



## IN-ROOM DINING

### ALL-DAY MENU

<b>Wine List</b>	<b>3</b>
<i>24-hours</i>	
<b>Caviar Menu</b>	<b>7</b>
<i>11:30hrs to 22:30hrs</i>	
<b>À La Carte Menu</b>	<b>8</b>
<i>11:30hrs to 22:30hrs</i>	
<b>Aubrey delights</b>	<b>13</b>
<i>18:00hrs to 22:00hrs</i>	
<b>Desserts</b>	<b>14</b>
<i>11:30hrs to 22:30hrs</i>	
<b>Afternoon Tea</b>	<b>15</b>
<i>12:00hrs to 18:00hrs</i>	
<b>Late Night Menu</b>	<b>16</b>
<i>22:30hrs to 05:00hrs</i>	
<b>Beverage Selection</b>	<b>18</b>
<i>24-hours</i>	

**M**andarin 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; Scottish 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 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.



All our 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 our 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 £5.00 delivery charge.

An additional cover charge of £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.

# WINE LIST

24-hours

## White Wines by the Glass/Bottles

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	<b>175ml</b>	<b>Bottle</b>
2023 Gewurztraminer- Moscato-Chardonnay <i>'Estival', Pablo Fallabrinio, Canelones, Uruguay</i>	£16.50	£85.00
2024 Gavi <i>Folli &amp; Benato, Tuscany, Italy</i>	£18.50	£95.00
2024 Sauvignon Blanc <i>Biodynamic wine Clos Henri, New Zealand</i>	£21.00	£110.00
2022 Chenin Anjou <i>'Origines' Domaine de Sauveroy, Loire Valley, France</i>	£23.00	£138.00
2023 'Chablis 1er Cru ' <i>'Montmains' Domaine Besson, Burgundy, France</i>	£26.00	£145.00
2022 Chardonnay <i>Santa Rita Hills', Sanford, USA</i>	£28.00	£168.00

### **FRANCE**

2023 Sancerre <i>Domaine Pierre martin, France</i>	£150.00
2023 Chardonnay Pouilly Fuisse 1 <sup>er</sup> Cru <i>'Sur la Roche' Domaine Barraud, France</i>	£175.00

### **SPAIN**

2024 Albarino 'O Rosal', <i>Biodynamic wine Bodegas Terras Gauda, Spain</i>	£75.00
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## Rosé Wines

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	<b>175ml</b>	<b>Bottle</b>
2024 Grenache, Cinsault, Rolle - Whispering Angel <i>Provence, France</i>	£21.00	£95.00

## Red Wines by the Glass/Bottles

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	<b>175ml</b>	<b>Bottle</b>
2022 Pinot Noir <i>Menetou-Salon, Domaine de Beaurepaire, Loire Valley, France</i>	£19.00	£90.00
2019 Sangiovese <i>'Paoli', Azienda Agricola Fiorano, Marche, Italy</i>	£24.00	£130.00
2020 Malbec <i>'Seleccion', Finca Buenaventura, Uco Valley, Argentina</i>	£29.00	£145.00
2021 Barbaresco <i>La Ganghija, Piedmont, Italy</i>	£32.00	£162.00
2022 Gevrey-Chambertin, Frederic Magnien <i>Biodynamic wine Burgundy, France</i>	£37.00	£175.00
2018 Pavillon de Léoville Poyferré <i>Saint-Julien, Bordeaux, France</i>	£40.00	£240.00

### **FRANCE**

2023 Pinot Noir, Domaine Joel Remy <i>Biodynamic wine Bourgogne, Burgundy</i>		£60.00
2019 Esprit de Pavie <i>Bordeaux, France</i>		£95.00
2014 Château Beychevelle <i>Saint-Julien, Bordeaux</i>		£440.00

### **ITALY**

2024 Nero d'Avola <i>Kore, Sicily</i>		£65.00
2019 Brunello di Montalcino <i>Silvio Nardi, Tuscany</i>		£195.00
2020 Barolo <i>Antico Monastero</i>		£130.00
2015 Tignanello £570.00 <i>Antinori, Tuscany</i>		

