



IN-ROOM DINING MENU



Our In-Room Dining menu features a selection of Atrium Restaurant's specialty dishes and carefully selected classic dishes. Whether you would like a three-course meal or a light snack, our menu offers a choice at any time of the day.

Corporate responsibility values are deeply ingrained in Mandarin Oriental's culture, and sustainability implications are carefully considered with each decision across the Group. With this in mind, the ingredients used are sourced from the finest suppliers across the British Isles and Europe.

Highland beef, fish and shellfish from the waters of Devon and Cornwall, fruits, berries and vegetables from the gardens of Kent and Cambridgeshire, as well as jams and marmalades from Surrey.

Any products sourced further afield are carefully selected in line with minimising air miles.

Please inform our team if you have any specific allergies or dietary requirements and we shall be delighted to assist you with detailed information regarding all dishes and drinks on our menus.

Kindly note that our dishes are not produced in an entirely allergen free environment.

Please note all prices include VAT at the current rate. A discretionary service charge of 15% and £5 tray charge will be added to your bill.

Unfortunately, we are unable to reheat any food items purchased externally. This is to ensure the safety of food consumed within the hotel and the well-being of our guests.

GF – Gluten Free

VE – Vegan

V – Vegetarian

H – Healthy

BREAKFAST

3

ALL DAY DINING

9

LATE NIGHT

14

IN-ROOM DINING MENU

BREAKFAST

6:30am - 12pm

Set Breakfast

CONTINENTAL BREAKFAST	32
Bakery basket of croissant, pain au chocolate, fruit Danish, baguette	
Served with cultured butter, fruit preserves, honey, fresh fruit and yoghurt	
Your choice of toast, fresh juice, hot beverages	
THE MAYFAIR FULL BREAKFAST	45
Bakery basket of croissant, pain au chocolate, fruit Danish, baguette	
Served with cultured butter, fruit preserves, honey	
Two eggs your way, grilled bacon, black pudding, pork sausage, baked beans, mushrooms, roasted tomato	
Your choice of toast, fresh juice, hot beverages	
MIDDLE EASTERN BREAKFAST	46
Hummus, baba ganoush, labneh, olives	
Shakshuka egg	
Roasted pepper and tomato stew, cumin, labneh	
Your choice of fresh juice, hot beverages	

Fresh Juices

Beetroot, Apple, Ginger	12
Carrot, Apple, Lemon, Ginger	12
Seasonal Greens	12
Orange	9
Grapefruit	9

Bakeries, Cereals, Fruits

BAKERY BASKET	18
Croissant, pain au chocolate, fruit Danish, baguette <i>V</i>	
<i>Served with cultured butter, fruit preserves & honey</i>	
TOAST	5
White / Brown / Sourdough <i>V</i>	
<i>Served with cultured butter, fruit preserves & honey</i>	
SEASONAL FRUIT PLATTER <i>V</i>	21
MIXED BERRIES <i>V</i>	23
MATCHA & CHIA SEED PUDDING <i>VE, GF, H</i>	14
Mango and coconut, pomegranate	
GREEK YOGHURT GRANOLA <i>V, H</i>	19
Mixed berries	
CEREALS	10
Wholegrain chocolate pops / Ancient grain hoops / Honey spelt puffs <i>V, H</i>	
OSCIETRA CAVIAR 30G	155
Blinis, eggs, chives, sour cream	
OATMEAL PORRIDGE <i>V</i>	14
Caramelised banana and blueberries	

All Time Classic Savories

ENGLISH BREAKFAST	34
Two eggs your way, grilled bacon, black pudding, pork sausage, baked beans, mushrooms, herb roasted tomato, sourdough toast	
VEGETARIAN BREAKFAST <i>V</i>	30
Two eggs your way, sautéed spinach, potato rosti, baked beans, mushrooms, herb roasted tomato, sourdough toast	
EGGS BENEDICT / ROYAL	26
Prosciutto / Smoked salmon	
EGG FLORENTINE <i>V</i>	24
Poached eggs, hollandaise sauce	
TWO EGGS OF YOUR CHOICE <i>GF, V</i>	22
Poached / boiled / fried / scrambled	
OMELETTE	26
Choice of fillings: Prosciutto / Chili / Cheese / Mushrooms / Tomato / Peppers / Onion	
AVOCADO TOAST <i>V</i>	21
Arugula, tomato, salsa verde	
<i>With poached egg</i>	
SHAKSHUKA	27
Aromatic roasted tomato sauce, confit pepper, baked eggs Feta cheese, Za'atar focaccia	

