
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.

VINCENZO GAROFALO
Executive Chef

BEVERAGES 3

BREAKFAST 4

GRAINS, BOULANGERIE & LIGHT FARE 6

STARTERS & SIDES 7

SALADS & SOUPS 8

MAINS & LITTLE FANS 9

SWEETS 10

OVERNIGHT 11

LIBATIONS 12

SOMMELIER LIST 14

MINI BAR 16

DOG MENU 17

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. Orders will include a delivery fee of $7.50 to rooms and $9.50 to suites.

All of 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 and 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
Point Reyes Toma, Comté 18 Month,
Cave-Aged Reserve Project X, Seasonal Jam,
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

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

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

FRUIT PLATE V/GF/DF/NF — 24
Cara Cara, Apple, Nashi Pear, Blueberry, Strawberry, Raspberry, Blackberry



7 STARTERS & SIDES

AVAILABLE 12PM – 11PM

STARTERS

EAST BEACH BLONDE OYSTERS GF/DF/NF — 32
6 Oysters, Ginger-Sake Mignonette, Blood Orange Scallions

SHRIMP COCKTAIL GF/DF/NF — 30
Gulf Shrimp, Cocktail Sauce

BURRATA GF/VG — 29
Champagne & Saffron Poached Pear, Fennel, Purple Watercress, Toasted Almonds

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

CAESAR SALAD NF — 31
Baby Gem Lettuce, Aged Parmesan, Ceasar Dressing, Poached Egg, Golden Croutons

MARKET GREEN SALAD GF/NF/V/DF — 31
Radish, Cucumber, Endive, Fuji Apple, Banyuls Vinaigrette

SALAD ENHANCEMENT
CHICKEN — 12
SMOKED SALMON — 18
AVOCADO — 14





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

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 CHANTERELLE GF/NF — 44
Chanterelle & Golden Potato Fricassée,
Black Garlic Coulis, Ratataouille Sauce

LOBSTER ROLL NF — 48
Lobster, Pickled Apples, Gochujang Kewpie Sauce,
Served With 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

MEZZI RIGATONI NF — 42
Parmesan Cream, Tartufata & Black Truffle

FAROE ISLAND SALMON GF/NF — 44
Smashed Fingerling Potato, Asparagus,
Citrus Butter

