



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.

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 15

DOG MENU 16

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 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, 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
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

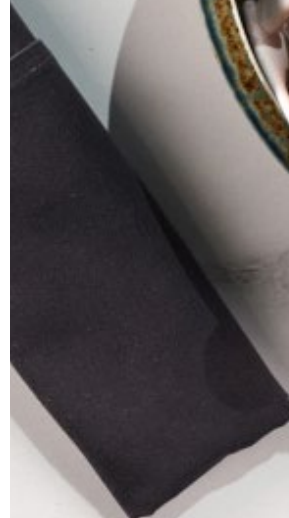
- BREAKFAST CEREAL** VG/NF 16
Choice of All Bran, Corn Flakes, Froot Loops, Special K, Raisin Bran or Rice Krispies. Served with Sliced Banana and Berries
- STEEL-CUT OATS** NF/V/DF 18
Flax Seeds, Coconut Flakes, Raspberry, Blueberry, Light Brown Sugar
- BIRCHER MUESLI** VG 18
Apple Flakes, Raisins, Almonds, Honey, Low-Fat Yogurt, Banana, Mixed Berries

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

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



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 | |
| CHICKEN | 12 |
| SALMON | 18 |
| SHRIMP | 24 |



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 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/NF 36
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 | 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 Cuvée" 171 ^{ème} 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 | 50 | 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 | 61 | 195 |
| Cabernet Sauvignon, Heitz Cellar, Napa Valley, USA, 2021 | 50 | 93 | 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 | 43 | 135 |
| Chardonnay, Jordan, Russian River, USA, 2023 | 38 | 68 | 220 |
| Sauvignon Blanc, Loveblock, Marlborough, New Zealand, 2024 | 25 | 45 | 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 | 710 |
| Louis Roederer Cristal Brut 2016 | 1200 |
| Louis Roederer Cristal Brut 2007 | 1580 |

WHITE WINES

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



15 SOMMELIER LIST

RED WINES

| | BOTTLE |
|--|--------|
| 795 Giuseppe Quintarelli "Ca del Merlo" 2010 <i>Garganega, Veneto, Italy</i> | 420 |
| 534 Rochioli "Estate" 2010 <i>Pinot Noir, Russian River Valley, USA</i> | 420 |
| 598 Cheval des Andes 2007 <i>Malbec, Mendoza, Argentina</i> | 525 |
| 1414 Vega Sicilia "Valbuena 5°" 2008 <i>Tempranillo, Ribera del Duero, Spain</i> | 620 |
| 648 Bodega Numanthia "Termanthia" 2011 <i>Tempranillo, Toro, Spain</i> | 700 |
| 1490 Chateau Margaux 1er Cru Classe, Grand Cru 2004 <i>Cabernet Sauvignon/Merlot, Bordeaux, France</i> | 1,580 |
| 452 Domaine de la Romanee-Conti 2015 <i>Pinot Noir, Corton Grand Cru, Burgundy, France</i> | 5,000 |

Our Sommelier List is available from 7 am to 11 pm 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 | |
| READY-MADE COCKTAILS | 25 |
| Cosmopolitan Manhattan | |
| LIQUOR 50ML | 18 |
| Tequila Whiskey / Scotch Vodka Gin | |

NON-ALCOHOLIC BEVERAGES

| | |
|--|----|
| LA COLOMBE ICED COFFEE | 10 |
| Cold brew | |
| SOFT DRINKS | 9 |
| Coke Diet Coke Ginger Ale Tonic Sprite | |
| RED BULL | 9 |
| Regular Sugar Free | |
| SARATOGA WATER 355ML | 9 |
| Still Sparkling | |
| FRUIT JUICE | 9 |
| Cranberry Orange | |

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 Steamed Carrots and Asparagus | 26 |
| SLICED 4 OZ FILET MIGNON Steamed White Rice | 32 |
| SEARED SALMON Steamed Wild Rice and Spinach | 28 |
| HEALTHY GRAIN BOWL Farro, Wild Rice, Carrots, and Spinach | 24 |