

# In-Room Dining Menu



Dear Guest,

On behalf of our team at Mandarin Oriental, New York, we wish you a very warm welcome to our hotel and New York City. It is truly a delight to have you as our guest.

Our creative in-room dining menu has been developed by our Executive Chef Toni Robertson. Through our partnerships with local farms and artisans, our offerings reflect our commitment to responsibly sourcing the finest quality sustainable ingredients.

If for any reason we are not able to satisfy your personal desires or dietary needs with our current in-room dining offerings, we encourage you to convey your specific wishes to our in-room dining team and we will make every attempt to accommodate your needs and requests.

We wish you a most enjoyable stay and hope to have the privilege of being your home away from home whenever business or pleasure brings you to the Big Apple.

Yours sincerely,

A handwritten signature in white ink, appearing to read "R. Lowe", with a horizontal line underneath.

**Robert Lowe**  
General Manager  
Area Vice President, Operations

# In-Room Dining Menu

Please tap on the menu you would like to view:

## Breakfast Menu

*Available daily from 6:00am to 11:30am*

## Lunch & Dinner Menu

*Available daily from 12:00pm to 11:00pm*

## Overnight Menu

*Available daily from 11:00pm to 6:00am*

## Beverage Menu

# BREAKFAST

available daily from 6:00am to 11:30am

## Breakfast Selection

### Classic Continental Breakfast 32

A selection of house-baked pastries—pain au chocolate, classic croissant, Danish and muffin—served with berry, jam and marmalade, and your choice of fresh juice, brewed coffee or tea (specialty coffee not included)

### Full American Breakfast 42

Two free-range Hudson Valley eggs cooked to your preference, served with breakfast potatoes, toast and your choice of country link sausage, grilled Canadian bacon, or smoked back bacon from Esposito's Butcher in New York City. Also served with your choice of fresh juice, brewed coffee or tea (specialty coffee not included)

### Healthy Breakfast 38

Tofu scramble, acai bowl, yogurt and mixed berries. Served with your choice of green juice, brewed coffee or tea (specialty coffee not included)

## Light Fare & Freshly Baked Pastries

### Morning Bakery Selection 21

Served with Banner butter, jams and marmalade

### New York City Bagel 12

Choice of everything bagel, plain, sesame, or wheat. Served with cream cheese or peanut butter

### Breakfast Cereals 16

Choice of All Bran, Corn Flakes, Froot Loops, Special K, Raisin Bran or Rice Krispies. Served with sliced banana and seasonal fruits

### Granola 24

Granola, Greek yogurt, side of berries

### Seasonal Berries 18

## Healthy Selection

### Acai Berry Bowl 24

Granola, goji berries, seasonal tropical fruits, toasted coconut

### Fruit Plate 24

A selection of seasonal sliced fruits served with yogurt

### Avocado Bowl 28

Seasoned chunks of avocado served with two poached Hudson Valley free-range eggs, slow roasted plum tomatoes, tender greens balsamic gastrique, and a side of multigrain toast

### Hot Irish Steel-Cut Oats 17

Served with light brown sugar, golden raisins and your choice of milk

### Tofu Scramble 24

Served with asparagus, arugula and grape tomato salad

### Homemade Muesli 18

Served with berries, apple, dried fruits, almonds

## Main

### Two Eggs Any Style 28

Two free-range Hudson Valley eggs cooked to your preference, served with breakfast potatoes and your choice of country link sausage, grilled Canadian bacon or smoked back bacon from North Country in New York City

### Three Egg Omelet 29

Traditional or egg whites only, served with breakfast potatoes and your choice of toast. Choose fillings from asparagus, bell pepper, mushroom, tomato, onion, spinach, green onion, garden herbs, cheese (cheddar cheese, Swiss cheese, goat cheese, mozzarella di bufala) and your choice of Canadian ham or smoked salmon