### **SPAIN**

2022 Tempranillo <i>Rioja, Sierra de Tolono</i>	£105.00
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## Champagne

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### Non-Vintage

Moët & Chandon <i>Brut Imperial</i>	£135
Louis Roederer 244 <i>Brut Premier</i>	£155
Bollinger <i>Special Cuvée, Brut</i>	£175
Ruinart Blanc de Blancs <i>Brut</i>	£185
Laurent Perrier <i>Grand Siècle, 26<sup>th</sup> Iteration</i>	£325

### Vintage

MV Krug 'Grande Cuvée' 172th Edition <i>Brut, Reims</i>	£360
2015 Dom Pérignon <i>Brut</i>	£390
2015 Cristal <i>By Louis Roederer, Brut</i>	£545

## Rosé Champagne

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Moët & Chandon <i>Rosé Imperial NV</i>	£180
Ruinart <i>Brut Rosé NV</i>	£185
Laurent Perrier <i>Brut Rosé NV</i>	£210
Billecart-Salmon <i>Brut Rosé NV</i>	£210

## Half Bottle

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### Champagne

Veuve Clicquot, Brut	£60
Ruinart Blanc de Blancs, Brut	£85
Ruinart Rosé, Brut	£79

### White Wines

2020 Pouilly Fumé <i>Château de Tracy Loire Valley, France</i>	£45
2022 Chablis <i>Domaine Corinne Perchaud, Burgundy, France</i>	£55

### Red Wines

2019 Beaune 1er Cru <i>'Les Sizies', Domaine Jean Guitten, Burgundy, France</i>	£65
2016 Château de Ricaud <i>Cadillac, Bordeaux, France</i>	£50

## Alcohol-Free

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### Best Austrian Juices

*Organic, low-sugar, natural fruit juices*

### By glass

Quince Juice, Wachstum König	£14
Pear Juice, Wachstum König	£14

### Noughty Alcohol-Free Wines

*Certified Organic, Vegan and Halal*

### Bottle

Sparkling Chardonnay	£65
'Nooh by La Coste', Château La Coste, Sparkling Rosé	£95

# CAVIAR MENU

11:30hrs to 22:30hrs

*We are delighted to offer one of the finest caviars here at Mandarin Oriental Hyde Park, London. All our caviars are farmed and protected by the Convention on International in Endangered of Wild Fauna and Flora (CITES).*

*Our caviars are served with blinis, egg white, egg yolk, capers, parsley, sour cream and onion (286kcal)*

## **King's Beluga Caviar**

Huso Huso

30gr tin (79kcal)	£390.00
50gr tin (131kcal)	£695.00

*Considered the king of caviar, Beluga is rare because it takes 12 years to produce. Steely grey in colour, Beluga is generally the largest caviar egg with subtle texture, notes of creamy, walnuts and hints of sea salt, showing great finesse.*

## **King's Oscietra Caviar**

Gueldenstaedtii Sturgeon

30g tin (79kcal)	£170.00
50g tin (131kcal)	£285.00

*Oscietra Sturgeon produce their wonderful grey coloured eggs after 8 years. They have an earthy vegetable flavour with taste of crustaceans, a buttery sweet bouquet and a saline after taste, historically the eggs are smaller than the Beluga's.*

## **Best enjoyed with Champagne**

Ruinart, Brut 375ml	£75
Louis Roederer Brut Premier 244	£155
2015 Dom Pérignon By Moët & Chandon, Brut	£390

