



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 menus have been developed by our Executive Chef Cyril Renaud to feature the best of American cuisine and traditional dishes from our sister properties in Asia. Through our partnerships with local farms and artisans, these menus reflect our commitment to sourcing the finest quality sustainable and organic produce, meats, fish and dairy. Please visit our “Preferred Vendors” page to read more about our local vendors.

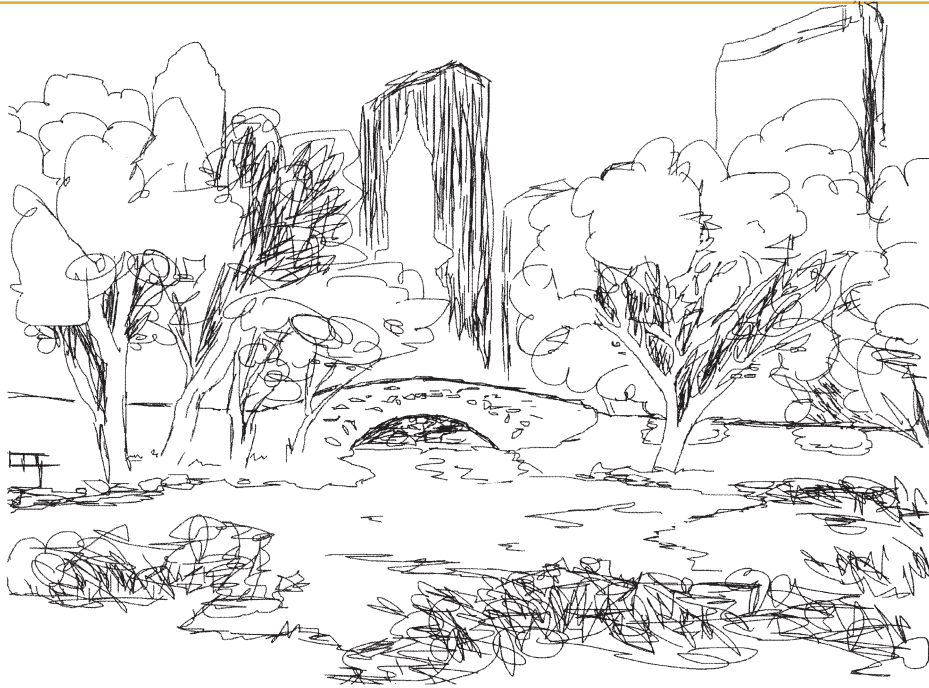
If for any reason we are not able to satisfy your personal desires or dietary needs with our current In-Room Dining offerings, we encourage you to simply convey your specific wishes to our In-Room Dining team and we will make every attempt to accommodate you.

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 black ink, appearing to read "Susanne Hatje". The signature is fluid and cursive, written in a professional style.

Susanne Hatje
General Manager



Our preferred vendors are dedicated to providing us with the best of locally grown and seasonal produce, meats, fish and dairy, which are sourced directly from our partner farms and artisanal shops to your plate.

Catsmo (Catskill, NY)

Located in the heart of the Catskill Mountains, 'Catskill Artisan Smokehouse' was founded in 1995 producing the freshest salmon.

Murray's Cheese (New York, NY)

Historically part of Greenwich Village on Bleecker Street, Murray's Cheese is known for being the oldest cheese shop located in New York City. Murray's Cheese has housed some of the world's best cheeses since 1940.

Pain D'Avignon (Long Island City, NY)

In 1992, acclaimed Pain D'Avignon bakery recreated Old World Traditions of baking while making memories with the timeless art of bread for each and every patron.

Satur Farms (Long Island, NY)

Dedicated to growing the finest vegetables, Satur Farms was created in 1997 and is located on the North Fork of Long Island.

Snake River Farms (Boise, ID)

Snake River Farms is a family-owned business which began over a decade ago with a small herd of Wagyu cattle from the Kobe region of Japan. The farm is dedicated to supplying 100% all-natural American beef.

Tea Forté (Concord, MA)

Tea Forté was founded in 2003 by Peter Hewitt, it produces a highly stylized product line inspired by the Japanese tea ceremony, intended to "elevate a cup of tea into an extraordinary experience for all of your senses". Their award winning tea blends are Organic, Kosher and Fair Trade Certified (when applicable)

The Chef's Garden (Huron, OH)

Growing their future from the roots of their past for more than 40 years, The Chef's Garden supplies some of the best naturally grown edible flowers, herbs and micro greens.

