

## CHAMPAGNE AND CAVIAR BREAKFAST FOR TWO

988

### CHAMPAGNE

One bottle of Louis Roederer Cristal Millesime Brut Reims Champagne

### FRESH BERRIES

Seasonal mixed berries

### FRESH FRUIT OR VEGETABLE JUICE

Selection of orange, grapefruit, melon, green apple, pineapple, carrot, celery, tomato or watermelon

### TROPICAL FRUITS AND YOGHURT

Selection of seasonal fruits with choice of natural, Greek, blueberry, mango or strawberry yoghurt

### FARMHOUSE EGGS ☰

Scrambled eggs accompanied with your choice of applewood smoked bacon, honey-glazed gammon ham, chicken, veal or pork sausages served with oven-baked truss tomato and breakfast potatoes

### CAVIAR

30 grams of the finest Oscietra Caviar

### SMOKED SALMON ☰

Accompanied with crème fraîche, onions, capers, chives and lemon

### FINEST COLD CUTS AND FRENCH CHEESE ☰ ☰

Chef's selections of European cold cuts and gourmet cheese

### FRESHLY BAKED BREAKFAST BASKET ☰

Danish pastries, croissants, pain au chocolat, muffins and a selection of freshly baked breakfast breads served with butter, fruit preserves, hazelnut spread and honey

### HOT BEVERAGES

*Your choice of freshly brewed coffee or tea from our finest selection*

FRENCH PRESS

AMERICANO

DECAFFEINATED COFFEE

CAPPUCCINO

MACCHIATO

ESPRESSO

LATTE

FLAT WHITE

HOT CHOCOLATE

—

ENGLISH BREAKFAST

EARL GREY,

PEPPERMINT

CHAMOMILE

GREEN TEA MAO FENG

—

FRESH MILK

LOW FAT MILK

SKIMMED MILK

OAT MILK

ALMOND MILK

SOY MILK

—

LEMON SLICES

LIME SLICES

FRESH MINT LEAVES

HONEY ON THE SIDE



Signature Dish



Vegetarian Selection



Sustainable Cuisine



Vegan



Nuts



Pork



Shellfish

*The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.  
Prices are in Singapore dollars and subject to 15% service charge and prevailing government taxes.*

**BREAKFAST**

**6AM – 11AM**

**FRESH FRUIT OR VEGETABLE JUICE**

Selection of orange, grapefruit, melon, green apple, pineapple, carrot, celery, tomato or watermelon

**TROPICAL FRUITS AND YOGHURT**

Selection of seasonal fruits with choice of natural, Greek, blueberry, mango or strawberry yoghurt

**MIXED BERRIES**

Hand-picked strawberries, blackberries, blueberries and raspberries

**CEREAL WITH WHOLE, LOW FAT OR SOY MILK**

Cornflakes, coco pops, raisin bran, muesli or granola

*Gluten free cereal is available upon request*

**FRESHLY BAKED BREAKFAST BASKET** ☺

Danish pastries, croissants, pain au chocolat, muffins and a selection of freshly baked breakfast breads served with butter, fruit preserves, hazelnut spread and honey

**FARMHOUSE EGGS** ☺

Two free-range eggs accompanied with your choice of applewood smoked bacon, honey-glazed gammon ham, chicken, veal or pork sausages served with oven-baked truss tomatoes and breakfast potatoes

**HOT BEVERAGES**

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**FRUIT SMOOTHIES**

Strawberry, blueberry, banana or mango smoothies with soy milk

— OR —

**VEGETABLE JUICE**

Choose from a selection of spinach, celery, carrot, cucumber, beetroot or kale

**TROPICAL FRUITS AND YOGHURT**

Selection of seasonal fruit with choice of natural, Greek, blueberry, mango or strawberry yoghurt

