

CONTENTS

SET BREAKFAST

A LA CARTE BREAKFAST

IN ROOM SPECIALTIES

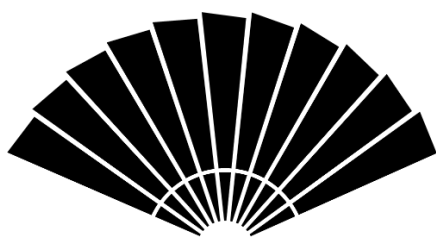
ASIAN SPECIALTIES

CHILDREN MENU

OVERNIGHT MENU

WINE SELECTION

BEVERAGES



MANDARIN ORIENTAL

SINGAPORE

MANDARIN ORIENTAL BREAKFAST

58

Available from 6am to 11am

FRESH FRUIT OR VEGETABLE JUICE

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

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

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, Darjeeling, English breakfast,
Earl Grey, peppermint, chamomile, rooibos vanilla, Jasmine
or Japanese sencha green tea

Signature dish 

Vegetarian selection 

Vegan 

Sustainable sourced 

Spa cuisine 

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 15% service charge and applicable government tax.

WELLNESS BREAKFAST

Available from 6am to 11am

40

FRUIT SMOOTHIES

Strawberry, blueberry, banana or mango smoothies with soy milk

OR

VEGETABLE JUICE

Choose from a selection of spinach, celery, carrot or cucumber

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 or rooibos vanilla

CONTINENTAL BREAKFAST

38

Available from 6am to 11am

FRESH FRUIT OR VEGETABLE JUICE

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

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, Darjeeling, English breakfast, Earl Grey, peppermint, chamomile, rooibos vanilla, jasmine or Japanese sencha green tea

CHINESE BREAKFAST

48

Available from 6am to 11am

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, long jing, chrysanthemum tea

JAPANESE BREAKFAST

48

Available from 6am to 11am

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

Signature dish 

Vegetarian selection 

Vegan 

Sustainable sourced 

Spa cuisine 

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 15% service charge and applicable government tax.

CHAMPAGNE AND CAVIAR BREAKFAST FOR TWO

360

Available from 6am to 11am

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

FARMHOUSE EGGS WITH CAVIAR

Scrambled eggs with 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 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, Darjeeling, English breakfast, Earl Grey, peppermint, chamomile, rooibos vanilla, jasmine or Japanese sencha green tea

A LA CARTE BREAKFAST

Available from 6am to 11am

✧	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 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 muffin served with butter, fruit preserves, hazelnut spread and honey	

A LA CARTE BREAKFAST

Available from 6am to 11am

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 6am to 11am

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 28

KUROBUTA PORK CHAR SIEW

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

 VEGETARIAN BEE HOON 26


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

Signature dish 

Vegetarian selection 

Vegan 

Sustainable sourced 



Spa cuisine 

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 15% service charge and applicable government tax.

IN ROOM SPECIALTIES

Available from 11am to 10pm

SNACKS


 INDIAN SAMOSA	16
Masala spiced potato and mango chutney	
FRENCH FRIES	20
Tossed with choice of herbs or cheese	
 SPRING ROLLS	18
Fried vegetable spring roll, homemade chilli dip	
HALF DOZEN SATAY	20
Herb and spice marinated beef and chicken skewers, onion, cucumber, rice dumpling with peanut sauce	
CHICKEN DRUMLETS	24
Crispy fried chicken drumlets, sweet chilli mayonnaise	

IN ROOM SPECIALTIES


Available from 11am to 10pm


APPETIZERS

SMOKED SALMON 36
Sourdough bread, beetroot, caviar and crème fraîche

 **GREEK SALAD** 28
Baby romaine, tomatoes, kalamata olives, cucumber
feta cheese, extra virgin olive oil and sourdough
croutons

ITALIAN CHARCUTERIE PLATTER 36
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

