



IN-ROOM DINING

BREAKFAST 6AM-11:30AM
LUNCH/DINNER 12PM-11PM
OVERNIGHT 11PM-6AM



MANDARIN ORIENTAL
NEW YORK

We are dedicated to redefining your in-room dining experience by featuring the freshest, locally sourced ingredients and a vibrant, ever-evolving menu, all designed to deliver culinary excellence directly to the comfort of your room.

Sylvain Delpique

Executive Chef

BEVERAGES 3

BREAKFAST 4

GRAINS, BOULANGERIE & LIGHT FARE 6

STARTERS & SIDES 7

SALADS & SOUPS 8

MAINS & LITTLE FANS 9

SWEETS 10

OVERNIGHT 11

LIBATIONS 12

MINI BAR 14

DOG MENU 15

GF Gluten Free • NF Nut Free • DF Dairy Free • VG Vegetarian • V Vegan

For your convenience, a 23% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced. Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.



3 BEVERAGES



BEVERAGES

FRESHLY SQUEEZED JUICES 14
Orange, Grapefruit

FRUIT JUICES 12
Carrot, Cranberry, Pineapple, V8

BOOSTING GREEN DETOX 18
Spinach, Green Apple, Cucumber, Lemon, Celery, Ginger

HEART BEET DETOX 18
Golden Beet, Carrot, Orange, Apple, Ginger, Lemon

SOFT DRINKS 8
Coke, Coke Zero, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water

TURMERIC GINGER SHOT 9

SMOOTHIE OF THE DAY 18

COCONUT WATER 14

KOMBUCHA 14

MORNING COCKTAIL 26
Mimosa, Bellini, Bloody Mary

Alcoholic beverages are available after 8am Monday—Saturday and 10am on Sundays

BARISTA

LA COLOMBE COFFEE SMALL 10
LARGE 12

SPECIALTY COFFEE 14
Caffe Latte, Caffe Mocha, Cappuccino, Cafe au Lait

ICED COFFEE 10
Cold Brew

HOT CHOCOLATE 16

MATCHA LATTE 14

CHAI LATTE 14

ADDITIONAL ESPRESSO SHOT 6

FLAVOR SHOT 2
Vanilla, Caramel, Hazelnut

ORGANIC TEAS 12
Jasmine, Chamomile, Earl Gray, English Breakfast, Peppermint

SELECTION OF LOOSE TEAS 12
By Rare Tea Company

ALTERNATE MILK OPTIONS
Almond, Oat, Soy

All coffees are sustainably sourced by La Colombe Coffee



4 BREAKFAST

AVAILABLE 6AM - 11:30AM



GRIDDLE

- FRENCH TOAST** VG/NF 28
Caramelized Bananas, Diplomat Cream,
Passion Fruit Maple Syrup, Blueberry
- BELGIAN WAFFLE** VG/NF 28
Griddled Belgian-Style Waffle,
House-Made Strawberry-Yuzu Compote,
Vermont Maple Syrup, Vanilla Whipped Cream

BREAKFAST SETS

Served with your choice of juice, tea, or coffee*

- CONTINENTAL BREAKFAST** VG/NF 42
Selection of House-Made Viennoiserie,
Mixed Fruit and Berries,
- AMERICAN BREAKFAST** NF 42
Two Eggs Cooked to Preference,
Hash Brown, Truffle Aioli
Smoked Bacon or Chicken Sausage
Choice of Pain D'Avignon Bread
- MANDARIN BREAKFAST** NF 42
Chicken Congee, Soft-Boiled Egg,
Shrimp Hargow, Pork Dumpling,
Soy-Pickled Cucumbers, Bamboo Shoots,
Braised Mushrooms, Mixed Fruit and Berries
- WELLNESS BREAKFAST** V 42
Açai Bowl with Granola, Seasonal Tropical Fruit,
and Toasted Coconut,
Mixed Fruit and Berries,
Bran Muffin

