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SET BREAKFAST

A LA CARTE BREAKFAST

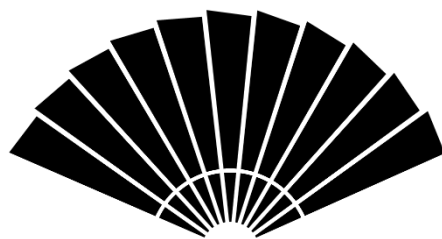
ALL DAY DINING

ASIAN SPECIALTIES

CHILDREN MENU

WINE SELECTION

BEVERAGES



MANDARIN ORIENTAL

SINGAPORE

MANDARIN ORIENTAL BREAKFAST

48

Available from 7am to 12noon

FRESH FRUIT OR VEGETABLE JUICE

Choose from a selection of orange, grapefruit, melon, apple, pineapple carrot, celery, tomato, watermelon or guava juice

TROPICAL FRUITS AND YOGHURT

Selection of seasonal fruits with choice of natural, Greek, blueberry, mango, or strawberry yoghurt

OR

FRESH MIXED BERRIES AND YOGHURT

Hand-picked strawberry, blackberry, blueberry and raspberry with choice of natural, Greek, blueberry, mango or strawberry yoghurt

CEREAL WITH WHOLE, LOW FAT OR SOY MILK

Cornflakes, coco pops, raisin bran, all bran, muesli or granola
Gluten free cereal available upon request

HOMEMADE BAKERY BASKET

Danish pastries, croissants, pain au chocolat, muffins and a selection of freshly baked breakfast breads served with butter fruit preserves, hazelnut spread and honey

SIGNATURE BUN

Puff roll with cinnamon, citrus zest and organic brown sugar

FARMHOUSE EGGS

Two fresh farmhouse eggs cooked to your liking with choice of apple wood-smoked bacon, honey-glazed gammon ham, chicken, veal or pork sausages accompanied by oven-baked truss tomato, sautéed mushrooms and breakfast potatoes

HOT BEVERAGES

Your choice of French pressed coffee, decaffeinated coffee, cappuccino hot chocolate, Milo, Darjeeling, English breakfast, Earl Grey, Assam peppermint, chamomile, rooibos vanilla, red berries, Jasmine or Japanese sencha green tea

WELLNESS BREAKFAST

40

Available from 7am to 12noon

FRUIT SMOOTHIES

Strawberry, blueberry, banana or mango smoothies with soy milk

OR

VEGETABLE JUICE

Choose from a selection of spinach, kale, celery, carrot, cucumber, wheatgrass or beetroot

TROPICAL FRUITS AND YOGHURT

Selection of seasonal fruits with choice of natural, Greek, blueberry, mango or strawberry yoghurt

OR

FRESH MIXED BERRIES AND YOGHURT

Hand-picked strawberry, blackberry, blueberry and raspberry with choice of natural, Greek, blueberry, mango or strawberry yoghurt

EGG WHITE OMELETTE

Seasonal green vegetables, sautéed mushroom and oven-baked truss tomato

OR

AVOCADO EGG TOAST

Sourdough toast and poached eggs with smoked salmon, radish and mashed avocado

HERBAL AND FRUIT TEAS

Choice of chamomile, peppermint, verbena, lemongrass, rooibos vanilla or red berries

CONTINENTAL BREAKFAST

38

Available from 7am to 12noon

FRESH FRUIT OR VEGETABLE JUICE

Choose from a selection of orange, grapefruit, melon, apple, pineapple carrot, celery, tomato, watermelon or guava juice

TROPICAL FRUITS AND YOGHURT

Selection of seasonal fruits with choice of natural, Greek, blueberry, mango or strawberry yoghurt

HOMEMADE BAKERY BASKET

Danish pastries, croissants, pain au chocolat, muffins and a selection of freshly baked breakfast breads served with butter, fruit preserves, hazelnut spread and honey

SIGNATURE BUN

Puff roll with cinnamon, citrus zest and organic brown sugar

HOT BEVERAGES

Your choice of French pressed coffee, decaffeinated coffee, cappuccino, hot chocolate, Milo, Darjeeling, English breakfast, Earl Grey, Assam, peppermint, chamomile, rooibos vanilla, red berries, jasmine or Japanese sencha green tea

CHINESE BREAKFAST

48

Available from 7am to 12noon

FRESH FRUIT OR VEGETABLE JUICE

Choose from a selection of orange, grapefruit, melon, apple, pineapple, carrot, celery, tomato, watermelon or guava juice

TROPICAL FRUITS AND YOGHURT

Selection of seasonal fruits with choice of natural, Greek, blueberry, mango or strawberry yoghurt.