Tumbador Chocolate (Brooklyn, NY)

Tumbador Chocolate was founded in 2003 by renowned Pastry Chef, Jean-Francois Bonnet. The unique chocolates feature exotic fruits and spices, while incorporating regional flavors.



MANDARIN ORIENTAL
NEW YORK

BREAKFAST

(Served from 6:00 am to 11:00 am)

COMPLETE

Continental	32
Selection of Morning Pastries • Seasonal Fruit and Berries	
American ^{CA}	38
Two Farm-Fresh Eggs • Breakfast Potatoes • Toast Choice of: Country Link Sausage, Chicken Apple Sausage, Grilled Canadian Bacon, Smoked Bacon, Black Forest Ham or Turkey Bacon	
Healthy ^V	38
 Scrambled Egg Whites with Spinach and Flax Seeds • Seasonal Fruit • Low-Fat Yogurt • Granola • Toasted Seven Grain Bread	
New York ^{CA}	40
Lox • Scrambled Eggs • Tomato • Capers • Onion • Choice of Bagel	
Mandarin ^{CA}	40
Chicken Congee • Soft-Boiled Egg • Pickled Vegetables • Chinese Cruller	
Japanese ^{CA}	48
Seared Salmon • Tamagoyaki • Tofu • Miso Soup • Steamed Rice • Fruit Salad	

(Complete Breakfasts are served with a choice of Juice and Coffee or Tea)

PLATES

Two Eggs Any Style ^{CA}	22
Breakfast Potatoes • Toast • Choice of Country Link Sausage, Chicken Apple Sausage, Grilled Canadian Bacon, Smoked Bacon, Black Forest Ham or Turkey Bacon	
Three Egg Omelet ^{CA}	24
Breakfast Potatoes • Toast • Choice of Three: Asparagus, Bell Pepper, Mushroom, Tomato, Caramelized Onion, Spinach • Scallion • Cheddar • Swiss • Goat Cheese • Black Forest Ham • Garden Herbs	
The Commuter Sandwich ^{CA}	24
English Muffin • Scrambled Eggs with Tomato, Mushrooms, Cheddar, Smoked Aioli	
Benedict ^{CA}	
Poached Eggs • English Muffin • Hollandaise • Truffle • Breakfast Potatoes	
Canadian Bacon, Mushrooms or Spinach	26
Catskill Smoked Salmon	28

 Mandarin Oriental Healthy Choices

^V Suitable for Vegetarian

^{CA} Consumer Advisory: Contains raw or undercooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

An additional \$7.50 delivery charge per check (\$9.50 suites) will be added to your account. For your convenience 18% gratuity has been added.



GRIDDLE

Belgian Waffle	18
Fruit Compote • Butter • Warm Vermont Maple Syrup • Powdered Sugar	
Buttermilk Pancakes	18
Warm Vermont Maple Syrup • Butter • Vanilla Whipped Cream	
Choice of Chocolate • Banana • Blueberry	20
Corn Flake Crusted Stuffed French Toast	22
Mango • Vanilla • Dulce de Leche • Caramelized Macadamia	

EXTRAS


Morning Viennoiseries	
Butter • Jams • Honey • Choice of:	
Bagel And Cream Cheese	10
Muffin Selection	10
Croissants or Chocolate Croissants	12
Selection of Danishes	12
Basket (Choice of Three)	16


Side Meats

Choice of:

Country Link Pork Sausage	12
Smoked Chicken Apple Sausage	12
Turkey Bacon	12
Canadian Bacon	12
Black Forest Ham	12
Smoked Bacon	12