**MIXED BERRIES**

Hand-picked strawberries, blackberries, blueberries and raspberries

**EGG WHITE OMELETTE** 

Egg white omelette served with oven-baked truss tomato and forest mushrooms

— OR —

**AVOCADO EGG TOAST**

Sourdough toast and poached eggs with smoked salmon, radish and mashed avocado

**HOT BEVERAGES**

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Vegetarian Selection



Sustainable Cuisine



Vegan



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**FRESH FRUIT OR VEGETABLE JUICE**

Selection of orange, grapefruit, melon, green apple, pineapple, carrot, celery, tomato or watermelon

**TROPICAL FRUITS AND YOGHURT**

Selection of seasonal fruit with choice of natural, Greek, blueberry, mango or strawberry yoghurt

**TRADITIONAL DIM SUM ☺**

Selection of chicken siew mai, pork char siew bao and prawn dumplings

**CANTONESE STYLE CONGEE ☺**

Your choice of plain, chicken or pork congee with pickled vegetables, century egg, spring onions and crispy dough fritters

— OR —

**VEGETARIAN BEE HOON 🌿**

Rice vermicelli with sliced cabbage, carrots, organic bean sprouts, spring onions and kailan

**HOT BEVERAGES**

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**TROPICAL FRUITS AND YOGHURT**

Selection of seasonal fruit with choice of natural, Greek, blueberry, mango or strawberry yoghurt

**SOBA**

Buckwheat soba noodles served with tsuyu and pickles

**MISO SOUP**

Traditional Japanese soup, served with tofu, seaweed and daikon

**GRILLED SALMON** 

Salmon fillet accompanied by steamed rice, Japanese egg omelette, green garden salad and pickles

**HOT BEVERAGES**

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**BREAKFAST ALA CARTE**

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**MARKET FRESH TROPICAL FRUITS**

22

Selection of seasonal tropical fruits

**CEREALS** 

18

Cornflakes, rice krispies, coco pops, raisin bran or granola  
served with your choice of whole or low fat milk and diced seasonal fruits  
*Gluten free cereal is available upon request*

**HEALTHY OATMEAL** 

18

Served warm with wildflower honey, brown sugar, almond, cinnamon and whole milk

**HOMEMADE BIRCHER MUESLI** 

18

Swiss style Bircher muesli with wildflower honey, almond served with whole or low fat milk

**HOMEMADE PANCAKES**

26

Your choice of plain, blueberry or banana pancakes with  
Vermont maple syrup, wildflower honey, forest berries and cinnamon butter

**TRADITIONAL WAFFLES**

28

Forest berries or banana waffles with Vermont maple syrup and wildflower honey

**CHARCUTERIE AND CHEESE BOARD**  

70

Mortadella, beef pastrami, Parma ham, salami with gourmet selections of fine Italian and French cheese,  
olives, cherry tomatoes, pickles, nuts, orange marmalade, dried fruits and crackers



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## FROM THE MANDARIN ORIENTAL BAKERY

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### FRESHLY BAKED BREAKFAST BASKET ☺

30

Danish pastries, croissants, pain au chocolat, muffins and a selection of freshly baked breakfast breads served with butter, fruit preserves, hazelnut spread and honey

### SELECTION OF HOMEMADE MUFFINS ☺

24

Freshly baked blueberry, chocolate and walnut banana muffins served with butter, marmalade, fruit preserves and wildflower honey

### DANISH PASTRY BASKET ☺

24

Selection of home baked pastries accompanied with butter, marmalade, fruit preserves and wildflower honey

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## FRESH FARMHOUSE FREE RANGE EGGS

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### AVOCADO TOASTED EGGS BENEDICT ☺

42

Two poached free-range eggs with honey glazed gammon ham or smoked salmon, mashed avocado on toasted English muffins with classic hollandaise sauce

### FARMHOUSE FREE RANGE EGGS ☺

42

Two free-range eggs accompanied with a choice of apple wood-smoked bacon, honey-glazed gammon ham, chicken, veal or pork sausages served with oven-baked truss tomato and breakfast potatoes