TRADITIONAL DIM SUM

Selection of chicken siew mai, pork char siew bao and prawn dumpling

CONGEE

Your choice of plain, chicken or pork congee with pickled vegetables, century egg, spring onions and Chinese crispy youtiao

OR

VEGETARIAN BEE HOON

Stir-fried rice vermicelli, beansprouts, kailan, mushrooms and carrot

HOT BEVERAGES

Chinese jasmine, oolong, longjing, chrysanthemum tea

JAPANESE BREAKFAST

48

Available from 7am to 12noon

FRESH FRUIT OR VEGETABLE JUICE

Choose from a selection of orange, grapefruit, melon, apple, pineapple, carrot celery, tomato, watermelon or guava juice

TROPICAL FRUITS AND YOGHURT

Selection of seasonal fruits with choice of natural, Greek, blueberry, mango or strawberry yoghurt

SOBA

Warm buckwheat soba noodles served with tsuyu and pickles

MISO SOUP

Traditional Japanese dashi broth with white miso, tofu and wakame seaweed

GRILLED SALMON

Salmon fillet accompanied by steamed rice, Japanese egg omelette, green garden salad and Japanese pickles

HOT BEVERAGE

Japanese sencha green tea or French pressed coffee

CHAMPAGNE AND CAVIAR BREAKFAST FOR TWO

360

Available from 7am to 12noon

CHAMPAGNE

One bottle of “R” de Ruinart Brut

FRESH BERRIES

Seasonal mixed berries

FRESH FRUIT OR VEGETABLE JUICE

Selection of orange, grapefruit, melon, apple, pineapple, carrot, celery, tomato, watermelon or guava juice

TROPICAL FRUITS AND YOGHURT

Selection seasonal fruits with choice of natural, Greek, blueberry, mango or strawberry yoghurt

FARMHOUSE EGGS WITH CAVIAR

Scrambled eggs with Oscietra Caviar with choice of apple wood-smoked bacon, honey-glazed gammon ham, chicken, veal or pork sausages accompanied by oven-baked truss tomato and breakfast potatoes

SMOKED SALMON

Blinis and crème fraîche with chives

HOMEMADE BAKERY BASKET

Danish pastries, croissants, pain au chocolat, muffins and a selection of freshly baked breakfast reads served with butter, fruit preserves, hazelnut and spread honey

SIGNATURE BUN






Puff roll with cinnamon, citrus zest and organic brown sugar

HOT BEVERAGES

Your choice of French pressed coffee, decaffeinated coffee, cappuccino, hot chocolate, Milo, Darjeeling, English breakfast, Earl Grey, Assam, peppermint, chamomile, rooibos vanilla, red berries, jasmine or Japanese sencha green tea

