

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 omlette, 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

Assorted Cereals & Granola 8

VG corn flakes, raisin brand, cheerios, rice krispies, froasted flakes, homemade granola

Steel Cut Oatmeal 12

candied w/ **V** ts, brown sugar, cinnamon

Seasonal Fruit Plate 15

market **VG** fresh fruit and seasonal berries

Buttermilk Pancakes 18

V plain, blueberry or banana Vermont butter, amber maple syrup, powdered sugar

Avocado Toast 18

country bread **VG** me, cilantro, togarashi
enhancement with one egg any style 4

Trio Of Croissants 20

plain, almond, chocolate covered crème brûlée

Smoked Salmon 26

hickory smoked, everything bagel, red onions, sliced tomato, capers, dill cream cheese

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 16 **V**

roasted tomatoes soup, cheddar grill cheese

Hummus 12 **VG**

olive oil, everything bagel chips, sea salt, smoked paprika

Market Greens 16 **VG**

julienne of vegetables, sesame miso ginger dressing

Caesar 17

marinated anchovy, shaved parmesan, crouton
enhance your salad: tofu 6, chicken 7, salmon 9, shrimp 12

Mediterranean Quinoa Bowl 24 **V**

quinoa, bok choy, mix marinated olives, avocado, feta cheese, cherry tomatoes, cucumbers, sunflower seeds, verjus grape vinaigrette

Artisanal Cheese Plate 28

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

Beyond Burger 21 **V**

100% plant based patty, bibb lettuce, tomato, onion

The Mandarin Oriental Burger 23

aged cheddar, bibb lettuce, tomato, bacon aioli

enhance any sandwich with one fried egg 4

enhance any sandwich with avocado 4

V = Vegetarian **VG** = Vegan

ENTREES

enhance any entree:

tofu 6, chicken 7, salmon 9, shrimp 12

Fried Rice 16

egg, carrot, red bell peppers, edamame, oyster sauce

V Spicy Green Curry 18

lemongrass infused coconut milk, Thai basil, rice medley

VG Three-Bean Chili 21

black beans, pinto beans, red kidney beans, corn tortillas

Chicken Fingers 24

honey mustard dipping sauce, French fries

Pasta 22

Choose your pasta:

spaghetti, rigatoni, whole wheat rotini, or gluten free penne

Choose your sauce:

marinara, bolognese, carbonara, or pesto

enhance your pasta: tofu 6, chicken 7, salmon 9, shrimp 12

FROM THE GRILL

*each protein is served with one side and one sauce of your choice
sauce: chicken jus, au poivre, red wine sauce, soy ginger vinaigrette*

Chicken Breast 23

Atlantic Salmon 26

Beef Tenderloin 42

SIDES

French Fries 8

White or Brown Rice 8

Mashed Potatoes 9

Steamed Broccoli 9

Sautéed Spinach 9

Steamed Edamame 9

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 china, glassware, cutlery, and ice

LITTLE FANS BREAKFAST

6:30 am — 11:00 am

PB&J 8

peanut butter and jelly

Buttermilk Pancakes 8

plain, blueberry, banana, or chocolate chip
Vermont butter, amber maple syrup, powdered sugar

Free-Range Egg 9

one egg cooked to your liking, breakfast potatoes, choice of meat
(chicken sausage, pork sausage or applewood smoked bacon)

Banana & Nutella Toast or Crêpe 10

organic banana, chocolate-hazelnut nutella

LITTLE FANS ALL DAY DELIGHTS

11:00 am — 9:00 pm

Chicken Fingers 12

honey mustard dipping sauce, broccoli, French fries

Elbow Pasta 12

marinara, bolognese, butter or mac & cheese

Beef Sliders with American Cheese 14

French fries or side salad

3oz. Pan Roasted Marinated Chicken Breast 16

potato puree, broccoli

3oz. Pan Seared Salmon Fillet 16

rice, sauteed spinach

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 Quesadilla
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
\$20pp

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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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, Friese, 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

