



IN-ROOM DINING

BREAKFAST 6AM – 11:30AM
LUNCH/DINNER 12PM – 11PM
OVERNIGHT 11PM – 6AM



MANDARIN ORIENTAL
NEW YORK

We are dedicated to redefining your in-room dining experience by featuring the freshest, locally sourced ingredients and a vibrant, ever-evolving menu, all designed to deliver culinary excellence directly to the comfort of your room.

Sylvain Delpique

Executive Chef

BEVERAGES 3

BREAKFAST 4

GRAINS, BOULANGERIE & LIGHT FARE 6

STARTERS & SIDES 7

SALADS & SOUPS 8

MAINS & LITTLE FANS 9

SWEETS 10

OVERNIGHT 11

LIBATIONS 12

MINI BAR 14

DOG MENU 15

GF Gluten Free • NF Nut Free • DF Dairy Free • VG Vegetarian • V Vegan

For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. 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.



3 BEVERAGES



BEVERAGES

FRESHLY SQUEEZED Orange, Grapefruit	16
FRUIT JUICES Apple, Cranberry, Carrot, Vegetable, Pineapple	12
COLD-PRESSED GREEN DETOX JUICE	16
SMOOTHIE OF THE DAY	16
IMMUNITY SHOT Turmeric-Ginger Shot	9

MORNING COCKTAIL Mimosa, Bellini, Bloody Mary	26
ORGANIC TEAS Jasmine, Chamomile, Earl Gray, English Breakfast, Peppermint	12
SELECTION OF LOOSE TEAS By Rare Tea Company	12

BARISTA

LA COLOMBE COFFEE	SMALL	10
	LARGE	12
SPECIALTY COFFEE Caffe Latte, Caffe Mocha, Cappuccino, Cafe au Lait		14
ICED COFFEE Cold Brew		10
HOT CHOCOLATE		16
MATCHA LATTE		14
CHAI LATTE		14
ADDITIONAL ESPRESSO SHOT		6
FLAVOR SHOT Vanilla, Caramel, Hazelnut		2

All coffee are sustainably sourced by
La Colombe Coffee



4 BREAKFAST

AVAILABLE 6AM – 11:30AM



GRIDDLE

BUTTERMILK PANCAKES VG/NF	28
House-Made Berry Compote, Vanilla Whipped Cream, and Maple Syrup	
BELGIAN WAFFLE VG/NF	28
Griddled Belgian-Style Waffle Served with House-Made Berry Compote, Vanilla Whipped Cream, and Maple Syrup	

BREAKFAST SETS

Served with your choice of juice, tea, or coffee*

CONTINENTAL BREAKFAST VG/NF	34
Selection of House-Made Viennoiserie, Mixed Fruit and Berries,	
AMERICAN BREAKFAST NF	42
Two Eggs Cooked to Preference, Herb-Roasted Potatoes, Choice of Breakfast Meat, Choice of Pain D'Avignon Bread	
MANDARIN BREAKFAST NF	42
Chicken Congee, Soft-Boiled Egg, Shrimp Hargow, Pork Dumpling, Soy-Pickled Cucumbers, Bamboo Shoots, Braised Mushrooms, Mixed Fruit and Berries	

*Specialty coffee not included

5 BREAKFAST

AVAILABLE 6AM – 11:30AM

BREAKFAST SPECIALS

AMERICANA ^{NF} 28

Two Eggs Cooked to Preference,
Herb-Roasted Potatoes,
Choice of Breakfast Meat,
Choice of Pain D'Avignon Bread

TRADITIONAL OMELET ^{NF} 29

Traditional Three-Egg Omelet, Herb-Roasted
Potatoes, Choice of Fillings: Tomato, Spinach,
Onion, Asparagus, Peppers, Cheddar Cheese,
Choice of Pain D'Avignon Bread

CHEF'S OMELET 29

Selection of the Day, Herb Roasted Potatoes,
Choice of Pain D'Avignon Bread

TRUFFLED EGGS BENEDICT ^{NF} 34

Two Poached Eggs, Toasted English Muffin,
Canadian Bacon, and Hollandaise Sauce

BACON, EGG & CHEESE SANDWICH ^{NF} 27

Canadian Bacon, Sunny Side Up Egg,
Cheddar, Sliced Avocado

UPPER WEST SIDE BAGEL ^{NF} 31

Smoked Salmon, Boursin, Pickled Shallots,
Capers, and Lemon Vinaigrette

AVOCADO TOAST ^{NF} 31

Heirloom Tomato, Feta Cheese, Hot Honey,
Pickled Shallots, Poached Egg



SIDES

14

Black Forest Ham

Avocado

Hashbrown

Berries

Sliced Fruit

Canadian Bacon

Smoked Bacon

Country Link Sausage

Greek Yogurt

Chicken Sausage

Turkey Bacon

6 GRAINS, BOULANGERIE & LIGHT FARE

AVAILABLE 6AM – 11:30AM

GRAINS

BREAKFAST CEREAL VG/NF 15
Choice of All Bran, Corn Flakes, Froot Loops, Special K, Raisin Bran or Rice Krispies. Served with Sliced Banana and Berries