A LA CARTE BREAKFAST

Available from 7am to 12noon

 YOGHURT AND BERRIES	24
Selection of mixed berries with choice of natural, Greek, blueberry, mango or strawberry yoghurt	
 SEASONAL FRUITS	20
Selection of mixed seasonal fruits	
CEREALS	16
Cornflakes, coco pops, raisin bran, all bran, granola, served with choice of whole, low fat or soy milk seasonal berries, raisins and brown sugar Gluten free cereal available upon request	
 IRISH OATMEAL	18
Steel-cut Irish oatmeal porridge served with honey, brown sugar cinnamon, raisins and choice of whole or low fat milk	
PANCAKES	20
Choice of old-fashioned buttermilk, blueberry or banana pancakes served with Vermont maple syrup, berries, butter, whipped cream Gluten free available upon request	
TRADITIONAL BELGIUM WAFFLES	20
Selection of plain, blueberry or banana waffles served with Vermont maple syrup, mixed berries, butter, whipped cream	
 FRENCH TOAST	20
Brioche bread served with Vermont maple syrup, butter, mixed berries, whipped cream	
 HOMEMADE BAKERY BASKET	20
Selection of homemade croissants, pain au chocolate, banana bread and whole wheat or white toast served with butter, fruit preserves hazelnut spread and honey	
SELECTION OF MUFFINS	18
Baked blueberry oats, apple all-bran and ginger-carrot muffin served with butter, fruit preserves, hazelnuts spread and honey	

A LA CARTE BREAKFAST

Available from 7am to 12noon

FARMHOUSE EGGS

FARMHOUSE EGGS 20

Two fresh farmhouse eggs cooked to your liking with choice of apple wood-smoked bacon, honey-glazed gammon ham, chicken, veal or pork sausages accompanied by oven-baked truss tomato, sautéed mushrooms and breakfast potatoes

EGGS BENEDICT 24

Two poached farmhouse eggs with honey-glazed gammon ham or smoked salmon on toasted English muffin with Hollandaise sauce accompanied by oven-baked truss tomato, sautéed mushrooms and breakfast potatoes

EGG WHITE OMELETTE 24

Egg white with seasonal vegetables, sautéed mushroom, goat cheese and spinach accompanied by oven-baked truss tomato, sautéed mushrooms and breakfast potatoes

AVOCADO EGG TOAST 32

Sourdough toast and poached egg with smoked salmon, radish and mashed avocado, accompanied by oven-baked truss tomato and breakfast potatoes

A LA CARTE BREAKFAST

Available from 7am to 12noon

FROM THE REGION

CONGEE	18
Your choice of plain, chicken, pork or seafood congee with pickled vegetables, century egg, spring onions and Chinese crispy youtiao	
NASI LEMAK	24
Traditional Malay coconut rice served with ikan bilis, fried chicken, sambal prawns, vegetable achar and fried egg	
ROTI PRATA	22
Indian griddle bread served with chicken or vegetable curry and chutney	
PRAWN WONTON NOODLE SOUP WITH KUROBUTA PORK CHAR SIEW	26
Egg noodles in superior chicken broth, prawn wontons, barbecued char siew pork and green vegetables	
VEGETARIAN BEE HOON	26
Stir-fried rice vermicelli, beansprouts, kailan, mushrooms and carrot	

ALL DAY DINING

Available from 11am to 10pm




SNACKS

INDIAN SAMOSA	16
Masala spiced potato and mango chutney	
TAKOYAKI	18
Japanese octopus puffed croquettes, teriyaki sauce, bonito flakes, mayonnaise and spring onion	
FRENCH FRIES	20
Tossed with choice of herbs or cheese	
SPRING ROLLS	18
Fried vegetable spring roll, homemade chilli dip	
CHICKEN DRUMLETS	24
Crispy fried chicken drumlets, sweet chilli mayonnaise	

ALL DAY DINING

Available from 11am to 10pm



APPETIZERS

 GARDEN SALAD	26
Assorted mixed greens, tomato, avocado, cucumber, Extra virgin olive oil and balsamic dressing	16
 VEGETARIAN RICE ROLLS	30
Vietnamese rice paper, vegetables, sweet chili sauce	34
SMOKED SALMON	34
Sourdough bread, beetroot, caviar and crème fraiche	
GREEK SALAD	28
Baby romaine, tomatoes, kalamata olives, cucumber feta cheese, extra virgin olive oil and sourdough croutons	
ITALIAN CHARCUTERIE PLATTER	32
Parma ham, salami Milano and coppa ham accompanied by pickles, sun-dried tomatoes, breadstick and lavash	
 TUNA TATAKI	28
Seared yellow fin tuna, baby lettuce, radish and ponzu dressing	
CAESAR SALAD “MO STYLE”	29
Choice of prawn or grilled chicken breast, shaved Parmesan cheese, anchovy, boiled egg, bacon, garlic croutons and caesar dressing	

