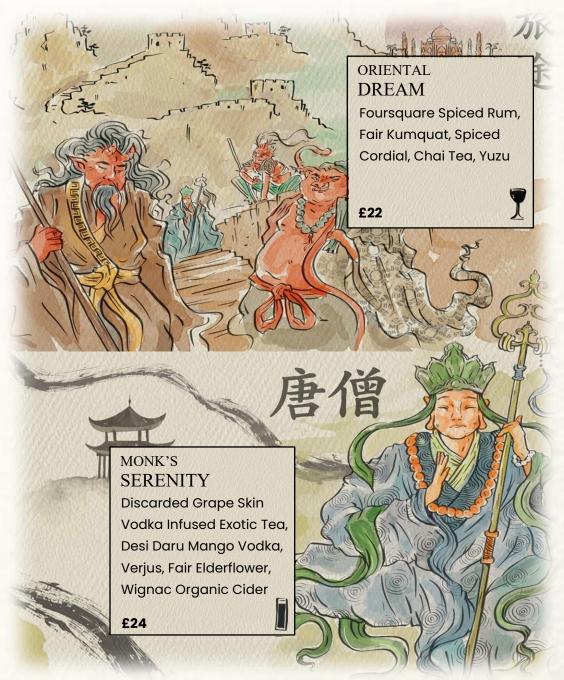
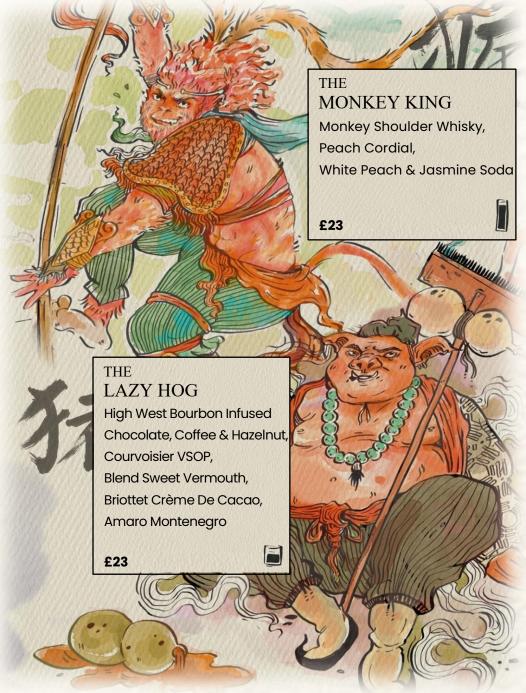


A long time ago, the Buddhist monk **Tang Sanzang** set out from China to India to retrieve sacred scriptures, joined by his companions: **Sun Wukong**, the mischievous and powerful monkey king, **Zhu Bajie** a hog demon with a love for food and wine, **Sha Wujing** a loyal once feared river demon and **Bai Longma** a dragon prince turned celestial horse. Together, they faced trials on their Legendary Journey Westward. Each cocktail on this menu is inspired by their epic adventure.





Where available, our ingredients are from sustainable sources and ethical farms.

Please note all prices include VAT at the current rate.

A discretionary service charge of 15% will be added to your bill





Mandarin Classic

Mandarin Martini

Mandarin Oriental Hyde Park Gin, Lillet Blanc, Yellow Chartreuse Angostura Orange Bitter

£23

Hyde Park Paloma

Mijenta Blanco Tequila, Mandarin Liqueur, Yuzu, Mandarin & Bergamot £23

Cosmo 75

Fair Vodka Infused Orange, Fair Passion Fruit, Rose Cordial, Moët & Chandon 2015 £24

Oriental Negroni

Silent Pool Gin, Campari, House Blend Sweet Vermouth Infused with Citrus & Earl Grey £23

Mango Mai-Tai

Brugal 1888 Rum, Briottet D'Ananas, Mango Cordial, Orgeat Syrup £22

Corn Ol'Fashioned

Glenfiddich 15 yrs Solera Whisky, Nixta, Maple Syrup, Miso Distillate £23

Mandarin Manhattan

The Macallan Double Cask 12 Year Old, Mancino Chinato, Green Chartreuse, Cherry Hearing, Angostura £22



Non-Alcoholics

Wave Of Joy

Lyre's Italian Spritz, Everleaf Marine, Saicho Jasmine Sparkling Tea £15

Sunrise

Everleaf Mountain, Berries Cordial, White Peach & Jasmine Soda £15

Daisy

Everleaf Forest, Chamomile Cordial, Yuzu Puree,
Apricot & White Grape Soda
£15

Amaretto Bliss

Lyre's Amaretti, Mandarin Cordial, Orgeat Syrup £15



Time for Aperitivo

DINNER by Heston Blumenthal

12:00 hrs – 14:30 hrs 18:00 hrs – 21:30 hrs

Nibbles

Long Fritters (c.1502)

