

IN-ROOM DINING MENU

Our In-Room Dining menu features a selection of The 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 airmiles.

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.

Executive Chef - Jihun Maxime Kim

TO ORDER

Discover the menu below,
to order please scan the QR code or
call In-Room Dining on "2000".



BED & BREAKFAST PACKAGE

A CHOICE OF HOT BEVERAGE
& FRESH JUICE

ENJOY A SELECTION
OF CONTINENTAL ITEMS:

BASKET

Croissant / Chocolate croissant /
Brioche / Fruit Danish / Baguette
Served with butter, preserves & honey

TOAST

Heritage sourdough / Rye / White
Served with butter, preserves and honey

YOGHURT & FRESH FRUIT PLATTER

A CHOICE OF ONE HOT DISH:

ENGLISH BREAKFAST

Two eggs your way, grilled bacon, black
pudding, pork sausage, mushrooms,
dukkha roasted tomato, sourdough toast

VEGETARIAN BREAKFAST

Two eggs your way, sautéed spinach,
potato rosti, mushrooms, dukkha roasted
tomato, sourdough toast (v)

EGGS BENEDICT / ROYAL / FLORENTINE

Prosciutto cotto / Smoked salmon /
Spinach (v)

SCRAMBLED EGGS & SMOKED SALMON

Aberdeen smoked salmon, potato rosti (h)

OMELETTE

Choice of filling: Prosciutto cotto /
Spinach / Comté cheese / Mushrooms /
Tomato / Confit peppers
Served with choice of toast

BOILED EGGS

Buttered toast (v)

BREAKFAST

Available from

6am - 12pm

BAKERY

BASKET - 18

Croissant / Chocolate croissant /
Brioche / Fruit Danish / Baguette
Served with butter, preserves & honey

TOAST - 5

Heritage sourdough / Rye / White
Served with butter, preserves and honey

ALMOND CROISSANT - 7

FRUITS & CEREALS

SLICED SEASONAL FRUITS - 19

(ve) (gf) (h)

MIXED SEASONAL BERRIES - 22

(ve) (gf) (h)

MATCHA, COCONUT & CHIA SEED

PUDDING - 17

Mango & dragonfruit (ve) (gf) (h)

SEASONAL BERRY GRANOLA - 19

Greek yoghurt (v) (gf) (h)

ORGANIC CEREALS - 15

Whole grain chocolate pops / Ancient
grain hoops / Gluten free corn flakes /
Honey spelt puffs (h)

BREAKFAST GOURMAND

OSCIETRA CAVIAR 30G - 155

Blini, eggs, chive, sour cream

WAGYU BRESAOLA - 24

Pickles, olive

SMOKED SALMON - 23

Blini, eggs, chive, sour cream, lemon

PROSCIUTTO HAM 30 MONTHS - 22

Pickles, olive

ARTISAN CHEESES - 25

Compote, crackers

SAVOURY CLASSICS

ENGLISH BREAKFAST - 32

Two eggs your way, grilled bacon, black pudding, pork sausage, mushrooms, dukkha roasted tomato, sourdough toast

VEGETARIAN BREAKFAST - 27

Two eggs your way, sautéed spinach, potato rosti, mushrooms, dukkha roasted tomato, sourdough toast (v)

EGGS BENEDICT - 27

Prosciutto cotto

SCRAMBLED EGGS & SMOKED SALMON - 26

Aberdeen smoked salmon, potato rosti (h)

OMELETTE - 26

Choice of filling: Prosciutto cotto / Spinach / Comté cheese / Mushrooms / Tomato / Confit peppers

Served with choice of toast

BOILED EGGS - 17

Buttered toast (v)

SPECIALTIES

AVOCADO & BURRATA TOAST - 20

Isle of Wight tomato, arugula, salsa verde, pine nuts (v) (h)