Sides

Avocado <i>VE, GF</i>	8
Roasted mushroom <i>V, GF</i>	8
Sautéed spinach <i>VE, GF</i>	8
Bacon <i>GF</i>	8
Herb tomato <i>VE, GF</i>	8
Baked beans <i>VE, GF</i>	8
Potato rosti <i>V, GF</i>	8
Chicken sausage / pork sausage	10
Grilled halloumi <i>GF</i>	8
Scottish smoked salmon <i>GF</i>	14
Prosciutto ham	14

Sweets

BUTTERMILK PANCAKES <i>V</i>	21
Salted maple caramel, banana, pecan nuts	
BERRY CROFFLE <i>V</i>	23
Seasonal berries and chantilly	
FRENCH TOAST <i>V</i>	22
Berry coulis, vanilla cream	

Breakfast For Young Fans

HAM & CHEESE OMELETTE	18
KIDS ENGLISH BREAKFAST	20
Fried egg, chicken sausage, tomato, mushroom, baked beans	
SCRAMBLED EGG <i>V, GF</i>	18
Hash brown	
BUTTERMILK PANCAKE <i>V</i>	16
Berry compote, maple syrup	

Beverages

HOT BEVERAGES

Espresso	5
Macchiato	6
Americano	6
Latte	8
Cappuccino	8
Valrhona hot chocolate	9
Matcha latte	8

LOOSE LEAF TEA

All of our teas are locally sourced and proudly supplied by Rare Tea Co

English Breakfast	6
Earl Grey	6
Tarry Lapsang Souchong	8
Pipacha Oolong	10
Emerald Green	9
Sencha	9
Gyokuro	13
Genmaicha	9
English Peppermint	7
Chamomile Flowers	7
Hwang Cha Yellow Tea	11
Rooibos	7

IN-ROOM DINING MENU

ALL DAY DINING

Available from Noon to 10:30pm

Appetiser

COLD MEZZEH <i>V</i>	30
Hummus, baba ganoush, labneh, olives, fattoush salad	
HOT MEZZEH	28
Cheese sambusek, lamb kibbeh, tahini dip	
ZA'ATAR FOCACCIA <i>V</i>	7
Aubergine caviar, sunflower seed	
BEEF PIZZETTA	24
Beef bresaola, buffalo mozzarella, tomato sauce, herb salad	
PIZZETTA <i>V</i>	18
Burrata, tomato fondue, basil pesto	
OSCIETRA CAVIAR - 30G	155
Served with blinis, crème fraiche, shallot, chives	

Soups

MOROCCAN CHICKPEA SOUP <i>V, VE</i>	18
Harira spice, lentil, tomato	
CHICKEN NOODLE SOUP	26
Mushroom, coriander, chili	
SEASONAL VEGETABLE SOUP <i>V</i>	14
Olive oil, toasted bread	

Salads

CAESAR SALAD	20
Egg, parmesan cheese, bacon, croutons	
BURRATA <i>V, GF</i>	22
Fresh tomato, basil pesto	
BEETROOT AVOCADO SALAD <i>VG, GF</i>	19
Salad leaves, confit tomato, cucumber, balsamic dressing	

<i>Add grilled chicken breast</i>	9
<i>Add smoked salmon</i>	14

*Sandwiches**Served with triple cooked chips*

BEEF BURGER	32
Tomato jam, aged cheese	
CLUB SANDWICH	30
Grilled chicken, bacon, egg, lettuce, tomato	
VEGETARIAN SANDWICH <i>V</i>	28
Avocado, egg, lettuce, tomato, grilled courgette	
LOBSTER ROLL	46
Crème fraiche, dill, lemon, chives	

Pasta & Rice

SPAGHETTI / FETTUCCINE / GLUTEN FREE PASTA	24
Basil tomato sauce <i>V</i> / Aglio olio <i>V</i> / Arrabbiata <i>V</i> / Basil pesto <i>V</i>	
FETTUCCINE HAND CUT BOLOGNAISE	28
SPAGHETTI HALF BLUE LOBSTER	42
FETTUCCINE WILD MUSHROOM AND TRUFFLE	40
EGG FRIED RICE	24
Seasonal vegetables <i>V, GF</i>	
<i>Add chicken breast</i>	9
<i>Add wagyu beef</i>	14
CHICKEN BIRYANI <i>GF</i>	42
Fragrant rice, almond, pine nuts	