*Specialty coffee not included

5 BREAKFAST

AVAILABLE 6AM - 11:30AM

BREAKFAST SPECIALS

AMERICANA NF 29

Two Eggs Cooked to Preference, Hash Brown, Truffle Aioli, Smoked Bacon or Chicken Sausage, Choice of Pain D'Avignon Bread

TRADITIONAL OMELET NF 30

Traditional Three-Egg Omelet, Hash Brown, Truffle Aioli, Choice of Fillings: Tomato, Spinach, Onion, Asparagus, Peppers, Cheddar Cheese, Choice of Pain D'Avignon Bread

TRUFFLED EGGS BENEDICT NF 34

Two Poached Eggs, Served Over Toasted English Muffins, Hollandaise Sauce, Choice of Grilled Canadian Bacon, Smoked Salmon, or Florentine

CROQUE MONSIEUR NF 27

Jambon de Paris, Sauce Mornay, Gruyère, Petite Farm Greens

CROQUE MADAME NF 31

Jambon de Paris, Sunny-Side Up Egg, Sauce Mornay, Gruyère, Petite Farm Greens

UPPER WEST SIDE BAGEL NF 31

Smoked Salmon, Boursin, Pickled Shallots, Capers, and Lemon Vinaigrette

AVOCADO TOAST NF 28

Artisan Bread, 6-Minute Egg, Gilbertie's Greens, Pickled Shallots, Fennel Sea Salt

JAMBON DE PARIS 35

Cornichon, Tarragon Mustard, Vermont Butter, Artisan Bread

CHEESE PLATE VG 36

Pave de Paris, Mimolette, Comté Seeded Nordic Crisp, Toasted Sourdough



SIDES

14

Avocado

Herb-Roasted Potato

Berries

Canadian Bacon

Smoked Bacon

Country Link Sausage

Greek Yogurt

Lowfat Yogurt

Coconut Yogurt

Chicken Sausage

Turkey Bacon

6 GRAINS, BOULANGERIE & LIGHT FARE

AVAILABLE 6AM - 11:30AM

GRAINS

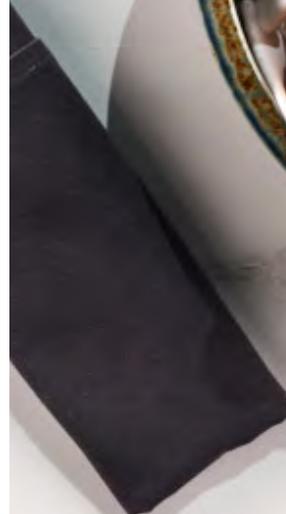
- BREAKFAST CEREAL** VG/NF 16
Choice of All Bran, Corn Flakes, Froot Loops, Special K, Raisin Bran or Rice Krispies. Served with Sliced Banana and Berries
- STEEL-CUT OATS** NF/V/DF 18
Flax Seeds, Coconut Flakes, Raspberry, Blueberry, Light Brown Sugar
- BIRCHER MUESLI** VG 18
Apple Flakes, Raisins, Almonds, Honey, Low-Fat Yogurt, Banana, Mixed Berries

LIGHT FARE

- YOGURT PARFAIT** VG/GF 26
Nounós Creamery Yogurt, Granola, Kiwi, Blueberry, LIC Rooftop Honey
- AÇAI BOWL** V/GF 24
Granola, Seasonal Tropical Fruit, Toasted Coconut

BOULANGERIE

- TOAST** VG/NF 8
Choice of: Sourdough, Rye, Seven-Grain, Whole Wheat, or English Muffin
- NEW YORK CITY BAGEL** VG/NF 15
Served with Cream Cheese or Butter
- BOULANGERIE** VG/NF 9
Choice of Butter Croissant, Pain Au Chocolat, Almond Brioche, or Ben's Cream Cheese Danish
- VIENNOISERIE BASKET** VG/NF 34
Served with an Assortment of Jams, Marmalade, and Butter



