MANDARIN ORIENTAL
HYDE PARK LONDON

In-Room Dining

All-Day Menu

Wine List 3
24-hours

Caviar Menu 7
11:30am to 10:30pm

À La Carte Menu 8
11:30am to 10:30pm

Aubrey Delights 13
6pm to 10pm

Desserts 14
11:30am to 10:30pm

Afternoon Tea 15
12pm to 6pm

Late Night Menu 16
10:30pm to 5am

Beverage Selection 18
24-hours

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 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 satisfying 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
2025 Gewurztraminer- Moscato-Chardonnay *'Estival', Pablo Fallabrinio, Canelones, Uruguay*	GBP 18	GBP 75
2025 Gavi *Folli & Benato, Piedmont, Italy*	GBP 23	GBP 95
2024 Sauvignon Blanc *Biodynamic wine Clos Henri, New Zealand*	GBP 26	GBP 110
2022 Chardonnay Chablis 'Vauclaire' *Domaine Gilbert Picq & Fils, Burgundy, France*	GBP 31	GBP 130
2020 Chenin Blanc 'Clos de Saint-Yves' *Domaine des Baumard, Loire Valley, France*	GBP 33	GBP 140
2022 Sauvignon Blanc 'Blank Stare' *Orin Swift, California, USA*	GBP 35	GBP 150

FRANCE

2024 Sancerre "Fontaine-Audon" *Hubert Brochard, Loire Valley, France*		GBP 140
2025 Chardonnay Pouilly-Fuissé "Les Châtaigniers" *'Domaine Barraud, Burgundy, France*		GBP 160

SPAIN

2024 Albarino 'O Rosal', *Biodynamic wine Bodegas Terras Gauda, Spain*		GBP 75

ROSÉ

	175ml	Bottle
2025 Grenache, Cinsault, Rolle - Whispering Angel *Provence, France*	GBP 23	GBP 95

RED WINE BY THE GLASS/ BOTTLE

	175ml	Bottle
2024 Tempranillo *Rioja, Sierra de Tolono, Spain*	GBP 21	GBP 90
2020 Malbec *'Buenaventura, Mendoza, Argentina*	GBP 26	GBP 110
2023 Nebbiolo 'Langhe' *Fenocchio, Piedmont, Italy*	GBP 26	GBP 110
2019 Barbaresco *La Ganghija, Piedmont, Italy*	GBP 30	GBP 125
2020 Pinot Noir 'Pommard Tavannes' *Domaine Fernand & Laurent Pillot, Burgundy, France*	GBP 44	GBP 185
2019 Margaux *Château Margaux, Bordeaux, France*	GBP 59	GBP 250
FRANCE		
2022 Côtes du Rhône 'La Muse Papilles' *Montirius, Rhône Valley*		GBP 85
2019 Esprit de Pavie *Bordeaux, France*		GBP 75
2015 Château Talbot *Saint-Julien, Bordeaux*		GBP 390
ITALY		
2025 Nero d'Avola *Kore, Sicily*		GBP 65
2022 Chianti Classico *Antinori, Tuscany*		GBP 170
2021 Barolo *Antico Monastero*		GBP 145
2012 Tignanello *Antinori, Tuscany*		GBP 590

CHAMPAGNE

Non-Vintage

Moët & Chandon *Brut Imperial*	GBP 130
Louis Roederer 246 *Brut Premier*	GBP 215
Bollinger *Special Cuvée, Brut*	GBP 220
Ruinart Blanc de Blancs *Brut*	GBP 225
Laurent Perrier *Grand Siècle, 27th Iteration*	GBP 325

Vintage

MV Krug 'Grande Cuvée' 173rd Edition *Brut, Reims*	GBP 360
2017 Dom Pérignon *Brut*	GBP 350
2016 Cristal *By Louis Roederer, Brut*	GBP 590

ROSÉ CHAMPAGNE

Moët & Chandon *Rosé Imperial NV*	GBP 180
Ruinart *Brut Rosé NV*	GBP 225
Laurent Perrier *Brut Rosé NV*	GBP 200
Billecart-Salmon *Brut Rosé NV*	GBP 220

HALF BOTTLE

Champagne

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

ALCOHOL-FREE

Alcohol-Free Wines

Bolle, Blanc de Blancs NV	GBP 80
Bolle, Rosé NV	GBP 80

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 Trade in Endangered Species 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 cream, 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 a taste of crustaceans, a buttery sweet bouquet and a saline aftertaste. Historically the eggs are smaller than the Beluga eggs.