 Mandarin Oriental Healthy Choices




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LIGHT FARE

Breakfast Cereals	16
Banana • Berries • Choice of Milk • Choice of All Bran, Corn Flakes, Froot Loops, Special K, Raisin Bran, Rice Krispies, Shredded Wheat	
Hot Irish Steel-Cut Oats	16
Organic Brown Sugar • Golden Raisins • Choice of Milk	
Homemade Muesli	16
Berries • Apple • Bananas • Dried Fruits • Cinnamon	
 Chia Seed Pudding	18
Toasted Coconut • Mango • Blueberries	
House-Made Granola	18
Dried Fruits and Nuts • Strawberries • Bananas	
Seasonal Fruit Plate	22
Berries • Yogurt	
Smoked Salmon 	28
Cream Cheese • Red Onions • Tomatoes • Capers • Choice of Bagel	
BEVERAGES	
Selection of <i>Tea Forté</i> Tea	10
Selection of <i>Tea Forté</i> Tea Pyramid Loose Tea	12
Small Coffee, Decaffeinated Coffee Pot	10
Large Coffee, Decaffeinated Coffee Pot	14
Espresso	9
Cappuccino or Café au Lait	11
Tumbador Traditional Hot Chocolate	12
Soft Drinks	8
Mineral Water	10
Fruit Juice	12
Orange • Grapefruit • Carrot • Pineapple • V8 • Tomato • Apple	
Hand Squeezed Juice	15
Orange • Grapefruit • Carrot	
 Green Juice	16
Spinach • Celery • Cucumber • Kale • Apple • Ginger	
Protein Smoothie	16
Oats • Almond Milk • Banana • Strawberry • Protein Powder	
Smoothie of the Day	16

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MANDARIN ORIENTAL
NEW YORK

ALL-DAY DINING

(Served from 11:00 am to 11:00 pm)

APPETIZERS

Chicken Noodle Soup	23
Diced Market Vegetables	
Roasted Tomato Soup ⑤	24
Focaccia Bread	
Prosciutto di San Daniel	35
Truffle Mozzarella Di Bufala • Heirloom Tomato • Pine Nuts Vinaigrette	
Chilled Jumbo Shrimps on Ice	36
Homemade Cocktail Sauce	
Market Salad ⑤	24
Labneh Yogurt Sauce • Seasonal Vegetables • Lemon Vinaigrette	
Kale Caesar Salad	22
Anchovy Dressing • Brioche Croutons • Parmesan Shavings	
Chicken	28
Shrimp	36
Lentil Hummus ⑤	25
Vegetable Chips • Hawaiian Sea Salt • Hari Nori Seaweed	
TASTE OF ASIA	
Wonton Soup	24
Noodle • Wonton Dumpling • Scallion • Baby Bok Choy	
Vegetables Thai Curry ⑤	28
Coconut • Thai Green Curry • Japanese Eggplant • Sweet Potatoes	
Chicken	34
Prawn	39
XO Fried Rice	39
Maine Lobster • Brunoise of Farmer Market Vegetables • Fresh Herbs	
Pad Thai	38
Shrimp • Tofu • Fresh Baby Basil Leaves • Black Pepper Mint	
Thai Beef Salad	26
Cucumber • Mint • Shallots • Tomato • Sweet Bird Eye Chili • Lime	
Dim Sum Bento	28
Selection of Chicken Siu Mai • Pork Pot Sticker • Shrimp and Scallop Dumpling • Vegetable Spring Roll	

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SANDWICHES

Vegetarian ⑤	28
Scallion Pesto • Grilled Zucchini • Parmesan • Truffle Mozzarella • Aged Balsamic • Red Wine Shallots Vinaigrette	
Chicken Club Sandwich	26
Grilled Organic Chicken Paillard • Boston Lettuce • Spicy Carrot Aioli • Olive Oil • Bacon	
BLT	24
Bacon • Lettuce • Tomato • Smoked Aioli • Fresh Avocado • Sherry Wine Reduction	
Lobster	32
Poached Maine Lobster • Kimchee Vegetables Julienne and Aioli • Fresh Cilantro	
MO Burger ⑥	28
Sirloin Burger • Vermont Cheddar • Sesame Bun • Spicy Red Beet Ketchup	

HOMEMADE PASTA

Fresh Spaghetti • Fresh Fettuccine • Penne • Pasta of the Season Sauce	28
Tomato Sauce • Veal Bolognese • Cacio Peppe • Sweet Sausage with Fennel Seed • Carbonara	

FROM THE GRILL (INCLUDES TWO SIDES)

LAND	
Roasted Organic Chicken Breast	32
NY Strip (12 oz.) ⑥	52
Wagyu Filet Mignon (8 oz.) ⑥	68
Lamb Chops ⑥	52
SEA	
Daurade Filet (Sea Bream) ⑥	39
Organic Salmon (7 oz.) ⑥	37
Market Fish ⑥	37