ALL DAY DINING

Available from 11am to 10pm

SOUPS

 WILD MUSHROOM SOUP	18
Garlic toast	
 BAKED TOMATO SOUP	16
Cheddar puff	
HOT AND SOUR SOUP	18
Traditional thick Chinese chicken soup with egg, vegetables and tofu	
TOM YAM GOONG	20
Spicy Thai soup, prawns, straw mushrooms, lemongrass, kaffir lime leaves, roasted chilli jam and green coriander leaves	

FROM THE GRILL

US grass-fed beef rib-eye	250gm	48
US grass-fed beef tenderloin	200gm	52
Kampong chicken breast	250gm	36
Cod fillet	180gm	48
Salmon fillet	180gm	38



Choice of herb butter, béarnaise or peppercorn sauce accompanied by two side dishes of your choice: mixed salad, sautéed mushrooms, sautéed asparagus, wilted spinach, steamed broccoli, mashed potatoes, roasted baby potatoes or French fries

FISH AND CHIPS	32
Battered cod fish fingers, mashed peas, tartar sauce and choice of French fries or fried potatoes	

ALL DAY DINING

Available from 11am to 10pm

BURGERS AND SANDWICHES


 MANDARIN CHEESE BURGER	36
Wagyu beef burger, caramelized onion, fried egg, Cheddar cheese, tomato, bacon, lettuce Burgers are served medium-well done	
MANDARIN SOY BURGER	34
Plant-based patty, caramelized onion, tomato, lettuce, ketchup	
GRILLED HAM AND CHEESE SANDWICH	26
Black forest ham, Gruyère cheese, pommery mustard mayonnaise	
LOBSTER ROLL	32
Brioche bun, Boston lobster, sour cream, chive and radish	
 MANDARIN CLUB	28
Choice of toasted whole wheat or white bread, honey ham grilled chicken, fried egg, bacon, Cheddar cheese, tomatoes and lettuce	
KATSU SANDWICH	38
Breaded “Limestone” Wagyu beef sirloin, white bread sun-dried tomato and miso mayonnaise	

All burgers and sandwiches are served with choice of French fries, fried potatoes or mesclun salad

ALL DAY DINING

Available from 11am to 10pm

PIZZA

 MANDARIN ORIENTAL PIZZA 36
Tomato confit, mozzarella, Parma ham, Burrata

 PIZZA ALLA BUFALA 28
San Marzano tomatoes, buffalo mozzarella, basil leaves, olive oil

PIZZA AI FUNGHI 30
Mozzarella, blue cheese, porcini mushroom, smoked ham


PIZZA OF YOUR CHOICE 34
Choose any five condiments to create your own pizza:
Parma ham, mozzarella, salami, mushrooms, grilled vegetables, olives,
cherry tomatoes, artichokes, cooked ham, pineapple, blue cheese

PASTA

YOUR CHOICE OF LONG OR SHORT PASTA

Tagliatelle, Spaghetti, Penne or gluten free pasta

INDIVIDUAL CHOICE OF SIGNATURE SAUCES

 TARTUFO 26
Black truffle creamy sauce, roasted mushrooms

BOLOGNESE 26
Homemade minced beef ragout, Parmigiano Reggiano

PESTO 30
Basil pesto, cherry tomatoes, roasted king prawn



CARBONARA 26
Bacon, egg yolk, cream, Parmigiano Reggiano, black pepper

MARINARA 26
San Marzano tomatoes, onion, garlic, basil

ALL DAY DINING

Available from 11am to 10pm

DESSERTS

SELECTION OF GOURMET EUROPEAN CHEESES	24
Selection of goat and cow milk cheese	
 STRAWBERRY SYMPHONY	18
Strawberry cheesecake, strawberry compote, strawberry sorbet	
CHOCOLATE HAZELNUT ROYALTINE	18
Manjari chocolate mousse, chocolate sponge, crispy feuilletine	
WARM CHOCOLATE FONDANT	18
Baked chocolate cake, vanilla ice cream	
 SEASONAL FRUITS	16
Selection of mixed seasonal fruits	
GELATO AND SORBET	18
Selection of three scoops artisanal gelato or sorbet:	
Gelato - bitter sweet chocolate, vanilla, berries	
Sorbet - passion fruit, raspberry	
accompanied by chocolate coulis and fresh berries	

