



MANDARIN ORIENTAL
NEW YORK



IN-ROOM DINING MENU

Breakfast

Available daily from 6:00am to 11:30am

Lunch and Dinner

Available daily from 12:00pm to 11:00pm

Overnight

Available daily from 11:00pm to 6:00am

Beverage

Mini Bar



BREAKFAST

available daily from 6:00am to 11:30am

Breakfast Sets

Includes your choice of Fresh Juice, Tea, or Coffee (Excludes Specialty Coffee)
Add Egg 8

- Continental Breakfast** **34**
Selection of House-Made Viennoiserie, Served with Mixed Fruit and Berries
- American Breakfast** **42**
Two Eggs Cooked to Preference, Herb-Roasted Potatoes, Pain D'avignon Bread Selection: Wheat or Sourdough, Choice of Local Country Link Sausage, Canadian Bacon, or Smoked Bacon
- Mandarin Breakfast** **48**
Chicken Congee, Soft-Boiled Egg, Shrimp Hargow, Pork Dumpling, Soy-Pickled Cucumbers, Bamboo Shoots, Braised Mushrooms, Mixed Fruit and Berries

Light Start

- Viennoiserie Basket** **26**
Served with an Assortment of Jams, Marmalade, and Butter
- Acai Bowl γ** **24**
Granola, Seasonal Tropical Fruit, Toasted Coconut
- Yogurt Parfait** **26**
Greek Yogurt, Kiwi, Blueberry, Almond, Toasted Coconut, Granola
- Steel-Cut Oats** **18**
Light Brown Sugar, Golden Raisins, Banana Brûlée, Cocoa Nibs,
- House-Made Muesli** **18**
Raisins, Cherries, Green Apples, Honey, Vanilla
- Fruit & Berry Plate γ** **24**
Selection Of Seasonal Fruits, Berries
- Cereals** **12**
Choice Of All Bran, Corn Flakes, Froot Loops, Special K, Raisin Bran or Rice Krispies.
Served With Sliced Banana and Berries

Our Eggs


Free-Range from Hudson Valley, NY
All Egg Dishes Come with Herb-Roasted Potatoes

- Americana** **28**
Two Eggs Cooked to Preference, Choice of Local Country Link Sausage, Canadian Bacon or Smoked Bacon, Pain D'avignon Bread Selection: Wheat or Sourdough
- Traditional Omelet** **29**
Traditional 3 Egg Omelet,
Pain D'avignon Bread Selection: Wheat or Sourdough
Fillings: Tomato, Spinach, Onion, Asparagus, Peppers, Cheddar Cheese
- Chef's Omelet** **29**
Selection of the Day
Traditional 3 Egg Omelet,
Pain D'avignon Bread Selection: Wheat or Sourdough
- Truffled Eggs Benedict** **34**
Two Poached Eggs, Served over Toasted English Muffins,
Grilled Canadian Bacon, Hollandaise Sauce

Sweet Treats & Favorites

- Buttermilk Pancakes** **28**
House-Made Berry Compote, Vanilla Whipped Cream,
Maple Syrup
- Belgian Waffle** **28**
Griddled Belgian-Style Waffle Served with House-Made Berry Compote, Maple Syrup, And Vanilla Whipped Cream
- Avocado Toast γ** **31**
Heirloom Tomato, Feta Cheese, Hot Honey, Pickled Shallots
Poached Egg
- Bacon, Egg & Cheese Sandwich** **27**
Canadian Bacon, Sunny Side Egg, Cheddar, Sliced Avocado
- Upper West Side Bagel** **31**
Homemade Smoked Salmon, Boursin, Pickled Shallots, Capers,
Lemon Vinaigrette

- Sides** **14**
Avocado
Berries
Fruit
Canadian Bacon
Center-Cut Bacon
Country Link Sausage
Greek Yogurt
Chicken Sausage
Turkey Bacon



Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. Items marked as γ can be made vegetarian or vegan. All of our products are sustainably sourced. An additional delivery charge per check of \$7.50 for guestrooms or \$9.50 for suites will be added to your account. For your convenience, an 18% gratuity will be added to the final check.

LUNCH AND DINNER

available daily from 12:00pm to 11:00pm

Kaviari Oscietre Prestige Caviar

Served with Blinis, Red Onion, Hard-Boiled Egg, Chives, Lemon Crème Fraîche

50g 175
125g 312

Starters & Salads

East Beach Blonde Oysters 32
6 Oysters, Ginger-Sake Mignonette, Blood Orange Scallions

Babaganoush 26
Roasted Eggplant, Pomegranate, Sesame, Naan

Coconut Corn Soup 22
Chili-Peanut Crunch, Thai Basil

Burrata 24
Confit Peppers, Arugula, Sourdough, Bagna Cauda

Shrimp Cocktail 30
House-Made Cocktail Sauce

Iceberg 33
Bayley Hazen Blue Cheese, Pastrami Bacon, Confit Tomatoes, Hard-Boiled Eggs, Crispy Shallots