Best enjoyed with Champagne

Ruinart, Brut 375ml	GBP 85
Louis Roederer 246 *Brut Premier*	GBP 215
2017 Dom Pérignon By Moët & Chandon, Brut	GBP 350

For our full selection of Champagne, please see page 5

À LA CARTE

11:30am to 10:30pm

SHARING BITES

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

Tuna Tacos *(270kcal)* — GBP 19
Shiso, mashed avocado, gochujang mayonnaise, trout roe

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

Teriyaki Braised Hereford Grassfed Oxtail Croquettes *(250kcal)* — GBP 22
Montogomery cheddar, fermented chilli mayonnaise, radish salad

Smoked Haddock & Prawn Cake *(420kcal)* — GBP 19
Horseradish & buttermilk cream, heirloom radishes, winter leaves, trout roe

Wild Mushroom Paté (vg) *(385kcal)* — GBP 22
Toasted sourdough, apple & walnut chutney

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

Haricot Beans Soup (v) *(318kcal)* — GBP 20
Sunchoke, artichoke, potato, leek, truffle

BREAD — GBP 8

Artisan Breadbasket with Gloucestershire Butter & Truffle Butter *(403 kcal)*

STARTERS & SALADS

Vegetable Crudités (vg) *(279kcal)* GBP 16
Beetroot hummus, heritage carrots & radishes, celery & leaves

Burrata & Beetroot Tart (v) *(280kcal)* GBP 24
Spiced and smoked beetroot, heirloom radicchio, smoked Marcona almond, citrus dressing

Healthy Bowl with Ancient Grains *(410kcal)*
Pickled radish, cucumber kimchi, heritage carrots, avocado, edamame, Asian dressing
Crispy Tofu (vg) (403kcal) | *Tuna (420 kcal)* | *Cured Salmon (447kcal)* GBP 30 | GBP 34

Caesar Salad *(520kcal)* GBP 30
Cantabrian anchovy, lettuce, brioche crouton, Parmesan cheese and Caesar dressing
Corn-fed Chicken (609kcal) | *King Prawns (596kcal)* GBP 41

Smoked Balik Salmon *(302kcal)* GBP 28
Cucumber, avocado, trout roe, yuzu gel

SANDWICHES & BURGERS

All sandwiches are served with French fries or seasonal salad

Dal Tikki Wrap (vg) *(753kcal)* GBP 28
Lentil patty, avocado, lettuce, pickled onion, cucumber, vegan mayonnaise on wheat tortilla

Scottish Lobster Roll *(753kcal)* GBP 42
Espelette Lobster mayonnaise, brioche roll and trout roe
Add Oscietra Caviar GBP 8

Club Sando | Traditional Club GBP 32
Sando: Breaded chicken, Hokkaido brioche, lettuce, egg, bacon crumble, tomato and club gochujang sauce (802 kcal)
Traditional: White/Brown bread, chicken, lettuce, egg, bacon, tomato and club sauce (751kcal)

Mandarin Hereford Beef Burger *(945kcal)* GBP 38
30-day aged Suffolk grass-fed Hereford beef, smoked pickles, lettuce, tomato, confit onion, brioche bun and burger sauce with French fries (241kcal) or seasonal salad (26kcal)
Add cheddar cheese (83kcal), streaky bacon (69kcal) or fried egg (83kcal) GBP 3 (each)