7 STARTERS & SIDES

AVAILABLE 12PM – 11PM

STARTERS

- EAST BEACH**
BLONDE OYSTERS GF/DF/NF 32
6 Oysters, Ginger-Sake Mignonette,
Blood Orange Scallions
- RONNYBROOK YOGURT DIP** NF/VG 26
Preserved Lemon, Badger Flame Beets,
Harissa, Dill, Naan Bread
- SHRIMP COCKTAIL** GF/DF/NF 30
Gulf Shrimp, Cocktail Sauce
- BURRATA** VG 24
Roasted Red Peppers, Marcona Almonds,
Romesco, Garlic Sourdough

SIDES

18

- French Fries
Garlic Spinach
Sautéed Mushrooms
Mashed Potatoes
Organic Mixed Brown Rice
Mixed Greens



KAVIARI OSCIETRE PRESTIGE

Served with Blinis, Red Onion,
Hard-Boiled Egg, Chives,
Lemon Crème Fraîche

50 GR 175

125 GR 312



8 SALADS & SOUPS

AVAILABLE 12PM – 11PM

SALADS

ICEBERG GF/NF	33
Bayley Hazen Blue Cheese, Pastrami Bacon, Confit Tomatoes, Hard-Boiled Eggs, Crispy Shallots	
CAESAR SALAD NF	31
Baby Romaine, Parmesan Cheese, Preserve Lemon Chimichurri, Anchovies	
MARKET GREEN SALAD GF/NF/V/DF	31
Radish, Cucumber, Endive, Fuji Apple, Banyuls Vinaigrette	
SALAD ENHANCEMENT	
CHICKEN	12
SALMON	18
SHRIMP	24



SOUPS

THAI COCONUT SOUP V/GF/NF	24
Green Curry, Butternut Squash, Eggplant, Shitake, Tofu, Chili Oil	
WONTON NOODLE SOUP NF/DF	46
Braised Beef, Chicken & Shrimp Dumplings, Bok Choy, Pickled Mustard Greens	

9 MAINS & LITTLE FANS

AVAILABLE 12PM – 11PM

MAINS

SPAGHETTI OR CAVATELLI

Tomato and Basil Sauce VG/NF 29
Beef and Veal Bolognese Sauce NF 32

PRIME 8 OZ BURGER NF 42

Beef Burger on a Toasted Brioche Bun,
Tomatoes, Bibb Lettuce, House-Made Pickle,
Choice of Cheddar, Swiss or American Cheese,
French Fries

ROASTED CHICKEN GF/NF 44

Celeriac, Whipped Potato,
Lavender Truffle Jus

CHICKEN KATSU SANDWICH NF 38

Candied Bacon, Cabbage Slaw, Spicy Mayo,
Baguette Viennoise, Seasoned French Fries

12 OZ PRIME

NEW YORK STRIPLOIN GF/NF 75

8 OZ FILET MIGNON GF/NF 68

Served with Green Peppercorn Sauce
and Seasoned French Fries

BRANZINO 44

Garlic-Swiss Chard, Olive Peppadew Relish,
Champagne Butter

FAROE ISLAND SALMON GF/NF 44

Smashed Fingerling Potato, Asparagus,
Citrus Butter

VEGAN TOFU MASALA GF/NF/V 38

Spiced Tofu, Eggplant Purée, Pomegranate,
Tomato-Coconut Curry, Saffron Basmati Rice



FOR LITTLE FANS

PIZZA VG/NF 26

Individual New York-Style
Classic Cheese Pizza

CHICKEN FINGERS NF 22

Crispy Chicken Tenders, Crispy Fries,
House-Made Honey Mustard

MAC AND CHEESE VG/NF 26

Creamy Classic Rich Cheese Sauce
Topped with Breadcrumbs

SMASH BURGER NF 32

Served on a Potato Bun with French Fries,
Lettuce, Pickles, Tomato, House Sauce

THREE-CHEESE GRILLED CHEESE VG/NF 28

Aged Cheddar, Gruyere and Pepper Jack
Grilled Cheese, White Bread,
Choice of Roasted Tomato Soup,
French Fries or Side Salad

