In-Room Dining

BREAKFAST
6:30 am - 11:00 am

The Capitol Hill Continental  28
seasonal fruit, bakery basket (choice of three: croissant, danish pastries, chocolate croissant, muffin or toast), juice, coffee or tea

The All American Breakfast  32
two eggs cooked to your liking, breakfast potatoes, choice of meat (chicken sausage, pork sausage, or applewood smoked bacon), toast, juice, coffee or tea

The Mandarin Oriental Healthy Start  34
three egg white omelette, spinach, smoked salmon, avocado, toast, juice, coffee or tea

The Washingtonian Breakfast  42
two eggs cooked to your liking, seasonal fruit, cereal, choice of meat (chicken sausage, pork sausage, or applewood smoked bacon), bakery basket (choice of three: croissant, danish pastries, chocolate croissant, muffin or toast) juice, coffee or tea

*Gluten free toast available

ALL DAY DELIGHTS
11:00 am — 9:00 pm

STARTERS

Traditional Asian Chicken Soup  16
lemongrass ginger chicken broth, egg noodles, bok choy

Tomato Soup  12 ☑
roasted tomatoes soup, cheddar grill cheese

Hummus  12 ☑
olive oil, everything bagel chips, sea salt, smoked paprika

Market Greens  16 ☑
julienne of vegetables, sesame miso ginger dressing

Caesar  17
marinated anchovy, shaved parmesan, crouton

Mediterranean Quinoa Bowl  24 ☑
quinoa, bok choy, mix marinated olives, avocado, feta cheese, cherry tomatoes, cucumbers, sunflower seeds, verjas grape vinagrette

Artisanal Cheese Plate  28
Chef’s selection of fine American cheese, sour cherry compote, walnut-raisin baguette bread

ENTREES

Traditional Asian Chicken Soup  16
lemongrass ginger chicken broth, egg noodles, bok choy

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roasted tomatoes soup, cheddar grill cheese

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Chef’s selection of fine American cheese, sour cherry compote, walnut-raisin baguette bread

SANDWICHES
All sandwiches served with French fries or salad or kettle chips.
Gluten free bread available upon request.

Club Sandwich  16
smoked turkey, bacon, lettuce, tomato, sriracha mayo

The Mandarin Oriental Chicken Sandwich  21
crispy chicken, Asian slaw, pickles, bibb lettuce, ginger aioli

Beyond Burger  21 ☑
100% plant based patty, bibb lettuce, tomato, onion

The Mandarin Oriental Burger  23
aged cheddar, bibb lettuce, tomato, bacon aioli

*Gluten free toast available

= Vegetarian  = Vegan

For your convenience we will apply 19% gratuity, applicable government tax and in-room dining delivery charge of $4.50.
Consumption of raw or under-cooked foods may increase your risk of food-borne illness. Our team will be delighted to assist you with any dietary requests.
It is illegal for anyone under the age of 21 to purchase or consume alcoholic beverages. For your convenience we will apply a delivery charge of $12.00 for all requested items.
china, glassware, cutlery, and ice
**In-Room Dining**

<table>
<thead>
<tr>
<th>LITTLE FANS BREAKFAST</th>
<th>LITTLE FANS ALL DAY DELIGHTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>6:30 am — 11:00 am</td>
<td>11:00 am — 9:00 pm</td>
</tr>
<tr>
<td><strong>PB&amp;J 8</strong> peanut butter and jelly</td>
<td><strong>Chicken Fingers 12</strong> honey mustard dipping sauce, broccoli, French fries</td>
</tr>
<tr>
<td><strong>Buttermilk Pancakes 8</strong> plain, blueberry, banana, or chocolate chip</td>
<td><strong>Elbow Pasta 12</strong> marinara, bolognaisse, butter or mac &amp; cheese</td>
</tr>
<tr>
<td>Vermont butter, amber maple syrup, powdered sugar</td>
<td><strong>Beef Sliders with American Cheese 14</strong> French fries or side salad</td>
</tr>
<tr>
<td><strong>Free-Range Egg 9</strong> one egg cooked to your liking, breakfast potatoes, choice of meat (chicken sausage, pork sausage or applewood smoked bacon)</td>
<td><strong>3oz. Pan Roasted Marinated Chicken Breast 16</strong> potato puree, broccoli</td>
</tr>
<tr>
<td><strong>Banana &amp; Nutella Toast or Crêpe 10</strong> organic banana, chocolate-hazelnut nutella</td>
<td><strong>3oz. Pan Seared Salmon Fillet 16</strong> rice, sauteed spinach</td>
</tr>
</tbody>
</table>

