

Cocktails \$19

Seasonal

MO Chéri

Cherry Blossom Tea Infused Vodka, Satsuma Godai Plum Sake, Pomegranate & Lime Juices

That's the Rhub

Purity Vodka, Fresh Blueberries, Rhubarb Purée, Lime & Pomegranate Juices, Agave Syrup

Pisco Punch

La Diablada Pisco, Muddled Cloves, Pineapple & Lemon Juices, Agave Syrup

Signature

Bella Pesca

Champagne, Elderflower Liqueur, Grapefruit & Lychee Juices, Splash of Chambord

Ginger Mojito

10 Cane Rum, Fresh Mint, Lime Wedges, Candied Ginger

Mandarin Sunset

Absolut Mandarin Vodka, Blood Orange & Lychee Juices, Lillet Blanc

Modern Classics

Pink Ginger Cosmo

Belvedere Pink Grapefruit Vodka, Domaine de Canton Ginger Liqueur, Cranberry & Lime Juices

White Dinner Jacket

Bulldog Gin, Chopin Vodka, St-Germain Elderflower Liqueur

Rye Manhattan

Michter's Rye, Carpano Sweet Vermouth, Blood Orange Bitters, Orange Essence

Wines By The Glass

Sparkling

Prosecco

Adriano Adami, "Garbèl," Colbertaldo NV	\$15
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Champagne

Moët & Chandon, "Impérial," Épernay NV	\$25
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Champagne

Dom Pérignon, Épernay 2000	\$85
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Rosé Champagne

Ayala, "Rosé Majeur," Aÿ NV	\$30
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White & Rosé

Riesling

Kurt Darting, Kabinett, Pfalz, Germany 2010	\$15
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Pinot Grigio

Barone Fini, Valdadige, Italy 2011	\$14
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Grüner Veltliner

Gobelsburg, Kamptal, Austria 2010	\$13
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Sancerre

Jean-Paul Picard, Loire Valley, France 2011	\$16
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Chablis

Dom. Laroche, "St.Martin," Burgundy, France 2010	\$22
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Chardonnay

Heitz, Napa Valley, California 2009	\$17
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Rosé

Vie Vité, Côtes de Provence, France 2010	\$15
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Red

Pinot Noir

Brooks, "Janus," Willamette Valley, Oregon 2009	\$18
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Rioja

Calma, Spain 2008	\$13
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Shiraz

Penley, "Hyland," Coonawarra, Australia 2008	\$15
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Merlot

Château Tour Pressac, Saint-Émilion, France 2006	\$17
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Cabernet Sauvignon

Newton, Napa County, California 2009	\$20
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Super Tuscan

Terrabianca, "Campaccio," Tuscany, Italy 2007	\$22
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Beer

Brooklyn Lager, United States	\$ 9
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Fire Island Lighthouse Ale, United States	\$10
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Lagunitas IPA, United States	\$12
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Stella Artois, Belgium	\$10
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Chimay Blue Ale, Belgium	\$16
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Amstel Light, Holland	\$ 9
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Heineken, Holland	\$ 9
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Paulaner Hefe-Weizen, Germany	\$10
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Chang, Thailand	\$ 9
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Hitachino Nest White Ale, Japan	\$16
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Tempting Tastes

*Served from 11am to 11pm Sunday-Thursday /
Until 12am on Friday & Saturday*

Crisp and Spreads \$12

Chipotle Hummus, Greek Yogurt with Za'atar Spices

Cantonese Vegetable Spring Rolls \$14

Sweet and Sour Dipping Sauce

Vietnamese Rice Pancake \$14

Farm Fresh Vegetables, Red Miso Sauce

Thai Beef and Chicken Satay \$18

Peanut Dipping Sauce

Ahi Tuna Tostada \$18

Spicy Slaw, Chipotle Aioli

Hawker-Style Grilled Shrimp \$16

Grapefruit Salad, Lime, Ground Peanuts

Chicken Lollipops \$16

Tamarind Glaze, Blue Cheese Dressing, Crudités

Dim Sum Bento \$21

Assorted Shrimp, Pork and Vegetable Dumplings

Manhattan Bento \$21

Olives, Marinated Cheese and Choice of:

Prosciutto and Sopressata OR

Crudités and Babaganoush

Wonton Noodle Soup \$18

Shrimp and Chicken Wontons, Char Su Pork, Konbu

Kobe Beef Sliders \$24

Cheddar, Tomato, Lettuce and Parmesan Fries

Vietnamese Banh Mi Sandwich \$15

French Bread, Country Pâté and Char Su Pork, Pickled Daikon

Mandarin Chicken Salad \$21

Grilled Chicken, Napa Cabbage, Mandarin Oranges, Cashews

Dry-Aged New York Strip Steak Salad \$28

Lemongrass Dressing, Thai Chilies and Crushed Peanuts

Vegetarian Biryani Rice \$21

Market Vegetables, Basmati Rice, Cashews

Chicken Curry \$22

Fingerling Potatoes, Chickpeas, Grilled Naan

Sesame Noodles with Crab \$24

Japanese Potato Noodles, Maryland Blue Crab

*18% service charge will be added to parties of five or larger
Before placing your order, please inform your server if anyone in your
party has a food allergy.*

Dessert \$12

New York Cheese Cake
Seasonal Fruit

Mandarin Sundae
Vanilla Ice Cream, Cherry Topping, Hazelnut Fudge Sauce

“Lollipops”
Cheesecake, Chocolate Mousse, Caramel Cream

Warm Apple Pie
Tahitian Chantilly Crème, Caramel Sauce

Chocolate Framboise
Flourless Chocolate Cake, Light Mousse, Raspberries

Classic Vanilla Crème Brûlée
Sesame Halva Biscotti

Cheese Platter
Chef’s Selection of Cheeses **\$24**

Afternoon Tea

Available daily from 2:30 pm to 4:30 pm

Please ask your server about our Specialty and Seasonal Afternoon Teas

**Selection of Traditional Treats,
Sweet Temptations and
Mandarin Oriental’s Signature Ginger Scones
with
Devon Cream and House-Made Marmalade**

Non-Alcoholic Beverages

Pomme Royale	
Apple Cider, Pear Nectar, Cinnamon Sugar Rim	\$9
Emperor’s Punch	
Blood Orange, Lychee & Orange Juices	\$8
Half Circle	
Pomegranate & Pineapple Juice, Sprite	\$8
Fentiman’s Ginger Beer	
Contains 0.5% alcohol	\$8
Einbecker Beer, “Brauherren Alkoholfrei,”	
Contains 0.3% alcohol	\$9
Lemonade	\$8
Iced Tea	\$8
Soda	\$6
San Pellegrino (Large)	\$10
San Pellegrino (Small)	\$6
Fiji Water (Large)	\$10
Fiji Water (Small)	\$7.5