### ARTICHOKE SHAKSHUKA ☺

36

Two free-range eggs cooked in a simmering tomato sauce with spices, artichoke, kale, feta cheese, olive, capsicum and onion. Served with home baked sourdough

### EGG WHITE OMELETTE ☺

28

Served with oven-baked truss tomato and forest mushroom



Signature Dish



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**FROM THE REGION**

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**HEARTY HAWKER'S BREAKFAST**

18

Fluffy toasted bread served with coconut pandan jam, butter and side of soft-boiled eggs

**CANTONESE STYLE CONGEE** 

24

Your choice of plain, chicken or pork congee with pickled vegetables, century egg, spring onions and crispy dough fritters

**KAMPUNG NASI LEMAK**  

32

Traditional Malay coconut rice served with ikan bilis, fried chicken, sambal prawns, vegetable achar and fried egg

**PORK AND PRAWN WONTON NOODLE SOUP**  

35

Traditional Chinese egg noodle soup with pork and prawn wonton, pork char siew and green vegetables in chicken broth

**TRADITIONAL DIM SUM**  

26

Selection of chicken siew mai, pork char siew bao and prawn dumplings



Signature Dish



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## VEGAN AND GLUTEN-FREE BREAKFAST

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**GLUTEN FREE CEREAL**

18

With low fat or soy milk

**GLUTEN AND DAIRY FREE BREAD BASKET**

28

Assortment of gluten and dairy free pastries

**AVOCADO TOAST**

40

Mashed avocado on gluten and dairy free seed bread

**HOMEMADE GLUTEN FREE PANCAKES**

28

Your choice of blueberry or banana gluten free pancakes with  
Vermont maple syrup, wildflower honey, forest berries**CONGEE** 

18

Peanuts and vegetables pickles congee with fried shallots and spring onions

**VEGETARIAN FRIED BEE HOON**

25

Rice vermicelli with sliced cabbage, carrots, organic bean sprouts,  
spring onions and kailan

Signature Dish



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## APPETISERS & SALADS

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**CHEF'S SALAD** 

45

Grilled chicken breast, sliced gammon ham, hard-boiled egg, crisp lettuce leaves, gruyère cheese, baby tomato, cucumber sticks, avocado, roasted beef tenderloin slices and red wine vinaigrette

**CAESAR SALAD** 

35

Crisp romaine lettuce leaves tossed with parmesan and anchovy dressing, garlic croutons, shaved Parmesan cheese and your choice of grilled prawns, grilled chicken breast or smoked salmon

**SALAD OF BABY SPINACH** 

30

With Kalamata olives, feta cheese crumbs, shaved parmesan cheese, sun-dried Olivetti tomatoes and apple-balsamic dressing

**JAPANESE SUSHI AND SASHIMI** 

58

Chef's selection of finest tuna, salmon sashimi, nigiri, California rolls and traditional condiments

**SMOKED SALMON & CITRUS WHEAT BERRIES** 

30

Wild Norwegian salmon accompanied by crème fraîche, onions, capers, orange segments, chives and lemon served with house baked bread basket



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**ALL DAY DELIGHTS**

11AM – 11PM

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## SANDWICHES

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### MANDARIN ORIENTAL CLUB SANDWICH

36

Roasted chicken breast, fried egg, bacon, cheddar cheese, tomatoes and lettuce, layered between toasted sourdough

### MANDARIN ORIENTAL HAM & CHEESE SANDWICH

36

Gammon ham, gruyère cheese, wholegrain mustard, mayonnaise and toasted white bread

### GRILLED VEGETARIAN GARDEN SANDWICH

32

Ruccola leaves, butter lettuce, cucumber, mozzarella cheese, tomatoes, parmesan cheese and basil pesto on sourdough bread