IN ROOM SPECIALTIES

Available from 11am to 10pm

SOUPS

 **WILD MUSHROOM SOUP** 18
Garlic toast

 **TOMATO SOUP** 16
Garlic toast

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 52


US Grass-fed beef tenderloin 200gm 58

 **Kampong chicken breast** 250gm 38

 **Sea Bass fillet** 180gm 32

 **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** 36
Battered cod fish fingers, mashed peas, tartar sauce and
choice of French fries or fried potatoes

IN ROOM SPECIALTIES

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 | 36 |
| | Brioche bun, Boston lobster, sour cream, chive and radish | |
|  | MANDARIN CLUB | 28 |
| | Sourdough, grilled chicken, fried egg, bacon, avocado, pesto mayo, Gruyère cheese, tomatoes and lettuce | |

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

IN ROOM SPECIALTIES

Available from 11am to 10pm

PIZZA

 **MO PIZZA** 36
White base pizza, burrata, mortadella, pistachio

 **PIZZA ALLA BUFALA** 34
San Marzano tomatoes, buffalo mozzarella, basil leaves, olive oil


PIZZA OF YOUR CHOICE 36
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 28
Homemade minced beef ragout, Parmigiano Reggiano

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, strawberry

Sorbet - strawberry, coconut


accompanied by chocolate coulis and fresh berries

Signature dish 

Vegetarian selection 

Vegan 

Sustainable sourced 

Spa cuisine 

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 15% service charge and applicable government tax.

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 KUROBUTA PORK CHAR SIEW 30

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

SIGNATURE MAINE LOBSTER LAKSA 38

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

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 Our 34

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 42


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
ICE CREAM Single scoop of vanilla, chocolate or strawberry	8

Signature dish 

Vegetarian selection 

Vegan 

Sustainable sourced 



Spa cuisine 

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 15% service charge and applicable government tax.



OVERNIGHT MENU

Available from 10pm to 5am

SNACKS

 INDIAN SAMOSA	16
Masala spiced potato and mango chutney	
FRENCH FRIES	20
Tossed with choice of herbs or cheese	
 SPRING ROLLS	18
Fried vegetable spring roll, homemade chilli dip	
HALF DOZEN SATAY	20
Herb and spice marinated beef and chicken skewers, onion, cucumber, rice dumpling with peanut sauce	
CHICKEN DRUMLETS	24
Crispy fried chicken drumlets, sweet chilli mayonnaise	

APPETIZERS

SMOKED SALMON	36
Sourdough bread, beetroot, caviar and crème fraîche	
 GREEK SALAD	28
Baby romaine, tomatoes, kalamata olives, cucumber, feta cheese, extra virgin olive oil and sourdough croutons	
 CAESAR SALAD “MO STYLE”	29
Choice of prawn or grilled chicken breast, shaved Parmesan cheese, anchovy, boiled egg, bacon, garlic croutons and caesar dressing	

SOUPS

WILD MUSHROOM SOUP	18
Garlic toast	
TOMATO SOUP	16
Garlic toast	

OVERNIGHT MENU

Available from 10pm to 5am

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	
MANDARIN CLUB	28
Sourdough, grilled chicken, fried egg, bacon, avocado, pesto mayo, Gruyère cheese, tomatoes and lettuce	
FISH AND CHIPS	36
Battered cod fish fingers, mashed peas, tartar sauce and your choice of French fries or fried potatoes	

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

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

	Glass	Bottle
Ruinart, “R” de Ruinart, Reims, France	34	180
Ruinart Rosé, Reims, France	42	250
Nino Franco, Prosecco Superiore, Rustico, Valdobbiadene, Veneto, Italy	24	140

WHITE

Jean Paul & Benoit Droin, Chablis, Burgundy, France	26	130
Vasse Felix, Chardonnay, Margaret River, Australia	24	110
Marques de Riscal, Reuda Verdejo, Rioja, Spain	24	110
Nautilus, Sauvignon Blanc, Marlborough, New Zealand	24	110

