



# 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.

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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

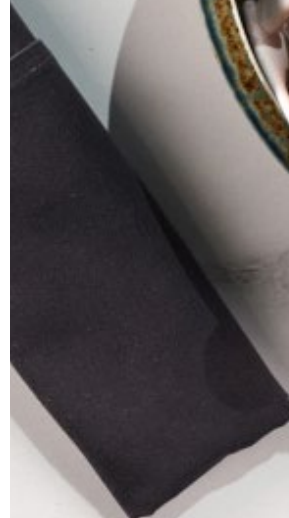
- BREAKFAST CEREAL** VG/NF 16  
Choice of All Bran, Corn Flakes, Froot Loops, Special K, Raisin Bran or Rice Krispies. Served with Sliced Banana and Berries
- STEEL-CUT OATS** NF/V/DF 18  
Flax Seeds, Coconut Flakes, Raspberry, Blueberry, Light Brown Sugar
- BIRCHER MUESLI** VG 18  
Apple Flakes, Raisins,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

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



## SOUPS

<b>THAI COCONUT SOUP</b> V/GF/NF	24
Green Curry, Butternut Squash, Eggplant, Shitake, Tofu, Chili Oil	
<b>WONTON NOODLE SOUP</b> 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

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

## DESSERT

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

## FOR LITTLE FANS

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



# 12 LIBATIONS

## SPARKLING / CHAMPAGNE

Telmont Brut Reserve de la Terre  
Champagne, France NV

5 OZ BOTTLE

34 185

Louis Roederer Brut  
Champagne, France NV

42 225

Veuve Clicquot Rosé  
Champagne, France NV

48 290

Ruinart Blanc de Blanc  
Champagne, France NV

65 395

Krug — Brut "Grande Cuvée" 171<sup>ème</sup> Edition,  
Champagne, France NV

640

## NON-ALCOHOLIC SPARKLING

French Bloom Le Blanc  
Languedoc-Roussillon, France

BOTTLE

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
Pinot Noir, Aurélien Verdet, Hautes-Côtes de Nuits, Burgundy, France, 2022	32	58	175
Sangiovese, Chianti Classico, Tenuto di Arceno, Tuscany, Italy 2020	28	50	170
Tempranillo, Abadia Retuerta Seleccion Especial, Castilla Y Leon, Spain, 2019	35	63	190
Bordeaux Blend, Les Cadrans de Lassegue, St Emilion, France, 2022	34	61	195
Cabernet Sauvignon, Heitz Cellar, Napa Valley, USA, 2021	50	93	285

## WHITE

	5 OZ	9 OZ	BOTTLE
Sancerre, Antoine de la Farge, Loire Valley, France, 2024	32	57	170
Chablis, Domaine D&R Cuvee Paul, Burgundy, France, 2022	28	50	160
Pinot Grigio, Bortoluzzi, Delle Venezie DOC, Italy, 2024	24	43	135
Chardonnay, Jordan, Russian River, USA, 2023	38	68	220
Sauvignon Blanc, Loveblock, Marlborough, New Zealand, 2024	25	45	140

## ROSÉ

	5 OZ	9 OZ	BOTTLE
Jean-Luc Colombo Cape Bleue Rose Côtes de Provence Rose, France 2024	20	36	95
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 SOMMELIER LIST

## CHAMPAGNE

	BOTTLE
Billecart-Salmon Brut Reserve NV	200
Vilmart & Cie Cuvée Rubis	280
Veuve Clicquot La Grande Dame 2015	395
Billecart-Salmon Rosé	420
Paul Bara 2005	470
Telmont Blanc de Blanc	520
Vilmart & Cie Cœur de Cuvée 2013	560
Amour de Deutz Rosé 2013	600
Dom Perignon Brut Champagne 2015	710
Louis Roederer Cristal Brut 2016	1200
Louis Roederer Cristal Brut 2007	1580
Krug Brut 1996	2450

## WHITE WINES

	BOTTLE
315 Chateau Montelena 2015 <i>Chardonnay, Napa Valley, USA</i>	300
208 Raul Perez "Rara Avis" 2010 <i>Albarino, Rias Baixas DO, Spain</i>	300
112 Hansjorg Rebholz "Ganz Horn" 2014 <i>Riesling, Pfalz, Germany</i>	320
244 Nicolas Joly "Clos de la Coulee de Serrant" 2003 <i>Chenin Blanc, Loire Valley, France</i>	450
237 Christian Moreau "Clos de Hospices Dans Les Clos" 2016 <i>Chardonnay, Chablis Grand Cru, Burgundy, France</i>	730
379 Domaine Michel Chapoutier "de l'Oree" 2016 <i>Marsanne, Rhone Valley, France</i>	765



# 15 SOMMELIER LIST

## RED WINES

	BOTTLE
<b>795 Giuseppe Quintarelli "Ca del Merlo" 2010</b> <i>Garganega, Veneto, Italy</i>	420
<b>534 Rochioli "Estate" 2010</b> <i>Pinot Noir, Russian River Valley, USA</i>	420
<b>598 Cheval des Andes 2007</b> <i>Malbec, Mendoza, Argentina</i>	525
<b>1414 Vega Sicilia "Valbuena 5°" 2008</b> <i>Tempranillo, Ribera del Duero, Spain</i>	620
<b>648 Bodega Numanthia "Termanthia" 2011</b> <i>Tempranillo, Toro, Spain</i>	700
<b>1490 Chateau Margaux 1er Cru Classe, Grand Cru 2004</b> <i>Cabernet Sauvignon/Merlot, Bordeaux, France</i>	1,580
<b>452 Domaine de la Romanee-Conti 2015</b> <i>Pinot Noir, Corton Grand Cru, Burgundy, France</i>	5,000

Our Sommelier List is available from 7 am to 11 pm everyday



# 16 MINI BAR

## LIBATIONS

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

## NON-ALCOHOLIC BEVERAGES

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

## SWEETS AND SNACKS

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

# 17 DOG MENU



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