



IN-ROOM DINING

ALL-DAY MENU

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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 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.

WINE LIST

24-hours

White Wine by the Glass/Bottle

	175ml	Bottle
2023 Gewurztraminer- Moscato-Chardonnay <i>'Estival', Pablo Fallabrinio, Canelones, Uruguay</i>	GBP 16.50	GBP 85
2024 Gavi <i>Folli & Benato, Tuscany, Italy</i>	GBP 18.50	GBP 95
2024 Sauvignon Blanc <i>Biodynamic wine Clos Henri, New Zealand</i>	GBP 21	GBP 110
2022 Chenin Anjou <i>'Origines' Domaine de Sauveroy, Loire Valley, France</i>	GBP 23	GBP 138
2023 'Chablis 1er Cru ' <i>'Montmains' Domaine Besson, Burgundy, France</i>	GBP 26	GBP 145
2022 Chardonnay <i>Santa Rita Hills', Sanford, USA</i>	GBP 28	GBP 168

FRANCE

2023 Sancerre <i>Domaine Pierre martin, France</i>		GBP 150
2023 Chardonnay Pouilly Fuisse 1 ^{er} Cru <i>'Sur la Roche' Domaine Barraud, France</i>		GBP 175

SPAIN

2024 Albarino 'O Rosal', <i>Biodynamic wine Bodegas Terras Gauda, Spain</i>		GBP 75
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Rosé

	175ml	Bottle
2024 Grenache, Cinsault, Rolle - Whispering Angel <i>Provence, France</i>	GBP 21	GBP 95

Red Wine by the Glass/Bottle

	175ml	Bottle
2022 Pinot Noir <i>Menetou-Salon, Domaine de Beaurepaire, Loire Valley, France</i>	GBP 19	GBP 90
2019 Sangiovese <i>'Paoli', Azienda Agricola Fiorano, Marche, Italy</i>	GBP 24	GBP 130
2020 Malbec <i>'Seleccion', Finca Buenaventura, Uco Valley, Argentina</i>	GBP 29	GBP 145
2021 Barbaresco <i>La Ganghija, Piedmont, Italy</i>	GBP 32	GBP 162
2022 Gevrey-Chambertin, Frederic Magnien <i>Biodynamic wine Burgundy, France</i>	GBP 37	GBP 175
2018 Pavillon de Léoville Poyferré <i>Saint-Julien, Bordeaux, France</i>	GBP 40	GBP 240

FRANCE

2023 Pinot Noir, Domaine Joel Remy <i>Biodynamic wine Bourgogne, Burgundy</i>		GBP 60
2019 Esprit de Pavie <i>Bordeaux, France</i>		GBP 95
2014 Château Beychevelle <i>Saint-Julien, Bordeaux</i>		GBP440

ITALY

2024 Nero d'Avola <i>Kore, Sicily</i>		GBP 65
2019 Brunello di Montalcino <i>Silvio Nardi, Tuscany</i>		GBP 195
2020 Barolo <i>Antico Monastero</i>		GBP 130
2015 Tignanello <i>Antinori, Tuscany</i>		GBP 570

SPAIN

2022 Tempranillo <i>Rioja, Sierra de Tolono</i>		GBP 105
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Champagne

Non-Vintage

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

Vintage

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

Rosé Champagne

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

Half Bottle

Champagne

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

White Wines

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

Red Wines

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

Alcohol-Free

Best Austrian Juices

Organic, low-sugar, natural fruit juices

By glass

Quince Juice, Wachstum König	GBP 14
Pear Juice, Wachstum König	GBP 14

Noughty Alcohol-Free Wines Bottle

Certified Organic, Vegan and Halal

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

CAVIAR MENU

11:30am to 10:30pm

We are delighted to offer a selection of the finest caviars 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

30g tin (79kcal)

GBP 395

50g tin (131kcal)

GBP 695

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)

GBP 185

50g tin (131kcal)

GBP 385

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

GBP 75

Louis Roederer
Brut Premier 244

GBP 155

2015 Dom Pérignon
By Moët & Chandon, Brut

GBP 390

For our full selection of Champagne, please see page 5

À LA CARTE

11:30am to 10:30pm

Sharing Bites

Prawn & Cheese Empanadas (348 kcal) GBP 17
Tomato salsa

Dumpling Selection (choice of 4) (420kcal) GBP 18
Prawn Har Gau - Vegetable Gyoza (v) - Chicken Siu Mai | All served with Japanese dressing

Duck Spring Rolls (358kcal) GBP 18
Quinoa cucumber sticks and hoisin pear sauce

Iberico Ham Croquetas (502kcal) GBP 19
Charentais melon & espelette pepper gel

Tuna Tacos (314kcal) GBP 18
Shiso, mashed avocado, gochujang mayonnaise, trout roe (314 kcal)

Wagyu Short Rib, Truffle & Brioche (720kcal) GBP 25
30 hours slow cooked wagyu short rib, sauté mushrooms, with teriyaki glaze

