



ROOM SERVICE MENU

From 12pm - 11pm
Prices in euros, VAT included

A delivery charge of 15€ will apply for each order



MANDARIN ORIENTAL
PARIS

CONSOMMÉS AND SOUPS

Onion soup	28
Rockfish soup with Mediterranean condiments	28

STARTERS

Crispy egg, wild mushrooms, bay leaf-infused oil	26
Traditional Burgundy snails (6 pieces)	21
Hand-cut Angus beef tartare	34

SALADS

Vegetal Poke Bowl	29
Caesar salad with chicken	34
Caesar salad with prawns	34

SANDWICHES

Traditional croque-monsieur, aged Comté and smoked turkey	30
Cheeseburger, caramelized onions and cheese of your choice (Comté cheese, Reblochon or Cheddar), fries	42
Pita bread, grilled halloumi and tatziki	34
Chicken club sandwich, toasted wholemeal bread, with avocado, tomato, lettuce, fries or green salad	36
Sesame bagel with smoked salmon, dill and capers	31

Origins of the meats Beef: France & Spain, Poultry : France, Duck : France, Veal : France

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Vegetarian



PASTA

Bolognese tagliatellines	31
Pomodoro and basil tagliatellines 	29
Gratinated lobster rigatonis	71

TASTE OF ASIA

Panko prawns, sweet chili sauce	30
Phad Thaï Gai, stir fried rice noodles with tofu and chicken	36
Shrimp Dim Sum Hargao (5 pieces)	34

MAIN COURSES

Black Angus beef tenderloin, black pepper sauce	77
Roasted yellow chicken breast, with meat jus	48
Confit lamb skewer, salad and yogurt sauce	64
Giltthead sea bream, Chimichurri sauce	51

Our dishes are served with a garnish of your choice

SIDE DISHES

Spinach with sage-infused brown butter	12
Potato fries	12
Mashed potatoes	12
Mesclun salad and fresh herbs	12
Sautéed or steamed vegetables	12

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Jasmine rice scented, sesame and scallions 12

CAVIAR SÉLECTION

Caviar Osciètre Sturia - France 50gr 200

Caviar Osciètre Sturia - France 100gr 400

Caviar Beluga - France 50gr 580

Caviar Beluga - France 100gr 1200

All our caviar is served with an accompaniment of blinis, hard-boiled eggs whites and yolks, capers, chopped chives, sour cream and onions.

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PLATED DESSERT

Basque cheesecake	15
Fruit platter	18
Vanilla crème brûlée	18
French toast	26

CHEF JULIEN DUGOURD'S SIGNATURE PASTRIES

ALL OUR PASTRIES ARE AVAILABLE FOR TAKE AWAY

COCONUT FLAKE	18
Coconut sponge, coconut crisp, coconut-almond praline, and coconut mousse	
LEMON AND FRESH HERBS	18
Biscuit, crunchy layer, and lemon confit, fresh herb gel, lemon cream and mousse	
PISTACHIO	18
Pistachio biscuit and crunchy layer, pistachio cream, praline, and pistachio mousse	
MONT BLANC	18
Chestnut biscuit, meringue, blackcurrant confit, chestnut mousse and ganache	
JASMINE SAINT-HONORÉ	18
Caramelized puff pastry, jasmine cream and gel, vanilla whipped cream	
TARTE TATIN	18
Sweet dough, vanilla biscuit, diced fresh apples, tatin-style apple, vanilla cream	

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LEMON MERINGUE TART 18

Sweet dough, hazelnut cream, lemon cream, meringue, lemon gel

PEAR AND CHOCOLATE PAVLOVA 18

Meringue, chocolate crémeux, pear confit, vanilla-pear brunoise, and vanilla Chantilly

VANILLA PÉCAN 18

Pecan crunchy layer and praline, vanilla biscuit, vanilla cream and mousse

Signature creations are produced on site daily, and our quantities are limited
Please do not hesitate to let our team members know about the allergy you might have.
Net prices in Euro, included VAT and service charge. Payment by cheque not accepted.
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