Beetroot, Sushinoko

£8

Perfectly Imperfect Triple Cooked Chips (c.1993)

Mushroom Ketchup

£9

Scratchings (c.15th century)

Pork Skin, Herb Salt

£8

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Snacks

12:00 hrs - 23:00 hrs (* Late Menu also available afterwards)

We shall be delighted to assist you with detailed allergen and calorie information regarding all dishes and drinks on our menus.

Saffron Arancini St Helena cheese, tomato compote	(406 kcal)	£17
Tuna Tacos Shiso, mashed avocado, gochujang mayonnaise, trout roe	(314 kcal)	£19
Prawn & Cheese Empanadas Cheddar cheese, truffle cream	(420 kcal)	£17
Dumpling Selection * Prawn Har Gau or Vegetable Gyoza (v) All served with Japanese dressing	(420 kcal)	£18
Duck Rolls * Quinoa cucumber sticks and hoisin pear sauce	(358 kcal)	£18
Scottish Lobster Roll Lobster mayonnaise, brioche roll and trout roe	(723 kcal)	£42
Club Sando Breaded chicken, Hokkaido brioche, lettuce, egg, bacon crumble and club gochujang sauce	(802 kcal)	£32
Iberico Ham Croquetas Charentais melon & espelette pepper gel	(502 kcal)	£ 19
Mandarin Hereford Beef Burger * Double beef patty, truffle mayonnaise, Sommerset brie, grated fresh truffle, tomato, lettuce and confit onion on brioche bread	(945 kcal)	£38
Artisan Cheese Plate * (vg) Selection of artisan cheeses, served with artisan chutney, grapes and crackers	(403 kcal)	£22

Caviar Menu



£59

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, parsley, sour cream, and onions. (286 kcal)

King's Beluga Caviar

Huso Hu	iso,	
30gr tin	(79 kcal)	£390
50gr tin	(131 kcal)	£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.

Beluga Gold Line Martini	£42
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King's Oscietra Caviar

Glass Krug 'Grand Cuvée' Brut, Reims

Gueldenstaedtii Stu	irgeon,	
30g tin (79 kcal)		£170
50g tin (131 kcal)		£285

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 s	aune after taste, historically the eggs are smaller than the
Beluga's.	

Gins

Gins	400
	50m
Mandarin Oriental Hyde Park 40%	£18
England	
Capreolus Hart & Dart Barrel Aged 47%	£26
Hayman's Gently Rested 41.3%	£15
Hayman's Old Tom 40%	£14
Plymouth 41.2%	£16
Sapling 40%	£15
Silent Pool 37%	£18
Sipsmith's 41.6%	£15
Sipsmith's Sloe 29%	£15
Sipsmith's VJOP 57.7%	£17
Tanqueray 43.1%	£14
Tanqueray No.10 47.3%	£18
Scotland	
Hendrick's 41.4%	£16
Hendrick's Flora Adora 43.4%	£17
Hendrick's Grand Cabaret 43.4%	£17
The Aberturret 45%	£22
France	
Mirabeau Rosé 43%	£16
Germany	
Elephant 45%	£16
Monkey 47 47%	£19
Spain	
Gin Mare 42.7%	£15
Japan	
Roku 43%	£17
Australia	

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£16

Four Pillars Olive Leaf 43.8%

Vodkas



	50m
England Broken Clock 40% Desi Daru Mango Vodka 41% Respirited Vodka 40.2%	£15 £15 £15
Scotland	
Arbikie Tattie Bogle 42% Discarded Grape Skin Chardonnay 40%	£16 £15
Finland Koskenkorva Climate Action 40%	£15
France Fair 40% Grey Goose 40%	£15 £17
Latvia Stolichnaya Elit 40%	£19
Montenegro Beluga Gold Line 40%	£39
Poland Belvedere 40% Konik's Tail 40%	£14 £15
Japan Haku 40%	£16
Ukraine Mikolasch 40%	£15
USA Tito's 40%	£15





