

## IN-ROOM DINING MENU

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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.

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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".



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### 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

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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

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### 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)

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### 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

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**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)

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**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

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**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

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**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

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### APPETISER

OSCIETRA CAVIAR - 30G - 155  
Served with blinis, crème fraîche,  
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 fraîche

BURRATA SALAD - 26  
Fig, radicchio, chilli oil, leaf vinaigrette (v)

LENTIL SALAD - 17  
Italian nashi pear (ve, gf)

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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 fraîche, dill, lemon, chive

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**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

Fingering 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

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**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)