ASIAN SPECIALTIES

Available from 11am to 10pm

SINGAPORE DELIGHTS

NASI GORENG 32

Fried rice, sambal chilli, chicken, sambal prawn, chicken satay, pickles, crispy whitebait, fried egg

HAINANESE CHICKEN RICE 34

Tender poached farmhouse chicken breast and drumstick, green vegetables, pandan flavoured rice, chicken soup, condiments
Served at room temperature

 VEGETARIAN BEE HOON 28

Stir-fried rice vermicelli, silver sprouts, kailan, mushrooms and carrot

CANTONESE FRIED RICE 30

Wok-fried jasmine rice, prawns, vegetables, spring onion, fried egg

WONTON NOODLE SOUP WITH 30

KUROBUTA PORK CHAR SIEW

Egg noodles in superior chicken broth, prawn wontons, barbecued char siew pork, green vegetables

 SIGNATURE MAINE LOBSTER LAKSA 36

Thick rice vermicelli, Asian spiced coconut infused half Maine lobster, fish cake, silver sprouts, beancurd puff

WOK-FRIED KWAY TEOW 34

Wok-fried flat rice noodles, sweet soya sauce, Chinese sausage, fish cake, silver sprouts, choice of prawn, beef or chicken

ASIAN SPECIALTIES

Available from 11am to 10pm

REGIONAL DELIGHTS

TAIWANESE BEEF NOODLE SOUP 34

Chinese noodles, braised beef short ribs and tendon
in superior broth

HALF DOZEN SATAY 18

Marinated herbs and spices beef and chicken skewers,
onion, cucumber, rice dumpling with peanut sauce

 HONG KONG STYLE STEAMED COD 40

Black cod fillet, miso glaze, sesame garlic fried rice,
sautéed green vegetables

SWEET AND SOUR PORK 34

Crispy Kurobuta pork with sweet and sour sauce,
tomatoes, pineapple, steamed jasmine rice

BLACK PEPPER BEEF 34

Wok-fried Angus beef cubes, capsicum, black pepper sauce
and steamed jasmine rice

ASIAN SPECIALTIES

Available from 11am to 10pm

INDIAN DELIGHTS

BUTTER CHICKEN 34

Tandoori chicken and tomato gravy served with basmati rice

Choice of plain, butter or garlic naan

 **DAL MAKHANI** 30

Punjabi slow-cooked lentil curry with basmati rice

Choice of plain, butter or garlic naan

 **SIGNATURE CHEF SANTOSH MURGH BIRYANI** 30

Our Indian master Chef's signature saffron biryani

prepared to your liking with chicken or vegetarian biryani

 **MATTAR PANEER** 30

Cottage cheese and green peas curry with basmati rice

Choice of plain, butter or garlic naan

ROYAL INDIAN TANDOORI SELECTION 38

Tandoori oven-baked chicken, lamb, prawns and fish

Choice of plain, butter or garlic naan

ALL DAY DINING

Available from 11am to 10pm

LITTLE FANS

PASTA BOLOGNESE with grated Parmesan cheese	20
MAC 'N' CHEESE Macaroni tossed in cheese sauce	20
ROASTED CHICKEN BREAST Sautéed vegetables and mashed potatoes	24
FRENCH FRIES Lightly salted	10
POACHED SALMON FILLET with long beans and mashed potatoes	24
SORBET SELECTION Single scoop of passion fruit, lemongrass or raspberry sorbet served with berries	8
ICE CREAM Single scoop of vanilla, chocolate, strawberry, maple walnut or mango	8

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

	Glass	Carafe
Ruinart, “R” de Ruinart, Reims, France	34	
Ruinart Rosé, Reims, France	38	
Nino Franco, Prosecco Superiore, Rustico, Valdobbiadene, Veneto, Italy	22	

