



# 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

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BEVERAGES 3

BREAKFAST 4

GRAINS, BOULANGERIE & LIGHT FARE 6

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MAINS & LITTLE FANS 9

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OVERNIGHT 11

LIBATIONS 12

MINI BAR 14

DOG MENU 15

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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** 16  
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

**BUTTERMILK PANCAKES** VG/NF 28  
House-Made Berry Compote,  
Vanilla Whipped Cream, and Maple Syrup

**BELGIAN WAFFLE** VG/NF 28  
Griddled Belgian-Style Waffle  
Served with House-Made Berry Compote,  
Vanilla Whipped Cream, and Maple Syrup

### BREAKFAST SETS

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

**CONTINENTAL BREAKFAST** VG/NF 34  
Selection of House-Made Viennoiserie,  
Mixed Fruit and Berries,

**AMERICAN BREAKFAST** NF 42  
Two Eggs Cooked to Preference,  
Herb-Roasted Potatoes,  
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  
Mango Turmeric Coconut Yogurt Bowl,  
Raspberry, Almond, Chia Seeds,  
Mixed Fruit and Berries,  
Bran Muffin

\*Specialty coffee not included



# 5 BREAKFAST

AVAILABLE 6AM – 11:30AM

## BREAKFAST SPECIALS

### AMERICANA NF 28

Two Eggs Cooked to Preference, Herb-Roasted Potatoes,  
Smoked Bacon or Chicken Sausage,  
Choice of Pain D'Avignon Bread

### TRADITIONAL OMELET NF 29

Traditional Three-Egg Omelet, Herb-Roasted Potatoes,  
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 31

Heirloom Tomato, Feta Cheese, Hot Honey,  
Pickled Shallots, Poached Egg

### 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  
Topped with Banana Brûlée and Cocoa Nibs.  
Served with Light Brown Sugar and Golden Raisins

**HOME-MADE MUESLI** VG 18  
Raisins, Cherries, Green Apples, Honey, Vanilla

### LIGHT FARE

**YOGURT PARFAIT** VG/GF 26  
Greek Yogurt, Kiwi, Blueberry, Almond, Toasted Coconut, Granola

**MANGO BOWL** V/GF/DF 24  
Mango Turmeric Coconut Yogurt, Raspberry, Almond, Chia Seeds

### 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

**EXECUTIVE PASTRY** VG/NF 9  
Choice of Butter Croissant, Pain Au Chocolat, Artisanal Danish, or Seasonal Madeleine

**VIENNOISERIE BASKET** VG/NF 26  
Served with an Assortment of Jams, Marmalade, and Butter

**FRUIT PLATE** V/GF/DF/NF 24  
Selection of Seasonal Fruits and Berries





# 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  
Sauteed 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 12

#### CHICKEN 18

#### SALMON 24

#### SHRIMP



### 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 24  
Ben's Cream Cheese, Confit Lemon,  
Morello Cherry-Balsamic Sauce

**PALET D'OR** NF 24  
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 35  
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** NF/DF 45  
Braised Beef, Chicken & Shrimp Dumplings,  
Bok Choy, Pickled Mustard Greens

**CAESAR SALAD** NF 31  
Romaine, Parmesan, Preserved Lemon,  
Chimichurri, Anchovies

**ADD CHICKEN** 12  
**ADD SALMON** 18  
**ADD SHRIMP** 24

**AMERICANA** NF 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** VG/NF 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** NF 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** NF 38  
Candied Bacon, Cabbage Slaw, Spicy Mayo,  
Baguette Viennoise, Seasoned French Fries

**SPAGHETTI OR CAVATELLI**  
Tomato and Basil Sauce VG/NF 29  
Beef and Veal Bolognese Sauce NF 32

## DESSERT

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

**NY CHEESECAKE** VG/GF/NF 24  
Ben's Cream Cheese, Confit Lemon,  
Morello Cherry-Balsamic Sauce

**CHEESE PLATE** VG/NF 35  
Artisanal Local Selection of 3 Cheeses

## 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

**SMASH BURGER** NF 26  
Served on a Potato Bun with French Fries,  
Lettuce, Pickles, Tomato, House Sauce



# 12 LIBATIONS

## SPARKLING / CHAMPAGNE

		5 OZ	9 OZ	BOTTLE
89	Telmont Brut Reserve de la Terre	31	60	185
38	Louis Roederer Brut Champagne, France NV	42	72	225
47	Veuve Clicquot Rosé Champagne, France	60	90	300
90	Telmont Blanc de Blanc Champagne, France	70	130	520
76	Krug — Brut "Grande Cuvée" 171 <sup>ème</sup> Edition, Champagne, France NV	100	180	640

## 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	24	43	115
171	Antoine de la Farge – Sancerre, Loire, France 2024	26	47	120





# 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

## 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

## SWEET

	5 OZ	9 OZ	BOTTLE
1911 Disznókő, Tokaji Aszú 6 Puttonyos, Hungary 2016	40	72	230 (500ml)
1957 Taylor's Fladgate, Tawny Port 10 Yr, Portugal	26	47	170



## 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

<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	

## 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



## 15 DOG MENU



**SEARED CHICKEN** 26  
Steamed Carrots and Asparagus

**SLICED 4 OZ FILET MIGNON** 32  
Steamed White Rice

**SEARED SALMON** 28  
Steamed Wild Rice and Spinach

**HEALTHY GRAIN BOWL** 24  
Farro, Wild Rice, Carrots, and Spinach