

Allergene / Allergens:

Für Informationen betreffend Allergenen und Unverträglichkeiten wenden Sie sich bitte an unsere Servicemitarbeitenden.

For information concerning allergies or intolerances, please do not hesitate to ask our service colleagues.

Zum Schutz junger Fans / Concept of protecting young Fans

Der Ausschank von alkoholischen Getränken (Wein, Most und Bier) an Jugendliche unter 16 Jahren ist verboten.

Der Ausschank von Spirituosen an Jugendliche unter 18 Jahren ist verboten.

The serving of alcoholic beverages (wine, cider and beer) to young Fans under the age of 16 years is prohibited.

The serving of spirits to mid age Fans under the age of 18 years is prohibited.

BITTE BEACHTEN SIE, DASS NUR ROOM CHARGES ODER KARTENZAHLUNGEN MÖGLICH SIND.

PLEASE NOTE THAT ONLY ROOM CHARGES AND CARD PAYMENTS ARE ACCEPTED.

ALLE PREISE IN CHF INKLUSIVE 8.1% MWST

ALL PRICES IN CHF INCLUDING 8.1% VAT

The V Bitter

APEROL , CAMPARI, YUZU JUICE, POMEGRANATE SODA

The team at the Mandarin Oriental Savoy, Zurich created a special cocktail for summer 2024
inspired by the world of the Maison Valentino.

A unique combination of the vibrant and bold flavors of Aperol and Campari with the exotic
and slightly tart yuzu juice, perfectly balanced by the sweetness
and effervescence of pomegranate soda.

Just as Valentino's creations are known for their meticulous craftsmanship and timeless beauty,
The V Bitter is also carefully crafted to provide a harmonious and enjoyable drinking experience.

The cocktail color is reminiscent of Rosso Valentino, exuding an air of passion and elegance.
The touch of citrus adds a refreshing brightness, reflecting the refreshing and invigorating
feeling of the city of Zurich.

Thanks to its low alcohol content, it is perfect for leisurely sipping at elegant gatherings,
allowing you to enjoy the evening with grace and style.

Raise your glass and toast to an exquisite pleasure of a high-end cocktail.

Cheers!



Champagne *and* Wine

| CHAMPAGNE | 10 cl | 75 cl | 150 cl |
|---|-------|-------|--------|
| Ruinart Blanc de Blancs Chardonnay | 34 | 228 | 478 |
| Ruinart Rosé Chardonnay, Pinot Noir | 29 | 210 | 460 |
| Ruinart Brut Chardonnay, Pinot Noir, Pinot Meunier | | 168 | |
| Ruinart Dom Ruinart Blanc de Blanc 2010 Chardonnay | | 580 | |
| Dom Perignon 2013 Chardonnay, Pinot Noir | | 420 | 1280 |
| Krug Grande Cuvée 171ème edition Pinot Noir, Chardonnay, Pinot Meunier | | 465 | |
| Tarlant Zéro Rosé Brut Nature Chardonnay, Pinot Noir, Pinot Meunier | | 180 | |

WHITE

| | 10 cl | 75 cl | 150 cl |
|--|-------|-------|--------|
| Amos 2021 | 18 | 102 | |
| Pinot Blanc, Chardonnay, Pinot Gris, Kerner, Sauvignon Blanc Kellerei Kurtatsch, Alto Adige, <i>Italy</i> | | | |
| Bosberaad 2022 | 22 | 128 | |
| Chenin Blanc Paulus Wine, Swartland, <i>South Africa</i> | | | |
| Cloudy Bay 2023 | 16 | 92 | |
| Sauvignon Blanc Cloudy Bay, Marlborough, <i>New Zealand</i> | | | |


ROSÉ

| | | | |
|---|----|-----|-----|
| Château d'Esclans Rosé 2021 | 19 | 136 | 278 |
| Grenache, Cinsault, Rolle Château d'Esclans, Provence, <i>France</i> | | | |

RED

| | | | |
|---|----|-----|--|
| Château Phelan Segur 2014 | 27 | 162 | |
| Cabernet Sauvignon, Merlot, Cabernet Franc Château Phelan Segur, Bordeaux, <i>France</i> | | | |
| Matallana 2019 | 32 | 178 | |
| Tempranillo, Bobal, Albillo, Garnacha Telmo Rodriguez, Ribera del Duero, <i>Spain</i> | | | |
| Pinot Noir Classic 2022 | 20 | 98 | |
| Pinot Noir Caves de Chambleau, Neuchâtel, <i>Switzerland</i> | | | |

