

BREAKFAST

5:30 a.m. to 11 a.m.

THE WASHINGTONIAN BREAKFAST

31

CHOICE OF FRESH FRUIT OR VEGETABLE JUICE

Orange, grapefruit, apple, pineapple, carrot, tomato, V8

SEASONAL FRUIT PLATE

Selection of market fruits and berries

BAKERY BASKET

Your choice of croissants, chocolate croissants, Danish pastries, toast or muffins, served with homemade preserves, clover honey and Vermont butter

TWO FREE-RANGE EGGS

Two free-range eggs cooked to your liking, accompanied by chicken or pork sausages or applewood-smoked bacon, asparagus, roasted tomato and marble potatoes

CEREALS WITH HOT OR COLD WHOLE, LOW-FAT, SOY, ALMOND OR SKIM MILK

Homemade granola, All Bran, Cornflakes, Raisin Bran, Special K, Cheerios, Rice Krispies, Frosted Flakes, Mini Wheats, Fruit Loops

HOT BEVERAGES

Your choice of freshly brewed coffee, decaffeinated coffee, cappuccino, espresso or hot chocolate

OR

SELECTION OF FINE TEAS

Your choice of Assam breakfast, Darjeeling, Earl Grey, English breakfast, decaffeinated Ceylon, peppermint, chamomile, blackcurrant-hibiscus or green tea

To place an order, please press the In-Room Dining button on your telephone or dial 6043. For your convenience we will apply 19% gratuity, applicable government tax and in-room dining delivery charge of \$3.75. 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.

BREAKFAST

5:30 a.m. to 11 a.m.

THE CAPITOL HILL CONTINENTAL BREAKFAST

23

CHOICE OF FRESH FRUIT OR VEGETABLE JUICE

Orange, grapefruit, apple, pineapple, carrot, tomato, V8

SEASONAL FRUIT PLATE

Selection of market fruits and berries

BAKERY BASKET

Your choice of croissants, chocolate croissants, Danish pastries, toast or muffins, served with homemade preserves, clover honey and Vermont butter

CEREALS WITH HOT OR COLD WHOLE, LOW-FAT, SOY, ALMOND OR SKIM MILK

Homemade granola, All Bran, Cornflakes, Raisin Bran, Special K, Cheerios, Rice Krispies, Frosted Flakes, Mini Wheats, Fruit Loops

HOT BEVERAGES

Your choice of freshly brewed coffee, decaffeinated coffee, cappuccino, espresso or hot chocolate

OR

SELECTION OF FINE TEAS

Your choice of Assam breakfast, Darjeeling, Earl Grey, English breakfast, decaffeinated Ceylon, peppermint, chamomile, blackcurrant-hibiscus or green tea

THE MANDARIN ORIENTAL HEALTHY START

29

CHOICE OF FRESH FRUIT OR VEGETABLE JUICE

Orange, grapefruit, apple, pineapple, carrot, tomato, V8

SEASONAL FRUIT PLATE

Selection of market fruits and berries

ORGANIC YOGURT

Skotidakis Green yogurt with clover honey and fresh berries

EGG WHITE OMELET

Free-range egg whites, avocado, pickled onions and goats cheese

SELECTION OF FINE TEAS

Your choice of Assam breakfast, Darjeeling, Earl Grey, English breakfast, decaffeinated Ceylon, peppermint, chamomile, blackcurrant-hibiscus or green tea

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BREAKFAST

5:30 a.m. to 11 a.m.

THE WHITE HOUSE BREAKFAST FOR TWO

600

OSSETRA CAVIAR

30 grams of osietra caviar, served with blinis and traditional condiments

CHOICE OF FRESH FRUIT OR VEGETABLE JUICE

Orange, grapefruit, apple, pineapple, carrot, tomato, V8

SEASONAL FRUIT PLATE

Selection of market fruits and berries

BAKERY BASKET

Your choice of croissants, chocolate croissants, Danish pastries, toast or muffins, served with homemade preserves, clover honey, and Vermont butter

TWO FREE-RANGE EGGS

Two free-range eggs cooked to your liking, accompanied by chicken sausages or pork sausages or applewood-smoked bacon, asparagus, roasted tomato and marble potatoes