10 SWEETS

AVAILABLE 12PM - 11PM



DESSERTS

VANILLA CRÈME BRÛLÉE GF/VG/NF 15
Madagascar Vanilla Bean, Turbinado Sugar

BABA AU RHUM VG/NF 24
Mango Tartare, Yuzu Curd,
Whipped Vanilla Bean Ganache

NY CHEESECAKE GF/VG/NF 26
Ben's Cream Cheese, Confit Lemon,
Morello Cherry-Balsamic Sauce

PALET D'OR NF 26
Mexican Dark Chocolate Mousse,
Fleur del Sel, Chocolate Dacquoise

APPLE TARTE TATIN VG/NF 34
Pink Lady Apples, Puff Pastry, Vanilla Ice Cream
Serves Two

FRUIT PLATE V/GF/DF/NF 24
A Selection of Seasonal Sliced Fruits

CHEESE PLATE VG/NF 36
Pave de Paris, Mimolette, Comté
Seeded Nordic Crisp, Toasted Sourdough

RON PAPROCKI
Executive Pastry Chef

11 OVERNIGHT

AVAILABLE 11PM - 6AM

MEALS, SNACKS & BITES

WONTON NOODLE SOUP <small>NF/DF</small>	45
Braised Beef, Chicken & Shrimp Dumplings, Bok Choy, Pickled Mustard Greens	
CAESAR SALAD <small>NF</small>	31
Romaine, Parmesan, Preserved Lemon, Chimichurri, Anchovies	
ADD CHICKEN	12
ADD SALMON	18
ADD SHRIMP	24
AMERICANA <small>NF</small>	28
Two Eggs Cooked to Preference, Choice of Local Chicken Sausage, Canadian Bacon or Smoked Bacon, Pain D'Avignon Bread Section: Wheat or Sourdough	
THREE-CHEESE GRILLED CHEESE <small>VG/NF</small>	28
Aged Cheddar, Gruyere and Pepper Jack Grilled Cheese, White Bread, Choice of Roasted Tomato Soup, French Fries or Side Salad	
PRIME 8 OZ BURGER <small>NF</small>	42
Beef Burger on a Toasted Brioche Bun, Tomatoes, Bibb Lettuce, House-Made Pickle, Choice of Cheddar, Swiss or American Cheese, French Fries	
CHICKEN KATSU SANDWICH <small>NF</small>	38
Candied Bacon, Cabbage Slaw, Spicy Mayo, Baguette Viennoise, Seasoned French Fries	
SPAGHETTI OR CAVATELLI	
Tomato and Basil Sauce <small>VG/NF</small>	29
Beef and Veal Bolognese Sauce <small>NF</small>	32

DESSERT

VANILLA CRÈME BRÛLÉE <small>GF/VG/NF</small>	15
Madagascan Vanilla Bean, Turbinado Sugar	
NY CHEESECAKE <small>VG/GF/NF</small>	24
Ben's Cream Cheese, Confit Lemon, Morello Cherry-Balsamic Sauce	
CHEESE PLATE <small>VG/NF</small>	35
Artisanal Local Selection of 3 Cheeses	

FOR LITTLE FANS

PIZZA <small>VG/NF</small>	26
Individual New York Style Classic Cheese Pizza	
CHICKEN FINGERS <small>NF</small>	22
Crispy Chicken Tenders, Crispy Fries, House Made Honey Mustard	
SMASH BURGER <small>NF</small>	26
Served on a Potato Bun with French Fries, Lettuce, Pickles, Tomato, House Sauce	



12 LIBATIONS

SPARKLING / CHAMPAGNE

	5 OZ	BOTTLE
Telmont Brut Reserve de la Terre	31	195
Louis Roederer Brut Champagne, France NV	42	225
Veuve Clicquot Rosé Champagne, France	48	280
Ruinart Blanc de Blanc Champagne, France	65	395
Krug — Brut "Grande Cuvée" 171 ^{ème} Edition, Champagne, France NV		640

NON-ALCOHOLIC SPARKLING

	BOTTLE
French Bloom Le Blanc Languedoc-Roussillon, France	110
French Bloom Le Rose Languedoc-Roussillon, France	120
French Bloom Vintage 2023 Languedoc-Roussillon, France	160



