MANDARIN ORIENTAL

HYDE PARK LONDON

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.

In recognition of this commitment, we are honoured to have been certified by The Global Sustainable Tourism Council (GSTC). This acknowledgment underscores our dedication to sustainable practices, making dining at Mandarin Oriental Hyde Park, London not just a culinary experience, but also a conscious choice for responsible hospitality.

To learn more about our sustainability efforts, please scan:

GSTC

GSTC HAUC230101

United Certificatio Systems

FRESH JUICES & SMOOTHIES

Freshly Pressed Fruit Juices *Orange, Grapefruit, Apple or Carrot*	GBP 11
Fruit Juices *Apple, Pineapple, Mango or Cranberry*	GBP 11
Ginger Shot	GBP 5
Green Detox *Cucumber, apple, pear, rocket, lime, spinach, avocado, mint*	GBP 15
Spiced Detox *Carrot, apple, ginger, turmeric and lemon*	GBP 15
Berry Passion *Mixed berries, banana, lime and coconut water*	GBP 15

HOT BEVERAGES

Cafetière for 1	GBP 8	Espresso	GBP 8
Cafetière for 2	GBP 12	Double Espresso	GBP 8
Americano	GBP 8	Hot chocolate	GBP 10
Latte	GBP 8	Teas	GBP 9
Cappuccino	GBP 8	Herbal infusion	GBP 9

All our teas and coffee are sustainably selected, roasted & profiled by Canton and Musetti Coffee

COCKTAILS & CHAMPAGNE BY THE GLASS

Bellini	GBP 20
Mimosa	GBP 20
The Aubrey Champagne	GBP 25
Moët & Chandon 2016 (125ml)	GBP 29
Moët & Chandon Rosé (125ml)	GBP 31

We shall be delighted to assist you with detailed allergen information regarding all dishes

and drinks on our menus.

Please note all prices include VAT at the local stipulated rate.

BOULANGERIE

Daily Selection of Viennoiseries (single / double)	GBP 5 | 8
Selection of Toast Sourdough, White, Brown or Granary *preserves and Gloucestershire butter*	GBP 7
Gluten Free Croissant & Pain au Chocolat	GBP 11
Vegan Quinoa & Berries Croissant | Vegan Seeded Croissant (each)	GBP 7
Brioche French Toast *mandarin curd with makrut lime Oxfordshire honey*	GBP 27
Buttermilk Pancakes *Madagascar vanilla whipped mascarpone, apple & apricot compote*	GBP 17 | 26

HEALTHY TREATS, FRUITS & CEREALS

Homemade Granola | Selection of Cereals	GBP 7
Seasonal Fruit Platter | Selection of Mixed Berries	GBP 18
Thick Greek Yoghurt | with Mixed Berries	GBP 9 | 13
Coconut & Chia Pudding *raspberry, toasted seeds & coconut, spirulina*	GBP 17
Granola Parfait *Greek yoghurt & berry compote with mango*	GBP 16
Bircher Muesli *apple, caramelised banana, golden raisins, strawberries*	GBP 16
Oats Porridge *mixed berries & Oxfordshire honey*	GBP 15

BREAKFAST CLASSICS

Full English *Cotswold Legbar eggs, HG Walter Cumberland sausage, white pudding, flat cap mushroom, back and streaky bacon, grilled tomato and baked beans*	GBP 36
Eggs Benedict, Royale or Florentine	GBP 28
Omelette or Scrambled Cotswold Legbar Eggs *tomato, onion, spinach, mix peppers, mushrooms, chives, cheese or ham*	GBP 27
Two Cotswold Legbar Eggs *fried, poached, scrambled or boiled with soldiers*	GBP 20
Scrambled Eggs and Scottish Smoked Salmon *brioche toast and trout caviar*	GBP 29

KING'S CAVIAR

Sour cream, avocado purée, pickled shallots and toasted brioche / blinis

Oscietra 30gr | 50gr	GBP 185 | 385
Beluga 30gr | 50gr	GBP 395 | 695

HYDE PARK SPECIALITIES

Smoked North Sea Haddock with Trout Caviar Hollandaise — GBP 23
poached Cotswold Legbar eggs, hash brown

Smoked Scottish Salmon Brioche Bagel — GBP 23
lemon gel, cream cheese, seasonal cress and pickled shallots

Oriental Breakfast — GBP 52
Selection of dim sums: Prawn har gau, chicken siu mai, prawn and pork siu mai
Siu bun, Congee, and eggs cooked to your preference

Crushed Avocado on Toasted Sourdough \| with Poached Eggs — GBP 21 \| 28
roasted tomato, herbs salad

Sautéed Mushrooms on Sourdough Toast — GBP 26
avocado, pickled shallot, herb salad, and dressing

Baked Shakshouka with Poached Cotswold Legbar Eggs — GBP 28
with feta cheese crumble and flat bread

CHILDREN BREAKFAST

Warm Porridge with Mixed Berries and Maple Syrup — GBP 13

Buttermilk Pancakes — GBP 17
apple, apricot compote and maple syrup

Scrambled Eggs or Omelette — GBP 16
Cumberland Sausage, back bacon and baked beans

Whole Omelette — GBP 16
tomato, onion, spinach, mix peppers, mushrooms, chives, cheese or ham

BREAKFAST BUFFET SELECTION GBP 49