Sauce		
Béarnaise • Au Poivre • Beurre Mr. d’Hôtel • Bordelaise • Herbs Jus • House Spicy Ketchup		
Side Dish	12	
Cream of Spinach	Seasonal Gratin	Baked Potatoes
Medley of Mushrooms	Seasonal Vegetables	Mac & Cheese
French Fries	Steamed Jasmine Rice	Organic Brown Rice
Mashed Potato		

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DESSERTS

(Served from 11:00 am to 11:00 pm)

Warm Double Crust Apple Pie	16
Granny Smith Apple • Cinnamon Caramel • Vanilla Chantilly Cream	
Crème Brûlée	16
Vanilla Custard • Caramelized Brown Sugar	
New York Cheesecake	16
Mascarpone • Strawberry Compote	
Chocolate Mousse	16
Raspberry Confiture	
S'mores Pie	16
Graham Sable • Toasted Marshmallow	
Homemade Cookies	16
Chocolate Chip, Oatmeal Raisin or White Chocolate Macadamia	
Selection of Ice Cream, Mochi and Sorbet	16
Cheese Board	38
Chef's Selection of Cheeses with Condiments	

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MINI MO'S

(Recommended for children up to 12 years old)

BREAKFAST

(Served from 6:00 am to 11:00 am)


Breakfast Cereals	8
Choice of Milk • Choice of All-Bran, Corn Flakes, Froot Loops, Special K, Raisin Bran, Rice Krispies, Shredded Wheat	
Sliced Fruit	10
Buttermilk Pancakes	14
Berries • Warm Vermont Maple Syrup • Vanilla Whipped Cream	
Cheddar Omelet	14
Hash Browns • Smoked Bacon	
Ham and Eggs	16
Grilled Smoked Ham • Scrambled Eggs • Hash Browns	
<i>(Choice of Juice, Milk or Hot Chocolate accompanies all Breakfast Meal)</i>	


ALL-DAY DINING

(Served from 11:00 am to 11:00 pm)

All-Beef Hot Dog	14
Soft Brioche Bun • French Fries	
Spaghetti with Tomato Sauce	16
Crispy Chicken Fingers	18
Seasonal Vegetables • French Fries • Ranch • Honey Mustard	
Mini Cheeseburgers (Two)	18
Lettuce • Tomato • Cheddar • French Fries	
Grilled Chicken Breast (6 oz.)	22
Steamed Jasmine Rice • Seasonal Market Vegetables	
Ice Cream Sandwich	12
Chocolate Chip Cookies • Vanilla Ice Cream	
Banana Split	12
Vanilla and Chocolate Ice Cream • Chocolate Sauce	
Cookies and Milk	12

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NEW YORK

LATE NIGHT

(Served from 11:00 pm to 6:00 am)

Two Eggs Any Style	22
Breakfast Potatoes • Toast • Choice of Country Link Sausage, Chicken Apple Sausage, Smoked Bacon, Forest Ham or Turkey Bacon	
Market Salad (V)	24
Labneh Yogurt Sauce • Seasonal Vegetables • Lemon Vinaigrette	
Kale Caesar Salad	22
Anchovy Dressing • Brioche Croutons • Freshly Shaved Parmesan	
Chicken	28
Shrimp	36
Roasted Tomato Soup (V)	24
Wonton Soup	27
Noodle • Wonton Dumpling • Scallion • Baby Bok Choy	
BLT	24
Bacon • Lettuce • Tomato • Smoked Aioli • Fresh Avocado • Sherry Wine Reduction	
MO Burger (CA)	28
Sirloin Burger • Vermont Cheddar • Sesame Bun • Spicy Red Beet Ketchup	
Fresh Spaghetti	28
Tomato Sauce • Veal Bolognese	
Cheese Board	38
Chef's Selection of Cheeses with Condiments	

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MANDARIN ORIENTAL

NEW YORK

WINES BY THE GLASS

SPARKLING & CHAMPAGNE

Prosecco, Bocelli Extra Dry NV, Veneto, Italy	18
Louis Roederer "Collection" Brut NV, Reims	30

WHITE

Pinot Grigio, Friuli, Italy	16
Sancerre, Sauvignon Blanc, Loire Valley, France	20
Chardonnay, California, USA	23

RED

Pinot Noir, Willamette Valley, OR	22
Tempranillo, Rioja, Spain	26
Cabernet Sauvignon, Napa Valley, CA	32

*For further wine selections, please ask your
Order Taker for the Asiate Restaurant master wine list.*