*For our full selection of Champagne, please see page 5*

# À LA CARTE

11:30hrs to 22:30hrs

## Sharing Bites

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Prawn & Cheese Empanadas (348 kcal) <i>Tomato salsa</i>	£17
Dumpling Selection (choice of 4) (420kcal) <i>Prawn Har Gau - Vegetable Gyoza (v) - Chicken Siu Mai   All served with Japanese dressing</i>	£18
Duck Spring Rolls (358kcal) <i>Quinoa cucumber sticks and hoisin pear sauce</i>	£18
Iberico Ham Croquetas (502kcal) <i>Charentais melon &amp; espelette pepper gel</i>	£19
Tuna Tacos (314kcal) <i>Shiso, mashed avocado, gochujang mayonnaise, trout roe (314 kcal)</i>	£18
Wagyu Short Rib, Truffle & Brioche (720kcal) <i>30 hrs slow cooked wagyu short rib, sauté mushrooms, with teriyaki glaze</i>	£25

## Soups

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Corn-fed Chicken and Vegetable Soup (309kcal) <i>Roasted chicken broth with vegetables, potatoes and corn-fed chicken, served with sourdough bread</i>	£20
Tomato Soup (vg) (258kcal) <i>Roasted plum tomatoes and Romero peppers, served with sourdough bread</i>	£18
Lightly Smoked Yorkshire Celeriac Velouté (v) (258kcal) <i>Wild mushroom, roasted walnut and truffle, with honey reduction</i>	£18

## Bread

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Artisan Breadbasket Selection with Gloucestershire Butter & Truffle Butter (403 kcal)  
*Brioche tomato and red pepper - Sourdough mix nuts and raisins - Green olives  
Ciabatta*



## Starters and Salads

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Vegetable Crudités (vg) (279kcal) <i>Roasted pumpkin hummus, sumac</i>	£16
Badger Flame Beetroot and Labneh Tart (v) (410kcal) <i>Mandarin gel, nasturtium, pistacho dukkha</i>	£24
Burrata and Artichoke (410kcal) <i>Fennel pollen, dill flower, topinambour chips, fennel and citrus salsa</i>	£26
Healthy Poke Bowl (410kcal) <i>Royal quinoa, avocado, pickled vegetables, wakame, edamame, carrots, cucumber and Japanese dressing</i> <i>Crispy Tofu (403kcal)   Cured Scottish Salmon (447kcal)</i>	£30 £34
Caesar Salad (509kcal) <i>Cantabrian anchovy, seasonal lettuce, brioche crouton, Parmesan cheese and Caesar dressing</i> <i>Corn-fed Chicken (609kcal)   Prawns (596kcal)</i>	£30 £10 £12
Kombu Citrus Cured Scottish Salmon (345kcal) <i>Nori powder, green jalapeno sauce and lemon-marinated radishes and herb cream</i>	£29

## Sandwiches & Burgers

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*All sandwiches are served with French fries or seasonal salad*

Dal Tikki Wrap (vg) (753kcal) <i>Lentil patty, avocado, lettuce, pickled onion, cucumber and vegan mayonnaise on wheat tortilla</i>	£28
Scottish Lobster Roll (753kcal) <i>Espelette Lobster mayonnaise, brioche roll and trout roe</i> <i>Add Oscietra Caviar</i>	£42 £8
Club Sando   Traditional Club <i>Sando: Breaded chicken, Hokkaido brioche, lettuce, egg, bacon crumble and club gochujang sauce (802 kcal)</i> <i>Traditional: White/Brown bread, chicken, lettuce, egg, bacon and club sauce (751kcal)</i>	£32
Mandarin Hereford Beef Burger (945kcal) <i>30 days aged Suffolk grass fed beef, smoked pickles, lettuce, tomato, onion chutney, brioche bun and burger sauce</i> <i>Add cheddar cheese (83kcal), Streaky Bacon (69kcal) or Fried Egg (83kcal)</i> <i>£3 (each)</i> <i>with French fries (241kcal) or seasonal salad (26kcal)</i>	£38

Mandarin Truffle Burger (1059kcal) £49  
 30 days aged Suffolk grass fed beef,, truffle mayonnaise, Sommerset brie, grated fresh truffle, lettuce and confit onion,  
 with French fries (241kcal) or seasonal salad (26kcal)