STEEL-CUT OATS NF/V/DF 18
Topped with Banana Brûlée and Cocoa Nibs.
Served with Light Brown Sugar and Golden Raisins

HOME-MADE MUESLI VG 18
Raisins, Cherries, Green Apples, Honey, Vanilla

LIGHT FARE

YOGURT PARFAIT VG/GF 26
Greek Yogurt, Kiwi, Blueberry, Almond, Toasted Coconut, Granola

AÇAÍ BOWL V/GF 24
Granola, Seasonal Tropical Fruits, Toasted Coconut

BOULANGERIE

TOAST VG/NF 8
Choice of: Sourdough, Whole Wheat, or English Muffin

NEW YORK CITY BAGEL VG/NF 15
Served with Cream Cheese or Butter

EXECUTIVE PASTRY VG/NF 9
Choice of Butter Croissant, Pain Au Chocolat, Artisinal Danish, or Seasonal Madeleine

VIENNOISERIE BASKET VG/NF 26
Served with an Assortment of Jams, Marmalade, and Butter

FRUIT AND BERRY PLATE V/GF/DF/NF 24
Selection of Seasonal Fruits and Berries



7 STARTERS & SIDES

AVAILABLE 12PM – 11PM

STARTERS

EAST BEACH

BLONDE OYSTERS GF/DF/NF 32
6 Oysters, Ginger-Sake Mignonette,
Blood Orange Scallions

ROASTED RED PEPPER DIP V 26
Pickled Golden Raisins, Walnuts,
Naan Bread

SHRIMP COCKTAIL GF/DF/NF 30
House-Made Cocktail Sauce

BURRATA NF 24
Confit Peppers, Arugula,
Sourdough, Bagna Cauda

SIDES

18

French Fries

Garlic Spinach

Sauteed Mushrooms

Mashed Potatoes

Organic Mixed Brown Rice

Mixed Greens



KAVIARI OSCIETRE PRESTIGE

Served with Blinis, Red Onion,
Hard-Boiled Egg, Chives,
Lemon Crème Fraîche

50 GR 175

125 GR 312



8 SALADS & SOUPS

AVAILABLE 12PM – 11PM

SALADS

ICEBERG GF/NF 33

Bayley Hazen Blue Cheese, Pastrami Bacon,
Confit Tomatoes, Hard-Boiled Eggs, Crispy Shallots

CAESAR SALAD NF 31

Baby Romaine, Parmesan Cheese,
Preserve Lemon Chimichurri, Anchovies

VEGAN BOWL NF/V/DF 33

Mala Tofu, Kale, Farro, Quinoa, Avocado,
Calamansi-Soy Dressing

SALAD ENHANCEMENT

CHICKEN 12

SALMON 18

SHRIMP 24



SOUPS

HEIRLOOM TOMATO GAZPACHO V/NF 22

Garlic Croutons, Basil Oil

WONTON NOODLE SOUP NF/DF 45

Braised Beef, Chicken & Shrimp Dumplings,
Bok Choy, Pickled Mustard Greens

9 MAINS & LITTLE FANS

AVAILABLE 12PM – 11PM

MAINS

SPAGHETTI OR CAVATELLI

Tomato and Basil Sauce VG/NF 29

Beef and Veal Bolognese Sauce NF 32

PRIME 8 OZ BURGER NF 37

Beef Burger on a Toasted Brioche Bun, Tomatoes, Bibb Lettuce, House-Made Pickle, Choice of Cheddar, Swiss or Gouda Cheese, French Fries

ROASTED CHICKEN GF/NF 44

Summer Squash, Whipped Potato, Lavender Truffle Jus

CLUB SANDWICH NF 35

Ciabatta, Roasted Turkey, Tomato Relish, Smoked Bacon, Arugula, Lemon Basil Aioli, Pomme Chips