### Classic Eggs Benedict 29

Two free-range Hudson Valley poached eggs, served over toasted English muffins, grilled Canadian bacon, and topped with Hollandaise sauce

Add Salmon 5

### Commuter Sandwich 27

Classic style New York sandwich on buttery brioche bun, served with an egg omelet, sliced turkey breast, avocado, tomato and American cheese

### Smoked Salmon Croque Monsieur 33

Catskills smoked salmon, parsley butter, shaved gruyere cheese on house baked brioche roll

### Applewood Smoked Salmon 33

New York style lox bagel with smoked salmon from the Catskills, your choice of New York City bagel (everything bagel, plain, sesame, served with cream cheese, thinly sliced red onion, tomato and capers

### Dulce De Leche Coquito French Toast 24

Served with coconut yogurt, cinnamon, cardamon, pineapple relish

### Belgian Waffle 24

Griddled Belgian style waffles served with house-made berry compote, warm Vermont maple syrup, and vanilla whipped cream

### Pastrami Hash 28

Beef pastrami, potato, onion, celery, poached eggs

### Sides 16

Black forest ham

Canadian bacon

Turkey bacon

North Country Farms center cut bacon



Esposito's Butcher country link sausage

Smoked apple chicken sausage

Breakfast potatoes

Greek yogurt

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## LUNCH & DINNER

available daily from 12:00pm to 11:00pm

### Light Meals, Snacks & Bites

#### House Marinated Olives † 16

Seasoned with citrus, herbs, spices

#### Spiced Marcona Almonds † 18

Roasted marcona almonds in light spice mix

#### Potatoes Dauphine † 18

French-style croquettes served with chive aioli

#### Burrata 🌿 29

Red wine pears, fennel, citrus, pistachio persillade

#### Caesar Salad 26

Romaine lettuce spears, classic Caesar dressing with anchovy and egg, toasted brioche croutons, finished with fresh shaved parmesan

Add Protein:

Salmon 18

Steak 22

Salmon 24

#### Garden Cobb Salad 🌿 28

Butter lettuce, romaine, bacon, avocado, tomato, corn, asparagus, and blue cheese

#### Wonton Soup 29

Chinese egg noodle soup with pork, charsin mushroom, chicken and shrimp wonton dumplings, baby bok choy, scallion, served with chili paste on the side

#### Three Cheese Grilled Cheese 🌿 28

Aged cheddar, gruyere and pepper jack grilled cheese on white bread, served with pickled shishito peppers and pickled onions, and your choice of roasted tomato soup, french fries or side salad

### Caviar Selection from Caviar Russe

Serving size: 1 ounce, (28grams)

Served with traditional accompaniments

#### Classic Ossetra Caviar 180

“Deep brown”

#### Golden Ossetra Caviar 250

“Golden”

### Little Fan Selection

#### Pizza 26

Individual New York style classic cheese pizza

#### Chicken Fingers 26

Crispy chicken tenders, crispy fries, house made honey mustard

#### Mac & Cheese 26

Creamy classic rich cheese sauce topped with breadcrumbs

### Main

#### Cavatelli 34

Basil pesto, burrata

#### Spaghetti 29

Trapanese (almond, fresh tomato, basil, pecorino, extra virgin olive oil)

#### Classic American Burger 🌿 39

10oz grilled grain fed beef burger on a toasted brioche bun, served with tomatoes, bibb lettuce, house made pickle, your choice of cheese, and a side of french fries

#### Chicken Club Sandwich 🌿 29

Toasted sourdough bread, bacon, lettuce, tomato, avocado. Served with french fries or potato chips

#### Seared Chicken Paillard 32

Schmaltz potatoes, olive gremolata, preserved lemon

#### Roasted Chatham Cod 38

Served with black sesame, miso butter, baby bok choy, honshimeji mushrooms

#### NY Strip Steak 42

12oz New York Strip steak, crusted with our special blend of peppercorns, served with black garlic truffle butter and your choice of two sides