## Mains

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Pumpkin & Ricotta Tortellini (752kcal) £34  
 Aurora sauce, semi-dried tomatoes, caramelised almonds, Grana Padano and watercress

Scottish Salmon Fillet / Stone Bass Fillet (699kcal) £49  
 Trout caviar and caper beurre noisette sauce with sea herbs, potatoes and carrots  
 Parisen, saffron sherry vinegar reduction

Salt Marsh Cannon of Lamb (710kcal) £54  
 Mint and parsley crust, polenta. Parsnip puree, kalettes and mint jus

Fish & Chips (971kcal) £39  
 Beer-battered Atlantic cod, served with triple-cooked chips, tartare sauce, mushy peas and lemon

Slow Braised Grass-fed Hereford Beef Cheek (645 kcal) £40  
 Mash potato, heirloom baby carrots, truffle jus and crispy cracker

## From the Grill

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Spatchcock Corn-fed Baby Chicken (780kcal) £48  
 Lemon marinated, red wine sauce.

Dry Aged Grass-Fed Hereford Beef  
 Rib Eye (250g) (810kcal) | Fillet (200g) (796kcal) £53 | £58  
 Tomato Provencal, wild mushroom quenelle, broccolini and red wine sauce.

## Side Dishes £9

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French Fries (241kcal)  
 Triple-cooked Chips (171kcal)  
 Mashed Potatoes (423kcal)  
 Steamed Rice (176kcal)  
 Steamed Vegetables (63kcal)  
 Herb new potatoes (198kcal)  
 Seasonal Salad (26kcal)

## Pizza

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Margherita (861kcal) <i>Plum tomato sauce, oregano, mozzarella and fresh basil</i>	£25
Pepperoni (1148kcal) <i>Pepperoni, plum tomato sauce, oregano and mozzarella</i>	£28
Prosciutto crudo and rocket (1238kcal) <i>Plum tomato sauce, oregano, and mozzarella</i>	£30
Additional ingredients: <i>Cooked Ham, roasted broccoli, peppers, prawns or pineapple</i>	£3 each

## Pasta

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*Spaghetti, penne or fresh tagliatelle served with freshly grated aged Parmesan and the sauce of your choice:*

Bolognese (1046kcal)  
*Slow-cooked minced beef in rich traditional tomato sauce*

Carbonara (1382kcal)  
*Creamy sauce with pancetta, parmesan and freshly grounded black pepper*

Tomato and Basil (765kcal)  
*Slow-cooked plum tomato sauce with basil*

## Asian Specialities

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Naan / Paratha / Poppadom (248kcal) £10  
*Served with raita and mango chutney*

Prawn Crackers (228kcal) £6  
*Served with Sweet chili sauce*

Thai Green Curry

with Vegetables (597kcal), Chicken (703kcal) or Prawn (752kcal) £30 | £36 | £38  
*Aubergine, bamboo shoots, courgettes, baby corn, Bok choy and coriander served with fragrant jasmine Thai rice*

Butter chicken (781kcal) £38  
*Crispy chicken skin, raita, coriander, naan bread*

Chicken or Lamb Biryani (771kcal) £38  
*Baked under a naan bread with Indian spices and saffron rice, served with raita, and mango chutney*

## Middle Eastern Specialities

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Hummus (vg) (329kcal) <i>Chickpea purée, tahini, and lemon juice, served with pitta bread and extra virgin olive oil</i>	£16
Baba Ghanoush (v) (338kcal) <i>Grilled aubergine purée, walnuts and pomegranate, served with pitta bread and extra virgin olive oil</i>	£16
Muhammara (v) (310kcal) <i>Walnut, red peppers &amp; pomegranate molasses dip, served with pitta bread and extra virgin olive oil</i>	£15
Cold Mezzeh Selection (556kcal) <i>Hummus, Beetroot Hummus, Labneh, Baba Ghanoush, served with pitta bread</i>	£21
Kibbeh Shamieh (376kcal) <i>Fried ground lamb and bulgur, served with tahina</i>	£19
Cheese or Lamb Sambousek (365kcal) <i>Crispy pastry stuffed with Feta cheese and thyme or minced lamb, pine nuts and herbs</i>	£18
Hot Mezzeh (623kcal) <i>Kibbeh, Cheese &amp; Lamb Sambousek, Falafel, served with tahina, pickles &amp; pitta bread</i>	£30
Falafel Wrap (653kcal) <i>Chickpea, avocado, lettuce, pickled onion, cucumber and raita on wheat tortilla</i>	£28