SMOKED SALMON

Smoked Atlantic salmon served with traditional condiments

CEREALS WITH HOT OR COLD WHOLE, LOW-FAT, SOY, ALMOND OR SKIM MILK

Homemade granola, All Bran, Cornflakes, Raisin Bran, Special K, Cheerios, Rice Krispies, Frosted Flakes, Mini Wheats, Fruit Loops

HOT BEVERAGES

Your choice of freshly brewed coffee, decaffeinated coffee, cappuccino, espresso or hot chocolate

SELECTION OF FINE TEAS

Your choice of Assam breakfast, Darjeeling, Earl Grey, English breakfast, decaffeinated Ceylon, peppermint, chamomile, blackcurrant-hibiscus or green tea

CHAMPAGNE

A bottle of vintage Dom Perignon Champagne

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BREAKFAST ALA CARTE

5:30 a.m. to 11 a.m.

MARKET FRESH FRUITS & SMOOTHIES

SEASONAL FRUIT PLATE	13
Selection of market fresh fruits and berries	
YOGURT AND SEASONAL BERRIES	13
Your choice of low-fat, regular or Skotidakis Greek yogurt, accompanied by seasonal berries	
DAIRY FREE PROTEIN POWER SMOOTHIE	8
Peanut butter, soy milk, tofu and flax seed	
BANANA-BERRY SMOOTHIE	8
Strawberry, banana, clover honey, and your choice of low-fat, regular or Skotidakis Greek yogurt	
PINA COLADA SMOOTHIE	8
Golden pineapple, coconut milk, and your choice of low-fat, regular or Skotidakis Green yogurt	
GREEN APPLE SMOOTHIE	8
Granny Smith apple, melon, spinach	

FROM THE MANDARIN ORIENTAL BAKERY

BAKERY BASKET	9
Your choice of croissants, chocolate croissants, Danish pastries, toast or muffins, served with homemade preserves, clover honey and Vermont butter	
FROSTED FLAKE FRENCH TOAST	15
Thick cut brioche bread, Vermont butter, seasonal berries and amber maple syrup	
BUTTERMILK PANCAKES	15
Your choice of fresh banana, blueberry or chocolate, Vermont butter, amber maple syrup and powdered sugar	
BELGIAN WAFFLES	15
Vanilla cream, seasonal berries, amber maple syrup and powdered sugar	
SMOKED SALMON BAGEL	17
Atlantic smoked salmon, everything bagel, dill cream cheese, capers, red onions, tomatoes and arugula	

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BREAKFAST ALA CARTE

5:30 a.m. to 11 a.m.

FARM FRESH EGGS

- FREE-RANGE EGGS** 17
Two free-range eggs cooked to your liking, accompanied by chicken or pork sausages or applewood-smoked bacon, asparagus, roasted tomato and marble potatoes
- TRADITIONAL EGGS BENEDICT** 19
Two poached free-range eggs, Canadian bacon, toasted English muffin, hollandaise sauce, asparagus, roasted tomato and marble potatoes
- SMOKED SALMON BENEDICT** 21
Two poached free-range eggs, sautéed spinach, toasted English muffin, hollandaise sauce, asparagus, roasted tomato and marble potatoes
- MARYLAND CRAB BENEDICT** 23
Two poached free-range eggs, Chesapeake lump crab, toasted English muffin, Cajun hollandaise sauce, asparagus, roasted tomato and marble potatoes
- SHAKSHUKA** 17
Stewed tomatoes, free-range eggs, harissa spice, Skotidakis Greek yogurt and grilled flat bread
- EGG WHITE OMELET** 19
Free-range egg whites, goat cheese, avocado, pickled onions, asparagus, roasted tomato and marble potatoes
- ANGUS STEAK AND EGGS** 26
6 oz. NY strip cooked to order, two sunny side up free-range eggs, béarnaise sauce, asparagus, roasted tomato and marble potatoes

CEREALS AND YOGURT

- CEREALS WITH HOT OR COLD WHOLE, LOW-FAT, SOY, ALMOND OR SKIM MILK** 7
Homemade granola, All Bran, Cornflakes, Raisin Bran, Special K, Cheerios, Rice Krispies, Frosted Flakes, Mini Wheats, Fruit Loops
- BIRCHER MUESLI** 12
Coconut milk, dried cranberries, Asian pear and seasonal berries
- OATMEAL PORRIDGE** 11
Golden raisins, candied walnuts, brown sugar and cinnamon
- GREEK YOGURT PARFAIT** 13
Homemade granola, Skotidakis Greek yogurt, lychee puree and seasonal berries

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ALL DAY DELIGHTS

11 a.m. to 11 p.m.