Soups

Corn-fed Chicken & Vegetable Soup (309kcal) GBP 20
Roasted chicken broth with vegetables, potatoes and corn-fed chicken, served with sourdough bread

Tomato Soup (vg) (258kcal) GBP 18
Roasted plum tomatoes and Fennel soup, served with sourdough bread

Lightly Smoked Yorkshire Celeriac Velouté (v) (258kcal) GBP 18
Wild mushroom, roasted walnut and truffle, with honey reduction

Bread GBP 8

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

Starters & Salads

Vegetable Crudités (vg) (279kcal) <i>Roasted pumpkin hummus, sumac</i>	GBP 16
Burrata & Artichoke (410kcal) <i>Fennel pollen, dill flower, topinambour chips, fennel and citrus salsa</i>	GBP 26
Healthy Poke Bowl (410kcal) <i>Royal quinoa, avocado, pickled vegetables, wakame, edamame, carrots, cucumber and Japanese dressing</i> Crispy Tofu (403kcal) Cured Scottish Salmon (447kcal)	GBP 30 GBP 34
Cesar Salad <i>Cantabrian anchovy, seasonal lettuce, brioche crouton, Parmesan cheese and Caesar dressing</i> Corn-fed Chicken (609kcal) Prawns (596kcal)	GBP 30 GBP 41
Kombu Citrus Cured Scottish Salmon (345kcal) <i>Nori powder, green jalapeno sauce and lemon-marinated radishes and herb cream</i>	GBP 29

Sandwiches & Burgers

All sandwiches are served with French fries or seasonal salad

Dal Tikki Wrap (vg) (753kcal) <i>Lentil patty, avocado, lettuce, pickled onion, cucumber, vegan mayonnaise on wheat tortilla</i>	GBP 28
Scottish Lobster Roll (753kcal) <i>Espelette Lobster mayonnaise, brioche roll and trout roe</i> Add Oscietra Caviar	GBP 42 GBP 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>	GBP 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 with French fries (241kcal) or seasonal salad (26kcal)</i> Add cheddar cheese (83kcal), streaky bacon (69kcal) or fried egg (83kcal)	GBP 38 GBP 3 (each)
Mandarin Truffle Burger (1059kcal) <i>30 days aged Suffolk grass fed beef, truffle mayonnaise, Somerset brie, grated fresh truffle, lettuce and confit onion with Truffle fries (241kcal) or seasonal salad (26kcal)</i>	GBP 49

Mains

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

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

Fish & Chips (971kcal) GBP 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) GBP 40
Mashed potato, heirloom baby carrots, truffle jus and crispy cracker

From the Grill

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

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

Lamb Cutlets (890kcal) GBP 54
Tomato Provençal, wild mushroom quenelle, broccolini and mint jus

Side Dishes

French Fries (241kcal)

Triple-cooked Chips (171kcal)

Mashed Potatoes (423kcal)

Steamed Rice (176kcal)

Steamed Vegetables (63kcal)

Seasonal Salad (26kcal)

Pizza

Margherita (861kcal) <i>Plum tomato sauce, oregano, mozzarella and fresh basil</i>	GBP 25
Pepperoni (1148kcal) <i>Pepperoni, plum tomato sauce, oregano and mozzarella</i>	GBP 28
Prosciutto Crudo & Rocket (1238kcal) <i>Plum tomato sauce, oregano, and mozzarella</i>	GBP 30
Additional Ingredients: <i>Cooked ham, roasted broccoli, peppers, prawns or pineapple</i>	GBP 3 each

Pasta

GBP 26

Spaghetti, penne or fresh tagliatelle served with freshly grated aged Parmesan & 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 & Basil (765kcal)
Slow-cooked plum tomato sauce with basil

Asian Specialities

Naan / Paratha / Poppadom (248kcal) <i>Served with raita and mango chutney</i>	GBP 10
Prawn Crackers (228kcal) <i>Served with Sweet chili sauce</i>	GBP 6
Thai Green Curry with: Vegetables (597kcal), Chicken (703kcal) or Prawn (752kcal) <i>Aubergine, bamboo shoots, courgettes, baby corn, Pak choi and coriander served with fragrant jasmine Thai rice</i>	GBP 33
Butter Chicken (781kcal) <i>Crispy chicken skin, raita, coriander, naan bread</i>	GBP 38
Chicken or Lamb Biryani (771kcal) <i>Baked under a naan bread with Indian spices and saffron rice, served with raita, and mango chutney</i>	GBP 38