### MANDARIN ORIENTAL WAGYU BEEF BURGER

48

Beef burger on a toasted homemade bun with cheddar cheese, sautéed onions, portobello mushrooms, bacon, tomatoes, fried egg and avocado

### TRUFFLE LOBSTER ROLL

48

Brioche bun filled with Boston lobster, truffle bearnaise, ikura, chive

(All sandwiches are served with choice of garden salad or french fries)



Signature Dish



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## SOUPS

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### CAPPUCCINO OF WILD FOREST MUSHROOMS

18

With white truffle oil

### CLASSIC ONION SOUP

25

Traditional French onion soup with melted cheese, caramelized onions and croutons

### TOMATO CREAM

18

Velvet soup of Olivetti tomatoes with cheese tortellini and pesto Genovese drops

### TOM YAM GOONG

32

Spicy Thai soup with river prawns, straw mushrooms, lemongrass, kaffir lime leaves, lime juice, a hint of roasted chilli jam and green coriander leaves

 Signature Dish

 Vegetarian Selection

 Sustainable Cuisine

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**PASTA**

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**PENNE ARRABBIATA**  

30

Penne pasta tossed with a ragout of fresh Olivetti tomatoes, chilies, garlic, Ardoino olives, parsley and basil

**SPAGHETTI CARBONARA** 

32

HOMEMADE spaghetti tossed with classic carbonara sauce, bacon and fresh cracked black pepper

**SPAGHETTI BOLOGNESE**

36

HOMEMADE spaghetti tossed with a slow cooked beef ragout, sofrito of onions and tomatoes

**LINGUINE AI FRUTTI DI MARE** 

38

Linguine with seafood ragout, Olivetti tomatoes, garlic, parsley and basil

**LOBSTER RAVIOLI**   

55

Lobster ravioli with leek coulis and Champagne beurre blanc sauce



Signature Dish



Vegetarian Selection



Sustainable Cuisine



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## ITALIAN PIZZA FROM OUR WOOD-FIRED OVEN

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**MARINARA**

32

Classic tomato confit, oregano and garlic

**NAPOLI**

36

Cherry tomatoes, anchovies and capers

**MARGHERITA**

42

Classic tomato confit, mozzarella cheese and fresh basil

**CAPRESE**

40

Focaccia base, mozzarella cheese and tomato salad

**DIAVOLA** ☀

58

Classic tomato confit, mozzarella cheese and spicy salami

**PARMA** ☀

65

Tomato confit, mozzarella cheese, aged Parma ham, and wild rucolla leaves

**HAWAIIAN** ☀

46

Queen pineapple, gammon ham and mozzarella cheese

**FRUTTI DI MARE** ☀

65

Mix of fresh seafood



Signature Dish



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## MAIN COURSES

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<b>HERB CRUSTED RACK OF LAMB</b>	98
Roasted potato, oven-baked vine tomato, sauteed baby carrot, served with mint sauce	
<b>TOURNEADOS ROSSINI BEEF</b> 	110
Maize puree, seared foie gras and mushrooms, shaved black truffle, served with black pepper or bearnaise sauce	
<b>GRAIN-FED RIB EYE STEAK</b>	90
Sautéed la ratte potatoes, noisette micro vegetables, served with black pepper or bearnaise sauce	
<b>GARLIC BUTTER CHICKEN BREAST</b>	56
Capsicum couscous, grilled feta cheese, sauteed micro vegetable, served with mushroom sauce	
<b>LINE CAUGHT FISH OF THE DAY</b>	56
Minty barley, grilled seasonal vegetable, scamorza cheese potatoes accompanied with Champagne sauce	
<b>COD FISH MEDALLION</b> 	72
Pumpkin quinoa, roasted beetroot, confit apple, with saffron cream sauce	
<b>NORWEGIAN WILD SALMON STEAK</b> 	65
Sautéed la ratte potatoes, noisette baby vegetables and lemon-caper sauce	
<b>BEER BATTERED FISH AND CHIPS</b> 	60
Cod fish fillets, crispy French fries, pomegranate coleslaw, mashed garden peas, served with tartar & cheese sauce	