12 OZ PRIME

NEW YORK STRIPLOIN GF/NF 75

8 OZ FILET MIGNON GF/NF 68

Served with Green Peppercorn and Pomme Frites

BRANZINO 44

Garlic-Swiss Chard, Olive Peppadew Relish, Champagne Butter

FAROE ISLAND SALMON GF/NF 44

Smashed Fingerling Potato Asparagus, Citrus Butter



FOR LITTLE FANS

PIZZA VG/NF 26

Individual New York-Style
Classic Cheese Pizza

CHICKEN FINGERS NF 22

Crispy Chicken Tenders, Crispy Fries,
House-Made Honey Mustard

MAC AND CHEESE VG/NF 26

Creamy Classic Rich Cheese Sauce
Topped with Breadcrumbs

SMASH BURGER NF 26

Served on a Potato Bun with French Fries,
Lettuce, Pickles, Tomato, House Sauce

10 SWEETS

AVAILABLE 12PM - 11PM



DESSERTS

VANILLA CRÈME BRÛLÉE GF/VG/NF 15
Madagascar Vanilla Bean, Turbinado Sugar

BABA AU RHUM VG/NF 24
Mango Tartare, Yuzu Curd,
Whipped Vanilla Bean Ganache

NY CHEESECAKE GF/VG/NF 24
Ben's Cream Cheese, Confit Lemon,
Morello Cherry-Balsamic Sauce

PALET D'OR NF 24
Mexican Dark Chocolate Mousse,
Fleur del Sel, Chocolate Dacquoise

APPLE TARTE TATIN VG/NF 41
Pink Lady Apples, Puff Pastry, Vanilla Ice Cream
Serves Two

FRUIT PLATE V/GF/DF/NF 24
A Selection of Seasonal Sliced Fruits

CHEESE PLATE VG/NF 35
Artisanal Local Selection of 3 Cheeses

RON PAPROCKI
Executive Pastry Chef

11 OVERNIGHT

AVAILABLE 11PM – 6AM

MEALS, SNACKS & BITES

WONTON NOODLE SOUP NF/DF 45
Braised Beef, Chicken & Shrimp Dumplings,
Bok Choy, Pickled Mustard Greens

CAESAR SALAD NF 31
Romaine, Parmesan, Preserved Lemon,
Chimichurri, Anchovies

ADD CHICKEN 12
ADD SALMON 18
ADD SHRIMP 24

AMERICANA NF 28
Two Eggs Cooked to Preference,
Choice of Local Country Link Sausage,
Canadian Bacon or Smoked Bacon,
Pain D'Avignon Bread Section:
Wheat or Sourdough

THREE-CHEESE GRILLED CHEESE VG/NF 28
Aged Cheddar, Gruyere and Pepper Jack
Grilled Cheese, White Bread,
Choice of Roasted Tomato Soup,
French Fries or Side Salad

PRIME 8 OZ BURGER NF 37
Beef Burger on a Toasted Brioche Bun,
Tomatoes, Bibb Lettuce, House-Made Pickle,
Choice of Cheddar, Swiss or Gouda Cheese,
French Fries

CLUB SANDWICH NF 35
Ciabatta, Roasted Turkey, Tomato Relish,
Smoked Bacon, Arugula, Lemon Basil Aioli,
Pomme Chips

SPAGHETTI OR CAVATELLI
Tomato and Basil Sauce VG/NF 29
Beef and Veal Bolognese Sauce NF 32

DESSERT

VANILLA CRÈME BRÛLÉE GF/VG/NF 15
Madagascan Vanilla Bean, Turbinado Sugar

NY CHEESECAKE VG/GF/NF 24
Ben's Cream Cheese, Confit Lemon,
Morello Cherry-Balsamic Sauce

CHEESE PLATE VG/NF 35
Artisanal Local Selection of 3 Cheeses

FOR LITTLE FANS

PIZZA VG/NF 26
Individual New York Style
Classic Cheese Pizza

CHICKEN FINGERS NF 22
Crispy Chicken Tenders, Crispy Fries,
House Made Honey Mustard

SMASH BURGER NF 26
Served on a Potato Bun with French Fries,
Lettuce, Pickles, Tomato, House Sauce



12 LIBATIONS

SPARKLING / CHAMPAGNE

		5 OZ	9 OZ	BOTTLE
4	Borgoluce Prosecco, "Superiore", Veneto, Italy NV	23	40	95
38	Louis Roederer, "Brut", Champagne, France NV	42	72	225
40	Decoy, Duckhorn, Brut Rosé, "Limited", California, USA NV	24	43	120
47	Veuve Clicquot Rosé, Champagne, France 2022	60	90	300
76	Krug, Brut "Grande Cuvée" 171 ^{ème} Edition, Champagne, France NV	100	180	450
1603	Krug, "Grande Cuvée" NV			325 (375ml)
1601	Bollinger, Champagne Rosé			150 (375ml)
1616	Gosset, "Grande Rosé"			150 (375ml)

