

-All day dining-

Available from 12pm to 11pm daily

-Shareables-

FRESH POTATO CHIPS *✧* 15

Spicy Malted Vinegar, Chive-Buttermilk Ranch

HOUSE MARINATED OLIVES *✧* 16

Citrus, Herbs, Spices

SPICED MARCONA ALMONDS *✧* 16

Roasted Marcona Almonds, Hot Spice Mix

POTATO DAUPHINE *✧* 16

French-Style Croquettes, Chive Aioli

CAVIAR

Classic Ossetra 1OZ 180

Golden Ossetra 1OZ 250

CHEESE PLATE *✧* 32

Artisanal Local Selection of 3 Cheeses

CHARCUTERIE SELECTION 42

Paté En Croute, Prosciutto, Copa, House Pickle

UNION SQUARE FALL BUTTERNUT SQUASH DIP *✧* 28

Kabocha Squash, Spicy Labneh, Crispy Chickpeas, Herbs

-A little more-

BURRATA *✧* 29

Red Wine Pears, Fennel, Citrus, Pistachio Persillade

ASIAN COCONUT SOUP *✧* 26

Peekytoe Crab, Crispy Noodles, Cilantro

MUSHROOM CHAR-SIU *✧* 22

Oyster Mushroom, Chinese BBQ Sauce, Pickled Radish, Whipped Almond Cream

CRISPY CHICKPEA TOFU *✧* 22

Baby Gem, Crispy Shallots, Toasted Nuts, Black Vinegar, Chili Oil

GARDEN COBB SALAD *✧* 28

Butter Lettuce, Romaine, Avocado, Tomato, Corn, Asparagus, Cucumber, Buttermilk Blue Cheese, Applewood Smoked Bacon

MARKET GREEN SALAD *✧* 23

Seasonal Greens, Watercress, White Balsamic

ADD PROTEIN:

Seared Chicken 22

Salmon 22

Shrimps 23

CHICKEN CLUB SANDWICH 29

Toasted Sourdough, Bacon, Lettuce, Tomato, Avocado

SALMON CROQUE MONSIEUR *✧* 33

Catskills Smoked Salmon, Parsley Butter, Gruyere

ADD CAVIAR:

1OZ Classic Ossetra 180

1OZ Golden Ossetra 250

CRISPY CHICKEN SANDWICH 28

Buttermilk Fried Chicken, Asian Slaw, Torgarishi Aioli

THE MO LOUNGE BURGER 39

BURGER & BUBBLES | ADD SPARKLING WINE 10

Roasted Tomatoes, Asian Pickle, House-made Spicy Sauce

POACHED EGG RICE BOWL *✧* 32

Medley of Rice, Japanese Pickles, Soft 63c Degree Egg, Tarragon-Avocado Dressing

MUSHROOM RISOTTO *✧* 26

Wild Mushrooms, Charred Scallions, Herbs

CHINESE EGG NOODLE SOUP 36

Chicken and Shrimp Wonton, Char Siu Pork Poached Egg, Shiitake Mushrooms, Bok Choy

HAND CUT PASTA 32

Homemade Pasta, Bottarga, Dashi Butter

ROASTED CHATHAM COD *✧* 38

Black Sesame-Miso Butter, Baby Bok Choy

PAN SEARED BRANZINO *✧* 39

Grilled Summer Corns, Guajillo, Lime Pepitas

SEARED CHICKEN PAILLARD *✧* 32

Schmaltz Potato, Olive Gremolata, Preserved Lemon

NY STEAK BITES 48

Black Garlic Truffle Butter

SIDES 16

Broccolini Mashed Potatoes
Charred Asparagus Roasted Mushroom
French Fries Wild Rice
Haricots Verts

-Sweets-

THE MANDARIN 24

Ginger Chocolate Streusel, Mandarin, Marmalade, Mango Gel

CHOCOLATE FONDANT 24

Hazelnut Brittle, Chocolate Ganache, Baileys Ice Cream

*Option for non-boozy ice cream available upon request

STRAWBERRY PAVLOVA 22

Strawberry Confit, Coconut Cake, Strawberry Meringue

ICE CREAM & SORBET 8

PER SCOOP:

Vanilla Bean Ice Cream

Chocolate Ice Cream

Mango Sorbet

Raspberry Sorbet

For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. Items marked as *✧* can be made vegan or vegetarian. Items marked as *✧* are locally sourced. All our products are sustainably sourced. Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.



MANDARIN ORIENTAL
NEW YORK

Join us at @mo_newyork and become a Fan