


# SPICES BREAKFAST

At Mandarin Oriental, Prague


Start your day with fresh juice, smoothie or a cup of freshly brewed coffee or tea. Choose any of our egg dishes or porridge prepared to your liking. Add your favorite sides to the selection of our pastries and breads.

All produced by our kitchen are sourced from certified suppliers with the best possible practices and chosen predominantly from local suppliers. Fish & sea food are MSCCOC certified.

Please note that Room Service Breakfast is not included in your package.



Vegetarian options



Wellness recommended

## SAVORY

**Two Fresh Eggs** | 275   
**Prepared To Your Liking**  
Fried | Scrambled | Poached | Boiled |  
Omelette | Egg White Omelette

**Choice Of:**  
Cheese | Ham | Onions | Spinach | Smoked Salmon |  
Tomatoes | Mushrooms

**Side Dishes of your Choice:**  
Bacon | Pork Sausages | Roasted Potatoes |  
Grilled Tomatoes | Baked Beans | Sautéed Mushrooms

**Eggs Florentine** | 295   
Two Poached Eggs, English Muffin, Sautéed Spinach,  
Hollandaise Sauce

**Eggs Benedict** | 315  
Two Poached Eggs, English Muffin, Grilled Prague Ham,  
Hollandaise Sauce

**Eggs Royal** | 324  
Two Poached Eggs, English Muffin, Smoked Salmon,  
Hollandaise Sauce

## SWEETS

**Fresh Pancakes** | 285  
Berries, Maple Syrup, Whipped Cream

**French Toast** | 314  
Berries, Maple Syrup

**Porridge** | 255  
**Prepared To Your Liking**  
Served with Locally Sourced Honey, Raisins & Crushed Nuts

**Preparation Choices:**  
Water | Milk | Almond Milk | Soy Milk | Oat Milk

## SIDE SELECTION

**Bakery Basket** | 125  
White Toast | Whole Wheat Toast | Nordic Bread |  
Butter Croissants | Danish Swirls | Pain Au Chocolate  
Gluten-free bread

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**Cereals** | 125  
Cornflakes | Gluten Free Muesli | Muesli

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**Smoked Salmon Plate** | 275

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**Yoghurts** | 125  
Plain | Fruit variety | Bircher Muesli

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**Fruits** | 210  
**Sliced Fruit Plate**  
Orange | Grapefruit | Pineapple | Cantaloupe | Honeydew  
Melon

**Whole Fruits Plate**  
Bananas | Apples | Plums | Oranges


**Fresh Berries** | 210

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**Greens Selection** | 255  
Cherry Tomatoes | Mixed Salad Leaves | Cucumber | Bell  
Peppers | Marinated Black Olives | Marinated Green Olives  
| Pickled Onions

**Choice Of:**  
Lemon Dressing | Olive Oil | Balsamic Vinegar

## BEVERAGES

**Freshly Squeezed Juices 200ml** | 145   
Orange  
Grapefruit  
Carrot & Ginger  
Apple

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**Smoothies** | 145   
Detox  
Wild Berry  
Mango  
Yogurt Berry







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**Hot Beverages**  
Espresso | 95  
Double Espresso | 135  
Espresso Macchiato | 125  
Latte | 130  
Cappuccino | 125  
Americano | 120  
Hot Chocolate | 120  
Tea Selection | 135  
Fresh Mint or Ginger tea | 135


**Preparation Choices:**  
Milk | Skimmed Milk | Almond Milk | Soy Milk | Oat  
Milk

# SPICES MENU

## STARTERS

<b>Agedashi Tofu</b>  	398
Soy – dashi sauce, nori, daikon, ginger	
<b>Radichio Salad</b>  	442
Rocket, carrot, tomatoes, feta, snow peas, sunflower seeds, honey – lime dressing	
<b>Mixed Leaf Salad</b> 	447
Lettuce, cherry tomatoes, lemon dressing	
<b>Gazpacho Soup</b>  	417
Strawberry tartar, balsamic caviar and Thai Basil	

## BITES to share ... or not

<b>Shumai Dumplings</b>	435
Spring onion, pork, prawns, soy sauce dressing	
<b>Shrimp Panko</b>	498
Takuwan salad, mango mayo	
<b>Chicken Skewer</b>	425
Peanut sauce	
<b>Stir Fried Tofu Bowl</b>  	395
Rice chips	
<b>Chefs Platter To Share</b>	1155
Shumai, Shrimp panko, Chicken skewer, Tofu	

## ORIENTAL HERITAGE

<b>Chicken Tikka Masala</b>	570
Tandoori chicken, raita, Papadum & basmati rice	
<b>Vegetarian Tikka Masala</b>  	550
Seasonal market vegetables, coconut milk, raita, Papadum & basmati rice	
<b>Tandoori Chicken Naan Sandwich</b>	515
Curry dressing, salad, tomato, red onion	
<b>Tandoori Butter Chicken</b>	585
Mango chutney and basmati rice	
<b>Seabass &amp; Octopus</b> 	725
Lotus, coconut parsnip, samphire, rice crumble	
<b>Bulgogi</b>	675
Beef sirloin, shimeji, kimchi, carrot, radish	
<b>Chicken Fried Rice</b> 	575
Chicken breast red onion salad, lime, egg	