STARTERS

TOM KHA SOUP	14
Choice of chicken or shrimp, fresh lime, coconut milk, lemongrass, galangal	
ROASTED CAULIFLOWER BISQUE	12
Porcini mushrooms, Parmesan mousse, chili oil	
MARYLAND CRAB CHOWDER	17
Lump crab, roasted corn, potatoes, focaccia croûtons	
STEAMED EDAMAME	11
Lemon oil, sea salt and Korean chili	
CRISPY CHICKEN WINGS	15
Half dozen premium chicken wings, sweet Korean BBQ sauce, pickled vegetables	
KHO TAO MUSSELS	17
P.E.I mussels, coconut-lime reduction, lemongrass, cilantro	
SELECTION OF CHEESE	16
Chef's selection of three gourmet cheeses, served with mixed nuts, homemade jam and country bread	
SALADS	
MIXED GREENS	14
Garden vegetables, avocado green goddess dressing	
CAESAR SALAD	14
Baby romaine, white anchovies, focaccia croutons, Parmesan cheese, Caesar dressing	
TART CHERRY SALAD	15
Baby spinach, pickled cherries, fennel, shaved red onion, cherry blossom vinaigrette	
TATSOI AND ARUGULA	13
Pea shoots, cucumber ribbons, daikon radish, pickled lotus root, sesame-ginger vinaigrette	
YOUR CHOICE OF PROTEIN	
Chicken	6
Salmon	8
Shrimp	9

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ALL DAY DELIGHTS

11 a.m. to 11 p.m.

SANDWICHES

All sandwiches and burgers are served with your choice of a side salad, French fries or kettle chips

CLASSIC CLUB SANDWICH 17
House smoked turkey, applewood smoked bacon, mayonnaise, lettuce, tomato, boursin cheese

KOREAN STYLE STEAK SANDWICH 21
Shaved prime sirloin, sriracha aioli, cheddar, jalapeños, cucumbers, scallions

MEDITERRANEAN WRAP 15
Cauliflower hummus, roasted red pepper, mixed vegetables, crumbled feta, olives

TAMARI GLAZED VERLASSO SALMON 22
Sriracha aioli, pineapple relish, daikon sprouts, arugula, brioche

THE MANDARIN ORIENTAL BURGER 22
Prime beef, French onion mayo, lettuce, tomato, onion, muenster cheese

INTERNATIONAL FLAVORS

ROASTED ROHAN DUCK 24
Duck broth, lo mein noodles, bean sprouts, fried garlic, roasted peanuts

ROASTED FREE-RANGE CHICKEN 27
Baby bok choy, miso, daikon sprouts, heirloom carrots

LOBSTER PAPPARDELLE 37
Saffron, cherry tomatoes, baby spinach, tobiko

SPICY GREEN THAI CHICKEN CURRY 23
Braised organic chicken, coconut milk, baby eggplant and Thai basil, served with steamed jasmine rice

VEGETARIAN LO MEIN 24
Tofu, bok choy, egg noodles, tamari, carrots, cremini, red bell peppers

GNOCCHI 27
Bleu cheese cream, Italian sausage, asparagus tips, scallions, parmesan

GRILLED VERLASSO SALMON 32
Bok choy, szechuan glaze, fragrant jasmine rice, crispy lotus root

CERTIFIED ANGUS 6 OZ BEEF FILET 42
Roasted garlic potato puree, grilled asparagus, red wine demi-glace

10 OZ AUSTRALIAN WAYGU RIBEYE 67
Roasted garlic potato puree, grilled asparagus, red wine demi-glace

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ALL DAY DELIGHTS

11 a.m. to 11 p.m.