Middle Eastern Specialities

Hummus (vg) (329kcal) <i>Chickpea purée, tahini, and lemon juice, served with pitta bread and extra virgin olive oil</i>	GBP 16
Baba Ghanoush (v) (338kcal) <i>Grilled aubergine purée, walnuts and pomegranate, served with pitta bread and extra virgin olive oil</i>	GBP 16
Cold Mezzeh Selection (556kcal) <i>Hummus, pumpkin hummus, labneh, baba ghanoush, served with pitta bread</i>	GBP 21
Kibbeh Shamieh (376kcal) <i>Fried ground lamb and bulgur, served with tahina</i>	GBP 19
Cheese or Lamb Sambousek (365kcal) <i>Crispy pastry stuffed with feta cheese and thyme or minced lamb, pine nuts and herbs</i>	GBP 18
Hot Mezzeh (623kcal) <i>Kibbeh, cheese & lamb Sambousek, falafel, served with tahina, pickles & pitta bread</i>	GBP 30
Falafel Wrap (653kcal) <i>Chickpea, avocado, lettuce, pickled onion, cucumber and raita on wheat tortilla</i>	GBP 28

AUBREY DELIGHTS

6pm to 10pm



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

We are delighted to offer a selection of The Aubrey dishes on our menu for a taste of Japan within the comfort of your room.

Starter & Sharing

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

Main

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

DESSERTS

11:30am to 10:30pm

Cheese (v)

GBP 22

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

Sweet

GBP 18

Warm Pear & Bitter Chocolate Moelleux (585 kcal)
Caramelised almond ice cream

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

Millefeuille with Wildflower Honey Diplomate (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

GBP 14 each

The Mandarin Cake Shop

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

The
Mandarin
Cake Shop

Homemade Ice Cream & Sorbet

GBP 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

12pm to 6pm

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.

GBP 79 per person

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

GBP 75 supplement

LATE NIGHT MENU

10:30pm – 5am

Starters

Hummus (vg) (329kcal) <i>Chickpea purée, tahini, and lemon juice, served with pitta bread and extra virgin olive oil</i>	GBP 16
Kibbeh Shamieh (376kcal) <i>Fried ground lamb and bulgur, served with tahina</i>	GBP 19
Cheese or Lamb Sambousek (365kcal) <i>Crispy pastry stuffed with feta cheese and thyme or minced lamb, pine nuts and herbs</i>	GBP 18
Duck Spring Rolls (358kcal) <i>Quinoa cucumber sticks and hoisin pear sauce</i>	GBP 18
Corn-fed Chicken & Vegetable Soup (309kcal) <i>Roasted chicken broth with vegetables, potatoes and cornfed chicken, served with sourdough bread</i>	GBP 20
Caesar Salad (509kcal) <i>Cantabrian anchovy, seasonal lettuce, brioche crouton, Parmesan cheese and Caesar dressing</i>	GBP 30
Corn-fed Chicken (609kcal) / Prawns (596kcal)	GBP 41

Mains

Traditional Club Sandwich (810kcal) <i>White/Brown bread, chicken, lettuce, egg, bacon and club sauce</i>	GBP 32
Falafel Wrap (653kcal) <i>Chickpea, avocado, lettuce, pickled onion, cucumber and raita on wheat tortilla</i>	GBP 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) (each)</i>	GBP 38 GBP 3
Mandarin Truffle Burger (1153kcal) <i>30 days aged Suffolk grass-fed beef, truffle mayonnaise, Somerset brie, grated fresh truffle, lettuce and confit onion, with Truffle fries (241kcal) or seasonal salad (26kcal)</i>	GBP 49
Fish & Chips (971kcal) <i>Beer-battered Atlantic cod, served with triple-cooked chips, tartare sauce, mushy peas and lemon</i>	GBP 39

Pizza

Margherita (v) (861kcal) GBP 25
Plum tomato sauce, oregano, mozzarella and fresh basil

Pepperoni (1148kcal) GBP 28
Pepperoni, plum tomato sauce, oregano and mozzarella

Pasta

GBP 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 & 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

GBP 22

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

Sweet

GBP 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

GBP 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

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

Assam Second Flush (1kcal)
India

Earl Grey (1kcal)
China, India, Italy

Decaffeinated Black (1kcal)
Uva district, Sri Lanka

Green Teas

GBP 9

Organic Genmaicha (3kcal)
Wazuka, Kyoto, Japan

Jasmine Pearls (3kcal)
Fujian province, China

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

Special Teas

GBP 12

Alishan (1kcal)
Oolong tea
Gaoshan, Taiwan

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

Herbal Infusions

GBP 9

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

Soft Drinks

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

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

Water

Sparkling

Sparkling Mineral Water GBP 8

Still

Still Mineral Water GBP 8

All our waters are served in 750ml bottles

Beers & Ciders

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

Cognacs

Hennessy Fine de Cognac (40%)	GBP 13
Courvoisier VSOP (40%)	GBP 16
Hennessy XO (40%)	GBP 45

Gins

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

Vodkas

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

Rums

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

Tequilas

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

Whiskies

Malt Whiskies

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

Blended Scotch Whiskies

Johnnie Walker Black Label (40%)	GBP 16
Chivas Regal 18 years (40%)	GBP 24
Johnnie Walker Blue Label (40%)	GBP 47
Johnnie Walker King George V (43%)	GBP 135

Irish Whiskies

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

American/Rye

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

Liqueurs

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

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