JACKFRUIT CURRY NF/DF/GF/V — 38
Jalapeño, Coconut, Basmati Rice





FOR LITTLE FANS

PIZZA VG/NF — 26
Individual New York-Style
Classic Cheese Pizza

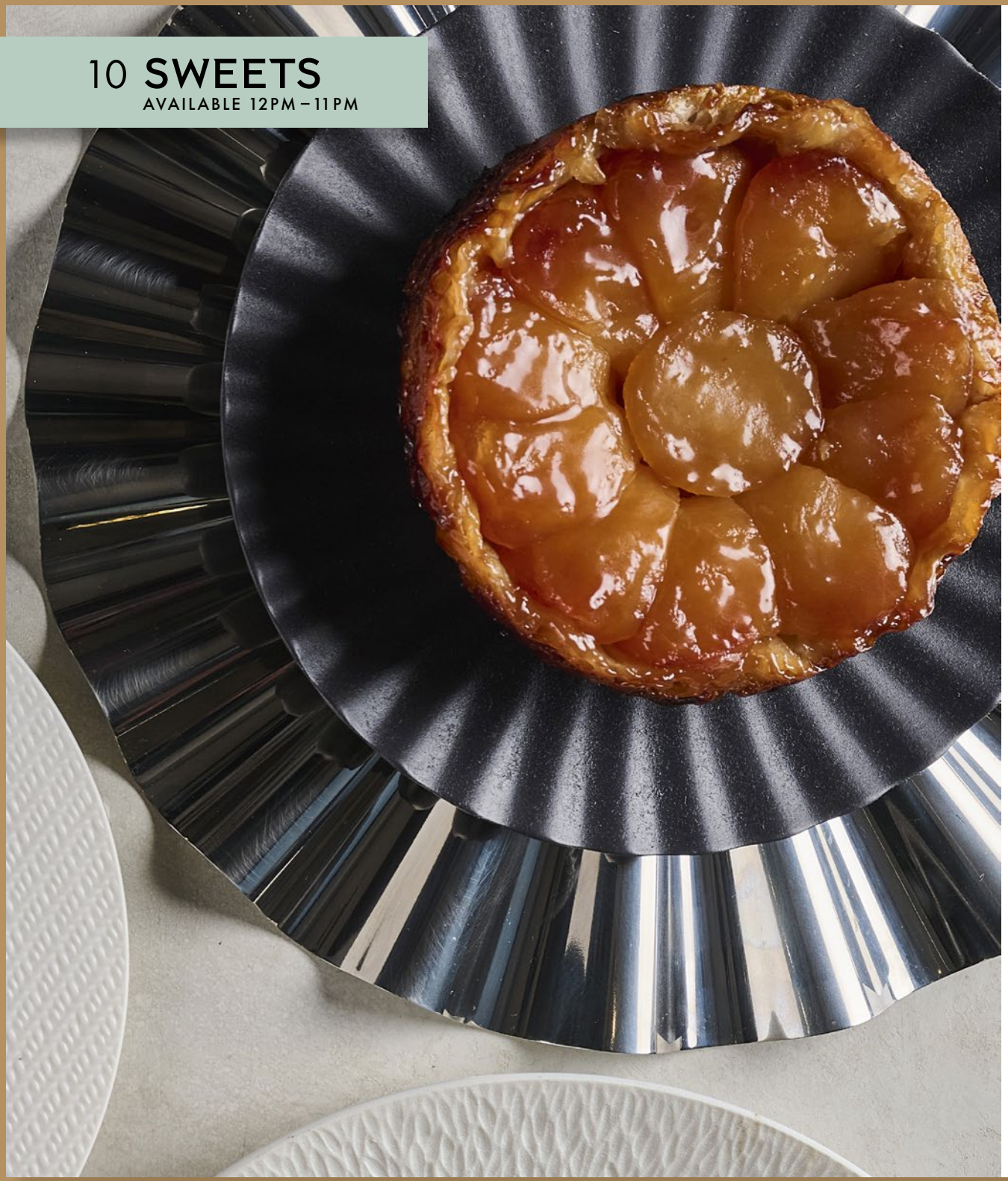
CHICKEN FINGERS NF — 22
Crispy Chicken Tenders, Crispy Fries,
House-Made Honey Mustard

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

TIRAMISU GF/VG/NF — 24
Mascarpone Cream, Amaretto, Espresso

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 — 36
Point Reyes Toma, Comté 18 Month,
Cave-Aged Reserve Project X, Seasonal Jam,
Toasted Sourdough

CECILIA CHONG
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
Baby Gem Lettuce, Aged Parmesan,
Ceasar Dressing,Poached Egg,
Golden Croutons
ADD CHICKEN — 12
ADD SMOKED SALMON — 18
ADD AVOCADO — 14

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

SPAGHETTI
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	BOTTLE
Telmont Brut Reserve de la Terre Champagne, France NV	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 Cuvee" 171ème Edition, Champagne, France NV		640

NON-ALCOHOLIC SPARKLING

	BOTTLE
French Bloom Le Blanc Languedoc-Roussillon, France	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	53	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	65	195
Cabernet Sauvignon, Heitz Cellar, Napa Valley, USA, 2021	50	108	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	45	135
Chardonnay, Stonestreet, Alexander Valley, USA, 2023	38	72	220
Sauvignon Blanc, Loveblock, Marlborough, New Zealand, 2024	25	48	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

