MANDARIN ORIENTAL
HYDE PARK LONDON

In-Room Dining
Breakfast Menu

Breakfast À La Carte **3**
05:00hrs to 11:30hrs

Bed & Breakfast Inclusive Packages **8**
05:00hrs to 11:30hrs

Mandarin Oriental has long been renowned for excellence and innovation in In-Room Dining. At Mandarin Oriental Hyde Park, London our award-winning cuisine and exceptional service create a dining experience to tempt the senses of the most refined connoisseurs.

The ingredients used are sourced from the finest suppliers across the British Isles; Dry-aged grass fed Hereford 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 the valley of Pembrokeshire in Wales. We work closely with our suppliers to guarantee the highest quality standards of all our products, before preparing them to your liking and satisfaction. Our fish and coffee products are sourced from sustainably certified companies. This means that the products are socially responsible, have minimal environmental impact, and are financially beneficial for all those involved.

We are proud to have been officially recognised by The Global Sustainable Tourism Council (GSTC) as a certified hotel, acknowledging our commitment and dedication towards sustainability.

GSTC
GSTC HAUC230101

United Certification Systems

All restaurants and bars at Mandarin Oriental Hyde Park, London, are committed to culinary excellence and operating with an environmentally and socially responsible approach. We minimise footprint by prioritising local, seasonal ingredients, eliminating single-use plastics, and implementing strict composting and recycling practices. Our menus proudly exclude endangered species, and we are active in ensuring that all our purchasing practices are financially beneficial for everyone involved.

To learn more about our sustainability efforts, please scan:

We are delighted to be able to offer you the Mandarin Oriental Hyde Park, London experience in the comfort of your room and will assist with anything from a pre-theatre reception or a formal dinner, to answering a late-night craving for a Club sandwich.

Please let us know if you have any specific allergies, dietary and calorie requirements and we shall be delighted to assist you with detailed information regarding all dishes and drinks on our menus. Vegetarian and vegan dishes are highlighted with (v) and (vg) respectively. Kindly note that our dishes are not produced in an entirely allergen free environment. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please be advised that all prices are inclusive of VAT at the local stipulated rate, and a further discretionary service charge of 15% will be added to your bill along with an extra GBP 5.00 delivery charge. An additional cover charge of GBP 15.00 per person will be applied for all external food and beverage orders should you request them to be plated or for a set up. 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.

À LA CARTE BREAKFAST

5am – 11:30am

FRESHLY PRESSED JUICES — GBP 13

Orange *(200kcal),* Grapefruit *(105kcal),* Carrot *(210kcal)* or Apple *(300kcal)*

DETOX JUICES — GBP 15

Green Detox *(107kcal)*
Apple, cucumber, pear, avocado, rocket, spinach, lime and mint

Spicy Detox *(127kcal)*
Carrot, apple, ginger, turmeric and lemon

SMOOTHIES — GBP 15

Gorgeous Green *(120kcal)*
Mango, apple, spinach, pineapple, lemongrass and coconut water

Berry Passion *(224kcal)*
Strawberry, blackberry, raspberry, and coconut water

SUPERNOVA LIVING SMOOTHIES — GBP 15

Vegan organic superfine powder with raw cacao and rich in proteins

Recover *(120kcal)*
Supernova powder, sea salt, Medjool dates, caramel flavouring, and organic hazelnut milk

Beauty *(110kcal)*
Supernova powder, frozen strawberries, yoghurt, and organic coconut milk

Adrenal Reset *(105kcal)*
Supernova powder, and organic hazelnut milk

COFFEE & CHOCOLATE

Blended Filter - small/large *(3/6 kcal)* GBP 8/ GBP 12

Espresso *(9kcal)*	GBP 7	Double Espresso *(18kcal)*	GBP 8
Americano *(18kcal)*	GBP 8	Cappuccino *(79kcal)*	GBP 8
Caffé Latte *(114kcal)*	GBP 8	Decaffeinated Coffee *(3kcal)*	GBP 7
Flat White *(114kcal)*	GBP 8	Hot Chocolate *(202kcal)*	GBP 10

