

Cocktails \$19

Seasonal

That's the Rhub

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

Duke of Perth

Famous Grouse Scotch, Figs, Pomegranate Juice, Agave Syrup

Madam Peppercorn

Patrón Añejo, Pink Peppercorns, Grapefruit & Lime Juices, Maple Syrup, Grapefruit Bitters

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

Smoke & Mirrors

FAIR. Quinoa Vodka, Laphroaig 10yr Single Malt Scotch, FAIR. Café Liqueur

Rye Manhattan

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



Lobby Lounge at Mandarin Oriental, New York
80 Columbus Circle at 60th Street, New York, NY 10023
+1 212 805 8800

Wines By The Glass

Sparkling

Prosecco	
Adriano Adami, "Garbèl," Colbertaldo NV	\$15
Champagne	
Moët & Chandon, "Impérial," Épernay NV	\$25
Champagne	
Dom Pérignon, Épernay 2000	\$85
Rosé Champagne	
Ayala, "Rosé Majeur," Aÿ NV	\$30

White

Riesling	
Kurt Darting, Kabinett, Pfalz, Germany 2010	\$15
Pinot Grigio	
Barone Fini, Valdadige, Italy 2010	\$14
Grüner Veltliner	
Gobelsburg, Kamptal, Austria 2010	\$13
Sancerre	
Jean-Paul Picard, Loire Valley, France 2010	\$16
Chablis	
Jean-Claude Bessin, Burgundy, France 2009	\$22
Chardonnay	
Heitz, Napa Valley, California 2008	\$17

Red

Pinot Noir	
Brooks, "Janus," Willamette Valley, Oregon 2008	\$18
Rioja	
Calma, Spain 2008	\$13
Chianti Classico Riserva	
Monsanto, Tuscany, Italy 2007	\$16
Shiraz	
Penley, "Hyland," Coonawarra, Australia 2008	\$15
Merlot	
Château Côte de Baleau, St.-Émilion, France 2007	\$17
Cabernet Sauvignon	
Girard, Napa County, California 2008	\$22

Beer

Brooklyn Lager, United States	\$ 9
Blue Point Winter Ale, United States	\$10
Lagunitas IPA, United States	\$12
Stella Artois, Belgium	\$10
Chimay Blue Ale, Belgium	\$16
Amstel Light, Holland	\$ 9
Heineken, Holland	\$ 9
Paulaner Hefe-Weizen, Germany	\$10
Hofbräu München Original, Germany, 500 mL	\$12
Tsing Tao, China	\$ 9

Tempting Tastes

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

Crisp and Spreads \$11
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 \$15
Spicy Slaw, Chipotle Aioli

Hawker-Style Grilled Shrimp \$14
Grapefruit Salad, Lime, Ground Peanuts

Chicken Lollipops \$14
Tamarind Glaze, Blue Cheese Dressing, Crudités

Dim Sum Bento \$18
Assorted Shrimp, Pork and Vegetable Dumplings

Manhattan Bento \$18
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 \$25
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 \$21
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

Lychee & Blood Orange Juice, Sour Mix \$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