Signature Cocktails

| | |
|--|-----------|
| COCO SCARSELLI | 26 |
| ECO Negroni, Coconut, Coffee | |
| SIN NOMBRE | 26 |
| Herradura Tequila, El Huesped Mezcal, Pink Grapefruit, Celery | |
| JULIE VESPER | 26 |
| Hendricks Grand Cabaret, Green Apple Tonic Water | |
| 1838 SIGNATURE | 26 |
| Camus Cognac VS, Woodford Rye, Melon, Anise | |
| ROCH SIFFREDI  | 26 |
| Koskenkorva Original Vodka, Red Bell Pepper, Passion Fruit | |
| DIRECCION ORIENTAL | 26 |
| Diplomatico Rum Blend, Pineapple, Honey, Shiso | |
| CERIMONIAL PUNCH | 26 |
| Pisco Acholado, Matcha, Italicus, Agave | |

Signature Cocktails

SUNOMONO **26**
Nikka Coffey Grain, Heavensake Junmai 12 Konishi, Lime, Cucumber, Mancino Sakura
Vermouth

REFORM CLUB (INSPIRED BY MANDARIN ORIENTAL MILANO) **26**
Glenfiddich 12, Laphroig, Strawberry & Rhubarb Shrub, Amaro Santoni

Signature Mocktails

REBEL SPLASH **20**
Rebels Malt Blend, Cucumber, Lime, Soda

PASSIONATE REBEL **20**
Rebels Botanical, Red Bell Pepper Cordial, Passion Fruit

SWEET AMARETTI **20**
Rebels Sweet Amaretti, Lemon & Orange Juice, Vegan Foam

Snacks

POKE BOWL

38

Quinoa mit mariniertem Thunfisch, Sojabohnen, Cashewnüssen, eingelegtem Ingwer, Gurke, Koriander, Frühlingszwiebeln, Sesam und Nori-Algen

Quinoa with marinated tuna, soybeans, cashews, pickled ginger, cucumber, cilantro, spring onions, sesame seeds and nori seaweed

THAI CEVICHE

38

Marinierte Makrele mit Limette, Kokosmilch, Chiliöl, Koriander und Avocado

Marinated hamachi with lime, coconut milk, chili oil, cilantro and avocado

VIETNAMESE SPRING ROLLS

25

Kräuter- und Pflaumendip

Herb and plum dip

GILLARDEAU NO2 

13

Auster mit Ponzu, Gurke und Ingwer (je Stück / min. 3)

Oyster with Ponzu, cucumber and ginger (per piece / min. 3)

SOM TAM SALAD *SPICY*  

29

Mit grüner Papaya, Limette, Palmzucker
und gerösteten Erdnüssen

Traditionelles Rezept vom Mandarin Oriental Bangkok

*With green papaya, lime, palm sugar and roasted peanuts
Traditional recipe from Mandarin Oriental Bangkok*

TARTARE LARB NUA 

31/44

Handgeschnittenes Schweizer Weiderind, mariniert,
mit geröstetem Reis-Crunch, Minze, Koriander
roten Zwiebeln und Chili

*Hand-cut Swiss pasture-raised beef, marinated,
with roasted rice crunch, mint, koriander,
red onions and chili*

CRUDITÉS 

25

Mariniert mit japanischem Nakazuke,
serviert mit Avocado-Dip und Yuzu Ponzu

*Marinated with Japanese Nakazuke,
served with avocado dip and yuzu ponzu*

EDAMAME 


19


Edamame mit geräuchertem Salz

Edamame with smoked salt

BAO BUN (MIN. ORDER 3 PIECES)

8

Gedämpfte Teigtaschen, gefüllt mit Schweinebauch und
Mayonnaise ODER Chinakohl 

*Steamed dumplings filled with pork belly and
mayonnaise OR Chinese cabbage *

CRISPY SOFT SHELL CRAB (MIN. ORDER 3 PIECES)

14

Knusprige Weichschalen-Krabbe in Tortilla-Mantel
mit Avocado, Tomatensalsa und Sauerrahm

*Crispy soft-shell crab in a tortilla wrap
with avocado, tomato salsa and sour cream*

KFC *SPICY*

25

Koreanisches gebackenes Hühnchen mit roter Chili-Paste
ODER Sojasosse-Knoblauch und Kimchi