Caesar Salad 31
Romaine, Aged Parmesan, Preserved Lemon Chimichurri, Anchovies
Add Chicken 12, Salmon 18, Shrimp 24

For Little Fans

Pizza 26
Individual New York-Style Classic Cheese Pizza

Chicken Fingers 22
Crispy Chicken Tenders, Crispy Fries, House-Made Honey Mustard

Mac And Cheese 26
Creamy Classic Rich Cheese Sauce topped with Breadcrumbs

Smash Burger 26
Served on a Potato Bun with French Fries, Lettuce, Pickles, Tomato, House Sauce

Main

Spaghetti or Cavatelli
Tomato and Basil Sauce 29
Beef and Veal Bolognese Sauce 32

Prime 8 Oz Burger 37
Beef Burger on a Toasted Brioche Bun, Tomatoes, Bibb Lettuce, House-Made Pickle, Choice of Cheddar, Swiss or Gouda Cheese, French Fries

Roasted Chicken 44
English Peas, Rosemary Whipped Potato, Morel Jus

Club Sandwich 35
Ciabatta, Roasted Turkey, Tomato Relish, Smoked Bacon, Arugula, Lemon Basil Aioli, Pomme Chips

**12oz Prime New York Striploin
8oz Filet Mignon** 75 68
Served With Green Peppercorn and Pomme Frites

Branzino 44
Artichoke, Snap Peas, Tomato & Harissa Emulsion, Lemon-Olive Relish

Faroe Island Salmon 44
Smashed Fingerling Potato, Asparagus, Citrus Butter

Wonton Noodle Soup 45
Braised Beef, Chicken & Shrimp Dumplings, Bok Choy, Pickled Mustard Greens

Sides 18
French Fries Mashed Potatoes
Garlic Spinach Organic Mixed Brown Rice Sauteed
Mushroom Mixed Greens

Dessert

Vanilla Crème Brûlée 15
Madagascan Vanilla Bean, Turbinado Sugar

Baba Au Rhum 24
Mango Tartare, Yuzu Curd, Whipped Vanilla Bean Ganache

NY Cheesecake 24
Ben's Cream Cheese, Confit Lemon, Morello Cherry-Balsamic Sauce

Palet D'Or 24
Mexican Dark Chocolate Mousse, Fleur de Sel, Chocolate Dacquoise

Apple Tarte Tatin 41
Pink Lady Apples, Puff Pastry, Vanilla Ice Cream
Serves Two

Fruit Plate 24
A Selection of Seasonal Sliced Fruits

Jasper Hills Farm Cheeses 35
Alpha Tolman, Bayley Hazen, Moses Sleeper,
Seeded Nordic Crisp, Toasted Sourdough

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OVERNIGHT

available daily from 11:00pm to 6:00am

Meals, Snacks and Bites

Wonton Noodle Soup	45
Braised Beef, Chicken & Shrimp Dumplings, Bok Choy, Pickled Mustard Greens	
Caesar Salad	31
Romaine, Parmesan, Preserved Lemon Chimichurri, Anchovies <i>Add Chicken 12, Salmon 18, Shrimp 24</i>	
Americana	28
Two Eggs Cooked to Preference, Choice of Local Country Link Sausage, Canadian Bacon or Smoked Bacon, Pain D'avignon Bread Selection: Wheat or Sourdough	
Three-Cheese Grilled Cheese	28
Aged Cheddar, Gruyere and Pepper Jack Grilled Cheese, White Bread, Choice of Roasted Tomato Soup, French Fries or Side Salad	
Prime 8 Oz Burger	37
Beef Burger on a Toasted Brioche Bun, Tomatoes, Bibb Lettuce, House-Made Pickle, Choice of Cheddar, Swiss or Gouda Cheese, French Fries	
Club Sandwich	35
Ciabatta, Roasted Turkey, Tomato Relish, Smoked Bacon, Arugula, Lemon Basil Aioli, Pomme Chips	
Spaghetti or Cavatelli	
Tomato and Basil Sauce	29
Beef and Veal Bolognese Sauce	32

Dessert

Vanilla Crème Brûlée	15
Madagascan Vanilla Bean, Turbinado Sugar	
NY Cheesecake	24
Ben's Cream Cheese, Confit Lemon, Morello Cherry-Balsamic Sauce	
Jasper Hills Farm Cheeses <i>¥</i>	35
Alpha Tolman, Bayley Hazen, Moses Sleeper, Seeded Nordic Crisp, Toasted Sourdough	

For Little Fans

Pizza	26
Individual New York Style Classic Cheese Pizza	
Chicken Fingers	22
Crispy Chicken Tenders, Crispy Fries, House Made Honey Mustard	
Smash Burger	26
Served on a Potato Bun with French Fries, Lettuce, Pickles, Tomato, House Sauce	