RED

Craggy Range, Merlot, Hawke's Bay, New Zealand	24	110
Montes Alpha, Cabernet Sauvignon, Colchagua Valley, Chile	24	110
Voyager Estate, Shiraz, Margaret River, Australia	24	110
Sileni, Plateau Pinot Noir, Hawke's Bay, New Zealand	26	120

ROSÉ

Moulin de Gassac, Guilhem Rosé, Languedoc Roussillon, France	24	110
Chateau d'Esclans Whispering Angel, Provence, France	22	100

SWEET WINE

Antinori Vin Santo del Chianti – 500ml	20 (6cl)	155
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CHAMPAGNE & SPARKLING (750ml)

CHAMPAGNE - Brut

Veuve Clicquot Yellow Label, Reims	170
Pol Roger, Brut Réserve, Epernay	195
Ruinart, "R" de Ruinart, Reims	180
Ruinart, Blanc de Blancs, Reims	250

CHAMPAGNE - Brut Rosé

Ruinart Rosé, Reims	250
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CHAMPAGNE - Vintage Cuvée

Dom Pérignon, Epernay	650
Krug, Reims	950

ITALIAN SPARKLING

Nino Franco, Prosecco, Rustico, Valdobbiadene	140
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WHITE WINE (750ml)

Shaw & Smith, Lenswood Chardonnay, Adelaide, South Australia	260
Domaine Pierre Labet, Les Tillets, Meursault, France	300
François Carillon, Puligny Montrachet, Burgundy, France	300
Cordero di Montezemolo, Elio, Chardonnay	210
Henri Bourgeois, Sancerre "Les Baronnes", Loire Valley, France	140
Egon Muller, Riesling, Scharzhofberger Kabinett, Mosel, Germany	300

RED WINE (750ml)

Domaine Gilles Jourdan, Côte de Nuits, Burgundy, France	140
Chateau Talbot, Saint-Julien, Bordeaux, France	310
Tardieu Laurent, Côte-Rôtie, Rhone Valley, France	230
Cordero di Montezemolo, Barolo, Piedmont, Italy	240
Marchesi Antinori, Pian Delle Vigne, Brunello di Montalcino, Tuscany, Italy	250
Bodegas Roda I, Rioja, Spain	250
Kaesler, Old Vine Shiraz, South Australia, Australia	220
Felton Road, Block 3 Pinot Noir, Central Otago, New Zealand	300
Stag's Leap, Artemis Cabernet Sauvignon, Napa Valley, United States	300

BEVERAGES

MO'TINIS

CLASSIC 25
Gin or vodka, dry vermouth

LYCHEE 25
Vodka, lychee liqueur, lychees

CLASSIC ESPRESSO 28
Vanilla vodka, espresso, Frangelico chocolate

MO SIGNATURES

MANDARIN SLING 28
Mandarin vodka, cherry brandy, Midori
passion fruit juice, peach purée, orange, lemon

MANDARIN MOJITO 28
Mandarin vodka, mint, lemon juice, orange
lime, ginger beer

MANDARIN SPRITZ 25
Aperol, Prosecco, orange, soda

BEVERAGES

MIXOLOGY

SINGAPORE SLING	28
Gin, cherry brandy, Dom Benedictine, Cointreau pineapple juice, lime juice, grenadine	
BLOODY MARY	26
Vodka, tomato juice, Worcestershire sauce lemon, pepper, salt, Tabasco, horseradish	
CAIPIRINHA	25
Cachaca, lime juice, brown sugar	
MOJITO	25
Rum, lime, mint, sugar, soda	
MAI TAI	25
Rum, orange Curacao, pineapple, orange grenadine syrup, Angostura bitters	
PINA COLADA	25
Rum, Malibu, pineapple, coconut cream	
TOM COLLINS	25
Gin, lime, soda, bitters	
LONG ISLAND ICED TEA	30
Gin, vodka, rum, tequila, triple sec, lemon, cola	
RUSTY NAIL	25
Whiskey, Drambuie, lemon twist	
OLD FASHIONED	26
Maker's Mark Whiskey, sugar, bitters	
NEGRONI	25
Gin, Campari, sweet vermouth	