# AUBREY DELIGHTS

18:00hrs to 22:00hrs



***The Aubrey takes you on an adventure of flavours and Asian ingredients with an outstanding interpretation of traditional izakaya dishes that bring a Japanese unique touch here in London.***

***We are delighted to offer a selection of the Aubrey on our Menu for a taste of Japan within all the comfort of your room.***

## **Starter and Sharing**

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Crispy Rock Squid (387kcal)	£17
A4 Kagoshima Wagyu Sando with Caviar (1366kcal)	£98
Charcoal Chicken Karaage (519kcal) Yuzu mayo	£19
Signature Platter 12 pieces Nigiri	£69
Signature Platter 12 pieces Sashimi	£ 52
Seard A5 Wagyu maki roll (695kcal) crispy garlic and spicy mayo	£50
Asparagus avocado maki roll (vg) (688kcal) Black garlic	£16
Popcorn Lobster (528kcal) Lobster tail, monkfish cheeks, spicy sauce	£35

## **Main**

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Duck Teriyaki (376kcal) miso sweet potato	£34
BBQ Tonkatsu Beef Ribs (558kcal)	£32
Sustainable Miso Black Cod (456kcal)	£45
Wagyu Oxtail & Bone Marrow Fried Rice (1073kcal)	£26
Lobster & Hokkaido Uni Fried Rice (739kcal)	£38
Wagyu Curry Udon Noodles (892kcal)	£24

# DESSERTS

11:30hrs to 22:30hrs

## Cheese (v)

£22

Selection of artisan cheeses, served with artisan chutney, grapes and crackers  
(1193kcal)

## Sweet

£18

Warm Pear and Bitter Chocolate Moelleux (585 kcal)  
*Caramelized almond ice cream*

Roasted Plums Cheesecake (520 kcal)  
*Vanilla and olive oil ice cream*

Millefeuille with Wildflower Honey Diplome (610 kcal)  
*Pecan praliné, and brown butter ice cream*

Cinnamon Crème Brûlée (v) (495 kcal)  
*Apple jelly, poached orchard fruits*

Sticky Toffee Pudding (v) (710 kcal)  
*Salted caramel, milk ice cream*

## Pastries

£14 each

Selection of Mandarin Cake Shop's Pastries created by our Pastry Team:

*Please ask for the selection of Mandarin Cake Shop's Pastries  
created by our Pastry Team.*

The  
Mandarin  
Cake Shop

## Homemade Ice Cream & Sorbet

£5 per scoop

Ice Cream Selection (v)  
*Vanilla (108kcal), Chocolate (154kcal) and Pistachio (157kcal)*

Sorbet Selection (vg)  
*Strawberry (163kcal), Mango (118kcal), and Lemon (126kcal)*

# AFTERNOON TEA

*12:00hrs to 18:00hrs*

Our award-winning Afternoon Tea which is served in  
The Rosebery can now be enjoyed in the  
comfort of your own room.

Enjoy a wonderful selection of delicate sandwiches,  
hand-made pastries, delicious cakes, scones and  
an exquisite selection of teas.

For more information on our seasonal Afternoon Tea and the  
calorie information please call our In-Room Dining team.