ON THE SIDE

SEA SALT FRENCH FRIES	7
POTATO PUREE	7
STEAMED JASMINE RICE	7
SAUTÉED BABY SPINACH	8
TRUFFLE PARMESAN FRENCH FRIES	9
ROASTED CREMINI MUSHROOMS	11
GRILLED ASPARAGUS	13

DESSERTS

VANILLA CREME BRULE Slow cooked vanilla custard, caramelized sugar, mixed berries	10
COCONUT PANNA COTTA Mango sauce, fresh mango, coconut flakes	10
KEY LIME TART Key lime custard, graham cracker crust, whipped cream, lime gel	12
RED VELVET SMITH ISLAND CAKE Red velvet sponge cake, cream cheese, mascarpone cheese	12
HOMEMADE GOURMET COOKIES Selection of gourmet cookies	12
GLUTEN FREE CHOCOLATE-VANILLA CAKE Flourless chocolate sponge cake, vanilla bavaroise, dark chocolate mousse	14
ICE CREAM & SORBET BY THE SCOOP Your choice of chocolate, vanilla, coconut, passion fruit-cilantro, raspberry or meyer lemon-yogurt	3

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LITTLE FANS

All dishes include a glass of milk, apple juice or orange juice.

BREAKFAST

5:30 a.m. to 11 a.m.

BUTTERMILK PANCAKES

Your choice of fresh blueberry, banana, or chocolate pancakes, served with Vermont butter, amber maple syrup, and powdered sugar

7

BELGIAN WAFFLE

Vanilla cream, seasonal berries, amber maple syrup, and powdered sugar

7

FREE-RANGE EGG

One egg cooked to your liking, accompanied by chicken or pork sausage, or applewood smoked bacon and marble potatoes

9

LITTLE FAN FRUIT PLATE

Selection of market fruits and berries

7

ALL DAY DELIGHTS

11 a.m. to 11 p.m.

CHICKEN TENDERS

Three crispy chicken fingers, served with French fries and honey mustard

11

LITTLE FAN MO BURGER

Certified angus ground beef, lettuce, tomato, and your choice of American, Swiss, cheddar or Muenster cheese, served with French fries

15

GRILLED SALMON

Petite salmon filet grilled to order, served with mashed potatoes and carrots

17

PASTA AND SAUCE

Penne pasta with your choice of cheddar cheese sauce, marinara sauce, or plain pasta with butter

12

CHICKEN NOODLE SOUP

Chicken broth with diced vegetables, chicken and pappardelle pasta

11

GRILLED CHEESE SANDWICH

Served with French fries

11

GRILLED CHICKEN BREAST

6 oz. chicken breast grilled to order, served with mashed potatoes and spinach

15

HOMEMADE COOKIES & MILK

Selection of three cookies with your choice of whole, skim, low-fat, almond or soy milk

8

CHOCOLATE BROWNIE SUNDAE

Vanilla ice cream, whipped cream, cherries and rainbow sprinkles

*Can be made gluten and nut free

8

ICE CREAM

Your choice of chocolate, vanilla or coconut accompanied by chocolate sauce

6

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VEGAN

5:30 a.m. to 11 a.m.

THE CAPITOL HILL CONTINENTAL BREAKFAST

24

CHOICE OF FRESH FRUIT OR VEGETABLE JUICE

Orange, grapefruit, apple, pineapple, carrot, tomato, V8

SEASONAL FRUIT PLATE

Selection of market fruits and berries

BIRCHER MUESLI

Coconut milk, dried cranberries, Asian pear, coconut water, seasonal berries

CEREALS WITH HOT OR COLD SOY OR ALMOND MILK

Homemade granola, All Bran, Cornflakes, Raisin Bran, Special K, Cheerios, Rice Krispies, Frosted flakes, Mini Wheats, Fruit Loops

HOT BEVERAGES

Your choice of freshly brewed coffee, decaffeinated coffee, cappuccino, espresso or hot chocolate

OR

SELECTION OF FINE TEAS

Your choice of Assam breakfast, Darjeeling, Earl Grey, English breakfast, decaffeinated Ceylon, peppermint, chamomile, blackcurrant-hibiscus or green tea

MARKET FRESH FRUITS & SMOOTHIES

SEASONAL FRUIT PLATE

Selection of market fruits and berries

13

DAIRY FREE PROTEIN POWER SMOOTHIE

Peanut butter, soy milk, tofu and flax seed

8

GREEN APPLE SMOOTHIE

Granny Smith apple, melon, spinach

8

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VEGAN

5:30 a.m. to 11 a.m.