*Korean-style fried chicken with red chili paste
OR soy sauce-garlic and kimchi*

Dessert

BAKLAVA

16

Baklava mit Rosenwasser-Chantilly

Baklava with rose water Chantilly

MADELEINES

14

Matcha-Madeleines mit frischem Mascarpone

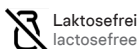
Matcha madeleines with fresh Mascarpone

CHEESECAKE

18

Cheesecake im Glas mit Buttermilch,
Holunderblüten-Schaum und Erdbeersorbet

*Cheesecake in a glass with buttermilk,
elderflower foam and strawberry sorbet*



Laktosefrei
lactosefree



Vegetarisch
vegetarian



Glutenfrei
glutenfree



Vegan
vegan

Beer

| BOTTLE | % vol | CHF |
|---|-------|-----|
| Eichhof Lager, <i>Switzerland</i> , 33 cl | 5.2 | 9 |
| Erdinger Urweisse, <i>Germany</i> , 50cl | 4.9 | 11 |
| Eichhof Lager alkoholfrei, <i>Switzerland</i> , 33 cl | 0.0 | 9 |

Non-Alcoholic

| SOFT DRINKS 33 cl | CHF |
|--|-----|
| Coca Cola, Coca Cola Zero, Sprite, Fanta Orange, Züri Schorle | 8 |

| ARTISANAL BEVERAGES SWISS MOUNTAIN SPRING 20 cl | CHF |
|--|-----|
| Classic Tonic, Soda Water, Ginger Ale, Ginger Beer, Salted Pink Grapefruit Soda, Bitter Lemon | 8 |

| NON-ALCOHOLIC APERITIFS | CHF |
|-------------------------|-----|
| San Bitter | 8 |

| MINERAL WATER <i>Still & Sparkling</i> | CHF |
|--|-----|
| Valser, 50 cl | 8 |
| Valser, 75 cl | 12 |

| HOMEMADE ICE TEA | CHF |
|-----------------------------|-----|
| Mixed Berries, Honey, Water | 14 |

Spirits

WHISKY

| | <i>% vol</i> | <i>2 cl</i> | <i>4 cl</i> |
|--------------------------------------|--------------|-------------|-------------|
| Macallan 12 years Sherry Oak | 40.0 | 16 | 28 |
| Macallan 12 years Double Cask | 40.0 | 14 | 24 |
| Macallan 15 years Double Cask | 43.0 | 22 | 40 |
| The Macallan 18 years Sherry Oak | 43.0 | 55 | 105 |
| Glenfiddich 12 years | 40.0 | 9 | 14 |
| Glenfiddich 15 years Solera | 40.0 | 11 | 18 |
| The Balvenie 12 years Double Wood | 40.0 | 11 | 18 |
| The Balvenie 14 years Caribbean Cask | 43.0 | 16 | 28 |
| The Balvenie 16 years French Oak | 47.6 | 23 | 42 |
| Ardbeg 10 years | 46.0 | 11 | 18 |
| Bruichladdich The Classic Laddie | 50.0 | 11 | 18 |
| Talisker 10 years | 45.8 | 10 | 15 |
| Highland Park 12 years Viking Honour | 40.0 | 10 | 15 |
| Chivas Regal 18 years | 40.0 | 11 | 18 |
| Nikka From the Barrel | 51.4 | 11 | 19 |
| Yamazaki Distiller's Reserve | 43.0 | 21 | 38 |
| Woodford Reserve Bourbon | 43.2 | 9 | 14 |
| Woodford Reserve Rye | 45.2 | 9 | 14 |
| Woodford Reserve Double Oaked | 43.2 | 11 | 18 |
| Jack Daniel's Bonded | 50.0 | 10 | 16 |

GIN

| | <i>% vol</i> | <i>origin</i> | <i>4 cl</i> |
|--------------------------|--------------|---------------|-------------|
| Beefeater 24 | 45.0 | UK | 16 |
| Bombay Sapphire | 40.0 | UK | 14 |
| Botanist | 46.0 | SCO | 16 |
| Deux Frères | 43.0 | CH | 16 |
| Elephant Gin | 45.0 | GER | 16 |
| Gin Mare | 42.7 | ESP | 18 |
| Hendrick's | 41.4 | SCO | 14 |
| Hendrick's Orbium | 43.4 | SCO | 16 |
| Hendrick's Lunar | 43.4 | SCO | 16 |
| Hendrick's Grand Cabaret | 43.4 | SCO | 16 |
| KI NO BI | 45.7 | JP | 18 |
| Monkey 47 | 47.0 | GER | 18 |
| Nordes Atlantic Galicia | 40.0 | ESP | 16 |
| Roku Suntory | 43.0 | JP | 16 |
| Sipsmith | 41.6 | UK | 14 |
| Brokers | 47.0 | UK | 14 |
| Tanqueray Ten | 47.3 | UK | 18 |
| Turicum | 41.5 | CH | 16 |