### Dinner and a Movie Menu

*Available in the comfort of your room. Daily from 12 noon to 9pm*

- $28 per person
- Including 1 Movie on Demand per room

#### Choice of one Entree
- Beef Sliders (2)
- Beyond Beef Sliders (2)
- Chicken or Cheese Quesadillas
- Kosher Beef Hot Dog

#### Choice of one Kettle Chips
- Sea Salt
- Barbeque
- Cheddar
- Jalepeno

#### Choice of one Popcorn
- Butter
- Caramel
- Kettle Corn

#### Choice of one Fountain Drink
- Coca Cola
- Diet Coke
- Fanta Orange
- Root Beer
- Sprite

### The Warm & Cozy Menu

*Available in the comfort of your room from 12 noon to 9pm*

#### HOT CHOCOLATE
- Delicious Hot Chocolate Topped with Homemade Whipped Cream and Homemade Marshmallows
- 64% Ganache Hot Chocolate, flakes of white and milk chocolate
- $12pp
- Lavender White Hot Chocolate, flakes of white chocolate
- $12pp
- Rich Buttered Rum, Hot Dark Chocolate, Cinnamon, Nutmeg
- $20pp
- Decadent Grand Marnier, 64% Ganache Hot Chocolate, Orange Zest
- $25pp

#### HOT Ciders
- Hot Spiced Apple Cider, Cinnamon, Nutmeg, Allspice, Star Anise
- $8pp
- Hot Bulleit Bourbon Cider, Light Amber Honey
- $14pp
- Hot Bacardi Rum Cider, Madagascar Vanilla
- $14pp

### DESSERT

Ice Cream and Sorbet by the scoop 3
- chocolate, vanilla, coconut, raspberry

Gourmet Cookie Selection 8
- selection of four artisan cookies

Brownies 9
- three 55% chocolate fudge brownies

Vanilla Crème Brûlée 9

Strawberry Cheesecake 10

Chocolate Cake 10

---

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In-Room Dining

AFTERNOON HIGH TEA

The renowned Empress Lounge afternoon high tea is now available in the comfort of your room

Thursday to Sunday from 1pm to 5pm

40 minute minimum delivery requirement from the time the order is placed

$56 per person (min 2 persons)

Or

$68 per person Champagne Tea (min 2 persons)

Including one glass of Piper-Heidsieck Brut

Savory

Fig and Prosciutto Tartelette
Fresh Figs, Prosciutto, Whipped Ricotta, Hot Honey

Lobster Togarashi
Lobster tail, cream egg bread curly endive

Cucumber and Smoked Salmon on Rye
Cucumber Ribbon, Ivy City Smoke House Salmon, Herbed Cream Cheese

Chicken Mandarin Salad Nest
Chicken Salad, Frisee, Brioche

Foie Gras Mousse Éclair
Foie Gras Parfait, Apple Butter Glaze, Edible Flowers

Pastries & Sweets

Golden Raspberry Breton
Raspberry yuzu curd and raspberry Chantilly

Blueberry Cheesecake Crackling
Cookie coated choux with blueberry compote and cheesecake mousse

Apple and Madagascar Vanilla Chiboust
Vanilla biscuit, apple jelly and lemongrass milk

Coffee Crunch
Almond sponge espresso crunch milk chocolate Feuilletine

Strawberry and Pistachio
Chocolate flourless cake Pistachio cream, strawberry, and dark chocolate

Scones
Wild blueberry scones, Devonshire cream, strawberry jam & lemon yuzu curd

Tea Selection

From Jing Tea

Black Tea

Assam Breakfast - broad, full, rich and malty
Darjeeling Second Flush - light, crisp, and soft textured
Decaffeinated Ceylon - rich, soft, and full
Earl Grey - energizing, fragrant and citrus

Green Tea

Jade Sword - vegetal and full textured

Herbal Tea

Black Currant and Hibiscus - tart berry and sweet floral
Chamomile Flowers - full, mellow, and floral
Peppermint - refreshing mint
In-Room Dining

Cherry Blossom
Afternoon High Tea

Thursday to Sunday from 1pm to 5pm
40 minute minimum delivery requirement from the time the order is placed
USD 74 per person (min 2 persons)

Savory
Smoked Salmon Mousse Tart with Caviar
Spring Soba Noodles
Shrimp & Lobster Sesame Cone
Sakura Cheese Tart
Black Forest and Gruyere Roulade

Petit Fours
Sakura Jelly and Steeped Cream
Bing Cherry Choux
Pink Cream Roll
Cherry Butter Almond Cake
Cherry and Champagne Pave

Scones and Jam
Assortment of Freshly Baked Scones
Cherry Compote, Devonshire Cream, Strawberry Sakura Preserve

