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 | Herbs| Bell Peppers | 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

•

Cereals | 130
Cornflakes | Gluten Free Muesli | Muesli

•

Yoghurts | 130
Plain | Fruit Variety | Bircher Muesli

•

Sliced Fruit Plate | 280
Orange | Grapefruit| Pineapple| Cantaloupe
Honeydew Melon

Whole Fruits Plate | 280
Bananas | Apples | Plums | Oranges

Fresh Berries | 295

•

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

•

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
Full fat & ripened - 4 weeks
Alpine 160
Delicate & lightly pressed - 6 months
Goat (Seasonal) 190
Unripened & lightly pressed – Fresh
Gratien 170
White rind & dry - 3 weeks

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

BITES

Beef & Lamb Skewers 400
Kofta, mint yogurt, pickled vegetables, togarashi
Cauliflower Croquettes 380
Black garlic aioli
Sweet Potato Fries 165
French Fries 165

STARTERS

Sweet Corn Soup 410
Leek, corn kernels, chervil
Mix Leaf Salad 390
Red radish, cucumber, cherry tomato
Fennel Apple Salad 370
Apple cider dressing, caramelized pecans, parsley, mint
Czech Beef Carpaccio 410
Mustard dressing, pickled zucchini & cucumber, arugula, parsley, parmesan
Flank Steak Salad 450
Heirloom tomatoes, mixed leaves, pine nuts, sherry vinaigrette
Caesar Salad 380 | 455 | 455
Pickled anchovies, parmesan & panko crumble
Choice of: *Plain | Chicken | Smoked Salmon*

MONASTIQ ICONS

Purple Carrots 650
Sour cherry gel, mint yogurt, orange. & maple reduction, dukkah
Locally Farmed Chicken Breast 770
Potato fondant, broccolini, spring onion, carrot & yuzu purée, onion gravy
Veal Striploin Schnitzel 850
Brown butter mashed potatoes, Pickled onion & mustard seed relish, Apple cider veal sauce
Braised Lamb Shoulder 790
Roasted Grapes, Onion Puree, Mangold, Herb Jus, preserved lemon

ORIENTAL HERITAGE

Chicken Satay 400
Peanut sauce, chili, coriander
Panko Prawns 495
Hand breaded tiger prawns, spicy mango mayonnaise
Selection of Dim Sum 495
Pork & prawn dumplings, spring onion, soy sauce
Vegan Tikka Masala 550
Basmati rice, papadum
Chicken Tikka Masala 650
Basmati rice, papadum

SANDWICHES

Chicken Club Sandwich 570
Chicken, egg, bacon, tomato, mayonnaise, lettuce
Choice of bread: *Brown toast, White toast*
Monastiq Burger 610
Homemade potato-honey bun, pickles, lettuce, smoked mayonnaise
Choice of: *Roquefort, Cheddar or Bacon*
Served with Salad or French Fries
Quinoa Burger 550
Pickles, lettuce, smoked mayonnaise
Choice of: *Roquefort, Cheddar or Bacon*
Served with Salad or French Fries

PASTAS

Green Pea Spaghetti 450
Green pea & mint purée, snow peas, lemon, parmesan
Pasta Bolognaise 550
House-ground beef, tomato, root vegetables
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
Roasted corn kernels
Homemade Chicken Strips 375
Mashed potatoes or fries
Grilled Chicken Breast 420
Mashed potatoes or fries
Penne with Tomato Sauce 275
Penne Bolognaise 380

DESSERTS

Earl Grey Cake 350
Earl Grey cream, apricot, dandelion, vanilla
Chocolate Ganache 350
Sour cherry sorbet, Callebaut chocolate flakes
Violet Cake 350
White chocolate & violet cream blackcurrant & sour cream sorbet, organic cava
Apple Strudel 350
Vanilla ice cream, caramel sauce
Sundae Best 350
Zero-waste croissant ice cream, chocolate ice cream, sour cherry sorbet
Monastiq Cheesecake 350
Strawberry sorbet, meringue

Homemade Ice Cream 125 per Scoop
Madagascar Vanilla
Callebaut Chocolate
Zero-waste Croissant
Hazelnut
Peanut & Salted Caramel
Vegan Coconut

Homemade Sorbet 125 per Scoop
Mango
Sour Cherry
Strawberry

Vegetarian

MANDARIN ORIENTAL
PRAGUE

In-Room Dining

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