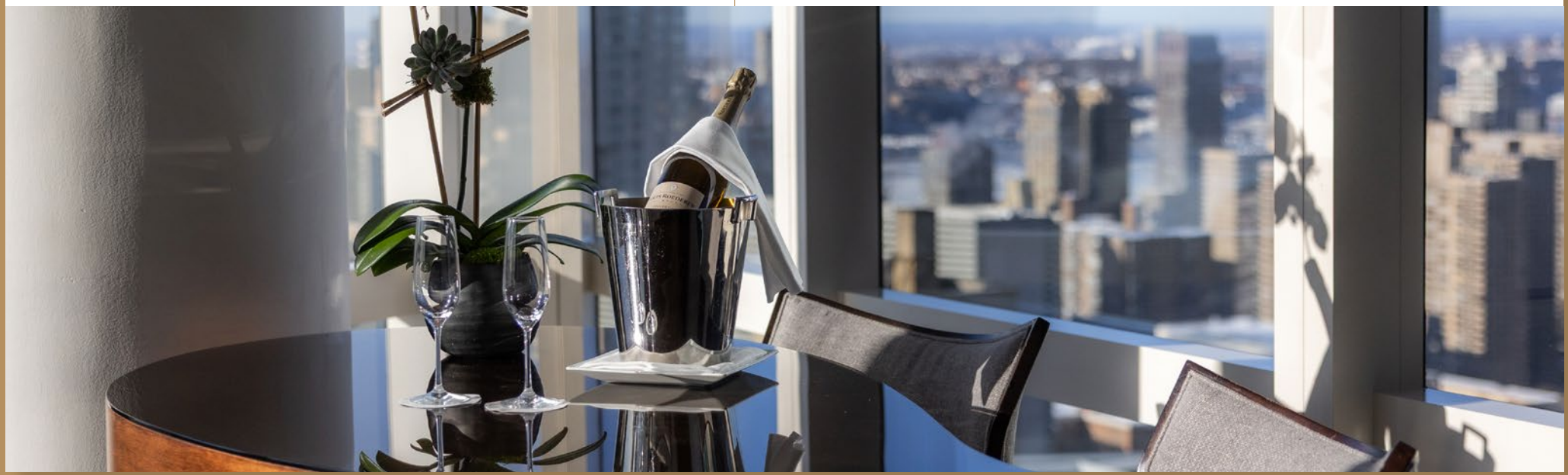
14 SOMMELIER LIST

CHAMPAGNE

	BOTTLE
Billecart-Salmon Brut Reserve NV	200
Vilmart & Cie Cuvée Rubis	280
Veuve Clicquot La Grande Dame 2018	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	850
Louis Roederer Cristal Brut 2016	1200
Louis Roederer Cristal Brut 2007	1580

WHITE WINES

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



15 SOMMELIER LIST

RED WINES

		BOTTLE
795	**Giuseppe Quintarelli "Ca del Merlo" 2010** Garganega, Veneto, Italy	420
534	**Rochioli "Estate" 2017** Pinot Noir, Russian River Valley, USA	420
598	**Cheval des Andes 2007** Malbec, Mendoza, Argentina	525
1414	**Vega Sicilia "Valbuena 5°" 2013** Tempranillo, Ribera del Duero, Spain	1000
648	**Bodega Numanthia "Termanthia" 2011** Tempranillo, Toro, Spain	700
1490	**Chateau Margaux 1er Cru Classe, Grand Cru 2004** Cabernet Sauvignon/Merlot, Bordeaux, France	1,580
452	**Domaine de la Romanee-Conti 2015** Pinot Noir, Corton Grand Cru, Burgundy, France	5,000

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



16 MINI BAR

LIBATIONS

CHAMPAGNE 100
Louis Roederer

WHITE WINE 55
Roland Lavantureux Chablis, France

RED WINE 65
Ruffino "Modus" Tuscany, Italy

BEER 14
Brooklyn Brewery "Amber Lager" New York
Stella Artois

TEQUILA 200ML 135
Clase Azul

WHISKEY 375ML 95
Jack Daniels Single Barrel

VODKA 375ML 110
Grey Goose

LIQUOR 50ML 18
Tequila
Whiskey / Scotch
Vodka
Gin

NON-ALCOHOLIC BEVERAGES

ALO COCONUT WATER 9

TÖST NON-ALCOHOLIC SPARKLING 9

TÖST NON-ALCOHOLIC SPARKLING ROSÉ 9

SOFT DRINKS 9
Coke
Diet Coke
Ginger Ale
Tonic
Sprite

RED BULL 9
Regular
Sugar Free

SARATOGA WATER 355ML 9
Still
Sparkling

SWEETS AND SNACKS

GUMMY BEARS 15

M&M'S 15

SHORTBREAD COOKIES 15

ALMONDS 15
Raw
Chocolate

HONEY ROASTED PEANUTS 15

PISTACHIOS 15

ROASTED AND SALTED CASHEWS 15

SWEET AND SPICY PECANS 15

TRAIL MIX AND CANDIED FRUIT 15

SALTED POTATO CHIPS 12

17 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