

Breakfast

from 7am to 11am

Delivery charge 10€ per order

Continental breakfast 50

Our bakery basket

Choice of cereal:
Granola/Corn flakes/ Coco pops/All- bran/ Frosted flakes

Fruit salad or yogurt

Choice of freshly squeezed juice:
orange / grapefruit

Choice of hot beverage

Oriental Breakfast 65

Chicken congee
Assortment of dim sum
Stir-fried yakisoba Noodles with vegetables

Choice of freshly squeezed fruit or vegetables juice

Choice of hot beverage

Full Breakfast 65

The whole continental breakfast
Choice of BIO eggs your way

Choice of:
Assortment of cheese
Smoked salmon
Assortment of cold cuts



A La Carte

from 7am to 11am


Delivery charge 10€ per order

Choice of eggs BIO:  18

Boiled
Sunny side up
Over
Scrambled
Omelette
Poached

Two free range eggs served with toasted bread

With choice of three sides: 28

Protein	Vegetables 
Bacon	Tomatoes
Cheese	Fine herbs
Ham	Mushrooms
Salmon	Spinach
Pork sausage	Baked potatoes
Chicken sausage	Avocado

Morning glory

Salmon & Avo benedict 35
Toasted bread, poched eggs, smoked salmon
avocado, hollandaise sauce, chives

Pump it up 32
White omelette, ham, cheese,
Mushroom, spinach pesto

Vegan Power  30
Corn flour "Polenta", tofu, seasonal vegetables, carrot ketchup

Our savoury selection

24

Cheese assortment by Guffanti 

Cold cuts selections by Marco D'Oggiono:

Parma ham

Bresaola

Turkey

Smoked salmon

Delicacies from our pastry chef

24

Bakery basket

Fluffy pancakes

Caramelized banana, coconut flakes, maple syrup

Sweet french kiss

French toast, red fruits, acacia's honey

crème fouettée, lemon zest

Sicilian crêpes

Pistachio cream, glazed raspberries, almonds

Belgian waffles

Chocolate chips, toasted hazelnut, mascarpone cream

Coffees & Teas

Delivery charge 10€ per order

Coffees

Espresso	8
Espresso macchiato	9
Double espresso	12
Brewed coffee	10
Decaffeinated espresso	8
Decaffeinated brewed coffee	10
Cappuccino	12
Ginseng	9
Caffè latte	10
Barley coffee	9
Hot milk/ cold milk	8
Hot chocolate	12

Teas


Black tea	15
English Breakfast	
Darjeeling	
Golden Yunnan Black Special	
Earl Grey Imperiale	
White tea	15
Pai Mu Tan White Peony	
Green tea	15
Special Gunpowder	
Jasmine Chung Feng	
Herbal tea	15
Chamomile	
Verbena	
Ginger and lemon	
Mint	

All day menu



from 11am to 11pm

Delivery charge 10€ per order

Salads

Niçoise salad	30
Lettuce, tuna, potatoes, green beans, quail eggs, Cetara anchovies, dried tomatoes	
Caesar 	26
Sucrine salad, Parmigiano Reggiano 36 months aged croutons, yogurt Add : Chicken 12€, Bacon 8€, Shrimps 15€	
Prosciutto e melone	30
Marco D'Oggiono Riserva prosciutto, melon	

Antipasti

Pappa al pomodoro 	26
Basil	
Bruschetta 	22
Burrata cheese, cherry tomatoes	
Prawns	28
Avocado, cocktail sauce	
Veal	36
Tuna sauce	

All day menu

from 11am to 11pm

First courses

L' Orto  28
Vegetables soup, EVO oil

Pennetta Comasca  28
Tomatoes sauce, basil

Tagliolini 44
Shellfish tagliolini

Lasagna 34

Main courses

Parmigiana  28
Tomatoes, Parmigiano Reggiano, basil

Mackerel 38
Red cabbage, radicchio

Pollo alla Diavola 42
"Diavola" style chicken, salted chicory



All day menu

from 11am to 11pm

The Oriental Heritage

Gyoza	30
Vegetables/ chicken/ prawns	
Yakisoba 	40
Stir-fried yakisoba noodles with vegetables	
Add : Chicken 12€, Shrimps 15€	
Shrimps spring rolls	36
Vegetarian mini Spring rolls 	24

Sandwich

CO.MO Cheeseburger	42
Black Angus, cheddar, marinated red cabbage, tomatoes, lettuce, mayonnaise served with french fries or green salad	
Our Chef is delighted to prepare it also with 100% plant based patty 	
Piadina "V" 	26
Rocket salad, marinated zucchini, tomatoes, eggplant, olive tapenade soy mayonnaise served with crisscuts or green leaf salad	
Club sandwich	38
Roasted turkey, egg, tomatoes, bacon, lettuce, mustard mayonnaise served with crisscuts or green leaf salad	
Shrimp Hot Dog	40
Shrimps, crispy celery, dried tomatoes, lemon mayonnaise	

All day menu

from 11am to 11pm

Dessert

CO.MO Tiramisù 	22
Millefeuille, chantilly cream, red berries 	22
Chocolate, apricot, thyme 	22
Fresh fruit selection 	24
Artisanal gelati and sorbets selection 	18



Mandarin Oriental, Lago di Como
commitment to the sustainability



Prices in Euro, Vat included.

Based on local market availability some of the products might have been frozen: shellfish, anchovies and lamb. Fish served raw or not fully cooked is subject to a cleaning procedure in compliance with EC 853/2004 regulation. Kindly inform our colleagues about any of your food allergies or intolerances. Cross contamination of allergens during phases of preparation cannot be excluded.