BLACK TEAS — GBP 9

Breakfast Blend *(1kcal)*
China, India, Kenya, Rwanda

Earl Grey *(1kcal)*
China, India, Italy

Assam Second Flush *(1kcal)*
India

Decaffeinated Black *(1kcal)*
Uva district, Sri Lanka

GREEN TEAS — GBP 9

Genmaicha *(3kcal)*
Wazuka, Kyoto, Japan

Dragonwell *(1kcal)*
Long Jing, Zhejiang province, China

Jasmine Pearls *(3kcal)*
Fujian province, China

SPECIAL TEAS — GBP 13

Milky Oolong *(1kcal)*
Oolong tea
Nantou County, Taiwan

Mini Tuo Cha *(1kcal)*
Pu'er tea
Dehong, Yunnan, China

HERBAL INFUSIONS — GBP 9

Fresh Mint *(2kcal),* Fresh Lemon *(2kcal),* Fresh Ginger *(2kcal)*, Camomile *(2kcal)*,
or Peppermint *(2kcal)*

FRESH FRUITS — GBP 18

Fresh Sliced Fruits *(234kcal)*
(Selection of sliced fruits, and mixed berries)
or
Selection of Mixed Berries *(246kcal)*

CEREALS — GBP 7

Homemade Granola *(350kcal)*, Corn Flakes *(179kcal)*, Coco Pops *(136kcal)*
Bran Flakes *(179kcal)*, Frosties *(185kcal)*

YOGHURTS — GBP 8

Natural, Fruit or Greek *(132kcal)*

BAKERY

Boulangerie (*Single choice*) GBP 5
Butter croissant, pain au chocolat or Danish

Vegan Boulangerie (*Single choice*) GBP 7
Vegan Quinoa and Berries croissant or Plain Croissant

Toast GBP 7
Wholemeal (148kcal), Multigrain (158kcal), White (156kcal) or Gluten-free (210kcal)

Gluten-Free Bakery *(Single choice)* GBP 7
Plain croissant or pain au chocolat

All served with Netherend Farm butter, homemade raspberry jam and thick-cut orange marmalade from Pembrokeshire in Wales

EGGS

Full English Breakfast *(737kcal)* GBP 36
white pudding, Cumberland sausage, flat cap mushroom, sweet cured and streaky bacon, grilled tomato, and baked beans
Two Cotswold Legbar eggs cooked to your preference: scrambled, fried or poached

Two Cotswold Legbar Eggs (v) *(265kcal)* GBP 20
Cooked to your preference: fried, boiled or poached

Omelette or Scramble (Whole Cotswold Legbar Eggs/ Egg Whites) *(354kcal)* GBP 27
Honey roast ham, spinach, onion, tomato, cheddar cheese, peppers, mushroom, or chives

Eggs Benedict *(441kcal)* GBP 28
Two poached eggs on a toasted English muffin with ham and Hollandaise sauce

Eggs Florentine (v) *(480kcal)* GBP 28
Two poached eggs on a toasted English muffin with spinach and Hollandaise sauce

Eggs Royale *(416kcal)* GBP 28
Two poached eggs on a toasted English muffin with smoked salmon and Hollandaise sauce

HOUSE SPECIALITIES

Crushed Avocado on Sourdough, Roast Tomato & Herb Salad (v) *(798kcal)* GBP 23
With Cotswold Legbar poached eggs GBP 28

Shakshuka with Poached Eggs & Feta Crumble *(498kcal)* GBP 28
Rich red pepper stew with tomato sauce, caramelized onion served with flat bread

Mushrooms on Sourdough Toast, Avocado, Roast Tomato (vg) *(410kcal)* GBP 26
Vegan cream cheese, pickled shallot, herb salad