WHITE

Huber, Riesling “Engelsberg”, Traisental DAC, Austria	24	46
Vasse Felix, Chardonnay, Margaret River, Australia	24	46
Santa Margherita, Pinot Grigio, Veneto, Italy	24	46
Fromm, Sauvignon Blanc, Marlborough, New Zealand	24	46

RED

Craggy Range, Merlot, Hawkes Bay, New Zealand	24	46
Montes Alpha, Cabernet Sauvignon, Colchagua Valley, Chile	24	46
Voyager Estate, Shiraz, Margaret River, Australia	24	46
Nielson by Byron, Pinot Noir, Santa Barbara County, USA	26	50

ROSÉ

Moulin de Gassac, Guilhem Rosé, Languedoc Roussillon, France	21	40
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SWEET WINE

La Spinetta, Bricco Quaglia, Moscato d'Asti, Piedmont, Italy	22	42
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HALF BOTTLES (375ml)

CHAMPAGNE

Ruinart, "R" de Ruinart Brut, Reims	100
Perrier-Jouët Grand Brut, Épernay	150
Bruno Paillard, Brut Première Cuvée Rosé, Reims	110

WHITE

Domaine Laporte, Les Duchesses, Pouilly Fumé, Loire Valley, France	90
Domaine Vincent Dampt, Chablis, Burgundy, France	85
Huber, Riesling "Engelsberg", Traisental DAC, Austria	60

RED

Domaine d'Eugénie, Vosne-Romanée, Burgundy, France	140
Henri Boillot, Volnay, Les Fremiets, Burgundy, France	145
Château Léoville-Barton, Saint-Julien, Bordeaux, France	155
Alter Ego de Palmer, Margaux, Bordeaux, France	150
Château Pavie Macquin, Saint-Emillon, Bordeaux, France	150
Tommasi Amarone, Valpolicella Classico, Veneto, Italy	150
Marchesi Antinori, Tignanello, Tuscany, Italy	150
Montes Alpha, Cabernet Sauvignon, Colchagua Valley, Chile	65

SWEET

Michelle Chiarlo, Moscato d'Asti, Piedmont, Italy	60
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CHAMPAGNE & SPARKLING (750ml)

CHAMPAGNE - Brut

Billecart-Salmon, Brut Réserve, Mareuil-sur-Ay	220
Bruno Paillard, Brut Première Cuvée, Reims	250
Ruinart, "R" de Ruinart, Reims	170
Ruinart, Blanc de Blancs, Reims	240

CHAMPAGNE - Brut Rosé

Bruno Paillard, Brut Première Cuvée Rosé, Reims	265
Billecart-Salmon, Brut Rosé, Mareuil-sur-Ay	305
Ruinart Rosé, Reims	190

CHAMPAGNE - Vintage Cuvée

Dom Pérignon, Epernay	450
Krug, Reims	630

ITALIAN SPARKLING

Nino Franco, Prosecco, Rustico, Valdobbiadene	110
Santo Stefano, Ruggeri, Prosecco Valdobbiadene	120

WHITE WINE (750ml)

Allegrini, Soave, Veneto, Italy	120
Heggies, Chardonnay, Eden Valley, Australia	120
Domaine Vincent Damp, Chablis, Burgundy, France	150
Domaine Ciringa, Sauvignon Blanc, Fossilni Breg, Stajerska, Slovenia	135
François Carillon, Puligny Montrachet, Burgundy, France	235
Markowitsch, Chardonnay, Carnuntum, Austria	110
Michelle Chiarlo, Gavi di Gavi, Rovereto, Piedmont, Italy	175
Pascal Jolivet, Pouilly Fumé, Loire Valley, France	170
Wittmann, Riesling Trocken, Rheinhessen, Germany	120

RED WINE (750ml)