CEREALS AND YOGURT

CEREALS WITH HOT OR COLD SOY OR ALMOND MILK 7
Homemade granola, All Bran, Cornflakes, Raisin Bran, Special K, Cheerios, Rice Krispies, Frosted Flakes, Mini Wheats, Fruit Loops

BIRCHER MUESLI 12
Coconut milk, dried cranberries, Asian pear, coconut water, seasonal berries

OATMEAL PORRIDGE 11
Golden raisins, candied walnuts, brown sugar, cinnamon

STARTERS

STEAMED EDAMAME 11
Korean chili, sea salt, lemon oil

SALADS

TART CHERRY SALAD 15
Baby spinach, pickled cherries, fennel, shaved red onion, cherry blossom vinaigrette

TATSOI & ARUGULA 13
Pea shoots, cucumber ribbons, daikon radish, pickled lotus root, sesame-ginger vinaigrette

SANDWICHES

All sandwiches are served with choice of a side salad, French fries or kettle chips

MEDITERRANEAN WRAP 15
Cauliflower hummus, roasted red pepper, mixed vegetables, olives

INTERNATIONAL FLAVORS

MUSHROOM SOBA 19
Cremini mushroom dashi, buckwheat soba noodles, bok choy

FRIED TOFU 21
Black pepper tamari, micro herbs, scallions

VEGAN BIBIMBAP 24
Jasmine rice, baby spinach, cremini mushrooms, gochujang, bean sprouts

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VEGAN

5:30 a.m. to 11 a.m.

ON THE SIDE

STEAMED JASMINE RICE	7
SAUTÉED BABY SPINACH	8
ROASTED CREMINI MUSHROOMS	11
GRILLED ASPARAGUS	13

DESSERTS

COCONUT PANNA COTTA Mango sauce, fresh mango, coconut flakes	10
SORBET BY SCOOP Your choice of passion fruit-cilantro, raspberry, or Meyer lemon yogurt	3

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GLUTEN FREE

5:30 a.m. to 11 a.m.

THE MANDARIN ORIENTAL HEALTHY START

29

CHOICE OF FRESH FRUIT OR VEGETABLE JUICE

Orange, grapefruit, apple, pineapple, carrot, tomato, V8

SEASONAL FRUIT PLATE

Selection of market fruits and berries

ORGANIC YOGURT

Skotidakis Green yogurt with clover honey and fresh berries

EGG WHITE OMELET

Free-range egg whites, avocado, pickled onions, local goat cheese, asparagus, roasted tomato and marble potatoes

SELECTION OF FINE TEAS

Your choice of Assam breakfast, Darjeeling, Earl Grey, English breakfast, decaffeinated Ceylon, peppermint, chamomile, blackcurrant-hibiscus or green tea

MARKET FRESH FRUITS & SMOOTHIES

SEASONAL FRUIT PLATE

Selection of market fruits and berries

13

YOGURT AND SEASONAL BERRIES

Your choice of low fat, regular or Skotidakis Greek yogurt, accompanied by seasonal berries

13

BANANA-BERRY SMOOTHIE

Strawberry, banana, clover honey, and your choice of low-fat, regular or Skotidakis Greek yogurt

8

PINA COLADA SMOOTHIE

Golden pineapple, coconut milk, and your choice of low-fat, regular or Skotidakis Green yogurt

8

GREEN APPLE SMOOTHIE

Granny Smith apple, melon, spinach

8

FROM THE MANDARIN ORIENTAL BAKERY

GLUTEN FREE PANCAKES

Your choice of fresh banana, blueberry or chocolate, Vermont butter, amber maple syrup and powdered sugar

15

GLUTEN FREE BELGIAN WAFFLES

Vanilla cream, seasonal berries, amber maple syrup and powdered sugar

15

GLUTEN FREE FRENCH TOAST

Thin cut gluten free bread, Vermont butter, seasonal berries, amber maple syrup

15

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GLUTEN FREE

5:30 a.m. to 11 a.m.