Glass of
Piper-Heidsieck Brut 24

Glass of
Veuve Clicquot Brut 32

Tea Selection
From Jing Tea
Black Tea

Assam Breakfast - broad, full, rich and malty
Darjeeling Second Flush - light, crisp, and soft textured
Decaffeinated Ceylon – rich, soft, and full
Earl Grey - energizing, fragrant and citrus

Green Tea
Jade Sword - vegetal and full textured

Herbal Tea
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# BEVERAGE SELECTION

## NON-ALCOHOLIC

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Each</th>
<th>Description</th>
<th>Each</th>
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<tbody>
<tr>
<td>Water</td>
<td>12</td>
<td>Virginia Artesian Still (1 Liter)</td>
<td></td>
</tr>
<tr>
<td>Sarsaparilla Sparkling</td>
<td>12</td>
<td>Sarsaparilla Sparkling (1 Liter)</td>
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</tr>
<tr>
<td>Soda</td>
<td>6</td>
<td>Coke-Cola, Diet Coke, Sprite, Ginger Ale</td>
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</tr>
<tr>
<td></td>
<td></td>
<td>Tonic Water, Club Soda</td>
<td></td>
</tr>
<tr>
<td>Juice</td>
<td>8</td>
<td>Orange, Grapefruit, Cranberry, Apple</td>
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</tr>
<tr>
<td></td>
<td></td>
<td>Pineapple, Tomato, V8-Juice</td>
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</tr>
<tr>
<td>Coffee and Teas</td>
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<td>Large pot coffee or decaffeinated</td>
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</tr>
<tr>
<td></td>
<td></td>
<td>Small pot coffee or decaffeinated</td>
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<tr>
<td></td>
<td></td>
<td>Cappuccino, Latte, Macchiato, Double Espresso</td>
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<tr>
<td></td>
<td></td>
<td>Assam, Darjeeling, Earl Grey,</td>
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<tr>
<td></td>
<td></td>
<td>Green Tea, Peppermint, Chamomile, Iced tea</td>
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</tr>
<tr>
<td>Smoothie</td>
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<td>Strawberry Banana or Green Power</td>
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## WINE SELECTION

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
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<tbody>
<tr>
<td>Sparkling Wine &amp; Champagne</td>
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</tr>
<tr>
<td>Veuve Clicquot Yellow Label</td>
<td>32</td>
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<tr>
<td>Poema Cava</td>
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<tr>
<td>White</td>
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</tr>
<tr>
<td>Chardonnay</td>
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</tr>
<tr>
<td>Canyon Road, CA</td>
<td>14</td>
<td>59</td>
</tr>
<tr>
<td>Newton, CA</td>
<td>24</td>
<td>84</td>
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<tr>
<td>Pinot Grigio</td>
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<td></td>
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<tr>
<td>Canyon Road, CA</td>
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<tr>
<td>Bottega Vinea, Italy</td>
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<td>75</td>
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<tr>
<td>Sauvignon Blanc</td>
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<tr>
<td>Mataru, New Zealand</td>
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<td>59</td>
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<tr>
<td>Pascual Jolivet, Sancerre, France</td>
<td>26</td>
<td>85</td>
</tr>
<tr>
<td>Red</td>
<td></td>
<td></td>
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<tr>
<td>Cabernet Sauvignon</td>
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<td>Newton, CA</td>
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<td>Merlot</td>
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<td>Canyon Road, CA</td>
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<tr>
<td>Newton &quot;Red Blend&quot;, CA</td>
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<tr>
<td>Pinot Noir</td>
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<tr>
<td>Steele Carreros, CA</td>
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<td>84</td>
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<tr>
<td>Bourgegne Hautes-Cotes de Nuits</td>
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<td>85</td>
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<tr>
<td>Malbec</td>
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<tr>
<td>Mendoza, Argentina</td>
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<td>60</td>
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</tbody>
</table>