£98 per person

Enhance your Afternoon Tea  
experience with half bottle of  
Ruinart Blanc de Blancs  
Champagne

£75 supplement

# LATE NIGHT MENU

22:30hrs - 05.00hrs

## Starters

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Hummus (vg) (329kcal) <i>Chickpea purée, tahini, and lemon juice, served with pitta bread and extra virgin olive oil</i>	£16
Kibbeh Shamieh (376kcal) <i>Fried ground lamb and bulgur, served with tahina</i>	£19
Cheese or Lamb Sambousek (365kcal) <i>Crispy pastry stuffed with Feta cheese and thyme or minced lamb, pine nuts and herbs</i>	£18
Duck Spring Rolls (358kcal) <i>Quinoa cucumber sticks and hoisin pear sauce</i>	£18
Corn-fed Chicken and Vegetable Soup (309kcal) <i>Roasted chicken broth with vegetables, potatoes and cornfed chicken, served with sourdough bread</i>	£20
Caesar Salad (509kcal) <i>Cantabrian anchovy, seasonal lettuce, brioche crouton, Parmesan cheese and Caesar dressing</i>	£30
Corn-fed Chicken (609kcal) / Prawns (596kcal)	£10   £12

## Mains

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Traditional Club Sandwich (810kcal) <i>White/Brown bread, chicken, lettuce, egg, bacon and club sauce</i>	£32
Falafel Wrap (653kcal) <i>Chickpea, avocado, lettuce, pickled onion, cucumber and raita on wheat tortilla</i>	£28
Mandarin Hereford Beef Burger (1059kcal) <i>30 days aged Suffolk grass fed beef, smoked pickles, lettuce, tomato, onion chutney, brioche bun and burger sauce with French fries (241kcal) or seasonal salad (26kcal)</i> <i>Add cheddar cheese (83kcal), Streaky Bacon (69kcal) or Fried Egg (83kcal)</i>	£38 £3 (each)
Mandarin Truffle Burger (1153kcal) <i>30 days aged Suffolk grass fed beef,, truffle mayonnaise, Sommerset brie, grated fresh truffle, lettuce and confit onion, with French fries (241kcal) or seasonal salad (26kcal)</i>	£49
Fish & Chips (971kcal) <i>Beer-battered Atlantic cod, served with triple-cooked chips, tartare sauce, mushy peas and lemon</i>	£39



## Pizza

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Margherita (v) (861kcal) <i>Plum tomato sauce, oregano, mozzarella and fresh basil</i>	£25
Pepperoni (1148kcal) <i>Pepperoni, plum tomato sauce, oregano and mozzarella</i>	£28

## Pasta

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£26

Spaghetti or penne served with freshly grated aged Parmesan and the sauce of your choice:

Bolognese (1046kcal)  
*Slow-cooked minced beef in rich traditional tomato sauce*

Tomato and Basil (vg) (765kcal)  
*Slow-cooked plum tomato and basil*

*Please contact In-Room Dining for further information on brown and gluten-free pasta options.*

## Cheeses

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£22

Selection of artisan cheeses, served with artisan chutney, grapes and crackers  
(1193kcal)

## Sweet

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£18

Sticky Toffee Pudding (v) (987kcal)  
*Medjool dates moist cake and milk ice cream*

Cinnamon Crème Brûlée (v) (548 kcal)  
*Apple jelly, poached orchard fruits*

## Homemade Ice Cream & Sorbet

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£5 per scoop

Ice Cream Selection  
*Vanilla (108kcal), Chocolate (154kcal) and Pistachio (157kcal)*

Sorbet Selection  
*Strawberry (163kcal), Mango (118kcal), and Lemon (126kcal)*

# BEVERAGE SELECTION

24-hours

## Freshly Pressed Juices

£13

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

## Detox Juices

£15

Green Detox (107kcal)

Apple, cucumber, pear, avocado, rocket, spinach, lime, mint

Spicy Detox (127kcal)

Carrot, seasonal apple, ginger, turmeric and lemon

## Smoothies

£15

Gorgeous Green (120kcal)

Mango, apple, spinach, pineapple, lemongrass and coconut water

Berry Passion (224kcal)