Mandarin Truffle Burger *(1059kcal)* GBP 49
30-day aged Suffolk grass-fed Hereford beef, truffle mayonnaise, Somerset brie, grated fresh truffle, lettuce and confit onion with Truffle fries (241kcal) or seasonal salad (26kcal)

MAINS

Pumpkin & Ricotta Tortellini (v) *(730kcal)* GBP 32
Scottish girolles, sage butter, parsley emulsion

Scottish Salmon Fillet *(699kcal)* | Cornish Sea Bass *(620kcal)* GBP 46
Mussel & cider sauce, cauliflower purée, samphire, kale, trout roe

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

Spatchcock Corn-fed Baby Chicken *(780kcal)* GBP 42
Lemon marinade, grilled broccolini, chives mash, red wine sauce

Dry Aged Grass-Fed Hereford Beef
Rib Eye (250g) *(810kcal)* | Fillet (200g) *(796kcal)* GBP 54 | GBP 56
Cotswold Legbar fried egg, chunky chips, and peppercorn jus

Marinated Lamb Cutlets *(890kcal)* GBP 54
Saffron rice, tomato, cucumber and herbs salad, naan bread

SIDE DISHES GBP 9

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

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

Prosciutto Crudo & Rocket *(1238kcal)* GBP 30
Plum tomato sauce, oregano, and mozzarella

Additional Ingredients: GBP 3 each
Cooked ham, roasted broccoli, peppers, prawns or pineapple

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 ground black pepper

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

ASIAN SPECIALITIES

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

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

Thai Green Curry with:
Vegetables *(597kcal)*, Chicken *(703kcal)* or Prawn *(752kcal)* GBP 33
Aubergine, bamboo shoot, courgette, baby corn, served with jasmine Thai rice & roti

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

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

Nasi Goreng
Indonesian fried rice cooked with sambal sauce, sunny-side-up egg, served with satay sauce
With chicken satay (569kcal) GBP 38
With prawn satay (479kcal) GBP 41

MIDDLE EASTERN SPECIALITIES

Hummus (vg) *(329kcal)* GBP 16
Chickpea purée, tahini, and lemon juice, served with pitta bread and extra virgin olive oil

Baba Ghanoush (v) *(338kcal)* GBP 16
Grilled aubergine purée, walnuts and pomegranate, served with pitta bread and extra virgin olive oil

Cold Mezzeh Selection *(556kcal)* GBP 21
Hummus, beetroot hummus, labneh, baba ghanoush, served with pitta bread

Kibbeh Shamieh *(376kcal)* GBP 19
Fried ground lamb and bulgur, served with tahina

Cheese or Lamb Sambousek *(365kcal)* GBP 18
Crispy pastry stuffed with feta cheese and thyme or minced lamb, pine nuts and herbs

Hot Mezzeh *(623kcal)* GBP 30
Kibbeh, cheese & lamb Sambousek, falafel, served with tahina, pickles & pitta bread

Falafel Wrap (v) *(653kcal)* GBP 28
Falafels, tomato, lettuce, pickles, cucumber and raita on wheat tortilla

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.

STARTER & SHARING

Popcorn Lobster *(430kcal)* *Lobster tail, monkfish cheeks, spicy sauce*	GBP 35
Vegetarian Selection (v) *(401kcal)*	GBP 36
Spicy Tuna Roll *(478kcal)*	GBP 38
A5 Kagoshima Katsu Sando *(1125kcal)*	GBP 70
The Aubrey Signature Selection Regular *(870kcal)* *Sashimi, nigiri, maki*	GBP 140

MAINS

Wagyu Curry Udon Noodle *(892kcal)*	GBP 24
Wagyu Oxtail & Bone Marrow Fried Rice *(1073kcal)*	GBP 26
Lobster & Hokkaido Uni Fried Rice *(739kcal)*	GBP 38
Sustainable Miso Black Cod *(456kcal)*	GBP 48
Japanese A5 Kagoshima Striploin 150g *(176kcal)* | Tenderloin 150g *(160kcal)*	GBP 135