	50m
Barbados	
Foursquare Spiced 37.5%	£15
Plantation XO 40%	£21
Doorly's 14yrs 48%	£24
Cuba	
Havana Club 3yrs 40%	£14
Havana Club 7yrs 40%	£15
Caribbean	
Discarded Banana Peel 37.5%	£15
Dominican Republic	
Brugal 1888 40%	£18
Guatemala	
Ron Zacapa Centenario 23 40%	£19
Nicaragua	
Flor De Cana ECO 15yrs 40%	£23
Venezuela	
Diplomático Reserva Exclusiva 40%	£16
Santa Teresa 1796 40%	£20
Brazil	
Sagatiba Cachaça 38%	£14



Tequilas

	25ml	50ml
Jalisco		
Clase Azul Gold Limited Edition 40%	£84	£168
Enemigo 55 Blanco 38%		£20
Fortaleza Añejo 40%		£31
Fortaleza Reposado 40%		£28
Jose Cuervo R. de La Familia Platino 40%		£24
Jose Cuervo R. de La Familia Extra Añejo 38%		£49
Maestro Dobel 50 "1973" Extra Añejo 40%	£80	£160
Mijenta Blanco 40%		£18
Mijenta Reposado 40%		£23
Mijenta Añejo 40%		£58
Suave Lunar Blanco 36.4%		£44

Mezcals

	50ml
Oaxaca	
Lost Explorer Tobala 42%	£37
Ojo De Dios 42%	£18
Pensador Espadin 47.5%	£20
Tres Tribus Ensamble 44%	£22



Single Malts

	25ml	50ml
Highlands		
Dalmore 12yrs 40%		£24
Dalmore King Alexander III 40%		£66
Glenmorangie Signet 46%		£44
Glenturret 12yrs 46%		£36
Nc'Nean Organic 46%		£19
Oban 14yrs 43%		£21
Lowlands		
Auchentoshan Three Wood 43%		£20
Speyside		
Mortlach 16yrs 43.4%		£38
The Macallan Double Cask 12 Year Old 40%		£29
The Macallan Double Cask 15 Year Old 43%		£49
The Macallan Sherry Oak 18 Year Old 43%		£89
The Macallan 25 Year Old 43%	£195	£390
The Macallan Rare Cask 43%		£61



Single Malts

	25ml	50ml
Islay		
Ardberg Uigeadail 54.2%		£22
Bowmore 12yrs 43%		£15
Bowmore 15yrs 43%		£22
Laphroaig 10yrs 40%		£17
Lagavulin 16yrs 43%		£26
Island		
Highland Park 12yrs 40%		£16
Highland Park 18yrs 43%		£33
Talisker 25yrs, Bottled 2008 45.8%		£88
Japan		
Hatozaki 2018 40%		£18
Hibiki 21yrs 43%	£155	£310
Nikka Coffey Grain 45%		£22
Nikka Taketsuru 21yrs 43%	£177.50	£355
Suntory Toki 43%		£14
Yamazaki 12yrs 43%		£57
Yamazaki 18yrs 43%	£88	£176
Yamazaki Puncheon 2022 Edition 48%		£123
Yamazaki Spanish Oak 2022 Edition 48%		£128
Yamazaki Peated 2022 Edition 48%		£132





The Lakes Whiskymaker's Discovery Flight

Four 25ml serves of the following whiskies to discover & compare

Luxury £126

Reserve No.1 - Wood spice, orange citrus and dry fruits
Reserve No.2 - Warming spices, vanilla and dry fruits
Reserve No.3 - Honey, figs and wood spice
Reserve No.4 - Velvety, dried fruits, nuts, "World's Best Single Malt 2022"

Premium £65

Editions Mosaic - Light and fruity, blackcurrants, chocolate, coffee
Reserve No.5 - Vibrant and creamy with toasted brown sugar
Reserve No.6 - Sun-dried Ajwa dates, toasted teacake, gentle spice
Reserve No.7 - Fragrant sandalwood, almond friands and orchard fruits

England	50ml
The One Lakes Distillery 46.6%	£17
The Lakes Whiskymaker's Editions Galáxia 54%	£43
The Lakes Whiskymaker's Editions Mosaic 46.6%	£31
The Lakes Whiskymaker's Reserve No.1 60.6%	£81
The Lakes Whiskymaker's Reserve No.2 60.9%	£52
The Lakes Whiskymaker's Reserve No.3 54%	£54
The Lakes Whiskymaker's Reserve No.4 52%	£71
The Lakes Whiskymaker's Reserve No.5 52%	£46
The Lakes Whiskymaker's Reserve No.6 52%	£38
The Lakes Whiskymaker's Reserve No.7 52%	£35