#### Sides 18

Garlic spinach

Salad

Sauteed mushroom

French fries

Organic mixed brown rice

Glazed carrots

Mac & cheese

Mashed potatoes

Broccolini

### Dessert

#### Chocolate Decadence 22

Chocolate mousse, soft caramel with a hazelnut glaze

#### Dulce De Leche Cheesecake 22

Served with seasonal fresh berries and a raspberry coulis

#### Classic Crème Brulée 22

Vanilla custard with seasonal fresh berries

#### Fruit Plate † 24

A selection of seasonal sliced fruits

#### Assorted Cookies 19

Chocolate chip, macadamia white chocolate, and oatmeal cookies

#### Cheese plate 🌿 32

Artisanal local selection of 3 cheeses

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# OVERNIGHT

available daily from 11:00pm to 6:00am

## Meals, Snacks & Bites

### Fruit Plate 24

Selection of seasonal sliced fruits, yogurt

### Wonton Soup 29

Chinese egg noodle soup with pork, charsin mushroom, chicken and shrimp wonton dumplings, baby bok choy, scallion, served with chili paste on the side

### Caesar Salad 26

Romaine lettuce spears, classic Caesar dressing with anchovy and egg, toasted brioche croutons, finished with fresh shaved parmesan

Add Protein:

Salmon 18

Steak 22

Salmon 24

### Garden Cobb Salad 28

Butter lettuce, romaine, bacon, avocado, tomato, corn, asparagus, and blue cheese

### Two Eggs Any Style 28

Two free-range Hudson Valley eggs cooked to your preference, served with breakfast potatoes and your choice of country link sausage, grilled Canadian bacon or smoked back bacon from North Country in New York City

### Three Cheese Grilled Cheese 28

Aged cheddar, gruyere and pepper jack grilled cheese on white bread, served with pickled shishito peppers and pickled onions, and your choice of roasted tomato soup, french fries or side salad

### Classic American Burger 39

10oz grilled grain fed beef burger on a toasted brioche bun, served with tomatoes, bibb lettuce, house made pickle, your choice of cheese, and a side of french fries

### Chicken Club Sandwich 29

Toasted sourdough bread, bacon, lettuce, tomato, avocado. Served with french fries or potato chips

### Pasta 31

Pasta Selection:

Cavatelli

Penne

Spaghetti

Sauce Selection:

Fresh plum tomato basil sauce

Beef and veal bolognaise

Vermont butter and cheese

## Dessert

### Chocolate Decadence 22

Chocolate mousse, soft caramel with a hazelnut glaze

### Dulce De Leche Cheesecake 22

Served with seasonal fresh berries and a raspberry coulis

### Classic Crème Brulée 22

Vanilla custard with seasonal fresh berries

### Assorted Cookies 19

Chocolate chip, macadamia white chocolate, and oatmeal cookies

### Cheese plate 32

Artisanal local selection of 3 cheeses

## Little Fan Selection



### Pizza 26

Individual New York style classic cheese pizza

### Chicken Fingers 26

Crispy chicken tenders, crispy fries, house made honey mustard

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## **BEVERAGE**

### **Beverage Selection**

#### **Selection of Teas 10**

<i>Jasmine</i>	<i>Peppermint</i>
<i>Earl Grey</i>	<i>Chamomile</i>
<i>English Breakfast</i>	<i>Berry hibiscus</i>
<i>Sencha</i>	<i>Oolong</i>
<i>Ginger pear</i>	<i>Moroccan mint</i>