## SPIRIT SELECTION

<table>
<thead>
<tr>
<th>Spirit</th>
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</thead>
<tbody>
<tr>
<td>Cognac</td>
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</tr>
<tr>
<td>Courvoisier VSOP</td>
<td>18</td>
<td>450</td>
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<tr>
<td>Remy Martin VSOP</td>
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<td>550</td>
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<tr>
<td>Hennessy XO</td>
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<td>1,250</td>
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<tr>
<td>Remy Martin Louis XIII</td>
<td>325</td>
<td>10,725</td>
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<tr>
<td>Gin</td>
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<td></td>
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<tr>
<td>Bombay Sapphire</td>
<td>16</td>
<td>400</td>
</tr>
<tr>
<td>Hendricks</td>
<td>16</td>
<td>400</td>
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<tr>
<td>Nolet Silver</td>
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</tr>
<tr>
<td>Vodka</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tito's</td>
<td>15</td>
<td>375</td>
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<tr>
<td>Belvedere</td>
<td>16</td>
<td>400</td>
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<tr>
<td>Grey Goose</td>
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<td>400</td>
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<tr>
<td>Ketel One</td>
<td>16</td>
<td>400</td>
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<tr>
<td>Rum</td>
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<tr>
<td>Bacardi</td>
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<tr>
<td>Pryat XO</td>
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<tr>
<td>Kraklen</td>
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<td>475</td>
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<tr>
<td>Tequila</td>
<td>1.5oz</td>
<td>Bottle</td>
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<tr>
<td>Patron Silver</td>
<td>18</td>
<td>450</td>
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<tr>
<td>Patron Anejo</td>
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<td>550</td>
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<tr>
<td>Don Julio 1942</td>
<td>45</td>
<td>1,125</td>
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<tr>
<td>Blended Scotch</td>
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<td></td>
</tr>
<tr>
<td>Johnnie Walker Black Label</td>
<td>18</td>
<td>450</td>
</tr>
<tr>
<td>Chivas Regal 18</td>
<td>28</td>
<td>700</td>
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<tr>
<td>Johnnie Walker Blue Label</td>
<td>60</td>
<td>1,500</td>
</tr>
<tr>
<td>Single Malt</td>
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<td></td>
</tr>
<tr>
<td>The Macallan 12</td>
<td>22</td>
<td>550</td>
</tr>
<tr>
<td>Balvenie 15</td>
<td>30</td>
<td>750</td>
</tr>
<tr>
<td>The Macallan 18</td>
<td>38</td>
<td>950</td>
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<tr>
<td>Balvenie 21</td>
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<td>1,250</td>
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<tr>
<td>Bourbon</td>
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<td>Bulleit</td>
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<tr>
<td>Angel’s Envy</td>
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<tr>
<td>Woodford Reserve</td>
<td>20</td>
<td>500</td>
</tr>
<tr>
<td>Beoeker’s</td>
<td>22</td>
<td>550</td>
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</table>

## Beer

<table>
<thead>
<tr>
<th>Beer</th>
<th>10 each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Beer</td>
<td></td>
</tr>
<tr>
<td>Bud Light</td>
<td></td>
</tr>
<tr>
<td>Samuel Adams</td>
<td></td>
</tr>
<tr>
<td>Dogfish: Head 60 Minute IPA</td>
<td></td>
</tr>
<tr>
<td>Imported Beer</td>
<td>12 each</td>
</tr>
<tr>
<td>Corona</td>
<td></td>
</tr>
<tr>
<td>Heineken</td>
<td></td>
</tr>
<tr>
<td>Stella Artois</td>
<td></td>
</tr>
</tbody>
</table>

## Pre-Bottled Craft Cocktails

- **Mojito 22**
- **Classic Margarita 22**
- **Manhattan 24**
- **Aviation 32**
- **Cosmopolitan 34**
- **Classic Old Fashioned 36**

For your convenience we will apply 15% gratuity, applicable government tax and in-room dining delivery charge of $4.50.

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PICNIC IN THE GARDEN
Thursday to Sunday from 11:00am to 7:30pm
60 minute minimum delivery requirement from the time the order is placed.

WASHINGTONIAN BASKET
$125 PER PERSON

Cantaloupe and Prosciutto
sweet cantaloupe, Italian prosciutto, micro mint

Turkey Wrap
smoked turkey, bacon, bibb lettuce, tomato, boursin, mayo, kettle chips
enhance your wrap with Maryland lump crab $12

Sugar Crusted Vanilla Choux
vanilla mascarpone, cream diplomat, sugar crusted crackling cookie dough with raspberry center

Saratoga Sparkling Water 1 Liter

Acacia Rosé, Sonoma CA
or
Steele Pinot Noir, Carneros CA

Market Greens
shaved market vegetables, lemon-thyme vinaigrette

Smoked Salmon
egg whites, onions, tomato, capers, multigrain toast, cream cheese

Artisanal Cheese Plate
Chef’s selection of fine American cheeses

Petit Fours
Chef’s selection of Artisan desserts

Saratoga Sparkling Water 1 Liter

Lemelson, Pinot Noir, Willamette Valley, OR
or
Veuve Clicquot, NV, France 375ml (Half Bottle)

Guests are asked to return all non-disposable items to the hotel, including picnic baskets, blankets, and plasticware. Unreturned picnic baskets will result in a fee of USD 250. Items may be returned to the hotel Front Desk. Mandarin Oriental, Washington DC believes in maintaining a clean global environment through our sustainable efforts and asks our guests to be mindful of their footprint.