The Balvenie & Glenfiddich Discovery Flight

Five 25ml serves of the following whiskies to discover & compare

Balvenie Selection £160

Balvenie 12yrs - Sweet spice, red fruit, rich sponge cake
Balvenie 14yrs Caribbean Cask - White toast, golden syrup and spiced
Balvenie 16yrs French Oak - Glazed fruits and spice from root ginger
Balvenie 21yrs Portwood - Long, with nuts and hints of cocoa
Balvenie 25yrs Rare Marriage - Autumn fruits, oaky spices, apple tart

Glenfiddich Selection £200

Glenfiddich 15yrs Solera - Sherry oak, marzipan, cinnamon and ginger Glenfiddich 18yrs - Rich, fruity, baked apple, cinnamon, and oak Glenfiddich 21yrs Rum Cask Finish – Apples, pears, dark chocolate Glenfiddich 23yrs Grand Cru - Dry, hazelnuts, brioche and honeysuckle Glenfiddich 30yrs Time Series 2022 - Resinous oak, chocolate and toffee

Balvenie	50ml
Balvenie 12yrs 40%	£17
Balvenie 14yrs Caribbean Cask 43%	£24
Balvenie 16yrs French Oak 47.6%	£36
Balvenie 21yrs Portwood 40%	£49
Balvenie 25yrs Rare Marriage 48%	£225
Glenfiddich	50ml
Glenfiddich 15yrs Solera 40%	£23
Glenfiddich 18yrs 40%	£44
Glenfiddich 21yrs Rum Cask Finish 40%	£50
Glenfiddich 23yrs Grand Cru 40%	£67
Glenfiddich 30yrs Time Series 2022 43%	£240



Blended Whisky

	50ml
Scotland	
Chivas Regal 18yrs 40%	£24
Chivas Regal 25yrs 40%	£59
Compass Box Orchard House 46%	£19
Johnnie Walker Black Label 40%	£16
Johnnie Walker Blue Label 40%	£47
Johnnie Walker King George V 43%	£135
Monkey Shoulder 40%	£44
Irish	
Green Spot 40%	£18
Jameson Black Barrel 40%	£16
Redbreast 15yrs 46%	£29



Bourbons & Ryes

	50ml
Kentucky	
Blanton's Gold 51.5%	£29
Bulleit 95 Rye 45%	£15
Elijah Craig Small Batch 47%	£19
Maker's Mark 45%	£15
Maker's 46 47%	£17
Michter's Single Barrel Rye 42.4%	£21
Michter's Small Batch 45.7%	£21
Woodford Reserve 43.2%	£16
Vermont	
WhistlePig 10yrs Rye 50%	£24
WhistlePig 12yrs Rye Old World Cask 48%	£40
Utah	
High West Prairie 46%	£21
High West Rye 46%	£22
Tennessee	
Jack Daniel's Single Barrel 45%	£17



Cognac

	15ml 25ml	50ml
Courvoisier VSOP 40%		£16
Courvoisier XO 40%		£34
Martel Cordon Bleu 40%		£25
Hennessy XO 40%		£45
Hennessy Paradis 40%		£150
Hennessy Richard 40%	£207 £345	£690
Remy Martin Louis XIII 40%	£96 £160	£320

Armagnac

	50ml
Baron de Sigognac 20yrs 40%	£15.5
Baron Gaston Legrand XO 40%	£45

Calvados

	50ml
Avallen 40%	£15
Dupont 1980 42%	£40





	Bottle
Asahi Super "Dry" 5%	£10
Five Points Lager 4.1%	£10
Five Points Pale Ale 4.4%	£10
Noam, Bavarian Lager 5.2%	£10
Wignac Organic Rose Cider 4.5%	£10
Wignac Organic Cider (Non-Alcoholic)	£9
Lucky Saint Unfiltered (Non-Alcoholic) 0.5%	£9

Soft Drinks

Nordaq Fresh Still/Sparkling 500ml	(0 kcal)	£5
Nordaq Fresh Still/Sparkling 750ml	(0 kcal)	£7
Evian 750ml	(0 kcal)	£8
San Pellegrino 750ml	(0 kcal)	£8
Coconut Water	(66 kcal)	£7.50
Red Bull	(115 kcal)	£7
Sipsmith FreeGlider (Non-Alcoholic Spirit)	(0 kcal)	£11
Juices		
Fresh Orange	(200 kcal)	£13
Fresh Grapefruit	(105 kcal)	£13



In accordance with the Weights and Measures Act, the measure for the sale of Spirits in these premises is 25ml or multiples thereof.

Please let us know if you have any specific dietary requirements and we shall be delighted to assist you with detailed allergen information regarding all drinks on our menu.







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 singleuse 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.