 Signature Dish  Vegetarian Selection  Sustainable Cuisine  Vegan  Nuts  Pork  Shellfish

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## FLAVOURS OF ASIA

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**HAINANESE CHICKEN RICE** 

38

Tender poached farmhouse chicken, green vegetables and fragrant rice cooked in chicken stock served with traditional condiments

**PORK AND PRAWN WONTON NOODLE SOUP**  

35

Traditional Chinese egg noodle soup with pork and prawn wonton, pork char siew and green vegetables in chicken broth

**LOBSTER LAKSA**  

48

Thick vermicelli noodles with Maine lobster, fish cake and organic bean sprouts in an Asian spiced coconut infusion

**SEAFOOD OR BEEF HOR FUN** 

40

Wok-fried fragrant rice noodles with your choice of prime seafood or beef and green vegetables in oyster sauce and gravy

**SINGAPORE CHAR KWAY TEOW**  

35

Rice noodles fried in sweet soya sauce with Chinese sausage, prawns, fish cake, scallops and organic bean sprouts

**VEGETARIAN FRIED BEE HOON** 

25

Rice vermicelli with sliced cabbage, carrots, organic bean sprouts, spring onions and kailan

**NASI GORENG**  

42

Indonesian fried rice prepared with spicy shrimp paste, deep-fried chicken, grilled chicken satay, sambal prawns, pickled vegetables and fried egg

**PHAD THAI GHOONG** 

40

Thai style wok-fried rice noodles with shrimps, organic bean sprouts, diced bean curds, peanuts, chillies and oyster sauce

**MANDARIN ORIENTAL SIGNATURE FRIED RICE WITH XO SAUCE**  

40

Scallop, shrimp, Chinese sausage, asparagus, topped with fried egg

**MANDARIN ORIENTAL THAI GREEN CURRY** 

38

Thai style curry with your choice of beef or chicken



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## FLAVOURS OF ASIA

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### CHICKEN TIKKA MASALA

40

Tender pieces of tandoori-baked farmhouse chicken with fresh tomatoes, exotic herbs and Indian spices

### DUM BIRYANI

55

Flavored lamb with Indian exotic herbs and spices, slow cooked with basmati rice

### ROYAL TANDOORI SELECTION

98

Tandoori oven-baked chicken, lamb chop, prawns and fish cubes, served with dhal

### VEGETARIAN KEBAB PLATTER

32

Chef's choice of daily market vegetables, slow-baked in our tandoor oven

### KADHAI PANEER

32

Cottage cheese, coriander seeds, capsicums, onions, tomatoes, chilli powder and turmeric

### DAL MAKHAN MAAR KE

30

Black lentil curry tempered with tomato, butter, chillies and whole garam masala

*(Our Indian Vegetarian dishes are served with fragrant basmati rice, poppadoms, an assortment of Indian condiments and your choice of freshly baked garlic, butter, or plain naan bread )*



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## VEGAN AND GLUTEN-FREE ALL DAY DELIGHTS

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### CHEF'S GARDEN SALAD

45

Assorted lettuce leaves, asparagus tips, avocado, olives and cherry tomatoes served with ginger-garlic olive oil dressing

### SALAD OF BABY SPINACH

30

With Kalamata olives, sun-dried Olivetti tomatoes and apple-balsamic dressing

### GRILLED VEGETARIAN GARDEN SANDWICH

32

Ruccola leaves, butter lettuce, cucumber, tomatoes, marinated grilled vegetables on seed bread with homemade fried potatoes