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HALF BOTTLE SELECTIONS

CHAMPAGNE

Bin

1609	Billecart-Salmon “Réserve” Brut NV, Mareuil-Sur-Aÿ	80
1606	Gaston Chiquet Tradition Brut NV, Dizy	95
1611	J Lassalle “Preference” Reserve Brut NV, Chigny-les-Roses	120

SPARKLING

Bin

1613	Moscato, La Spinetta Moscato d’Asti “Bricco Quaglia”, Piedmont, Italy	38
1612	Cava, Raventos i Blanc “de Nit” Brut Rosé NV, Penedes, Spain	42

WHITE

Bin

1701	Sancerre, Boulay “Chavignol”, Loire Valley, France	75
1702	Sauvignon Blanc, Merry Edwards, Russian River Valley, CA	80
1717	Chardonnay, Sanford, Santa Barbara County, CA	65

RED

Bin

1803	Pinot Noir, J K Carriere “Vespidae”, Willamette Valley, OR	75
1813	Zinfandel, Ridge “Lyttton Springs”, Dry Creek Valley, CA	68
1814	Cabernet Sauvignon, Chimney Rock “Stag’s Leap”, Napa, CA	115
1824	Mourvèdre, Terrebrune Bandol, Provence, France	70
1819	Merlot, Belles-Graves, Lalande de Pomerol, Bordeaux, France	75
1821	Cabernet Sauvignon, Château Aney Cru Bourgeois, Haut-Médoc, Bordeaux, France	65
1809	Domaine Bertagna, “Clos de la Perrière,” Vougeot 1er Cru, Burgundy, France	180

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NEW YORK

CHAMPAGNE & SPARKLING WINE SELECTIONS

CHAMPAGNE

Bin

38	Louis Roederer "Collection" Brut NV, Reims	130
39	Pol Roger, Brut, "Extra Cuvée de Réserve", Épernay	140
15	Lilbert "Blanc de Blancs" Grand Cru Brut NV, Côtes des Blancs	190
36	Bollinger "Special Cuvee" Brut NV, Aÿ	240
43	Ruinart, Blanc de Blanc, Brut, Reims	250
59	Louis Roederer "Cristal" Brut 2005, Reims	700

ROSÉ CHAMPAGNE

Bin

91	Marc Hebrart "Premier Cru" Rosé Brut NV, Mareuil-sur-Aÿ	140
96	Deutz Rosé NV, Aÿ	165
95	Bollinger Rosé Brut, Aÿ	250

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WHITE WINE SELECTIONS

UNITED STATES & NEW ZEALAND

Bin

114	Sauvignon Blanc, Sliding Hill, Marlborough, NZ	60
106	Sauvignon Blanc, Merry Edwards, Russian River Valley, CA	120
303	Chardonnay, Heitz Wine Cellars, Napa Valley, CA	88
310	Chardonnay, Ramey, Russian River, CA	125
333	Chardonnay, Nickel & Nickel "Stiling Vineyard", Russian River, CA	175

EUROPE

Bin

121	Sancerre, Langlois, Loire Valley, France	75
262	Pouilly-Fuissé, Château Fuissé "Tête de Cru", Burgundy, France	100
211	Chablis, Dauvissat "St. Pierre", Burgundy, France	98
361	Pinot Grigio, Giocato, Primorska, Slovenia	62
275	Fiano, Luigi Maffini "Kratos", Campania, Italy	70

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MANDARIN ORIENTAL

NEW YORK

RED WINE SELECTIONS

UNITED STATES

Bin

585	Pinot Noir, Stafford Hill, Willamette Valley, OR	68
567	Pinot Noir, Amis Sans-Abris, Santa Rita Hills, CA	110
517	Pinot Noir, Kistler, Russian River Valley, CA	170
734	Cabernet Sauvignon, VIK, "Milla Cala", Cachapoal Valley, Chile	98
678	Cabernet Sauvignon, Volker Eisele, Chiles Valley-Napa, CA	140
727	Cabernet Sauvignon, Silver Oak, Napa, CA	385
706	Opus One, Napa Valley, CA *Organic	675

EUROPE

Bin

683	Cabernet Sauvignon, Château Cantemerle, Haut-Médoc, Bordeaux, France	110
415	Pinot Noir, Bitouzet-Prieur Volnay "Clos des Chênes" 1er Cru, Burgundy, France	175
752	Chateauneuf du Pape, Domaine de Ferrand, Rhône, France	160
831	Chianti, Bucciarelli Chianti Classico, Tuscany, Italy	68
834	Livio Sassetti "Pertimali" Brunello di Montalcino, Tuscany, Italy	160
805	Tenuta San Guido, "Sassicaia", Tuscany, Italy	525