## CLASSICS

<b>Caesar Salad</b>	435   495   565
Romaine lettuce, Parma chips, poached egg, parmesan Choice of Plain   Chicken   Salmon	
<b>Spaghetti All'Arrabbiata</b> 	497
Served with parmesan	
<b>Veal Schnitzel</b>	612
Warm potato salad, cornichon & apple vinegar	
<b>Grilled Salmon</b> 	624
Fennel & cabbage, herbal sauce with garlic	
<b>Beef Burger</b>	612
Served with pickles, romaine lettuce, and smoked mayonnaise Choice Of Side: Salad, Chips or Sweet Potatoes Fries (+50czk) Choice of Comte   Roquefort   Cheddar (or bacon)	
<b>Vegetable Burger</b> 	525
Served with pickles, romaine lettuce, and smoked mayonnaise Choice Of Side: Salad, Chips or Sweet Potatoes Fries (+50czk) Choice of Comte   Roquefort   Cheddar (or bacon)	
<b>Club Sandwich</b>	525
Chicken, Romaine Lettuce, Egg, Tomato, Bacon & Mayonnaise Choice Of Side: Salad, Chips or Sweet Potatoes Fries (+50czk) Choice Of Bread: Brown Bread, White Bread	

## SIDES | SAUCES

<b>Basmati or Jasmine Rice</b>	145
<b>Papadum &amp; Shrimp Chips</b>	145
<b>Yogurt Raita</b>	80
<b>Smoked Mayonnaise</b>	80
<b>Mango Mayonnaise</b>	85
<b>Mixed Leaf Salad</b>	155
<b>Buttery or Garlic Naan Bread</b>	105
<b>Potato Fries</b>	155
<b>Sweet Potato Fries</b>	165
<b>Coleslaw Salad</b>	145

## DESSERTS

<b>Chocolate Ganache</b>	368
Salty chocolate, griotte cherries & raspberries	
<b>Apple Strudel</b>	298
With Vanilla ice cream	
<b>Yuzu Buffler</b>	375
<b>Homemade Ice Cream</b>	155
Vanilla, chocolate, peanut & salty caramel, banana-stracciatella	
<b>Homemade Sorbets</b> 	155
Strawberry, lichi, mango & passionfruit-mango	

# BEVERAGE LIST

## STILL WATERS

Aquila 0.33 L   0.75 L	75   95
Acqua Panna   0.75 L	180

## SPARKLING WATERS

Mattoni 0.33 L   0.75 L	75   95
San Pellegrino   0.75 L	180

## SOFT DRINKS

Coca Cola (Regular, Zero)   0.33 L	120
Fanta, Sprite   0.33 L	120
Fever Tree Tonic, Ginger Beer	115
Red Bull   0.25 L	130

## BEER

Lobkowicz Draught Premium 0.3 L   0.5 L	95   115
Lobkowicz Dark Beer 0,5L	115
Lobkowicz Wheat Beer 0,5L	89
Lobkowicz IPA Flying Cloud 0,5L	99
Lobkowicz Demon, Half dark 0,5L	95
Lobkowicz Non-alcoholic 0,5L	65
Corona	125
Pilsner Urquell Bottle 0.3 L	125

## WHITE WINES

Sauvignon Blanc Šamšula   Czech	195   950
Pouilly-Fumé, Domaine Pabliot   France	380   1,990

## RED WINES

Cabernet Sauvignon Šamšula   Czech	195   950
Malbec Bodega Piedra Negra   Argentina	330   1,680

## SPARKLING

Valdobbiadene Jeio Extra Dry Bisol   Italy	275   1,290
Taittinger Brut Reserve   France	695   2,900

## UN-FORGOTTEN CLASSICS

<b>Aperol Spritz</b>	235
<b>Old Fashion</b> – Made with Buillet Bourbon	295
<b>Bloody Mary</b> – Made with Russian Standard	240
<b>Cuba Libre</b> – Made with Havana Especial	240
<b>Dark &amp; Stormy</b> – Made with Havana Especial	375
<b>Martini</b> – Made with Tanqueray/Russian Standard	235
<b>Moscow Mule</b> – Made with Russian Standard	275
<b>Negroni</b> – Made with Tanqueray	265
<b>Yuzu Sour</b> – Made with Red Label & Yuzu	240
<b>Havel's Schnauzer</b> - Made with Becherovka	170

We are delighted to accommodate requests for your favorite cocktails or mixed drinks.



## In-Room Dining

Breakfast Daily From 07:00-11:00  
Lunch & Dinner Daily From 11:30-22:30

All prices are in CZK and include VAT. In-Room Dining is subject to a 15% service charge. If you have any allergies or intolerances we kindly ask you to inform our staff.