



@thevaleromeo

OVERNIGHT

From 11.00 pm to 07.00 am

Delivery charge: € 15 per order

Prices in €, VAT included



MANDARIN ORIENTAL
MILAN

OVERNIGHT MENU

Sandwich

- Club Sandwich 40
*toasted triple decker sandwich with mayonnaise, bacon, tomato, boiled eggs, lettuce and chicken breast.
Served with french fries*
- Vegetarian Club Sandwich  38
*toasted triple decker sandwich with olive oil mayonnaise, tomato, lettuce, avocado, grilled zucchini and eggplant.
Served with french fries*
- Beef Burger 48
*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 35
baby cos lettuce with caesar dressing, bread croutons, parmesan cheese and chicken
- Caprese 30
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 25
with capers and onions
- Dim Sum  33

First courses

- Tagliolini  33
with tomato and basil
- Risotto  35
"milanese" style
- Pizza margherita 30
mozzarella cheese, tomato and basil
- Pizza Parma 33
Parma ham, tomato and arugula

Main course

- Turbot 49
with spinach and lemon sauce
- Veal escalope 49
"milanese" style with arugula and cherry tomatoes

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 14

Fruit salad 18

** 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.