, onion, bell pepper

With black truffle 10

EGGS & TOAST 18

Two eggs your way ^(v)

PINENUT & MUSHROOM PORRIDGE 23

Sesame seeds, pinenut purée, spring onion, mixed mushrooms, steamed rice, kimchi ^(ve)

With poached eggs 26

SIDES

Yuzu soy glazed mushrooms ^(ve) 6
Avocado slices with yuzu salt ^(ve) 6
Sautéed spinach ^(ve) 8
Bacon 6
Roasted tomato ^(ve) 5
Baked beans ^(ve) 5
Potato rosti ^(v) 6
Chicken sausage / pork sausage 6

SWEET

BLUEBERRY & RICOTTA HOTCAKE 22
Whipped ricotta, balsamic preserved
berries, toasted seeds ^(v)

GIANDUJA MERINGUE CROFFLE 23
Hazelnut ganache, vanilla chantilly ^(v)

GLUTEN FREE SELECTION

GLUTEN FREE MINI VIENNOISERIE 8
Croissant, pain au chocolat,
Fruit Danish

GLUTEN FREE TOAST 7
Served with Bungay butter,
fruit jam & marmalade

FLAXSEED GRANOLA 17
Mixed berries, choice of yoghurt ^(v) ^(gf)

PINENUT & WILD MUSHROOM RICE
PORRIDGE 20
Sesame seeds, spring onion, kimchi ^(ve)
With poached eggs 24

AVOCADO ON GLUTEN FREE TOAST 22
Artichoke pesto, confit tomato, sweet paprika,
seed tabouleh ^(ve)
With poached eggs 27

SCRAMBLED EGGS & SMOKED SALMON 24
Aberdeen smoked salmon, potato

BREAKFAST FOR YOUNG FANS

HAM & CHEESE OMELETTE 16

KIDS ENGLISH BREAKFAST 20

Choice of egg, chicken sausage, bacon,
tomato, mushroom

BLUEBERRY PANCAKE 16

Fresh berries, maple syrup (v)

GIANDUJA MERINGUE CROFFLE 23

Hazelnut ganache, vanilla chantilly (v)

ORGANIC CEREALS WITH
BANANA 12

Wholegrain chocolate pops

Ancient grain cereal hoops

Gluten free corn flakes

Honey spelt puffs

BEVERAGES

JUICES 9

Orange / Grapefruit

Beetroot, apple, ginger

Carrot, apple, lemon, ginger

Seasonal greens

HOT BEVERAGES

Espresso / Macchiato 4

Americano 4.5

Latte / Cappuccino 5

French press 6

Valrhona hot chocolate 7

Matcha latte 6

LOOSE LEAF TEA

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

English Breakfast 5

Lost Malawi 6

Rare Earl Grey 6

Tarry Lapsang Souchong 7

Pipacha Oolong 9

Hwangcha Yellow Tea 10

Emerald Green 8

Sencha 8

Gyokuro 12

English Peppermint 6

Chamomile Flowers 6

Wild Rooibos 9

Lemon Blend 6

ALL DAY DINING

Available from 12pm to 10:30pm

APPETISER

FOCACCIA BREAD 8

Aubergine purée

ASSORTED TEMPURA 24

Prawn, vegetable, dashi soy

YELLOWTAIL SERANO CRUDO 28

Cilantro, tomato salsa, yuzu soy (gf)

MUSHROOM CARPACCIO 22

Umami aioli, crispy tortilla,
shiso, truffle oil (gf)

SOUP & SALAD

SEASONAL SOUP 18

MISO SOUP 6

Abura-age, negi, wakame

MISO NICOISE SALAD 26

Seared tuna, mustard miso dressing

GEM LETTUCE CAESAR SALAD 18

Crostini, egg mimosa,
parmesan cheese

With grilled chicken breast 28

With crispy rock shrimp 30

SANDWICHES & BURGER

Served with fries

WAGYU CHEESEBURGER 30

Caramelised onion, lettuce, tomato

CLUB SANDWICH 28

Grilled chicken, bacon, egg,
lettuce, tomato

VEGAN CLUB SANDWICH 24

Grilled vegetables, tomato, lettuce, vegan
mayonnaise

CHEF SPECIALS

WAGYU BOLOGNESE 28
Fresh egg pasta

DUCK RED CURRY 36
Seasonal vegetables, steamed rice (ve)

KOREAN BANSANG 56
Seasonal vegetables, kimchi,
steamed rice, miso soup

Served with a choice of
Korean braised short rib
Miso black cod

BIBIMBAP 22
Seasonal vegetables, mixed rice,
soft egg, truffle gochujang (vea)
+ Wagyu bulgogi 10

FISH & CHIPS 36
Rockall cod, ao nori, yuzu tartar

VEGETABLE FRIED RICE 24
Crispy shallots, sesame oil (ve)

WILD MUSHROOM MISO UDON 30
Spring onion (ve) (gf)

GRILLS

Served with a choice of one sauce and
one side

ATLANTIC SALMON 36

**FREE RANGE CORNFED
CHICKEN BREAST 32**

LAMB CHOP 42

HEREFORD BEEF TENDERLOIN 54

SAUCE

Sake beurre blanc / Yuzu kosho bordelaise /
Teriyaki / Chipotle anticucho /
Kizami wasabi butter

SIDE

Additional sides 6

French fries / Steamed or sautéed
vegetables (ve) / Mesclun salad with onion
dressing (ve) / Steamed rice (ve) /
Shio koji mashed potato