Buttermilk Pancakes (v) *(328kcal)* GBP 26
Apple and apricot compote, Madagascar vanilla mascarpone

Brioche French Toast (v) *(786kcal)* GBP 27
Mandarin curd with lime leaf and Oxfordshire honey

WELLBEING BREAKFAST

Bircher Muesli (v) *(664kcal)* GBP 16
Served with Granny Smith apple, raisins, caramelised banana, strawberry

Porridge (v) *(394kcal)* GBP 15
Scottish steel-cut oats made with your choice of milk or water, berries

Granola Parfait (v) *(264kcal)* GBP 16
Homemade granola, Greek yoghurt, berry compote and mango

Coconut & Chia Pudding (vg) *(412kcal)* GBP 17
Chia seeds, raspberry, toasted seeds, dry coconut flakes and spirulina

CAVIAR MENU

Our caviars are served with blinis, avocado pure, toasted brioche, pickled shallot and sour cream *(286kcal)*

King's Beluga Caviar

Huso Huso	30g tin *(79kcal)*	GBP 395
	50g tin *(131kcal)*	GBP 695

King's Oscietra Caviar

Gueldenstaedtii Sturgeon	30g tin *(79kcal)*	GBP 185
	50g tin *(131kcal)*	GBP 385

COLD SIDE DISHES

Sliced or Mashed Avocado *(320kcal)*	GBP 9
Cream Cheese *(180kcal)*	GBP 8
Sliced Ham or Turkey ham *(74kcal)*	GBP 9
Cheese & Ham Plate *(241kcal)*	GBP 14
Scottish Oak Smoked Salmon *(186kcal)*	GBP 18
Cheese Selection *(1193kcal)* *Sliced Cheddar, Goat Cheese and Brie*	GBP 16

HOT SIDE DISHES

All GBP 9

Ramsay of Carluke Black Pudding *(133kcal)*
Stornoway White Pudding *(133kcal)*
Cumberland Pork Sausage *(140kcal)*
Beef or Chicken Sausage *(140kcal)*
Kent Flat Cap Mushrooms *(13kcal)*
Sweet-Cured Back Bacon *(59kcal)*
Streaky Bacon *(69kcal)*
Grilled Tomato *(10kcal)*
Baked Beans *(15kcal)*

ASIAN BREAKFAST

GBP 52

Har Gau Prawn Dim Sum*(58kcal)*, Prawn & Pork Siu Mai*(58kcal)*, Chicken Siu Mai*(58kcal)*

Pork BBQ Char Siu Bun *(127kcal)*

Congee Plain *(128kcals)* or with Chicken *(148kcals)*
Served with your selection of two Cotswold Legbar Eggs

BED & BREAKFAST INCLUSIVE PACKAGES

5am – 11:30am

CONTINENTAL BREAKFAST

Tea or Coffee
Fresh Fruit Juice
Bakery Selection (Please select from the single choice options)
Cheese & Ham Plate *(241kcal)*
Sliced Fresh Fruits *(234kcal)*

LONDON BREAKFAST

Continental Breakfast
Eggs of your choice from the à la carte section

HEALTHY BREAKFAST

Dragonwell Green Tea
Spicy Detox - *carrot, seasonal apple, ginger, turmeric and lemon (127kcal)*
or
Green Detox - *seasonal apple, cucumber, pear, avocado, rocket, spinach, lime and mint (107kcal)*
Seeded Multigrain Toast with Avocado Purée & Sugar-free Preserves *(470kcal)*
Fresh Fruits *(234kcal)*
Egg-white Omelette *(163kcal)*

CHILDREN'S BREAKFAST

Fresh Fruit Juice
One Cotswold Legbar Egg *(133kcal) scrambled, poached, or fried*
Served with sausage (70kcal), bacon (30kcal) and baked beans (15kcal)
or
Buttermilk Pancakes *(209kcal)*
served with seasonal berries and Vermont maple syrup