



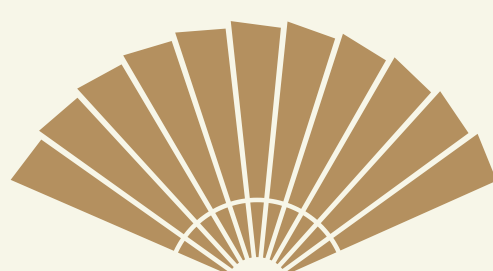
@thevaleromeo

OVERNIGHT

From 11.00 pm to 07.00 am

Delivery charge: € 10 per order

Prices in €, VAT included




MANDARIN ORIENTAL
MILAN

OVERNIGHT MENU


Sandwich

Club Sandwich 38
*toasted triple decker sandwich with
mayonnaise, bacon, tomato, boiled eggs,
lettuce and chicken breast.
Served with french fries*

Vegetarian Club Sandwich  35
*toasted triple decker sandwich with
olive oil mayonnaise, tomato, lettuce, avocado,
grilled zucchini and eggplant.
Served with french fries*


Beef Burger 42
*8 oz (200 gr) of Fassona beef burger
with sesame bun, blue cheese and mustard
Served with spicy potatoes wedges*

Salad

Niçoise Salad  35
*with anchovies, potatoes, tuna,
cherry tomatoes, olives, eggs, and green beans*

Chicken Caesar 31
*baby cos lettuce with caesar dressing,
bread croutons, parmesan cheese and chicken*

Caprese 28
buffalo mozzarella and mixed tomatoes



 *Vegetarian/Vegan: If you have specific dietary
request, we kindly invite you to inform our staff,
so that we can meet your needs by making
changes where possible to the dishes.*

OVERNIGHT MENU

Appetizer

| | |
|---|----|
| Smoked salmon <i>with capers and onions</i> | 25 |
| Dim Sum  | 30 |

First courses

| | |
|--|----|
| Tagliolini  | 30 |
| <i>with tomato and basil</i> | |
| Risotto  | 32 |
| <i>"milanese" style</i> | |
| Pizza margherita | 20 |
| <i>mozzarella cheese, tomato and basil</i> | |
| Pizza Parma | 23 |
| <i>Parma ham, tomato and arugula</i> | |

Main course

| | |
|--|----|
| Turbot | 49 |
| <i>with spinach and lemon sauce</i> | |
| Veal escalope | 49 |
| <i>"milanese" style with arugula and cherry tomatoes</i> | |

OVERNIGHT MENU

Sides

French fries, spinach, carrots, mashed potatoes 15

Cheese

Assortment of cheese
3 pieces 25
5 pieces 40

Dessert

Fruit tartlet 16
shortcrust pastry, with almond frangipane, custard cream and fresh fruits

Tiramisù* 16
sponge cake with coffee and mascarpone cream

Trama* 16
chocolate mousse, banana, crispy rice and chocolate sponge cake

Oriental* 16
mango and passion fruit chantilly, vanilla cream with tonka bean, hazelnut soft cake and sesame crumble

Ice-creams and sorbets 12

Fruit salad 16

* gluten free available

Our menus are thoughtfully crafted to highlight locally sourced ingredients, sustainably certified fish, and responsibly sourced tea and coffee, celebrating the richness of our region while embracing seasonality and sustainable practices.

Based on seasonal availability the following products might have been frozen at the source or bought fresh and frozen right in our kitchen: octopus, turbot, amberjack, sea bass, prawns, squid, cuttlefish, anchovies, pizza, spiced potatoes.

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 allergies or intolerances. Cross-contamination of allergens during preparation cannot be excluded.