Strawberry, blackberry, raspberry, and coconut water

## Supernova Living Smoothies

£15

Vegan organic superfine powder with raw cacao and rich of 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) £8/£12

Double Espresso (18kcal) £8

Cappuccino (79kcal) £8

Decaffeinated Coffee (3kcal) £7

Hot Chocolate (202kcal) £10

Espresso (9kcal) £7

Americano (18kcal) £8

Café Latte (114kcal) £8

Flat White (114kcal) £8

## Black Teas

£9

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

Assam Second Flush (1kcal)  
*India*

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

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

## Green Teas

£9

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

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

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

## Special Teas

£12

Alishan (1kcal)  
*Oolong tea, Gaoshan, Taiwan  
province, China*

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

## Herbal Infusions

£9

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

## Soft Drinks

Coca Cola (330ml) (74kcal) £7  
Sprite (330ml) (14kcal) £7  
Lemonade (200ml) (70kcal) £6  
Tonic Water (200ml) (56kcal) £6  
Red Bull (250ml) (110kcal) £7

Diet Coke (330ml) (43kcal) £7  
Coke Zero (330ml) (1kcal) £7  
Soda Water (200ml) (0kcal) £6  
Ginger Ale (200ml) (68kcal) £6

## Water

### Sparkling

Sparkling Mineral Water 750ml £8

### Still

Still Mineral Water 750ml £8

## Beers

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Asahi, Japan, 330ml (5%)	£10
Five Points Lager, England 330ml (4.1%)	£10
Five Points American Pale Ale, England 330ml (4.5%)	£10
Beck's alcohol free, Germany, 275ml (0.05%)	£9

## Cognacs

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Hennessy Fine de Cognac (40%)	£14
Courvoisier VSOP (40%)	£16
Hennessy XO (40%)	£45

## Gins

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Hendrick (41.4%)	£16
Gin Mare (42.7%)	£15
Tanqueray 10 (47.3%)	£18
Monkey 47 (47%)	£19

## Vodkas

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Snow Queen (40%)	£14
Belvedere (40%)	£14
Grey Goose (40%)	£17
Stolichnaya Elit (40%)	£19

## Rums

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Matusalem Platino (40%)	£12
Diplomatico Reserva Exclusiva (40%)	£16
Ron Zacapa Centenario 23 (40%)	£19
Santa Teresa 1796 (40%)	£20

## Tequilas

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Casamigo's Blanco (40%)	£16
Casamigo's Reposado (40%)	£19
Casamigo's Anejo (40%)	£21
Jose Cuervo Reserva De La Familia (38%)	£44
Don Julio 1942 (38%)	£45
Clase Azul Reposado (40%)	£65

## Whiskies

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### Malt Whiskies

Glenmorangie 10 years (40%)	£18
Lagavulin 16 years (43%)	£26
Glenmorangie 18 years (43%)	£29
Macallan 12 years Sherry Oak Cask (40%)	£29
Yamazaki 12 years (43%)	£57
Macallan 18 years Sherry Oak Cask (43%)	£89

### Blended Scotch Whiskies

Johnnie Walker Black Label (40%)	£16
Chivas Regal 18 years (40%)	£23
Johnnie Walker Blue Label (40%)	£47
Johnnie Walker King George V (43%)	£135

### Irish Whiskies

Jameson Black Barrell (40%)	£16
Redbreast 15 years (46%)	£29

### American/Rye

Maker's Mark (45%)	£15
Basil Hayden (40%)	£21
Jack Daniel's Single Barrell (45%)	£17
Whistle Pig 10 years Rye (40%)	£24

## Liqueurs

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Amaretto Disaronno (28%)	£10
Bailey's Irish Cream (17%)	£10
Grand Marnier (40%)	£10
Sambuca White (40%)	£10
Montenegro (23%)	£10

*In accordance with the 1995 Weights and Measures Act,  
Our standard measure for spirits in In-Room Dining is 50ml per  
serving.*