BEVERAGE

Selection of Teas	10
Jasmine, Chamomile, Earl Grey, English Breakfast, Peppermint, Sencha	
Selection of Loose Teas	12
Small Regular or Decaffeinated Coffee Pot	10
Large Regular or Decaffeinated Coffee Pot	12
Espresso	14
Cappuccino	14
Latte	14
Macchiato	14
Café au Lait	14
Hot Chocolate	12
Soft Drinks	8
Mineral Water	10
Saratoga Springs Still or Sparking	
Fresh Squeezed Juice	16
Orange, Grapefruit	
Smoothie of the Day	16
Cold Pressed Green Detox <i>✓</i>	18



WINE AND CHAMPAGNE (BY THE GLASS | BOTTLE)

Sparkling

4 Borgoluce Prosecco, "Superiore", Veneto, Italy NV	23 95
38 Louis Roederer, "Brut", Champagne, France NV	39 180
40 Decoy Duckhorn Limited, "Brut" Rosé, California, USA NV	24 120
47 Veuve Clicquot Rosé, Champagne, France 2022	60 300
76 Krug Grande Cuvée 171 ^{ème} Édition, "Brut", Champagne, France NV	100 450

Rosé

175 Chateau Saint Marguerite, "Fantastique", Cotes De Provence, France 2022	30 150
226 Peyrassol, "Les Commandeurs", Cotes De Provence, France 2022	22 110

White

199 Elena Walch Pinot Bianco Trentino - Alto Adige, Italy 2023	22 110
121 Henri Bourgeois Pure Blanc, Sancerre, France 2023	26 120
278 Chablis, "Domaine du Colombier" Burgundy, France 2022	24 115
299 Chardonnay, "Rhys Vineyards" Anderson Valley, USA 2019	24 115
106 Mar De Frades Albariño, Rias Baixas, Spain 2022	20 100

Red

395 Pinot Noir, "Frederic Esmonin" Gevrey-Chambertin, Burgundy, France 2022	35 175
402 Cabernet Sauvignon, "Joseph Phelps" Napa Valley, California, United States 2019	75 375
510 Ripasso, "Regolo Valpolicella Sartori di Verona" Veneto, Italy 2019	25 125
807 Pinot Noir, "Roserock by Domaine Drouhin", Oregon, United States 2022	30 140
864 Chateau Marjosse, "Entre-deux-Mers" Bordeaux, France 2019	31 155
6111 Vigneti La Selvanella Chianti Tuscany, Italy 2019	23 115

Sweet

1957 Taylor's Fladgate Tawny Port 20 Year, Portugal	26
1911 Disznókő Tokaji Aszú 6 Puttonyos 500ml, Hungary 2016	40 230

Beer

Athletic Brewing Co., "Upside Dawn", Connecticut, USA (NON-ALCOHOLIC)	14
Threes Brewing Vliet, "Pilsner" Brooklyn, NY, USA	18
Blue Point, "Toasted Lager", Patchogue, NY, USA	14
Lagunitas, "IPA", Lagunitas Brewing Company, California, USA	16
Grimm, "Hefeweissbier", Brooklyn, NY, USA	18
Hitachino Nest Red Rice Ale, Kiuchi Brewery, Japan	18

HALF BOTTLE SELECTION

Champagne

1603 Krug, "Grande Cuvee" NV **325**

Champagne Rosé

1601 Bollinger **150**

1616 Gosset, "Grande Rosé" **105**

White

3012 Chardonnay, "Rutherford" Staglin Family Vineyard California, United States 2019 **150**

1704 Corton-Charlemagne Grand Cru, Bonneau du Martray Burgundy, France 2015 **260**

Red

1818 Mencia, "Villa de Corullon" Descendientes de J. Palacios Bierzo, Spain 2014 **85**



MINI BAR

Libations

Champagne Louis Roederer	100
White Wine Roland Lavantureux Chablis, France	55
Red Wine Ruffino "Modus" Tuscany, Italy	65
Beer Brooklyn Brewery "Amber Lager" New York	14
Tequila 200ml Clase Azul	135
Whiskey 375ml Jack Daniels Single Barrel	95
Vodka 375ml Grey Goose	110
Ready-Made Cocktails Cosmopolitan Manhattan	25
Liquor 50ml Tequila Whiskey / Scotch Vodka Gin	18

Non-Alcoholic Beverages

La Colombe Iced Coffee Cold brew	10
Soft Drinks Coke Diet Coke Ginger Ale Tonic Sprite	9
Red Bull Regular Sugar Free	9
Saratoga Sparkling Water 355ml	9
Fruit Juice Cranberry Orange	9

Sweets and Snacks

Gummy Bears	15
M&M's	15
Shortbread Cookies	15
Almonds Raw Chocolate	15
Honey Roasted Peanuts	15
Pistachios	15
Roasted and Salted Cashews	15
Sweet and Spicy Pecans	15
Trail Mix and Candied Fruit	15
Salted Potato Chips	12