With two poached eggs - 26

SIDES

Mushrooms (ve) - 6

Avocado slices with yuzu salt (ve) - 6

Bacon - 6

Dukkha roasted tomato (ve) - 5

Baked beans (ve) - 5

Potato rosti (v) - 6

Chicken sausage / pork sausage - 6

SWEET

BUTTERMILK PANCAKES - 19

Berry compote, maple syrup, salted butter (v)

FRENCH TOAST - 19

Berry compote, maple syrup, whipped cream (v)

OATMEAL PORRIDGE - 14

(v)

BREAKFAST FOR YOUNG FANS

HAM & CHEESE OMELETTE - 15

KIDS ENGLISH BREAKFAST - 28

Choice of egg, chicken sausage, bacon, tomato, mushroom

BUTTERMILK PANCAKES - 14

Fresh berries, maple syrup (v)

ORGANIC CEREALS WITH BANANA - 12

Wholegrain chocolate pops / Ancient grain cereal hoops / Gluten free corn flakes / Honey spelt puffs

BEVERAGES

JUICES

- Beetroot, apple, ginger - 12
- Carrot, apple, lemon, ginger - 12
- Seasonal greens - 13
- Orange - 9

HOT BEVERAGES

- Espresso / Macchiato - 6
- Americano - 7
- Latte / Cappuccino - 7
- 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 - 7
- Rare Earl Grey - 7
- Tarry Lapsang Souchong - 8
- Pipacha Oolong - 10
- Hwangcha Yellow Tea - 11
- Emerald Green - 9
- Sencha - 9
- Genmaicha - 9
- Chamomile Flowers - 7

ALL DAY DINING

Available from Noon to 10:30pm

APPETISER

OSCIETRA CAVIAR - 30G - 155
Served with blinis, crème fraiche, shallot, chives

FLAT BREAD - 8

Black garlic, sesame (ve)

SOURDOUGH BREAD - 7

Extra virgin olive oil (v)

HUMMUS / BABA GHANOUSH / MUHAMMARA - 18 EACH (v)

SOUP & SALAD

SEASONAL VEGETABLE SOUP - 18
Minestrone Genovese, basil, pine nut pesto

LOBSTER BISQUE - 22

Crème fraiche

BURRATA SALAD - 26

Fig, radicchio, chilli oil, leaf vinaigrette (v)

LENTIL SALAD - 17

Italian nashi pear (ve, gf)

GEM LETTUCE CAESAR SALAD - 18

Crostini, egg, parmesan cheese, bacon

With grilled chicken breast - 24

With crispy rocky shrimp - 28

With fried tofu - 28

SANDWICHES & BURGER

Served with fries

7 CUT'S BURGER - 36

Master blend of 7 cuts of beef
Parmesan cheese, tomato jam

CLUB SANDWICH - 33

Grilled chicken, bacon, egg, lettuce, tomato

VEGETARIAN CLUB SANDWICH - 30

Avocado, tomato, aubergine, courgette, lettuce (v)

NATIVE LOBSTER ROLL - 46

Crème fraiche, dill, lemon, chive

MAIN COURSE

POMODORO - 26

Spaghetti, basil tomato sauce (v)

HANDCUT BEEF BOLOGNESE - 32

Fettuccine pasta, parmesan cheese

SEAFOOD NASI GORENG - 35

Sambal, egg

SEARED SEABASS - 46

Fingerling potato, fennel, tapenade, lobster bisque (gf)

DAHL - 24

Naan bread (v)

CHICKEN TIKKA MASALA - 34

Naan bread

EGG FRIED RICE - 26

Seasonal vegetables (v)

CHICKEN NOODLE SOUP - 26

Mushroom, bok choy, coriander

GRILL

Served with a choice of one sauce and one side

LAMB CHOP - 250G - 46

HEREFORD BEEF RIBEYE - 800G - 135

NATIVE LOBSTER - 700G -

HALF - 48 / WHOLE - 94

SAUCE

Peppercorn (v) / Beurre blanc (v) / Tomatillo salsa (v, gf)

SIDE

Additional sides 7

Tiple cooked chips (gf, v) / Green salad (ve) /

Steamed rice (ve) / Broccoli almond butter (gf, v)