WHITE

		5 OZ	9 OZ	BOTTLE
0100	Livio Felluga, Pinot Grigio, Friuli-Venezia Giulia, Italy 2023	24	43	115
121	Henri Bourgeois, Pure Blanc Sancerre, France 2023	26	47	120
278	Domaine du Colombier, Chablis, Burgundy, France 2022	24	43	115
299	Rhys Vineyards, Chardonnay, Anderson Valley, USA 2019	24	43	115
1111	Domaine LeSeurre, Riesling Dry Cuvée Classique, Finger Lakes, NY, USA 2022	21	37	100



13 LIBATIONS

RED

	5 OZ	9 OZ	BOTTLE
395 Pinot Noir, "Frederic Esmonin" Gevrey-Chambertin, Burgundy, France 2022	35	63	175
510 Ripasso, "Regolo Valpolicella Sartori di Verona" Veneto, Italy 2019	25	47	125
493 La Selvanell, Chianti Classico, Tuscany, Italy 2019	25	45	115
807 Domaine Drouhin, Roserock, Pinot Noir, Oregon, USA 2023	30	54	140
864 Chateau Marjosse, Entre-deux-Mers, Bordeaux, France 2019	21	37	100
887 Heitz Cellar, Cabernet Sauvignon, Napa Valley, USA 2018	60	108	285
1818 Mencia, "Villa de Corullon" Descendientes de J. Palacios Bierzo, Spain 2014			85 (375ml)

ROSÉ

	5 OZ	9 OZ	BOTTLE
122 Manon. Côtes de Provence Rose, France 2024	20	36	95
175 Chateau Saint Marguerite, "Fantastique", Cotes De Provence, France 2022	30	54	150

SWEET

	5 OZ	9 OZ	BOTTLE
1911 Disznókő, Tokaji Aszú 6 Puttonyos, Hungary 2016	40	72	230 (500ml)
1957 Taylor's Fladgate, Tawny Port 10 Yr, Portugal	26	47	170



BEER

THREES BREWING VLIET, PILSNER Brooklyn, NY, USA	18
BLUE POINT, TOASTED LAGER Patchogue, NY, USA	14
LAGUNITAS, IPA California, USA	16
GRIMM, HEFEWEISSBIER Brooklyn, NY, USA	18
HITACHINO NEST RED RICE ALE Kiuchi Brewery, Japan	18
ATHLETIC BREWING CO., UPSIDE DOWN (Non-Alcoholic) Connecticut, USA	14

14 MINI BAR

LIBATIONS

CHAMPAGNE Louis Roederer	100
WHITE WINE Roland Lavantureux Chablis, France	55
RED WINE Ruffino "Modus" Tuscany, Italy	65
BEER Brooklyn Brewery "Amber Lager" New York	14
TEQUILA 200ML Clase Azul	135
WHISKEY 375ML Jack Daniels Single Barrel	95
VODKA 375ML Grey Goose	110
READY-MADE COCKTAILS Cosmopolitan Manhattan	25
LIQUOR 50ML Tequila Whiskey / Scotch Vodka Gin	18

NON-ALCOHOLIC BEVERAGES

LA COLOMBE ICED COFFEE Cold brew	10
SOFT DRINKS Coke Diet Coke Ginger Ale Tonic Sprite	9
RED BULL Regular Sugar Free	9
SARATOGA WATER 355ML Still Sparkling	9
FRUIT JUICE Cranberry Orange	9

SWEETS AND SNACKS

GUMMY BEARS	15
M&M'S	15
SHORTBREAD COOKIES	15
ALMONDS Raw Chocolate	15
HONEY ROASTED PEANUTS	15
PISTACHIOS	15
ROASTED AND SALTED CASHEWS	15
SWEET AND SPICY PECANS	15
TRAIL MIX AND CANDIED FRUIT	15
SALTED POTATO CHIPS	12

15 DOG MENU



SEARED CHICKEN Steamed Carrots and Asparagus	26
SLICED 4 OZ FILET MIGNON Steamed White Rice	32
SEARED SALMON Steamed Wild Rice and Spinach	28
HEALTHY GRAIN BOWL Farro, Wild Rice, Carrots, and Spinach	24