



Breakfast A La Carte

Available from 6am to 11am

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| MARKET FRESH TROPICAL FRUITS | 22 |
| Selection of seasonal tropical fruits | |
| BREAKFAST CEREALS | 18 |
| All-Bran, corn flakes, rice krispies, coco pops, raisin bran or granola served with your choice of whole or low fat milk and diced seasonal fruits | |
| <i>Gluten free cereal available upon request</i> | |
| HEALTHY OATMEAL 🌱 | 18 |
| Served warm with wildflower honey, brown sugar, almond, cinnamon and whole milk | |
| HOMEMADE BIRCHER MUESLI 🌱 | 18 |
| Swiss style bircher muesli with honey and almond | |
| Served with whole or low fat milk | |
| HOMEMADE PANCAKES | 26 |
| Your choice of old-fashioned buttermilk, blueberry or banana pancakes with Vermont maple syrup, wildflower honey, forest berries and cinnamon butter | |
| BELGIAN LIEGE WAFFLES | 28 |
| Traditional crispy Belgian buttermilk, blueberry or banana waffles with Vermont maple syrup, wildflower honey and forest berries | |
| BRIOCHE CINNAMON FRENCHIE WITH SUNNY SIDE UP | 28 |
| Served with peanut butter spread, cinnamon sugar, seared rosemary peach, Vermont maple syrup and sunny side up egg | |
| CHARCUTERIE AND CHEESE BOARD 🌱 | 65 |
| Mortadella, Champagne ham, Parma ham, salami served with gourmet selections of fine Italian and French cheese, olives, cherry tomatoes, pickles, nuts, quince jelly, dried fruits and crackers | |

🌱 Signature Dish 🌿 Vegetarian Selection 🌱 Sustainable Cuisine 🌱 Nuts 🐷 Pork 🦞 Shellfish

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Mandarin Oriental Bakery

Available from 6am to 11am



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| FRESHLY BAKED BREAKFAST BASKET 🥰 | 28 |
| Danish pastries, croissants, pain au chocolat, muffins and a selection of freshly baked breakfast breads | |
| Served with butter, fruit preserves, hazelnut spread and honey | |
| SELECTION OF HOMEMADE MUFFINS | 22 |
| Freshly baked blueberry, all-bran and banana muffins | |
| Served with butter, marmalade, fruit preserves and wildflower honey | |
| DANISH PASTRY BASKET | 22 |
| Selection of home baked pastries served with butter, marmalade, fruit preserves and wildflower honey | |
| SCRAMBLED EGGS ROYAL 🌿 🐚 | 198 |
| Oscietra caviar, gold leaf, crème fraîche scrambled eggs with half Maine lobster | |
| AVOCADO EGGS BENEDICT 🥑 | 38 |
| Two poached free-range eggs with Gammon ham or smoked salmon, mashed avocado on toasted English muffins with classic hollandaise sauce | |
| FARMHOUSE FREE RANGE EGGS 🐔 | 38 |
| Two free-range eggs served with a choice of applewood smoked bacon, honey-glazed Gammon ham, chicken, veal or pork sausages. Served with oven-baked truss tomato and breakfast potatoes | |
| WILD MUSHROOM BOCCONCINI TOAST | 38 |
| Home baked sourdough and poached eggs with smoked salmon, bocconcini, radish, sautéed trumpet mushroom, arugula and chocolate sauce | |
| EGG AND CHORIZO 🥑 | 38 |
| Single poached egg with Spanish pork chorizo, smoked paprika, garlic sautéed potatoes and baby spinach | |
| ARTICHOKE SHAKSHUKA | 32 |
| Two free-range eggs cooked in a tomato sauce with spices, artichoke, kale, feta cheese, olive, capsicum and onion | |
| Served with freshly baked sourdough | |
| MANDARIN ORIENTAL CONTINENTAL BREAKFAST | 25 |
| Freshly baked breakfast basket with toast, croissant and muffin of the day, freshly squeezed orange juice and your choice of coffee or tea. Served with butter, marmalade, fruit preserves and honey | |