## SOUPS

### WILD FOREST MUSHROOM SOUP

18

Medley of mushrooms with white truffle oil

### BUTTERNUT SQUASH VELOUTÉ

18

Roasted pumpkin served with gluten-free seed bread

## PASTA

### GLUTEN FREE PASTA ARRABBIATA

30

Tossed with a ragout of fresh Olivetti tomatoes, chilies, garlic, Ardoino olives, parsley and basil

### GLUTEN FREE PASTA AI FUNGHI

32

Homemade pasta with forest mushroom, coconut cream and sauteed garlic



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## DESSERTS

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<b>EUROPEAN GOURMET CHEESE PLATTER</b>	35
Gourmet selections of fine Italian and French cheese, olives, cherry tomatoes, pickles, nuts	
<b>SIGNATURE MO CHOCOLATE MOUSSE</b>	20
70% dark chocolate mousse, chocolate genoise, hazelnut feuilletine and Tahitian vanilla ice cream	
<b>CALAMANSI PARFAIT</b>	25
Mango Compote   Coconut ice cream	
<b>WARM CHOCOLATE FONDANT</b>	24
Freshly baked and served with homemade Tahitian vanilla ice cream <i>please allow 15mins for preparation</i>	
<b>CLASSIC CROISSANT BREAD AND BUTTER PUDDING</b>	24
64% dark chocolate and hazelnut croissant bread and butter pudding served with cream anglaise and maple walnut ice cream	
<b>ROSELLE SOUFFLE CHEESECAKE</b>	23
Baked airy light cheesecake   Dragon fruit compote   Raspberry sorbet	
<b>MARKET FRESH TROPICAL FRUITS</b>	22
Refreshing seasonal fruits	
<b>SORBET SELECTION</b>	18
Mandarin Oriental's selection of three homemade sorbets, accompanied by forest berries	
<b>ICE CREAM SELECTION</b>	8
A scoop of homemade vanilla, chocolate, espresso, caramel, strawberry, maple walnut, mango or passion fruit ice cream	



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## TV SNACKS

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**SATAY** 

Chicken or beef skewers, vegetables achar, peanut gravy

**20** (Half doz) **38** (One doz)

**HOMEMADE BELACAN CHICKEN** 

Sakura chicken, belacan paste, bird's eye chilli

**25**

**TRUFFLE FRIES** 

Parmesan cheese and truffle oil

**20**

**VEGETABLE SPRING ROLLS**

Served with Thai sweet chili sauce

**20**

**CAULIFLOWER PAKORA**  

Pomegranate, raita

**22**

**MEDITERRANEAN PLATTER** 

Cucumber, tomato, feta cheese, olives, artichoke, hummus and beetroot tzatziki sauce

**28**



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## TV SNACKS

11AM – 11PM

## Little fans from one to three years

<b>PUMPKIN PUREE</b>		18
With corn, cauliflower and apple		
<b>BROCCOLI PUREE</b>		18
With spinach, zucchini and green apple		
<b>BROWN RICE</b>		18
Brown rice and seasonal vegetables with your choice of chicken, beef or fish		
<b>OATMEAL</b>		18
Pumpkin, apple and oatmeal puree		

## Little fans from three years

<b>SIMPSON SOUP</b>		20
Velvet tomato soup with a dash of cream and golden croutons		
<b>SNOW WHITE</b>		20
Creamy penne pasta gratinated with Parmesan cheese		
<b>HELLO KITTY</b>		20
Spaghetti with tomato sauce, mini beef balls and broccoli		
<b>WINNIE THE POOH</b>		20
Choice of fish fingers or chicken nuggets, served with mashed potato		
<b>ICE CREAM</b>		8
A scoop of vanilla, chocolate, caramel, or strawberry ice cream		



Signature Dish



Vegetarian Selection



Sustainable Cuisine



Vegan



Nuts



Pork



Shellfish

*The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.  
Prices are in Singapore dollars and subject to 15% service charge and prevailing government taxes.*

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## SALADS, APPETISERS & SANDWICHES