FARM FRESH EGGS

FREE-RANGE EGGS 17

Two free-range eggs cooked to your liking, accompanied by chicken or pork sausages or applewood-smoked bacon, asparagus, roasted tomato and marble potatoes

TRADITIONAL EGGS BENEDICT 19

Two poached free-range eggs, Canadian bacon, toasted gluten free bread, hollandaise sauce, asparagus, roasted tomato and marble potatoes

SMOKED SALMON BENEDICT 21

Two poached free-range eggs, sautéed spinach, toasted gluten free bread, hollandaise sauce, asparagus, roasted tomato and marble potatoes

MARYLAND CRAB BENEDICT 23

Two poached free-range eggs, Chesapeake lump crab, toasted gluten free bread, Cajun hollandaise sauce, asparagus, roasted tomato and marble potatoes

SHAKSHUKA 17

Stewed tomatoes, free range egg, harissa spice, Skotidakis yogurt, toasted gluten free bread

EGG WHITE OMELET 19

Free-range egg whites, goat cheese, avocado, pickled onions, asparagus, roasted tomato, and marbled potatoes

ANGUS STEAK AND EGGS 26

6 oz. NY strip cooked to order, two sunny side up free-range eggs, béarnaise sauce, asparagus, roasted tomato, and marbled potatoes

CEREALS AND YOGURT

CEREALS WITH HOT OR COLD WHOLE, LOW-FAT, ALMOND, OR SKIM MILK 8

Gluten free Cheerios

YOGURT 8

Your choice of low fat, regular or Skotidakis Greek yogurt

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GLUTEN FREE

11 a.m. to 11 p.m.

STARTERS

TOM KHA SOUP 14
Choice of chicken or shrimp, fresh lime, coconut milk, lemongrass, galangal

ROASTED CAULIFLOWER BISQUE 12
Porcini mushrooms, Parmesan mousse, chili oil

MARYLAND CRAB CHOWDER 17
Lump crab, roasted corn, potatoes, Focaccia croutons

STEAMED EDAMAME 11
Korean chili, sea salt, lemon oil

KHO TAO MUSSELS 17
P.E.I mussels, coconut-lime reduction, lemongrass, cilantro

SALADS

MIXED GREENS 14
Garden vegetables, avocado green goddess dressing

CAESAR SALAD 14
Baby romaine, white anchovies, parmesan cheese, Caesar dressing

TART CHERRY SALAD 15
Baby spinach, pickled cherries, fennel, shaved red onion, cherry blossom vinaigrette

YOUR CHOICE OF PROTEIN

Chicken 6
Salmon 8
Shrimp 9

SANDWICHES

All sandwiches and burgers are served on gluten free bread with a choice of side salad or kettle chips

CLASSIC CLUB SANDWICH 17
House smoked turkey, applewood-smoked bacon, mayonnaise, lettuce, tomato, Boursin cheese, gluten free bread

MANDARIN ORIENTAL BURGER 22
Prime beef, French onion mayo, lettuce, tomato, onion, muenster cheese, gluten free bread

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GLUTEN FREE

11 a.m. to 11 p.m.

INTERNATIONAL FLAVORS

SPICY GREEN THAI CHICKEN CURRY 23
Braised organic chicken, coconut milk, baby eggplant and Thai basil, served with steamed jasmine rice

CERTIFIED ANGUS 6 OZ BEEF FILET 42
Roasted garlic potato puree, grilled asparagus, red wine demi-glace

10 OZ AUSTRALIAN WAYGU RIBEYE 67
Roasted garlic potato puree, grilled asparagus, red wine demi-glace

ON THE SIDE

POTATO PUREE 7

STEAMED JASMINE RICE 7

SAUTÉED BABY SPINACH 8

SEA SALT FRENCH FRIES 8

ROASTED CREMINI MUSHROOMS 11

GRILLED ASPARAGUS 13

DESSERTS

VANILLA CREME BRULE 10
Slow cooked vanilla custard, caramelized sugar, mixed berries

COCONUT PANNA COTTA 10
Mango sauce, fresh mango, coconut flakes

GLUTEN FREE CHOCOLATE VANILLA CAKE 14
Flourless chocolate cake, vanilla bavaroise, dark chocolate mousse

ICE CREAM & SORBET BY SCOOP 3
Your choice of chocolate, vanilla, coconut, passion fruit-cilantro, raspberry or meyer lemon yogurt

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OVERNIGHT DINING

11 p.m. to 5:30 a.m.