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From the Region

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| HEARTY HAWKER BREAKFAST | 16 |
| Fluffy toasted bread served with coconut pandan jam, butter and soft-boiled eggs | |
| CANTONESE STYLE CONGEE 🍲 | 22 |
| Your choice of plain, chicken or pork congee with pickled vegetables, century egg, spring onions and dough fritters | |
| KAMPUNG NASI LEMAK 🥥 | 28 |
| Traditional Malay coconut rice served with ikan bilis, fried chicken, sambal prawns, vegetable achar and fried egg | |
| OCEAN CRAB WONTON NOODLE SOUP 🍲 🦀 | 32 |
| Traditional Chinese egg noodle with crab wonton, pork char siew and green vegetables in chicken broth | |
| VEGETARIAN FRIED BEE HOON 🌱 | 22 |
| Rice vermicelli with sliced cabbage, carrots, organic bean sprouts, spring onions and kailan | |
| TRADITIONAL DIM SUM 🍲 | 22 |
| Selections of chicken siew mai, pork char siew bao and prawn dumplings | |

Appetisers and Salads

Available from 11am to 11pm



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| CHEF'S SALAD | | 38 |
| Grilled chicken breast, sliced Gammon ham, hard boiled egg, crisp lettuce, Gruyère cheese, baby tomatoes, cucumber sticks, avocado, roasted beef tenderloin slices and red wine vinaigrette | | |
| CAESAR SALAD |   | 30 |
| Crisp romaine lettuce leaves tossed with parmesan and anchovy dressing, garlic croutons, glazed Gala apple, shaved parmesan cheese and your choice of grilled prawns, grilled chicken breast or smoked salmon | | |
| SALAD OF BABY SPINACH | | 28 |
| Baby spinach with Kalamata olives, feta cheese, shaved parmesan, sun-dried Olivetti tomatoes and apple-balsamic dressing | | |
| JAPANESE SUSHI & SASHIMI | | 58 |
| Chef's selection of the finest tuna, salmon and hamachi sashimi, nigiri, and California rolls served with traditional condiments | | |
| SMOKED SALMON & CITRUS WHEAT BERRIES |  | 26 |
| Wild Norwegian salmon with crème fraîche, onions, capers, chives and lemon, served with freshly baked bread basket | | |
| TRILOGY OF NEPTUNE |    | 68 |
| Boston lobster, mango, yuzu emulsion crab, avocado, lemon oil vinaigrette, smoked Norwegian salmon, ikura and mustard | | |













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Sandwiches

Available from 11am to 11pm




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| MANDARIN ORIENTAL CLUB SANDWICH   | 32 |
| Roasted chicken breast, fried egg, bacon, cheddar cheese, tomatoes and lettuce, layered between toasted sourdough | |
| MANDARIN ORIENTAL LOBSTER CLUB SANDWICH    | 58 |
| Poached Maine lobster, avocado, fried egg, crispy Parma ham, cheddar cheese, tomatoes and butter lettuce, layered between toasted bread | |
| GRILLED VEGETARIAN GARDEN SANDWICH   | 28 |
| Rucola leaves, butter lettuce, cucumber, mozzarella, tomatoes, parmesan and basil pesto on sourdough bread | |
| SIGNATURE WAGYU BEEF BURGER   | 42 |
| Beef burger on a toasted homemade bun with your choice of Gruyère or cheddar, onion jam, bacon, tomatoes and avocado | |
| TRUFFLE LOBSTER ROLL   | 42 |
| Brioche bun filled with Boston lobster, truffle bearnaise, ikura and chives | |
| SMOKED SALMON BAGEL  | 38 |
| Smoked Norwegian wild salmon with romaine lettuce, tomatoes, onion rings, crème fraîche and capers | |

All sandwiches are served with choice of garden salad or French fries

Poke Bowls

Available from 11am to 11pm



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| ATLANTIC SALMON POMEGRANATE WITH QUINOA BOWL  | 38 |
| Fresh salmon, herb quinoa, cucumber, pomegranate seeds, mint leaves, orange segments, cherry tomatoes, arugula and strawberry chia seed dressing | |
| MENTAIKO TUNA ABURI WITH GRAPE BOWL  | 38 |
| Mentaiko tuna, sushi rice, kimchi, sweet corn, wakame, pineapple, cashew nut, vichy carrot and honey sesame shoyu dressing | |
| MISO CHICKEN WITH AVOCADO BOWL  | 32 |
| Miso chicken, sesame soba, roasted button mushrooms, wakame, sliced avocado, seaweed, pine nuts, corn nibbles and garlic yuzu dressing | |
| GRAIN-FED BEEF WITH GOLDEN BEETS BOWL | 38 |
| Roasted beef, micro greens, boiled golden beetroot, edamame, mango, daikon, dried apricot and Granny Smith sauce | |