Domaine Gilles Jourdain, Côte de Nuits, Burgundy, France	140
Roux Père, Chambolle Musigny, Les Charmes, Burgundy, France	265
Château Batailley, Pauillac, Bordeaux, France	200
Château Trotte Vielle, Saint-Emillon, Bordeaux, France	310
Château Rouget, Pomerol, Bordeaux, France	275
Tardieu Laurent, Côte-Rôtie, Rhone Valley, France	250
Marco Marengo, Barolo, Piedmont, Italy	190
Elvio Cogno, Barolo, Ravera, Piedmont, Italy	280
Cordero di Montezemolo, Barbera D'Alba, Piedmont, Italy	145
Marchesi Antinori, Pian Delle Vigne, Brunello di Montalcino, Tuscany, Italy	270
Marques des Riscal, Gran Reserva, Rioja, Spain	135
Vega Rianza, Reserva, Ribera del Duero, Spain	150
Shaw & Smith, Shiraz, South Australia, Australia	145
Freemark Abbey, Merlot, St Helena, Napa Valley, USA	170
Rafael et Fils, Cabernet Sauvignon, Napa Valley, USA	180
Dalrymple, Pinot Noir, Tasmania, Australia	160

BEVERAGES

MO'TINIS

CLASSIC 22
Gin or vodka, dry vermouth

LYCHEE 22
Vodka, lychee liqueur, lychees

CLASSIC ESPRESSO 22
Vanilla vodka, espresso, Frangelico chocolate

MO SIGNATURES

MANDARIN SLING 27
Mandarin vodka, cherry brandy, Midori
passion fruit juice, peach purée, orange, lemon

MANDARIN MOJITO 27
Mandarin vodka, mint, lemon juice, orange
lime, ginger beer

MANDARIN SPRITZ 26
Aperol, Prosecco, orange, soda

BEVERAGES

MIXOLOGY

SINGAPORE SLING	28
Gin, cherry brandy, Dom Benedictine, Cointreau pineapple juice, lime juice, grenadine	
BLOODY MARY	24
Vodka, tomato juice, Worcestershire sauce lemon, pepper, salt, Tabasco, horseradish	
CAIPIRINHA	24
Cachaca, lime juice, brown sugar	
MARGARITA – your choice of flavour	26
Original, mango, raspberry or strawberry Tequilla, Cointreau, lime juice	
MOJITO	26
Rum, lime, mint, sugar, soda	
MAI TAI	24
Rum, orange Curacao, pineapple, orange grenadine syrup, Angostura bitters	
PINA COLADA	24
Rum, Malibu, pineapple, coconut cream	
PIMM’S NO. 1 CUP	24
Pimms No 1, lemonade, cucumber apple, lemon, orange, mint, strawberries	
RUSTY NAIL	26
Whiskey, Drambuie	
LONG ISLAND ICED TEA	28
Gin, vodka, rum, tequila, triple sec, lemon, cola	
TOM COLLINS	24
Gin, lemon, soda, Angostura bitters	
NEGRONI	24
Gin, Campari, sweet vermouth	

BEVERAGES

BLENDED SCOTCH WHISKY

Famous Grouse	22
Johnnie Walker Black Label	25
Johnnie Walker Blue Label	52

SINGLE MALT – HIGHLAND

Glenmorangie 10 years	30
Highland Park 12 years	30
Macallan 12 years	30
Macallan 18 years	59

SINGLE MALT – ISLAY

Ardbeg 10 years	30
Bowmore 12 years	30
Laphroaig 10 years	32

SINGLE MALT – SPEYSIDE

Glenfiddich 12 years	28
The Glenlivet 12 years	30

BOURBON

Jim Beam, Kentucky	22
Maker's Mark, Kentucky	26
Jack Daniel's, Tennessee	26

BEVERAGES

APÉRITIF & ANISÉ

Campari	22
Martini Bianco, Rosso	22
Pernod	22
Pimm's No. 1	22
Aperol	22
Fernet Branca	22

COGNAC

Tesseron XO	39
Martell Cordon Bleu	54
Hennessy XO	60

GIN

Gordon's, England	22
Bombay Sapphire, England	23
Tanqueray, Scotland	23
Hendriks, Scotland	27

BEVERAGES

RUM

Havana Club, Cuba	22
Cachaca 51, Brazil	22
Bacardi White, Cuba	23
Plantation Panama 2004	24