DESSERT

MANGO CHEESECAKE 16

Mango compote, passion fruit coulis

CHOCOLATE RASPBERRY DELICE 16

Chocolate sponge, raspberry jelly (gf) (ve)

STICKY TOFFEE PUDDING 16

Date sponge, salted caramel sauce,
vanilla gelato (v)

SELECTION OF ICE CREAM & SORBET 5

Homemade ice creams and sorbets
served by the scoop

ICE CREAM

Vanilla / Chocolate / Strawberry / Matcha

SORBET

Coconut / Mango / Raspberry

ALL DAY FOR YOUNG FANS

BOLOGNESE 17

Fresh pasta

TEMPURA CHICKEN STRIPS 16

French fries

MONKFISH TAIL POPS 18

French fries

TERIYAKI TROUT DON 20

Seasonal vegetables, steamed rice (gf)

WAGYU FRIED RICE 18

Seasonal vegetables, egg

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

FOCACCIA BREAD 8

Aubergine purée

YELLOWTAIL SERANO CRUDO 28

Cilantro, tomato salsa, yuzu soy (gf)

SEASONAL SOUP 18

GEM LETTUCE CAESAR SALAD 18

Crostini, egg mimosa,
parmesan cheese

DUCK RED CURRY 36

Seasonal vegetables, steamed rice (ve)

BIBIMBAP 22

Seasonal vegetables, mixed rice,
soft egg, truffle gochujang (vea)

STICKY TOFFEE PUDDING 16

Date sponge, salted caramel sauce,
vanilla gelato (v)

MOCHI ICE CREAM 4

BY THE GLASS**CHAMPAGNE & SPARKLING**

	<i>125ML</i>	<i>175ML</i>
Moët & Chandon, "Impérial" Brut NV. Champagne, France	18	
Moët & Chandon, "Impérial" Brut Rosé NV. Champagne, France	21	
Moët & Chandon, "Dom Pérignon" Brut Vintage 2013. Champagne, France	56	

WHITE

Tselepos, "Blanc de Gris" Moschofilero 2023. Arcadia, Greece	14	20
Weingut Ebner-Ebenauer, "Hermannschachern" Grüner Veltliner 2021. Poysdorf, Austria	16	22
Lona Charonnay 2022. Elgin Highlands, South Africa	18	25
Domaine Henry Pelle, "Les Blanchais" Menetou-Salon 2022. Loire Valley, France	20	18

RED

Arcuri, "Vina Rosso", Gaglioppo NV. Calabria Italy	14	20
Thistledown, "The Vagabond Old Vines" Grenache 2022. Blewitt Springs, McLaren Vale, Australia	17	24
Piedrasassi, "PS" Syrah 2021. Santa Barbara County, California, USA	19	27
Kelly Fox, "Mirabai" Pinot Noir 2021. Dundee Hills, Oregon, USA	25	35

ROSÉ

Château D'Esclans, "Whispering Angel" Côte de Provence Rosé. 2022. Provence, France	14	20
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SAKÉ

	<i>100ML</i>	<i>300ML</i>
Four Fox Saké, Junami Daiginjo. Nigata, Japan	25	75

BY THE BOTTLE**CHAMPAGNE & SPARKLING**

Moët & Chandon, "Impérial" Brut NV. Champagne, France	95
Rathfinny, Blanc de Noirs Brut 2019. Sussex, England	102
Moët & Chandon, "Impérial" Brut Rosé NV. Champagne, France	120
Ruinart, Blancs de Blanc Brut NV. Champagne, France	164
Moët & Chandon, "Dom Pérignon" Brut Vintage 2013. Champagne, France	334

WHITE

Tselepos, "Blanc de Gris" Moschofilero 2023. Arcadia, Greece	65
Pewsey Vale, "The Countours" Riesling 2016. Eden Valley, Australia	84
Weingut Ebner-Ebenauer, "Hermannschachern" Grüner Veltliner 2021. Poysdorf, Austria	85
Domaine Henry Pelle, "Les Blanchais" Menetou-Salon 2022. Loire Valley, France	89
Iona, Chardonnay 2022. Elgin Highlands, South Africa	90
Château Changyu Moser XV, Blanc de Noirs 2018. Ningxia, China	105
Pazo Barrantes, Albariño 2020. Rías Baixas, Spain	145
Etienne Sauzet, "Jardin du Calvaire Hautes" Côtes de Beaune Blanc 2021. Burgundy, France	179

ROSÉ

Château D'Esclans, "Whispering Angel" Côte de Provence Rosé. 2022. Provence, France	65
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RED

Arcuri, "Vino Rosso" Gaglioppo NV. Calabria, Italy	65
Benanti, Etna Rosso 2021. Sicily, Italy	68
Thistledown, "The Vagabond Old Vines" Grenache 2022. Blewitt Springs, McLaren Vale, Australia	91
Piedrasassi, "PS" Syrah 2021. Santa Barbara County, California, USA	108
Château de Chambrun, Lalande de Pomerol 2019. Bordeaux, France	125
Chateau Musar, 2018. Bekaa Valley, Lebanon	125
Kelley Fox, "Mirabai" Pinot Noir 2021. Dundee Hills, Oregon, USA	130
Cruz de Alba, "Finca Los Hoyales" 2017. Ribera del Duero, Spain	195

SAKÉ

Four Fox Saké, Junami Daiginjo. Nigata, Japan	168
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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 IPA	9
Showrings Cider	9
Bitburger 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