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SOUPS

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| CAPPUCCINO OF WILD FOREST MUSHROOMS   | 16 |
| Mushroom soup with white truffle oil | |
| CLASSIC ONION SOUP | 22 |
| Traditional French onion soup with melted cheese, caramelised onions and croutons | |
| TAMATAR KA SHORBA  | 16 |
| Lightly spiced classic Indian tomato soup | |
| TOM KHA GAI | 22 |
| Traditional Thai coconut chicken soup with galangal | |
| TOM YAM GOONG  | 28 |
| Spicy Thai soup with river prawns, straw mushrooms, lemongrass, kaffir lime leaves, lime juice, a hint of roasted chilli jam, green coriander leaves served in a young coconut | |


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Pastas

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| PENNE ARRABBIATA  | 26 |
| Penne tossed with fresh Olivetti tomato, garlic, Ardonio olives, parsley and basil | |
| SPAGHETTI CARBONARA  | 28 |
| Homemade creamy spaghetti tossed with bacon and freshly cracked black pepper | |
| SPAGHETTI ALLA BOLOGNESE | 32 |
| Homemade spaghetti tossed with slow-cooked beef ragout and soffritto of onions and tomatoes | |
| LINGUINE AI FRUTTI DI MARE | 32 |
| Linguine with seafood ragout, Olivetti tomatoes, garlic, parsley and basil | |
| FETTUCCINE AI FUNGHI | 28 |
| Fettuccine with traditional mushroom stew and garlic confit | |
| RAVIOLI ALL' ARAGOSTA    | 48 |
| Lobster ravioli with leek coulis and Champagne beurre blanc sauce | |



Wood-fired Pizzas

Available from 11am to 11pm

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| MARINARA | 28 |
| Classic tomato confit, oregano and garlic | |
| NAPOLI | 32 |
| Cherry tomatoes, anchovies and capers | |
| MAGHERITA | 38 |
| Classic tomato confit, mozzarella and fresh basil | |
| CAPRESE | 34 |
| Focaccia base, mozzarella and tomato salad | |
| GIARDINO | 44 |
| Provola cheese, bell pepper cream, broccoli and fresh herbs | |
| DIAVOLA 🍖 | 50 |
| Classic tomato confit, mozzarella and spicy salami | |
| PARMA 🍖 | 56 |
| Tomato confit, mozzarella, aged Parma ham and wild rucola leaves | |
| HAWAIIAN 🍌 | 40 |
| Queen pineapple, Gammon ham and mozzarella cheese | |
| TARTUFO 🍄 | 56 |
| Seasonal black truffle, mascarpone cream and hazelnut | |
| FRUTTI DI MARE | 56 |
| Mix of fresh seafood | |

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Main Courses

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| FRUIT CRUSTED LAMB LOIN | 88 |
| Olive barley, roasted artichoke and tomato. Served with chocolat noir jus and mint sauce | |
| TOURNEDOS ROSSINI BEEF | 108 |
| Maize puree, seared foie gras, mushrooms and shaved black truffle. Served with black pepper or bearnaise sauce | |
| GRAIN-FED RIBEYE STEAK | 78 |
| Sauté la ratte potatoes, noisette micro vegetables. Served with black pepper or bearnaise sauce | |
| GARLIC BUTTER CHICKEN BREAST | 42 |
| Capsicum couscous, grilled feta cheese, sauteed micro vegetables. Served with mushroom sauce | |
| LINE CAUGHT FISH OF THE DAY | 48 |
| Minty barley, grilled seasonal vegetables and scamorza cheese potatoes Served with Champagne sauce | |
| COD FISH MEDALLION | 68 |
| Pumpkin quinoa, roasted beetroot and confit apple Served with saffron cream sauce | |
| NORWEGIAN WILD SALMON STEAK | 58 |
| Sauté la ratte potatoes, and noisette baby vegetables Served with lemon-caper sauce | |
| BEER BATTERED FISH AND CHIPS | 52 |
| Cod fish fillets, crispy French fries, pomegranate coleslaw and pea mash Served with tartar-cheese sauce | |