VODKA

Grey Goose, France	25
Belvedere, Poland	25
Smirnoff Black, Russia	22
Absolut, Sweden	23

TEQUILA

Patrón Silver	30
Patrón Reposado	31
Patrón Gran Platinum	62
Jose Cuervo Reposado	22

LIQUEUR

Disaronno Amaretto	22
Limoncello Naturalmente	22
Baileys	22
Drambuie	22
Frangelico	22
La Fee Absinthe Parisienne	36
Grand Marnier	22
Jägermeister	22
Sambucca Vaccari	22
Southern Comfort	22
Tia Maria	22

BEVERAGES

BEERS

Australia	Little Creatures Pale Ale	22
Belgium	Hoegaarden	20
	Stella Artois	17
China	Tsing Tao	17
Denmark	Carlsberg	17
Germany	Weihenstephaner Weissbier (500ml)	28
	Weihenstephaner Dunkel (500ml)	28
	Veltins	18
Ireland	Guinness Stout	22
Italy	Peroni	20
Japan	Asahi	17
	Asahi (Non – Alcoholic)	14
	Kirin	17
Mexico	Corona	17
Netherlands	Heineken	17
Singapore	Tiger	19
Thailand	Singha	17

BEVERAGES

MINERAL WATER

Acqua Panna – 500ml	14
Acqua Panna – 750ml	16
Evian – 750ml	18
Perrier – 330ml	10
San Pelligrino – 500ml	14
San Pellegrino – 750ml	16

SOFT DRINKS

Coca Cola	8
Coca Cola Light	8
Bitter Lemon	8
Ginger Ale	8
Ginger Beer	8
Soda	8
Sprite	8
Tonic	8
Red Bull Carbonated	12

MOCKTAILS

STRAWBERRY SUNRISE	14
Fresh strawberry, fresh orange grenadine	
TIGER BREEZE	14
Lychee juice, fresh mint, fresh lime	
POP	14
Fresh pineapple, fresh orange passion fruit purée	

BEVERAGES

FRESHLY SQUEEZED FRUIT JUICES

Carrot	12
Celery	12
Grapefruit	12
Green or red apple	12
Honeydew or rock melon	12
Orange	12
Pineapple	12
Starfruit	12
Watermelon	12

MILKSHAKES

Vanilla	12
Strawberry	12
Chocolate	12
Cookies and cream	12
Lime and honey	12

MANDARIN ORIENTAL BLEND COFFEE

French press of freshly brewed coffee	10
French press of freshly brewed decaffeinated coffee	10
Espresso	8
Cappuccino	10
Café latte	10
Double espresso	10

BEVERAGES

TEA MENU

The Singapore based TWG Tea Company offers teas of utmost and unrivalled quality. TWG has cultivated relationships with tea growers worldwide, to ensure exclusive access to the world's most sought after gardens globally.

MANDARIN ORIENTAL, SINGAPORE EXCLUSIVE BLEND Citrus infused fragrances with spicy and minty notes	12
HARMUTTY India – Assam Malty, strong and rich in flavour	12
LONDON BREAKFAST TEA India – Black Tea Full-bodied, aroma of red berries and malty sweetness Fine green tea, pomegranate	12
EMPEROR SENCHA Japan – Green Tea Great natural sweetness and astringency	12
SAICHO TEA Japan – Green Tea Fine pomegranate tea	12
GOLDEN PU-ERH China – Fermented Tea Strong and robust tea, full-bodied	12
TI KUAN YIN China – Oolong Oolong Tea with a flowery fragrance	12
EARL GREY FORTUNE India – Darjeeling Strong and full-bodied blended with bergamot	12
MOROCCAN MINT – Green Tea Blended with strong Saharan mint	12
ETERNAL SUMMER TEA South Africa – Red Tea Sweet summer rose blossoms with raw berries	12
VANILLA BOURBON South Africa – Red Tea Theine-free tea, blended with sweet vanilla	12
PACIFIC ROUTE TEA-New Zealand –Black Tea Mango and apricots fragrances	12