13 LIBATIONS

RED

	5 OZ	9 OZ	BOTTLE
395 Pinot Noir, "Frederic Esmonin" Gevrey-Chambertin, Burgundy, France 2023	35	63	175
510 Ripasso, "Regolo Valpolicella Sartori di Verona" Veneto, Italy 2019	26	47	125
493 La Salvarella, Chianti Classico, Tuscany, Italy 2019	25	45	115
807 Domaine Drouhin, Roserock, Pinot Noir, Oregon, USA 2023	30	54	140
864 Chateau Marjosse, Entre-deux-Mers, Bordeaux, France 2019	21	37	100
887 Heitz Cellar, Cabernet Sauvignon, Napa Valley, USA 2019	60	108	285
727 Whitehall Lane – "Rassi" Cabernet Sauvignon, Sonoma County, CA 2023	28	52	135

WHITE

	5 OZ	9 OZ	BOTTLE
278 Domaine du Colombier, Chablis, Burgundy, France 2022	24	43	115
299 Rhys Vineyards, Chardonnay, Anderson Valley, USA 2019	24	43	115
1111 Domaine LeSeurre, Riesling Dry Cuvée Classique, Finger Lakes, NY, USA 2022	21	37	100
0623 Elena Walch – Pinot Bianco, Alto Adige, Italy 2023	34	43	115
171 Antoine de la Farge – Sancerre, Loire, France 2024	26	47	170

ROSÉ

	5 OZ	9 OZ	BOTTLE
122 Manon. Côtes de Provence Rose, France 2024	20	36	95
175 Whispering Angel, Château d'Esclans Côtes de Provence, France 2024	30	54	140



BEER

THREES BREWING VLIET, PILSNER Brooklyn, NY, USA	18
BLUE POINT, TOASTED LAGER Patchogue, NY, USA	14
LAGUNITAS, IPA California, USA	16
GRIMM, HEFEWEISSBIER Brooklyn, NY, USA	18
HITACHINO NEST RED RICE ALE Kiuchi Brewery, Japan	18
ATHLETIC BREWING CO., UPSIDE DOWN (Non-Alcoholic) Connecticut, USA	14
STELLA ARTOIS Leuven, Belgium	14

14 MINI BAR

LIBATIONS

CHAMPAGNE Louis Roederer	100
WHITE WINE Roland Lavantureux Chablis, France	55
RED WINE Ruffino "Modus" Tuscany, Italy	65
BEER Brooklyn Brewery "Amber Lager" New York Stella Artois	14
TEQUILA 200ML Clase Azul	135
WHISKEY 375ML Jack Daniels Single Barrel	95
VODKA 375ML Grey Goose	110
READY-MADE COCKTAILS Cosmopolitan Manhattan	25
LIQUOR 50ML Tequila Whiskey / Scotch Vodka Gin	18

NON-ALCOHOLIC BEVERAGES

LA COLOMBE ICED COFFEE Cold brew	10
SOFT DRINKS Coke Diet Coke Ginger Ale Tonic Sprite	9
RED BULL Regular Sugar Free	9
SARATOGA WATER 355ML Still Sparkling	9
FRUIT JUICE Cranberry Orange	9

SWEETS AND SNACKS

GUMMY BEARS	15
M&M'S	15
SHORTBREAD COOKIES	15
ALMONDS Raw Chocolate	15
HONEY ROASTED PEANUTS	15
PISTACHIOS	15
ROASTED AND SALTED CASHEWS	15
SWEET AND SPICY PECANS	15
TRAIL MIX AND CANDIED FRUIT	15
SALTED POTATO CHIPS	12

15 DOG MENU



SEARED CHICKEN Steamed Carrots and Asparagus	26
SLICED 4 OZ FILET MIGNON Steamed White Rice	32
SEARED SALMON Steamed Wild Rice and Spinach	28
HEALTHY GRAIN BOWL Farro, Wild Rice, Carrots, and Spinach	24