

IN ROOM DINING BREAKFAST

At Mandarin Oriental, Prague,

Start your day with fresh juice, smoothie, or a cup of freshly brewed coffee or tea.

Choose any of our egg dishes or porridge prepared to your liking.

Add your favorite sides to the selection, or our pastries and breads.

All items produced by our kitchen are sourced from certified suppliers with the best possible practices and chosen predominantly from local vendors. Fish & sea food are MSCCOC certified.

Please note that Room Service Breakfast is not included in your package.

 Vegetarian



MANDARIN ORIENTAL
PRAGUE

All prices are in CZK and include VAT. A 15% Service Charge and CZK 100 Delivery Fee will be added to your check.

If you have any allergies or intolerances, we kindly ask you to inform our staff.

SAVORY

Two Fresh Eggs | 290 
Prepared To Your Liking

*Fried | Scrambled | Poached | Boiled
Omelette | Egg White Omelette*

Choice of:

*Cheese | Ham | Onions | Spinach | Smoked Salmon
Tomatoes | Mushrooms*

Side Dishes:

*Bacon | Pork Sausages | Roasted Potatoes
Grilled Tomatoes | Baked Beans
Sautéed Mushrooms*

Eggs Florentine | 320 

*Two Poached Eggs, English Muffin, Sautéed Spinach,
Hollandaise Sauce*

Eggs Benedict | 335

*Two Poached Eggs, English Muffin, Grilled Prague
Ham, Hollandaise Sauce*

Eggs Royal | 355

*Two Poached Eggs, English Muffin, Smoked Salmon,
Hollandaise Sauce*

SWEET

Fresh Pancakes | 310 

Berries, Maple Syrup, Whipped Cream

French Toast | 325 

Berries, Maple Syrup, Whipped Cream

Porridge | 270 

Served with Locally Sourced Honey, Raisins & Nuts

Preparation Choices:

Water | Milk | Almond Milk | Soy Milk | Oat Milk

SIDES SELECTION

Bakery Basket | 220

*White Toast | Whole Wheat Toast | Nordic Bread
Butter Croissants | Danish Swirls | Pain Au Chocolate
Gluten-free bread*

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Cereals | 130

Cornflakes | Gluten Free Muesli | Muesli

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Yoghurts | 130

Plain | Fruit Variety | Bircher Muesli

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Sliced Fruit Plate | 280

*Orange | Grapefruit | Pineapple | Cantaloupe
Honeydew Melon*

Whole Fruits Plate | 280

Bananas | Apples | Plums | Oranges

Fresh Berries | 295

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Greens Selection | 270 

*Cherry Tomatoes | Mixed Salad Leaves | Cucumber
Bell Peppers | Marinated Black Olives
Marinated Green Olives | Pickled Onions*

Choice Of:

Lemon Dressing | Olive Oil | Balsamic Vinegar

JUICES & SMOOTHIES

Freshly Squeezed Juices 200ml | 220

*Orange
Grapefruit
Carrot & Ginger
Apple*

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Smoothies

*Detox | 240
Mango | 240
Yogurt Berry | 240
Wild Berry | 290*

HOT BEVERAGES

*Espresso | 115
Double Espresso | 165
Espresso Macchiato | 145
Americano | 140
Cappuccino | 145
Latte | 155
Hot Chocolate | 145
Matcha Latte | 195*

Preparation Choices:

*Whole Milk | Skimmed Milk
Almond Milk | Soy Milk | Oat Milk*

Tea Selection | 165

*English Breakfast
Earl Grey
Darjeeling
Jasmine
Green Dragon Lung Ching
Cinnamon
Chamomile
Peppermint
Lemon Verbena
Sweet Berries
Fresh Mint
Fresh Ginger*

IN ROOM DINING MENU

LOCALLY SOURCED COLD CUTS

Duck Prosciutto	150
Wild Boar Prosciutto	150
Prague Ham	120
Bresaola	120
Coppa	120
Mortadella	120

KRASOLESI ORGANIC CHEESES



Caseus	150
<i>Full fat & ripened - 4 weeks</i>	
Alpine	160
<i>Delicate & lightly pressed - 6 months</i>	
Ash Coated	190
<i>Charcoal & yeast rind - 4 weeks</i>	
Gratien	170
<i>White rind & dry - 3 weeks</i>	

Sides for Charcuterie and Cheese 110 per Side
Mixed Crackers | Gooseberry Chutney | Kubešův Honey


BITES

Beef & Lamb Skewers	400
<i>Kofta, mint yogurt, pickled vegetables, togarashi</i>	
Cauliflower Croquettes 	380
<i>Black garlic aioli</i>	
Bacon Jam	380
<i>Brown toast, crispy onion, chives</i>	
Sweet Potato Fries 	165
French Fries 	165