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### CHEF'S SALAD

45

Grilled chicken breast, sliced gammon ham, hard-boiled egg, crisp lettuce leaves, gruyère cheese,, baby tomato, cucumber sticks, avocado, roasted beef tenderloin slices and red wine vinaigrette

### CLASSIC CAESAR SALAD

35

Crisp romaine lettuce leaves tossed with parmesan and anchovy dressing, garlic croutons, shaved parmesan cheese and your choice of grilled prawns, grilled chicken breast or smoked salmon

### SALAD OF BABY SPINACH

30

With Kalamata olives, feta cheese crumbs, shaved parmesan cheese, sun-dried Olivetti tomatoes and apple-balsamic dressing

### SMOKED SALMON & CITRUS WHEAT BERRIES

30

Norwegian salmon accompanied by dill creme fraiche, onions, capers, orange segments, chives and lemon served with house baked bread basket

### MANDARIN ORIENTAL CLUB SANDWICH

36

Roasted chicken breast, fried egg, bacon, Cheddar cheese, tomatoes and lettuce, layered between toasted sourdough choice of garden salad or french fries

### MANDARIN ORIENTAL WAGYU BEEF BURGER

48

Beef burger on a toasted bun with your choice of gruyère, cheddar or mozzarella cheese, sautéed onions, Portobello mushrooms, bacon, tomatoes, fried egg and avocado choice of garden salad or French fries

### GRILLED VEGETARIAN GARDEN SANDWICH

32

Ruccola leaves, butter lettuce, cucumber, mozzarella cheese, tomatoes, Parmesan cheese and basil pesto on sourdough bread choice of garden salad or French fries

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## SOUP

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### CAPPUCCINO OF WILD FOREST MUSHROOMS

18

With white truffle oil

### TOMATO CREAM

18

Velvet soup of Olivetti tomatoes with cheese tortellini and pesto Genovese drops



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## OVERNIGHT DINING

11PM – 6AM

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## PASTA

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### PENNE ARRABIATA

30

Penne pasta tossed with a ragout of fresh Olivetti tomatoes, chilies, garlic, Ardoino olives, parsley and basil

### SPAGHETTI BOLOGNESE

36

HOMEMADE spaghetti tossed with a slow cooked beef ragout and sofrito of onions and tomatoes

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## MAIN COURSES

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### TOURNEDOS ROSSINI BEEF

110

Maize puree, seared foie gras and mushrooms, shaved black truffle, served with black pepper or bearnaise sauce

### GRAIN-FED RIB EYE STEAK

90

Sautéed la ratte potatoes, noisette micro vegetables, served with black pepper or bearnaise sauce

### COD FISH MEDALLION

72

Pumpkin quinoa, roasted beet root, confit apple, with saffron cream sauce

### NORWEGIAN WILD SALMON STEAK

65

Sautéed la ratte potatoes, noisette baby vegetables served with lemon-caper sauce

### PORK AND PRAWN WONTON NOODLE SOUP

35

Traditional Chinese egg noodle soup with pork and prawn wontons, pork char siew and green vegetables in chicken broth

### SINGAPORE CHAR KWAY TEOW

35

Rice noodles fried in sweet soya sauce with Chinese sausage, prawns, fish cake, scallops and organic bean sprouts

### NASI GORENG

42

Indonesian fried rice prepared with spicy shrimp paste, deep-fried chicken, grilled chicken satay, sambal prawns, pickled vegetables and fried egg

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## DESSERTS

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### SIGNATURE MO CHOCOLATE MOUSSE

20

70% dark chocolate mousse, chocolate genoise, hazelnut feuilletine and Tahitian vanilla ice cream

### MARKET FRESH TROPICAL FRUITS

25

Refreshing seasonal fruits

### ICE CREAM SELECTION

10

A scoop of homemade vanilla, chocolate, caramel, strawberry, maple walnut, mango or passion fruit ice cream



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