#### **Selection of Loose Teas 12**

#### **Small Regular or Decaffeinated Coffee Pot 10**

#### **Large Regular or Decaffeinated Coffee Pot 12**

#### **Espresso 14**

#### **Cappuccino 14**

#### **Latte 14**

#### **Macchiato 14**

#### **Café au Lait 14**

#### **Hot Chocolate 12**

#### **Soft Drinks 8**

#### **Mineral Water 10**

*Saratoga Springs Still or Sparking*

#### **Fresh Squeezed Juice 16**

*Orange, Grapefruit*

#### **Smoothie of the Day 16**

#### **Cold Pressed Green Detox † 18**

### **Beers Selection**

#### **Brooklyn Lager, “Amber” Lager 12**

#### **Threes Brewing, “Vliet” Pilsner 12**

### **Non-Alcoholic Beer**

#### **Clausthaler “Dry Hopped” 12**

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## Sparkling Wine & Champagne

### Sparkling

97 Rosé, Gran Moraine Oregon, United States 170

### Champagne

91 Vilmart & Cie., "Grande Réserve" 165

77 Dom Perignon, 2012 675

53 Paul Bara, "Special Club" 2004 345

### Champagne Rosé

95 Bollinger 335

46 Goutorbe-Bouillot Le Ru des Charmes" 155

### White

173 Bordeaux Blanc, Chateau Clarke Bordeaux, France 2018 130

105 Sancerre, Pascal Jolivet Loire Valley, France 2021 115

310 Chardonnay, "Russian River Valley" California, United States 2019 125

### Red

1004 Cabernet Sauvignon, Stags' Leap California, United States 2019 170

503 Chateauneuf-du-Pape, "Les Olivets" Roger Sabon Rhone, France 2019 150

447 Pinot Noir, "Machado" Brewer Clifton California, United States 2015 245

xx54 Santenay, "Terre D'Enfance" Vincent Girardin Burgundy, France 2015 130

750 Shiraz, "The Bogan" Kaesler Barossa Valley, Australia 2012 145

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## Half Bottle Selection

### Champagne

<b>1600</b> Ruinart, “Blanc de Blancs”	<b>130</b>
<b>1610</b> Veuve Clicquot, “Yellow Label”	<b>80</b>

### Champagne Rosé

<b>1601</b> Bollinger	<b>150</b>
<b>1616</b> Gosset, “Grande Rosé”	<b>105</b>

### White

<b>3012</b> Chardonnay, “Rutherford” Staglin Family Vineyard California, United States 2019	<b>150</b>
<b>1704</b> Corton-Charlemagne Grand Cru, Bonneau du Martray Burgundy, France 2015	<b>260</b>
<b>1798</b> Sancerre, Domaine Vacheron Loire Valley, France 2020	<b>65</b>

### Red

<b>1818</b> Mencia, “Villa de Corullon” Descendientes de J. Palacios Bierzo, Spain 2014	<b>85</b>
<b>1823</b> Volnay, “Les Aussy” Bitouzet-Prieur Burgundy, France 2013	<b>75</b>
<b>1813</b> Zinfandel, “Lytton Springs” Ridge Vineyards California, United States 2017	<b>65</b>

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## Wines by the Glass

### Sparkling

Prosecco, Borgoluce Veneto, Italy	23
Rosé, Gran Moraine Oregon, United States	37

### Champagne

“Cuvee Nina” La Caravelle	24
“Collection 243” Louis Roederer	42

### White

Chablis, “Vauprin” Roland Lavantureux Burgandy, France 2019	40
Chardonnay, “Carneros” Frank Family California, United States 2010	21
Riesling, “Sagemoor Vineyards” DeLille Cellars Washington, United States 2021	32
Sauvignon Blanc, Saracina California, United States 2021	25

### Rosé

“Ze Rozé” Domaine du Pas de l’Escalette Languedoc, France 2021	22
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### Red

Grenache, “Grant” Folded Hills California, United States 2017	30
Margaux, Château des Eyrins Bordeaux, France 2019	44
Pinot Noir, “Russian River Valley” Benovia California, United States 2020	34
Toscana Rosso, “Bandinello” Villa di Geggiano Tuscany, Italy 2018	25

### Sweet

Port, “Ten Year Tawny” Taylor Fladgate Duoro, Portugal	22
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