STARTERS

Sweet Corn Soup 	400
<i>White asparagus, corn kernels, chervil</i>	
Mix Leaf Salad 	390
<i>Red radish, cucumber, cherry tomato</i>	
Fennel Apple Salad 	370
<i>Apple cider dressing, caramelized pecans, parsley, mint</i>	
Marinated Salmon	500
<i>Vegetable slaw, smoked salmon mousse, fennel crackers</i>	
Veal Tartare	410
<i>Japanese mayonnaise, cured egg yolk, wholegrain mustard ice cream</i>	
Caesar Salad	380 440 455
<i>Pickled anchovies, parmesan & panko crumble</i>	
Choice of: Plain Chicken Smoked Salmon	


MONASTIQ ICONS

Purple Carrots 	650
<i>Sour cherry gel, mint yogurt, orange. & maple reduction, dukkah</i>	
Locally Farmed Chicken Breast	700
<i>Potato fondant, broccolini, spring onion, carrot & yuzu purée, onion gravy</i>	
Veal Striploin Schnitzel	820
<i>Brown butter mashed potatoes, Pickled onion & mustard seed relish, Apple cider veal sauce</i>	
Braised Lamb Shoulder	820
<i>Roasted Grapes, Onion Puree, Mangold, Herb Jus, preserved lemon</i>	


ORIENTAL HERITAGE

Chicken Satay	380
<i>Peanut sauce, chili, coriander</i>	
Panko Prawns	420
<i>Hand breaded tiger prawns, spicy mango mayonnaise</i>	
Selection of Dim Sum	495
<i>Pork & prawn dumplings, spring onion, soy sauce</i>	
Vegan Tikka Masala 	550
<i>Basmati rice, papadum</i>	
Chicken Tikka Masala	650
<i>Basmati rice, papadum</i>	

SANDWICHES

Chicken Club Sandwich	525
<i>Chicken, egg, bacon, tomato, mayonnaise, lettuce</i>	
Choice of bread: Brown toast, White toast	
Choice of: Roquefort, Cheddar or Bacon	
<i>Served with Salad or French Fries</i>	
Monastiq Burger	610
<i>Homemade potato-honey bun, pickles, lettuce, smoked mayonnaise</i>	
Choice of: Roquefort, Cheddar or Bacon	
<i>Served with Salad or French Fries</i>	
Quinoa Burger 	550
<i>Pickles, lettuce, smoked mayonnaise</i>	
Choice of: Roquefort, Cheddar or Bacon	
<i>Served with Salad or French Fries</i>	

PASTAS

Pasta All'Arrabbiata 	450
<i>Tomato, chili pepper, garlic</i>	
Choice Of: Penne or Spaghetti	
Pasta Bolognese	550
<i>House-ground beef, tomato, root vegetables</i>	
Choice Of: Penne or Spaghetti	
Truffle Macaroni & Cheese 	550

WELLNESS SELECTION

This selection is designed for you to enjoy a dish of your design with wellness in mind

Proteins

Filet Mignon	720
Pan-Seared Sturgeon	650
Braised Lamb Shoulder	620
Masala Chicken Thighs	550
Grilled Chicken Breast	550



Sides

Basmati Rice	165
Mixed Leaf Salad	165
Papadum Chips	165
Steamed Vegetables	165
Mashed Potatoes	165
Oven Baked Potatoes	165

Sauces

Green Peppercorn Sauce	120
Lamb and Herb Jus	120
Apple Cider Jus	120
Onion Gravy	120
Smoked Mayonnaise	95
Sweet Chili	95
Soy Sauce	95
Ketchup	95
Mayonnaise	95

LITTLE FANS

Kid's Sweet Corn Soup 	360
<i>Roasted corn kernels</i>	
Homemade Chicken Strips	375
<i>Mashed potatoes or fries</i>	
Grilled Chicken Breast	420
<i>Mashed potatoes or fries</i>	
Penne with Tomato Sauce 	275
Penne Bolognese	380

DESSERTS

Earl Grey Cake	350
<i>Earl Grey cream, apricot, dandelion, vanilla</i>	
Chocolate Ganache	350
<i>Sour cherry sorbet, Callebaut chocolate flakes</i>	
Violet Cake	350
<i>White chocolate & violet cream</i>	
<i>blackcurrant & sour cream sorbet, organic cava</i>	
Apple Strudel	350
<i>Vanilla ice cream, caramel sauce</i>	
Sundae Best	350
<i>Zero-waste croissant ice cream, chocolate ice cream, sour cherry sorbet</i>	
Monastiq Cheesecake	350
<i>Strawberry sorbet, meringue</i>	
Homemade Ice Cream	125 per Scoop
<i>Madagascar Vanilla</i>	
<i>Callebaut Chocolate</i>	
<i>Zero-waste Croissant</i>	
<i>Hazelnut</i>	
<i>Peanut & Salted Caramel</i>	
<i>Vegan Coconut</i>	
Homemade Sorbet	125 per Scoop
<i>Mango</i>	
<i>Sour Cherry</i>	
<i>Strawberry</i>	

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In-Room Dining

Breakfast Daily 07:00-11:00
Lunch & Dinner Daily 11:30-22:30