


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.



Vegeterian options



Wellness recommended

SAVORY

Two Fresh Eggs | 285 
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 | 305 
Two Poached Eggs, English Muffin, Sautéed Spinach,
Hollandaise Sauce

Eggs Benedict | 325
Two Poached Eggs, English Muffin, Grilled Prague Ham,
Hollandaise Sauce

Eggs Royal | 335
Two Poached Eggs, English Muffin, Smoked Salmon,
Hollandaise Sauce

SWEETS

Fresh Pancakes | 295
Berries, Maple Syrup, Whipped Cream

French Toast | 325
Berries, Maple Syrup

Porridge | 265
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 | 130
White Toast | Whole Wheat Toast | Nordic Bread |
Butter Croissants | Danish Swirls | Pain Au Chocolate
Gluten-free bread

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Cereals | 130
Cornflakes | Gluten Free Muesli | Muesli

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Yoghurts | 130
Plain | Fruit variety | Bircher Muesli

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Fruits | 215
Sliced Fruit Plate
Orange | Grapefruit | Pineapple | Cantaloupe | Honeydew
Melon

Whole Fruits Plate
Bananas | Apples | Plums | Oranges

Fresh Berries | 218


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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

Freshly Squeezed Juices 200ml | 175
Orange
Grapefruit
Carrot & Ginger
Apple

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Smoothies 
Detox | 150
Wild Berry | 164
Mango | 150
Yogurt Berry | 150

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Hot Beverages
Espresso | 115
Double Espresso | 165
Espresso Macchiato | 145
Latte | 155
Cappuccino | 145
Americano | 140
Hot Chocolate | 145
Tea Selection | 165
Fresh Mint or Ginger tea | 165








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



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

SPICES MENU





STARTERS

Agedashi Tofu  	414
Soy – dashi sauce, nori, daikon, ginger	
Radicchio Salad  	460
Rocket, carrot, tomatoes, feta, snow peas, sunflower seeds, honey – lime dressing	
Mixed Leaf Salad 	465
Lettuce, cherry tomatoes, lemon dressing	
Pumpkin Soup  	437
Coconut, seeds, pumpkin oil, herbs	

ASIAN DELICATENESS

Shumai Dumplings	450
Spring onion, pork, prawns, soy sauce dressing	
Shrimps Panko	510
Takuwan salad, mango mayo	
Chicken Skewers	440
Peanut sauce	
Stir Fried Tofu Bowl  	410
Rice chips	
Chef's Platter To Share	1,200
Shumai, Shrimps panko, Chicken skewers, Tofu	

ORIENTAL HERITAGE

Chicken Tikka Masala	590
Tandoori chicken, raita, Papadum & basmati rice	
Vegetarian Tikka Masala  	572
Seasonal market vegetables, coconut milk, raita, Papadum & basmati rice	
Tandoori Chicken Naan Sandwich	536
Curry dressing, salad, tomato, red onion	
Tandoori Butter Chicken	605
Mango chutney and basmati rice	
Seabass & Octopus 	754
Lotus, coconut parsnip, samphire, rice crumble	
Bulgogi	700
Beef sirloin, shimeji, kimchi, carrot, radish, rice, egg	
Chicken Fried Rice 	595
Chicken breast red onion salad, lime, egg	

CLASSICS

Caesar Salad	452 515 588
Romaine lettuce, Parma chips, poached egg, parmesan	
Choice of Plain Chicken Salmon	
Spaghetti All'Arrabbiata 	517
Served with parmesan	
Veal Schnitzel	635
Warm potato salad, cornichon & apple vinegar	
Grilled Salmon 	645
Fennel & cabbage, herbal sauce with garlic	
Beef Burger	636
Served with pickles, romaine lettuce, and smoked mayonnaise	
Choice Of Side: Salad, Chips or Sweet Potatoes Fries (+50czk)	
Choice of Roquefort Cheddar	
Vegetable Burger 	546
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)	
Club Sandwich	546
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

Basmati or Jasmine Rice	150
Papadum & Shrimp Chips	150
Yogurt Raita	82
Smoked Mayonnaise	83
Mango Mayonnaise	88
Mixed Leaf Salad	160
Buttery or Garlic Naan Bread	109
Potato Fries Sweet Potato Fries	160 172

DESSERTS

Chocolate Ganache	382
Salty chocolate, griotte cherries & raspberries	
Apple Strudel	310
Served with vanilla ice cream	
Yuzu Buffler	390
Pistachio brownie, sponge cake with yuzu syrup, mascarpone, coconut milk, salted caramel, pistachios	
Homemade Ice Cream	160
Vanilla, chocolate, peanut & salty caramel or banana- stracciatella	
Homemade Sorbets 	160
Strawberry, lychee, mango or tonka bean	

BEVERAGE LIST

STILL WATERS

Aquila 0.33 L 0.75 L	89 112
Acqua Panna 0.75 L	214

SPARKLING WATERS

Mattoni 0.33 L 0.75 L	89 112
San Pellegrino 0.75 L	215

SOFT DRINKS

Coca Cola (Regular, Zero) 0.33 L	145
Fanta, Sprite 0.33 L	145
Fever Tree Tonic, Ginger Beer	145
Red Bull 0.25 L	150

BEER

Lobkowicz Draught Premium 0.3 L 0.5 L	125 148
Lobkowicz Dark Beer 0,5L	125
Lobkowicz Wheat Beer 0,5L	98
Lobkowicz IPA Flying Cloud 0,5L	108
Lobkowicz Demon, Half dark 0,5L	105
Lobkowicz Non-alcoholic 0,5L	85
Pilsner Urquell Bottle 0.3 L	145

WHITE WINES

Sauvignon Blanc Šamšula Czech Republic	200 980
Pouilly-Fumé, Domaine Pabliot France	395 1,650

RED WINES

Cabernet Sauvignon Šamšula Czech Republic	200 980
Malbec Bodega Piedra Negra Argentina	343 1,780

SPARKLING WINES

Valdobbiadene Jeio Extra Dry Bisol Italy	289 1,310
Taittinger Brut Reserve France	725
3,010	

UN-FORGOTTEN CLASSICS

Aperol Spritz	240
Old Fashion – Made with Buillet Bourbon	305
Bloody Mary – Made with Russian Standard	250
Cuba Libre – Made with Havana Especial	355
Dark & Stormy – Made with Havana Especial	390
Martini – Made with Tanqueray/Russian Standard	237
Moscow Mule – Made with Russian Standard	285
Negroni – Made with Tanqueray	270
Yuzu Sour – Made with Red Label & Yuzu	250
Havel's Schnauzer - Made with Becherovka	175

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



In-Room Dining

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

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