ROASTED CAULIFLOWER HUMMUS Drunken golden raisins, grilled pita bread	12
JUMBO SHRIMP COCKTAIL Lemongrass poached shrimp with homemade spicy cocktail sauce	16
CLUB SANDWICH WRAP House smoked turkey, applewood smoked bacon, mayonnaise, lettuce, tomatoes	17
MIXED GREENS Spring mix, garden vegetables, avocado green goddess dressing, and your choice of grilled shrimp or chicken breast	21
CAESAR SALAD Baby romaine, white anchovies, Focaccia croûtons, Parmesan cheese, Caesar dressing, and your choice of grilled shrimp or chicken breast	21
SELECTION OF CHEESE Chef's selection of three gourmet cheeses, served with mixed nuts, homemade jam and country bread	16
DESSERTS	
COCONUT PANNA COTTA Mango sauce, fresh mango, coconut flakes	10
HOMEMADE GOURMET COOKIES Selection of gourmet cookies	12
SEASONAL FRUIT PLATE Selection of market fresh fruits and berries	13

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BEVERAGES

WATER

Voss Still 800 ml	12
Voss Sparkling 800 ml	12
Voss Still 375 ml	8
Voss Sparkling 375 ml	8

SODA

Coca-Cola	5
Diet Coke	5
Sprite	5
Ginger Ale	5
Tonic Water	5
Club Soda	5

JUICE

Orange	6
Grapefruit	6
Cranberry	6
Apple	6
Pineapple	6
Carrot	6
Tomato	6
V8	6

ICE TEA & MILK

Blackcurrant Ice Tea	6
Glass of Milk	4
Glass of Chocolate Milk <i>choice of whole milk, skim milk, 2% milk, soy milk or almond milk</i>	4

BARISTA BAR

Freshly Brewed Coffee or Decaffeinated Coffee	
Small Pot	8
Large Pot	10
Espresso	6
Double Espresso	8
Espresso Macchiato	6
Café Latte	6
Cappuccino	6
Hot Chocolate	6

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BEVERAGES

8

CLASSIC & SCENTED BLACK TEAS

ASSAM BREAKFAST BLACK TEA

A fantastic breakfast tea. Assam tea is low-grown and holds a reputation as the strongest full-bodied tea to be found. Perfect for those who love a strong and malty cup of tea, with or without milk

DARJEELING 2ND FLUSH SUPREME BLACK TEA

The infused leaf expresses a rich and full-bodied aroma with hints of the sought-after muscatel flavor

EARL GREY

Made from a base of exceptional whole leaf Ceylon scented with bergamot and sprinkled with cornflowers to create a tea that delights all the senses

DECAFFEINATED CEYLON

An outstanding example of its type, composed of long whole-leaf from Shawlands tea garden. Full bodied, soothing and complex

GREEN TEA

ORGANIC JADE SWORD GREEN TEA

It's simply a lovely, clean tea that seems to suit all moods, occasions and personalities
It's a tea you can drink throughout the day

HERBAL TEAS

PEPPERMINT LEAF

Peppermint leaf infusion is striking and strong, with a fantastically fresh and cleansing minty flavor. Peppermint leaf cleanses your palate and aids digestion

WHOLE CHAMOMILE FLOWERS

Chamomile flowers are fresh, cleansing and intensely enjoyable to drink
Chamomile is often said to be helpful as a muscle relaxant

BLACKCURRANT AND HIBISCUS

Whole blackcurrants, berries and cracked hibiscus shells make this sumptuous herbal infusion delightfully refreshing. Vivid, intense and lively with a rich spectrum of berry fruits

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BEVERAGES

WINE SELECTION

CHAMPAGNE AND SPARKLING

	GLASS	BOTTLE
Prosecco, Torresella, Veneto, Italy	14	55
Rose Sparkling, Lamberti, Veneto, Italy	12	47
Champagne, Veuve Clicquot Yellow Label, Champagne, France	30	135

WHITE WINE

Albarino, Martin Codax, Rias Baixas, Spain	11	42
Chardonnay, "Les Charmes", Macon-Lugny, Vin de Bourgogne, France	14	56
Chardonnay, Stag's Leap Winery, Napa Valley, California, USA	18	72
Gruner Veltliner, Gobelsburger, Kamptal, Austria	12	48
Pino Grigio, Bottega Vinaia, Trentino-Alto Adige, Italy	12	48
Sauvignon Blanc, Frog's Leap, Marlborough, New Zealand	15	60
Rosé, Chateau d'Esclans Rock Angel, Cotes de Provence, France	16	64