BEVERAGES

BLENDED SCOTCH WHISKY

Johnnie Walker Black Label	25
Johnnie Walker Blue Label	55

SINGLE MALT – HIGHLAND

Glenmorangie Quinta Ruban	32
Highland Park 12 years	30
Macallan 12 years	35
Macallan 18 years	80

SINGLE MALT – ISLAY

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

SINGLE MALT – SPEYSIDE

Glenfiddich 12 years	28
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BOURBON

Maker's Mark, Kentucky	26
Jack Daniel's, Tennessee	26

BEVERAGES

APÉRITIF & ANISÉ

Campari	24
Martini Bianco, Rosso	24
Pernod	24
Pimm's No. 1	24
Aperol	24
Fernet Branca	24

COGNAC

Hennessy VSOP	35
Hennessy XO	70

GIN

Star of Bombay, England	28
Tanqueray, Scotland	24
Hendricks, Scotland	28

BEVERAGES

RUM

Cachaca 51, Brazil	22
Bacardi 4, Cuba	24
Plantation Panama 2004	24

VODKA

Grey Goose, France	26
Belvedere, Poland	26
Haku, Japan	26

TEQUILA

Patrón Añejo	35
Patrón Gran Platinum	65
Milagro Silver	25

LIQUEUR

Disaronno Amaretto	24
Baileys	24
Drambuie	24
Frangelico	24
Jägermeister	24
Sambuca Vaccari	24

BEVERAGES

BEERS

China	Tsing Tao	22
Ireland	Guinness	22
Japan	Asahi	22
Netherlands	Heineken	22
Singapore	Tiger	22

BEVERAGES

MINERAL WATER

Acqua Panna – 500ml	15
Acqua Panna – 750ml	18
San Pelligrino – 500ml	15
San Pellegrino – 750ml	18

SOFT DRINKS

Coca Cola	10
Coca Cola Light	10
London Essence Ginger Ale	10
London Essence Ginger Beer	10
Singha Soda	10
Sprite	10
London Essence Tonic	10
Red Bull	12

MOCKTAILS

STRAWBERRY SUNRISE	18
Fresh strawberry, fresh orange grenadine	

TIGER BREEZE	18
Lychee juice, fresh mint, fresh lime	

POP	18
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
Watermelon	12

MILKSHAKES

Vanilla	16
Strawberry	16
Chocolate	16

MANDARIN ORIENTAL BLEND COFFEE

French press of freshly brewed coffee	12
French press of freshly brewed decaffeinated	12
Espresso	12
Cappuccino	14
Café latte	14
Double espresso	12

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	14
LONDON BREAKFAST TEA India – Black Tea Full-bodied, aroma of red berries and malty sweetness Fine green tea, pomegranate	14
EMPEROR SENCHA Japan – Green Tea Great natural sweetness and astringency	14
SAICHO TEA Japan – Green Tea Fine pomegranate tea	14
GOLDEN PU-ERH China – Fermented Tea Strong and robust tea, full-bodied	14
TI KUAN YIN China – Oolong Oolong Tea with a flowery fragrance	14
EARL GREY FORTUNE India – Darjeeling Strong and full-bodied blended with bergamot	14
MOROCCAN MINT – Green Tea Blended with strong Saharan mint	14
ETERNAL SUMMER TEA South Africa – Red Tea Sweet summer rose blossoms with raw berries	14
VANILLA BOURBON South Africa – Red Tea Theine-free tea, blended with sweet vanilla	14
PACIFIC ROUTE TEA-New Zealand –Black Tea Mango and apricot fragrances	14