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MANDARIN ORIENTAL

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BOTTLE SERVICE

VODKA

Absolut	250
Absolut Citron	250
Belvedere	300
Grey Goose	300
Ketel One	250
Stolichnaya	250

RUM

Appleton Estate 21yr	500
Bacardi Silver	250
Mount Gay	250

TEQUILA

Casa Dragones	1,100
Don Julio Reposado	350
Milagro Silver	275
Patrón Silver	350
Patrón Anejo	425
Patrón Gran Platinum	850

SCOTCH WHISKY

Chivas Regal 12yr	350
Dewar's White Label	300
Johnnie Walker Black	400
Johnnie Walker Blue	1,250

BOURBON

Booker's 7yr	400
Jack Daniel's	250
Knob Creek 9yr	350
Maker's Mark	250
Michter's Single Barrel Rye	300

GIN

Beefeater	250
Bombay	250
Bombay Sapphire	300
Hendrick's	350
Tanqueray	250

SINGLE MALT SCOTCH

Glenlivet 12yr, Speyside	350
Highland Park 18yr, Orkney,	
The Isles	550
Lagavulin 16yr, Islay	550
Macallan 12yr, Speyside	400
Oban 14yr, Highland	450
Talisker 10yr, Skye, The Isles	450

COGNAC

Courvoisier VS	350
Delamain Vesper	750
Hennessy Paradis	3,500
Richard Hennessy	10,000
Remy Martin VSOP	450
Remy Martin Louis XIII	8,000

LIQUEUR

Amaretto Disaronno	250
Baileys Irish Cream	250
Cointreau	300
Grand Marnier	375
Grand Marnier Centenaire	800
Kahlúa	250
Sambuca Romana White-Black	250

*New York State does not allow the sale of alcoholic beverages
between the hours of 4:00 am - 8:00 am from Monday to Saturday and
4:00 am - 10:00 am on Sunday.*

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MANDARIN ORIENTAL

NEW YORK

ADDITIONAL SERVICES

Mandarin Oriental, New York is delighted to assist you with In-Room Dining special arrangements. Please contact the In-Room Dining department at extension 8822 and ask for a Manager on Duty.

corkage policy

Mandarin Oriental, New York is the only licensed authority to serve wines, liquors and other alcoholic beverages for consumption on premises. A corkage charge of \$65.00 will be applied to beverages not purchased from the hotel. Mandarin Oriental, New York reserves the right to limit the number of bottles brought into the hotel.

set-up fee

In the event that food and/or beverages not purchased from the hotel are consumed requiring silverware, flatware or china, a set-up fee of \$5.00 will apply on a per person basis.

beverage rebate policy

Rebates are allowed only on unopened bottles of liquor, wine and beer.

New York state law

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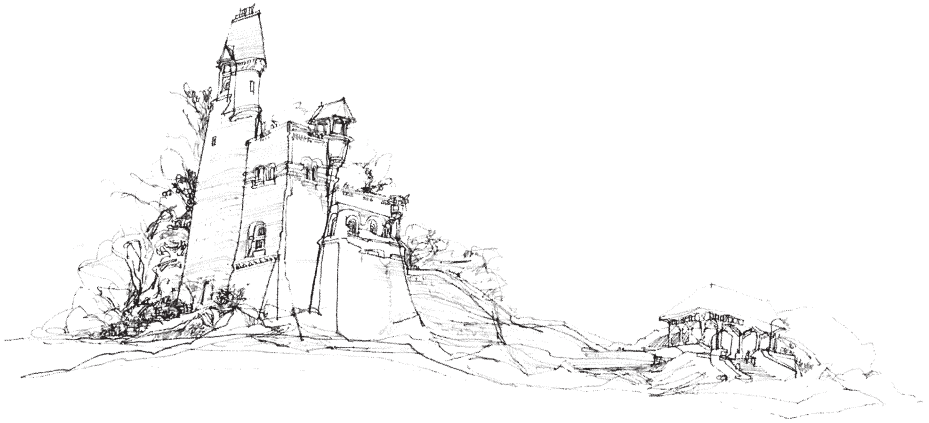


ALL-DAY
DINING

DESSERTS







LATE NIGHT

