



@thevaleromeo

BREAKFAST

From 7.00 am to 11.00 am

Delivery charge: € 15 per order

Prices in €, VAT included



MANDARIN ORIENTAL
MILAN

Continental breakfast ✓

50

Choice of freshly squeezed juice
orange, grapefruit

Choice of hot beverage
*espresso, decaffeinated espresso, double espresso,
filter coffee, decaffeinated filter coffee, cappuccino,
latte, barley coffee, ginseng, hot chocolate, milk,
tea and infusion*

Choice of cereal
*Muesli, Corn Flakes, Coco Pops,
Rice Krispies, All-Bran, Granola*

Bakery basket
*croissant, danish pastry, pain au chocolat
and your choice of toast: white bread, whole wheat bread.
Served with jam, honey and butter*

Fruit salad or yogurt
plain, seasonal fruits

✓ *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.*

☞ *Caffeine free*

OUR SUGGESTION

American breakfast ✓

60

Choice of freshly squeezed juice
orange, grapefruit

Choice of hot beverage
*espresso, decaffeinated espresso, double espresso,
filter coffee, decaffeinated filter coffee, cappuccino,
latte, barley coffee, hot chocolate,
milk, tea and infusion*

Choice of cereal
*Muesli, Corn Flakes, Coco Pops,
Rice Krispies, All-Bran, Granola*

Bakery basket
*croissant, danish pastry, pain au chocolat
and your choice of toast: white bread, whole wheat bread.
Served with jam, honey and butter*

Fruit salad or yogurt
plain, seasonal fruits

Choice of eggs any style
boiled, fried, scrambled, poached, omelette

Choice of sides (max. 3)
*bacon, sausage, cheese, ham, tomatoes,
herbs, mushrooms, salmon*

OUR SUGGESTION

Oriental breakfast

60

Choice of freshly squeezed juice or freshly blended fruit and vegetable
orange, grapefruit, pineapple, apple, carrot, ginger

Choice of hot beverage
espresso, decaffeinated espresso, double espresso, filter coffee, decaffeinated filter coffee, cappuccino, latte, barley coffee, hot chocolate, milk, tea and infusion

Chicken Congee
thai rice, chicken, ginger and spring onion

Assortment of dim sum Stir-fried

Soya noodles
with egg, chicken and vegetables

OUR SUGGESTION

Middle East breakfast

60

Choice of freshly squeezed juice
orange, grapefruit

Choice of hot beverage
*espresso, decaffeinated espresso, double espresso,
filter coffee, decaffeinated filter coffee, cappuccino,
latte, barley coffee, hot chocolate, milk,
tea and infusion*

Choice of eggs any style
*boiled, fried, scrambled,
poached, omelette*

Selection of cheese

Falafel

Hummus

Turkey ham

Exotic fruit plate

À LA CARTE BREAKFAST

Eggs any style

All eggs are served with your choice of toasted bread
white or whole wheat

Eggs 17
boiled, fried, scrambled,
omelette, poached

Eggs with sides 21
bacon, sausage, cheese, ham, tomatoes,
herbs, mushrooms, salmon

Our specialty eggs

All eggs are served with your choice of toasted bread,
white or whole wheat

Eggs benedict 21
with smoked salmon or ham

Evergreen omelette 21
with goat cheese, herbs and avocado

À LA CARTE BREAKFAST

Our plates

Smoked salmon <i>with capers and onion</i>	25
Parma Ham <i>with pickled vegetables</i>	25
Assortment of cold cuts	23
“Bresaola”	22
Smoked turkey	18

Delicacies from our pastry

Bakery basket (single)	19
Bakery basket (for two)	32

The bakery basket includes: croissant, Danish pastry, pain au chocolat and your choice of toast: white bread, whole wheat bread. Served with jam, honey and butter

Pancakes <i>maple syrup</i>	20
French Toast <i>english cream and chantilly with vanilla</i>	24
Crepes <i>with hazelnut flavoured chocolate spread and chantilly with vanilla</i>	20
Waffle <i>hazelnut flavoured chocolate spread and cacao, chantilly with vanilla</i>	24

À LA CARTE BREAKFAST

Fruit ✓

Mixed berries	18
Mixed fruit salad	15
Sliced fresh fruit	16

Cereals ✓

Muesli, Corn Flakes, Coco Pops, Rice Krispies, All-Bran	11
Granola	13
Granola with yogurt and fruits	14
Bircher muesli <i>with acacia honey and green apple</i>	13
Porridge <i>with water or milk</i>	13

Dairy products ✓

Milk <i>whole, skimmed, soy, rice, goat, almond, oat</i>	9
Yogurt <i>plain</i>	8
<i>seasonal fruits</i>	9
Assortment of cheese	23

À LA CARTE BREAKFAST

Coffee

Espresso	8
Decaffeinated espresso	8
Double espresso	10
Filter coffee	10
Decaffeinated filter coffee	10
Cappuccino	10
Latte	10
Barley	10
Hot chocolate	10
Ginseng coffee	10

Tea and infusion

Royal Breakfast	10
Earl Grey Imperiale	10
Rooibos Cape Town ☞	10
Assam khongea	12
Lapsang Souchong	10
Tung Ting	11
Yunnan Green	10
Jasmine Dragon	10
Camomille	13
Verbena ☞	10
“Mille e una notte” infusion ☞	10
Fennel/licuorice infusion ☞	14

À LA CARTE BREAKFAST

Juice and soft drinks

Freshly squeezed juice  15
orange, grapefruit

Fruit nectars  10
apple, mango, pineapple, blueberry, strawberry

Soft drinks 10
*Coca-Cola, Coca-Cola Zero, Gazzosa,
Chinotto, Aranciata, Tonic Water,
Ginger Ale, Lemonade*

Signature wellness collection

Immunity- Golden Shield 20
Boost the immune system and provide antioxidants
orange, carrot, lemon, ginger and turmeric

Beauty-Rose Glow 20
Hydrate, promote skin wellness, relaxation
apple, raspberry, jasmine tea, lemon

Detox-Green Balance 20
Draining, detoxifying, light
kombucha, celery, cucumber, apple

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.