RED WINE

Bordeaux Superieur, Chateau Lafite Monteil, France	15	60
Cabernet Sauvignon, Faust, Napa Valley, California, USA	26	104
Cabernet Sauvignon, "Knights Valley", Beringer, Sonoma County, California	18	72
Malbec, Vista Flores, Catena, Mendoza, Argentina	13	52
Merlot, Markham, Napa Valley, California	15	60
Pinot Noir, Steele, Carneros, California, USA	16	64
Syrah, Matchbook, McLaren Valley, Australia	13	52
Zinfandel, Berran, California, USA	14	64

Please call In-Room dining for further wine by the bottle selections.

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BEVERAGES

SPIRITS

VODKA

Belvedere	14
Chopin	14
Grey Goose	14
Jewel of Russia	32
Ketel One	14
Tito's	13

GIN

Beefeater	12
Bombay Sapphire	14
Hendricks	14
Boodles	14
Tanqueray	14

RUM

Bacardi	12
Captain Morgan	13
Gosling's Black Seal	12
Pyrat XO	14
Ron Zacapa Centenario XO	35

TEQUILA

DeLeon	18
Don Julio Blanco	12
Don Julio Reposado	18
Don Julio Anejo	20
Jose Cuervo Gold	12
Patron Silver	16
Patron Reposado	18
Patron Anejo	22
Patron Platinum	55

COGNAC

Courvoisier VSOP	18
Hennessy VS	16
Hennessy XO	55
Hennessy Paradis	230
Hennessy Richard	350
Remy Martin VSOP	22
Remy Martin Louis XIII	325

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BEVERAGES

SINGLE MALT

BLENDED SCOTCH

Chivas Regal 12	14
Chivas Regal 18	28
Johnnie Walker Red Label	12
Johnnie Walker Black Label	16
Johnnie Walker Platinum	45
Johnnie Walker Blue Label	52

HIGHLANDS

Glenmorangie Quinta Ruban	20
Glenmorangie 18	26
Oban 14	20
Talisker 10	20

SPEYSIDE

Balvenie 12	18
Balvenie 17	30
Glenfiddich 12	20
Glenfiddich 18	36
Glenlivet 12	20
Glenlivet 18	28
Macallan 10	16
Macallan 12	20
Macallan 18	36
Macallan 25	105

ISLAY

Lagavulin 16	24
Laphroaig 10	18

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BEVERAGES

WHISKEY

BOURBON AND BLENDS

Angel's Envy	18
Basil Hayden	18
Booker's	20
Bulleit	14
Elijah Craig 12	14
Jack Daniel's	14
Knob Creek	16
Maker's Mark	14
Willet Pot Still	14
Woodford Reserve	18

RYE

Angel's Envy Rye	16
Bulleit Rye	16
Redemption Rye	12
Templeton Rye	14
Willet 3 Year Rye	16
Whistlepig Rye	20
Woodford Reserve Rye	20

INTERNATIONAL

Amrut	20
Crown Royal	14
Jameson	12
Yamazaki 12	28

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BEVERAGES

BEER SELECTION

DOMESTIC

8

Budweiser, *Lager, St. Louis, Missouri*
Bud Light, *Lager, St. Louis, Missouri*
Lagunitas, *IPA, Petaluma, California*
Samuel Adams, *Lager, Boston, Massachusetts*
Yuengling, *Lager, Pottsville, Pennsylvania*

IMPORTED

8

Amstel Light, *Lager, Netherlands*
Asahi, *Lager, Japan*
Corona, *Pale Lager, Mexico*
Guinness, *Dry Stout, Ireland*
Heineken, *Pale Lager, Netherlands*
Paulner, *Hefe Weizen, Germany*
Peroni, *Golden Lager, Italy*
Stella Artois, *Pale Ale, Belgium*

LOCALLY CRAFTED BEER

9

Heavy Seas, *American IPA, Maryland*
Port City, *Essential, American Pale Ale, Virginia*
Dogfish, *60 Minute, India Pale Ale, Delaware*
DC Brau, *The Citizen, Belgian Pale Ale, Washington, D.C.*
Devil's Backbone, *Vienna Lager, Roseland, Virginia*

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