COGNAC

| | <i>% vol</i> | <i>2 cl</i> | <i>4 cl</i> |
|------------------------|--------------|-------------|-------------|
| Camus VS | 40.0 | 10 | 16 |
| Camus VSOP | 40.0 | 11 | 18 |
| Remy Martin Louis XIII | 40.0 | 190 | 370 |
| Remy Martin VSOP | 40.0 | 13 | 22 |
| Remy Martin XO | 40.0 | 27 | 50 |
| Hennessy XO | 40.0 | 30 | 55 |

LIQUEUR

| | <i>% vol</i> | <i>origin</i> | <i>4cl</i> |
|--------------------|--------------|---------------|------------|
| Amaretto Disaronno | 28.0 | IT | 12 |
| Baileys | 17.0 | IRL | 12 |
| Chartreuse Jaune | 40.0 | FRA | 20 |
| Chartreuse Verte | 55.5 | FRA | 20 |

APERITIF & AMARO

| | <i>% vol</i> | <i>origin</i> | <i>4cl</i> |
|--------------|--------------|---------------|------------|
| Aperol | 11.0 | IT | 10 |
| Campari | 20.0 | IT | 10 |
| Eco Spritz | 11.0 | DE | 10 |
| Italicus | 20.0 | IT | 12 |
| Amaro Nonino | 20.0 | IT | 12 |
| Averna Amaro | 20.0 | IT | 10 |

VODKA

| | <i>% vol</i> | <i>origin</i> | <i>4 cl</i> |
|----------------------|--------------|---------------|-------------|
| Koskenkorva Original | 40.0 | FIN | 14 |
| Grey Goose | 40.0 | FR | 15 |
| Belvedere | 40.0 | PO | 15 |
| Beluga Classic | 40.0 | MNE | 16 |
| Haku Vodka | 40.0 | JP | 15 |
| Tito's | 40.0 | USA | 16 |

RUM

| | <i>% vol</i> | <i>origin</i> | <i>4 cl</i> |
|-------------------------------|--------------|---------------|-------------|
| Diplomatico Planas | 47.0 | VZ | 14 |
| Diplomatico Mantuano | 40.0 | VZ | 14 |
| Diplomatico Reserva Exclusiva | 40.0 | VZ | 16 |
| Diplomatico Ambassador | 47.0 | VZ | 60 |
| Zacapa Centenario 23 Años | 40.0 | GT | 20 |
| Zacapa Centenario XO | 40.0 | GT | 45 |

PISCO

| | <i>% vol</i> | <i>origin</i> | <i>4 cl</i> |
|----------------------------------|--------------|---------------|-------------|
| 1615 Puro Quebranta | 42.0 | PE | 20 |
| Malpaso Reservado Icono Moscatel | 40.0 | CHI | 20 |
| Lapostolle Muscat | 40.0 | CHI | 20 |

TEQUILA

| | <i>% vol</i> | <i>origin</i> | <i>4 cl</i> |
|-----------------------------------|--------------|---------------|-------------|
| Herradura Plata | 40.0 | MX | 14 |
| Herradura Reposado | 40.0 | MX | 15 |
| Herradura Anejo | 40.0 | MX | 18 |
| Jose Cuervo Reserva de la Familia | 40.0 | MX | 48 |
| Don Julio 1942 | 38.0 | MX | 55 |
| Clase Azul Plata | 40.0 | MX | 35 |
| Clase Azul Reposado | 40.0 | MX | 48 |
| Clase Azul Gold | 40.0 | MX | 120 |
| Clase Azul Anejo | 40.0 | MX | 160 |
| Clase Azul Ultra | 40.0 | MX | 350 |

MEZCAL

| | <i>% vol</i> | <i>origin</i> | <i>4 cl</i> |
|--|--------------|---------------|-------------|
| El Huesped 100% Espadin | 45.0 | MX | 20 |
| Clase Azul San Luis Potosi 100% Salmiana | 43.0 | MX | 110 |
| Clase Azul Durango 100% Cenizo | 44.0 | MX | 110 |
| Clase Azul Guerrero 100% Papalote | 42.0 | MX | 130 |