Grill

SCOTTISH WHOLE BLUE LOBSTER <i>GF</i> Grilled or Thermidor	92
SCOTTISH SALMON <i>GF</i> Steamed or Grilled	34
LAMB CHOP <i>GF</i> 250g	46
LAKE DISTRICT FARM BEEF RIBEYE <i>GF</i> 30-day dry-aged 300g	49
GRILLED CHICKEN <i>GF</i> Chermoula spices	36
ARABIC STYLE MIXED GRILL Lamb chop, beef, chicken shish taouk	68

Choice of one sauce

Peppercorn *GF*
 Bordelaise *GF*
 Bearnaise *V GF*

Sides

TRIPLE COOKED CHIPS <i>V, GF</i>	8
GRILLED TENDER BROCCOLI, ALMOND BUTTER <i>V, GF</i>	8
BUTTER SAUTÉED MUSHROOM <i>V, GF</i>	8
FATTOUSH SALAD <i>VE, GF</i>	8
STEAMED RICE <i>VE, GF</i>	8
OLIVE OIL MASH POTATO <i>V, GF</i>	8

Desserts

VANILLA CHEESECAKE	14
Mango, passion fruit	
TIRAMISU	14
Lady fingers, mascarpone cheese	
SELECTION OF SORBET AND ICE CREAM <i>GF</i>	6 / scoop
Choice of strawberry, chocolate, matcha or vanilla ice cream or raspberry, yuzu or coconut sorbet.	
CHOCOLATE RASPBERRY & LYCHEE MOUSSE <i>GF, VE</i>	12
Single origin dark chocolate mousse, raspberry	
CRÈME BRÛLÉE <i>GF</i>	12
Seasonal fruits	
CHEESE SELECTION	23
Selection of 5 mixed European cheeses, onion chutney and quince paste, served with cheese biscuits	

All Day Dining For Young Fans

SPAGHETTI POMODORO <i>V</i>	16
<i>Tomato sauce</i>	
FRIED CHICKEN STRIPS	18
<i>Served with triple cooked chips</i>	
EGG FRIED RICE	15
<i>With seasonal vegetables</i> <i>V</i>	20
<i>With beef</i>	
STRAWBERRIES & CREAM <i>GF</i>	9
BROWNIE SUNDAE	9

IN-ROOM DINING MENU

LATE NIGHT

Available from 10:30pm to 6:30am

Appetiser

COLD MEZZEH ✓	30
Hummus, baba ganoush, Labneh, olives, fattoush salad	
HOT MEZZEH	28
Cheese sambusek, lamb kibbeh, tahini dip	
BEEF PIZZETTA	24
Beef bresaola, buffalo mozzarella, tomato sauce, herb salad	

Soups & Salads

SEASONAL VEGETABLE SOUP ✓	14
Olive oil, toasted bread	
CHICKEN NOODLE SOUP	26
Mushroom, coriander, chili	
CAESAR SALAD	20
Egg, parmesan cheese, bacon	
<i>Add grilled chicken breast</i>	9
<i>Add smoked salmon</i>	14

Mains

BEEF BURGER	32
Tomato jam, aged cheese	
CLUB SANDWICH	30
Grilled chicken, bacon, egg, lettuce, tomato	
VEGETARIAN SANDWICH ✓	28
Avocado, egg, lettuce, tomato, grilled courgette	
SPAGHETTI / FETTUCCINE / GLUTEN FREE PASTA	24
Basil tomato sauce ✓ / Aglio olio ✓ / Arrabbiata ✓	
FETTUCCINE HAND CUT BOLOGNESE	28

Desserts

VANILLA CHEESECAKE	14
Mango, passion fruit	
SELECTION OF SORBET AND ICE CREAM <i>GF</i>	6 / scoop
Choice of strawberry, chocolate, matcha or vanilla ice cream or raspberry, yuzu or coconut sorbet.	
CRÈME BRÛLÉE <i>GF</i>	12
Seasonal fruits	
CHEESE SELECTION	23
Selection of 5 mixed European cheeses, onion chutney and quince paste, served with cheese biscuits	



MANDARIN ORIENTAL
MAYFAIR LONDON