



ROOM SERVICE MENU

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

A delivery charge of 15€ will apply for each order



MANDARIN ORIENTAL
PARIS


SOUPS

Onion soup	28
Green pea velouté, poached egg and wild garlic oil	24

STARTERS

Mustard-glazed green asparagus 	22
Traditional Burgundy snails (6 pieces)	21
Hand-cut Angus beef tartare	34

SALADS

Greek salad, tomatoes, feta cheese, cucumber, red pepper, capers and onions 	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), served with fries	42
Pita bread with grilled halloumi and tzatziki	34
Chicken club sandwich, toasted wholemeal bread with avocado, tomato and lettuce, served with fries or green salad	36
Spring rolls (8 pieces)	29

The allergen information and meat origins are available upon request.
Please inform our team of any allergies or dietary requirements.
All prices are in euros and include VAT and service charge. Cheques are not accepted.

A €15 delivery charge applies per order.

Vegetarian dishes



PASTA

Bolognese tagliatellines	31
Pomodoro and basil tagliatellines 	29
Lobster rigatoni gratin	78

TASTE OF ASIA

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

MAIN COURSES

Black Angus beef tenderloin, black pepper sauce	77
Roasted free-range chicken breast	48
Grilled farm-raised lamb chops from Pays d'Oc, reduced jus	82
Gilthead sea bream, Chimichurri sauce	51

All dishes are served with a side of your choice

SIDE DISHES

Spinach with brown butter and rosemary	12
French fries	12
Mashed potatoes	12
Mesclun salad with fresh herbes	12
Sautéed or steamed vegetables	12
Jasmine rice with lemon thyme and chives	12

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CAVIAR SELECTION

Caviar Oscietàra Sturia - France 50g	220
Caviar Oscietàra Sturia - France 100g	420
Caviar Beluga - France 50g	600
Caviar Beluga - France 100g	1200

All our caviar is served with blinis, hard-boiled egg whites and yolks, capers, chives, sour cream and onions.

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CHEF JULIEN DUGOURD'S SIGNATURE PASTRIES

ALL OUR PASTRIES ARE AVAILABLE FOR TAKEAWAY

PARIS-BREST WITH CHERRY, PISTACHIO & HIBISCUS 18

Choux pastry, pistachio crunch, cherry and hibiscus compote, pistachio whipped cream, fresh cherry, hibiscus veil

STRAWBERRY CREAM CAKE 18

Almond crisp and biscuit, strawberry marmalade, vanilla whipped cream and mousse, strawberries, batak strawberry water

LEMON 18

Lemon biscuit and crisp, lemon mousse and cream, fresh herb gel, candied lemon

CARAMEL SAINT-HONORÉ 18

Caramelized puff pastry, sweet dough, creamy caramel, caramel whipped cream

POPCORN 18

Corn biscuit and crisp, creamy caramel, vanilla mousse, caramelized popcorn

RED BERRIES PAVLOVA 18

Meringue, vanilla whipped cream, blackcurrant confit, raspberry marmalade, raspberries

PEACH TART 18

Vanilla biscuit, honey peach compote, vanilla cream, vanilla-poached peach

Signature creations are prepared on site daily, and our quantities are available in limited quantities.


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CHOCOLAT & SOBACHA PRALINE TART	18
Chocolate sweet dough, crispy hazelnut, creamy chocolate with whipped cream, hazelnut-sobacha praline	
RHUBARB FLAN	18
Sweet dough, rhubarb marmalade, vanilla flan	
PLATED DESSERT 	
Basque cheesecake	15
Fresh fruit platter	18
Vanilla crème brûlée	18
French toast	26

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