DESSERTS

11:30am to 10:30pm

CHEESE (v) — GBP 22

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

SWEETS — GBP 18

Apple, Pear and Raisins Crumble *(550kcal)*
Vanilla custard, spiced ice cream

Sticky Toffee Pudding *(720 kcal)*
Salted caramel, milk ice cream

Tropical Fruits Cheesecake *(V) (460 kcal)*
Calamansi gel, mango and passion fruit compote

Brown Butter Crème Brûlée *(v) (560kcal)*
Orange shortbread

Warm Chocolate and Hazelnut Cookie *(500 kcal)*
Bahibe 46% chocolate, crème fraîche 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 85 per person

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

GBP 85 supplement

LATE NIGHT MENU

10:30pm – 5am

STARTERS

Hummus (vg) *(329kcal)* GBP 16
Chickpea purée, tahini, and lemon juice, served with pitta bread and extra virgin olive oil

Kibbeh Shamieh *(376kcal)* GBP 19
Fried ground lamb and bulgur, served with tahina

Cheese or Lamb Sambousek *(365kcal)* GBP 18
Crispy pastry stuffed with feta cheese and thyme or minced lamb, pine nuts and herbs

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

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

Caesar Salad *(509kcal)* GBP 30
Cantabrian anchovy, seasonal lettuce, brioche crouton, Parmesan cheese and Caesar dressing
Corn-fed Chicken (609kcal) / Prawns (596kcal) GBP 41

MAINS

Traditional Club Sandwich *(810kcal)* GBP 32
White/Brown bread, chicken, lettuce, egg, bacon, tomato and club sauce

Falafel Wrap *(653kcal)* GBP 28
Chickpea, avocado, lettuce, pickled onion, cucumber and raita on wheat tortilla

Mandarin Hereford Beef Burger *(945kcal)* GBP 38
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)
Add cheddar cheese (83kcal), streaky bacon (69kcal) or fried egg (83kcal) GBP 3 (each)

Mandarin Truffle Burger *(1059kcal)* GBP 49
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)

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

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)*

SWEETS GBP 18

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

Brown Butter Crème Brûlée *(v) (560kcal)*
Orange and honey tuile

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)

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
Caffè 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)*

SOFT DRINKS

Coca Cola (330ml) *(74kcal)*	GBP 8	Diet Coke (330ml) *(43kcal)*	GBP 7
Sprite (330ml) *(14kcal)*	GBP 7	Coke Zero (330ml) *(1kcal)*	GBP 7
Lemonade (200ml) *(70kcal)*	GBP 6	Soda Water (200ml) *(0kcal)*	GBP 6
Tonic Water (200ml) *(56kcal)*	GBP 6	Ginger Ale (200ml) *(68kcal)*	GBP 6
Red Bull (250ml) *(110kcal)*	GBP 7		

WATER

Sparkling		**Still**	
Sparkling Mineral Water	GBP 7	Still Mineral Water	GBP 7

All our waters are served in 750ml bottles

BEER & CIDER

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

COGNAC

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

GIN

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

VODKA

Tito's (40%)	GBP 14
Belvedere (40%)	GBP 14
Grey Goose (40%)	GBP 17
Stolichnaya Elit (40%)	GBP 19

RUM

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

TEQUILA

Casamigos Blanco (40%)	GBP 21
Casamigos Reposado (40%)	GBP 23
Casamigos Anejo (40%)	GBP 25
Reserva de la Familia Extra Añejo (38%)	GBP 49
Don Julio 1942 (38%)	GBP 70
Clase Azul Reposado (40%)	GBP 65

WHISKY

Malt Whisky

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
Macallan 18 years Sherry Oak Cask (43%)	GBP 89
Yamazaki 12 years (43%)	GBP 57

Blended Scotch Whisky

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

Irish Whisky

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

American/Rye Whisky

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

LIQUEUR

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

Our standard measure for spirits in In-Room Dining is 50ml per serving.