Flowering Osmanthus - stone fruits and florals

Herbal Tea

Black Currant and Hibiscus - tart berry and sweet floral

Chamomile Flowers - full, mellow, and floral

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In-Room Dining

Please call ext. 6043

BEVERAGE SELECTION

NON-ALCOHOLIC

| | | | |
|--|-------------|---|-------------|
| Water | Each | Coffee and Teas | Each |
| Virginia Artesian Still (1 Liter) | 12 | Large pot coffee or decaffeinated | 12 |
| Saratoga Sparkling (1 Liter) | 12 | Small pot coffee or decaffeinated | 8 |
| Soda | Each | Cappuccino, Latte, Macchiato, Double Espresso | 7 |
| Coca-Cola, Diet Coke, Sprite, Ginger Ale | 6 | Assam, Darjeeling, Earl Grey, | 8 |
| Tonic Water, Club Soda | | Green Tea, Peppermint, | |
| Juice | Each | Chamomile, Iced tea | |
| Orange, Grapefruit, Cranberry, Apple | 8 | Smoothie | Each |
| Pineapple, Tomato, V8-Juice | | Strawberry Banana or Green Power | 12 |

WINE SELECTION

| Sparkling Wine & Champagne | Glass | Bottle | Red | Glass | Bottle |
|----------------------------------|-------|--------|---------------------------------|-------|--------|
| | | | Cabernet Sauvignon | | |
| Veuve Clicquot Yellow Label | 32 | 120 | Canyon Road, CA | 15 | 60 |
| Poema Cava | 13 | 65 | Newton, CA | 29 | 90 |
| White | | | Merlot | | |
| Chardonnay | | | Canyon Road, CA | 14 | 59 |
| Canyon Road, CA | 14 | 59 | Newton "Red Blend", CA | 25 | 85 |
| Newton, CA | 24 | 84 | Pinot Noir | | |
| Pinot Grigio | | | Steele Carneros, CA | 23 | 84 |
| Canyon Road, CA | 13 | 58 | Bourgogne Hautes-Côtes de Nuits | 24 | 85 |
| Bottega Vinaia, Italy | 18 | 75 | Malbec | | |
| Sauvignon Blanc | | | Mendoza, Argentina | 15 | 60 |
| Matua, New Zealand | 14 | 59 | | | |
| Pascal Jolivet, Sancerre, France | 26 | 85 | | | |

SPIRIT SELECTION

| Cognac | 1.5oz | Bottle | Tequila | 1.5oz | Bottle |
|------------------------|-------|--------|----------------------------|-------|--------|
| Courvoisier VSOP | 18 | 450 | Patron Silver | 18 | 450 |
| Remy Martin VSOP | 22 | 550 | Patron Anejo | 22 | 550 |
| Hennessy XO | 50 | 1,250 | Don Julio 1942 | 45 | 1,125 |
| Remy Martin Louis XIII | 325 | 10,725 | Blended Scotch | | |
| Gin | | | Johnnie Walker Black Label | 18 | 450 |
| Bombay Sapphire | 16 | 400 | Chivas Regal 18 | 28 | 700 |
| Hendricks | 16 | 400 | Johnnie Walker Blue Label | 60 | 1,500 |
| Nolet Silver | 18 | 450 | Single Malt | | |
| Vodka | | | The Macallan 12 | 22 | 550 |
| Tito's | 15 | 375 | Balvenie 15 | 30 | 750 |
| Belvedere | 16 | 400 | The Macallan 18 | 38 | 950 |
| Grey Goose | 16 | 400 | Balvenie 21 | 50 | 1,250 |
| Ketel One | 16 | 400 | Bourbon | | |
| Rum | | | Bulleit | 16 | 400 |
| Bacardi | 15 | 375 | Angel's Envy | 20 | 500 |
| Pryat XO | 18 | 450 | Woodford Reserve | 20 | 500 |
| Kraken | 19 | 475 | Booker's | 22 | 550 |

| | |
|----------------------------|---------|
| Beer | |
| Domestic Beer | 10 each |
| Bud Light | |
| Samuel Adams | |
| Dogfish Head 60 Minute IPA | |
| Imported Beer | 12 each |
| Corona | |
| Heineken | |
| Stella Artois | |

| |
|------------------------------------|
| Pre-Bottled Craft Cocktails |
| premium delicious ready-to-drink |
| Mojito 22 |
| Classic Margarita 22 |
| Manhattan 24 |
| Aviation 32 |
| Cosmopolitan 34 |
| Classic Old Fashioned 36 |

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