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Flavours of Asia

Available from 11am to 11pm

| | |
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| HAINANESE CHICKEN RICE 🍤 | 32 |
| Tender poached farmhouse chicken, green vegetables and fragrant rice cooked in chicken stock and served with traditional condiments | |
| OCEAN CRAB WONTON NOODLE SOUP 🍲 🍤 | 32 |
| Traditional Chinese egg noodles with crab wonton, pork char siew and green vegetables in chicken broth | |
| LOBSTER LAKSA 🍤 🌿 🍲 | 42 |
| Thick vermicelli noodles with Maine lobster, fish cake and organic bean sprouts in an Asian spiced coconut broth | |
| WOK FLAMED SEAFOOD OR BEEF HOR FUN 🍲 | 38 |
| Wok-fried fragrant rice noodles with vegetables in oyster sauce and your choice of seafood or beef | |
| SINGAPORE CHAR KWAY TEOW 🍲 🍤 | 32 |
| Rice noodles fried in sweet soya sauce with Chinese sausage, prawns, fish cake, scallops and organic bean sprouts | |
| VEGETARIAN FRIED BEE HOON 🌿 | 22 |
| Rice vermicelli with sliced cabbage, carrots, organic bean sprouts, spring onions and kailan | |
| NASI GORENG 🍲 🍤 | 38 |
| Indonesian fried rice prepared with spicy shrimp paste, deep-fried chicken, grilled chicken satay, sambal prawns, pickled vegetables and fried egg | |
| PHAD THAI GOONG 🍲 🍤 | 38 |
| Thai style wok-fried rice noodles with shrimp, organic bean sprouts, diced bean curds, peanuts, chili and oyster sauce | |
| KHAO PHAD 🍲 🍤 | 36 |
| Wok-fried organic jasmine rice with calamari, shrimp, scallops, spring onions, topped with a fried egg, chicken satay and condiments | |
| MANDARIN ORIENTAL THAI GREEN CURRY 🍤 | 36 |
| Thai style curry with your choice of beef or chicken | |
| PLA THOD RAAD PRIG | 58 |
| Traditional Thai deep-fried fish with chilli sauce and kaffir lime leaves | |




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| | |
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| CHICKEN TIKKA MASALA | 38 |
| Tender pieces of tandoori-baked farmhouse chicken with fresh tomatoes, exotic herbs and Indian spices | |
| DUM BIRYANI | 48 |
| Flavoured lamb with Indian exotic herbs and spices, slow cooked with basmati rice | |
| ROYAL TANDOORI SELECTION   | 78 |
| Tandoori oven-baked chicken, mutton, seafood, served with dhal | |
| VEGETARIAN KEBAB PLATTER  | 28 |
| Chef's choice of daily market vegetables, slowly baked in our tandoori oven | |
| KADAI PANEER  | 28 |
| Cottage cheese, coriander seeds, capsicums, onions, tomatoes, chilli powder and turmeric | |
| DAL MAKHAN MAAR KE  | 28 |
| Black lentil curry tempered with tomato, butter, and whole garam masala | |

Our Indian Vegetarian dishes are served with fragrant basmati rice, poppadoms, an assortment of Indian condiments and your choice of freshly baked garlic, butter, or plain naan bread



Desserts

Available from 11am to 11pm

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| EUROPEAN GOURMET CHEESE PLATTER  | 32 |
| Gourmet selection of fine Italian and French cheeses, olives, cherry tomatoes, pickles and nuts | |
| SIGNATURE MO CHOCOLATE MOUSSE   | 18 |
| 70% dark chocolate mousse, chocolate genoise, hazelnut feuilletine and Tahitian vanilla ice cream | |
| NONYA STRAITS SWEET DELIGHTS | 18 |
| Sweet treats featuring rich caramel flavours of Gula Melaka, coconut, and fragrant pandan | |
| MANGO STICKY RICE | 18 |
| Traditional Thai sticky rice with coconut, mango and sesame seeds <i>Vegan and dairy free option available</i> | |
| YUZU PARFAIT, PANDAN AND PINEAPPLE | 18 |
| Yuzu parfait, fresh pandan leaf infused sponge, lemongrass and honey pineapple compote served with coconut kaffir lime sorbet | |
| WARM CHOCOLATE FONDANT | 18 |
| Freshly baked and served with homemade Tahitian vanilla ice cream <i>Please allow 15 minutes preparation time</i> | |
| CLASSIC CROISSANT BREAD AND BUTTER PUDDING   | 18 |
| 64% dark chocolate and hazelnut croissant bread and butter pudding served with cream anglaise and maple walnut ice cream | |
| SOUFFLE CHEESECAKE  | 18 |
| Baked airy cheesecake with forest berries compote and Greek yogurt sorbet | |
| MARKET FRESH TROPICAL FRUITS | 22 |
| Refreshing seasonal fruits | |
| SORBET SELECTION | 14 |
| Mandarin Oriental's selection of three homemade sorbets, accompanied by forest berries | |
| ICE CREAM SELECTION  | 8 |
| A scoop of homemade vanilla, chocolate, espresso, caramel, strawberry, maple walnut, mango or passion fruit ice cream | |

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