

COLD BEVERAGES

FRESHLY SQUEEZED FRUIT JUICES 12

Orange, grapefruit, honeydew melon, papaya, kiwi, star fruit, apple, pineapple, guava, cranberry, green pear, watermelon or any combination

FRESHLY SQUEEZED VEGETABLE JUICES 12

Carrot, celery, cucumber, tomato or any combination

THE ORIENTAL VEGETABLE JUICE 12

Homemade healthy tomato-based vegetable juice

LASSI 16

Mango, banana, berries, papaya or natural

MINERAL WATER

Aqua panna – 500ml 14

Evian – 500ml 14

Fiji – 500ml 14

Aqua panna – 750ml 16

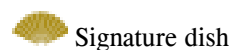
Evian – 1,000ml 24

SPARKLING MINERAL WATER

Perrier – 350ml 10

San Pellegrino – 500ml 14

San Pellegrino – 750ml 16



Our Chefs will be delighted to assist you with any dietary requests.
Price is subject to 10% service charge and applicable government tax

BREAKFAST A LA CARTE

MARKET FRESH TROPICAL FRUITS 10

Selection of seasonal tropical fruits

CEREALS 12

All-bran, cornflakes, rice krispies, coco pops, raisin bran, weetabix and granola, served with your choice of whole or low fat milk and diced seasonal fruits

OATMEAL 12

Served warm with wild flower honey, brown sugar, cinnamon and fresh milk

HOMEMADE BIRCHER MUESLI 12

Swiss style Bircher muesli with lavender honey and served with fresh or low fat milk

PANCAKES 14

Your choice of old-fashioned buttermilk, blueberry or banana pancakes with Vermont maple syrup, wild flower honey, forest berries and cinnamon butter

BELGIAN WAFFLES 14

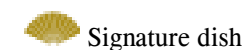
Traditional crispy Belgian buttermilk, blueberry or banana waffles with Vermont maple syrup, wild flower honey and forest berries

TAHITIAN VANILLA BRIOCHE FRENCH TOAST 14

Crusted with cinnamon sugar and Vermont maple syrup

FINEST COLD CUTS AND FRENCH CHEESE 16

Chef's selection of finest cold cuts and French cheese



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FROM THE MANDARIN ORIENTAL BAKERY

MIXED FRESHLY BAKED BREAKFAST BASKET 10

Selection of homemade croissants, pain au chocolat, walnut farmer banana bread and whole meal or white breakfast toast, served with butter, marmalade, fruit preserves and wild flower honey

SELECTION OF FRESH MUFFINS 10

Freshly baked blueberry, all-bran and banana muffins, served with butter, marmalade, fruit preserves and wild flower honey

DANISH PASTRY BASKET 10

Selection of home baked pastries accompanied by butter, marmalade, fruit preserves and wild flower honey

BREAKFAST BAGELS 14

With wild Norwegian smoked salmon, onions and chive cream cheese

FRESH FARMHOUSE EGGS

FRESH FARMHOUSE EGGS 8

Two fresh farmhouse eggs cooked in any style to your liking

FRESH FARMHOUSE EGGS 12

Two fresh farmhouse eggs cooked in any style to your liking with your choice of wood-smoked bacon, honey-glazed gammon ham, chicken, veal or pork sausages, accompanied by grilled baby tomatoes and homemade potato cake



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EGGS BENEDICT 18

Two poached farmhouse eggs with gammon ham or smoked salmon on toasted English muffins with classic hollandaise sauce

EGGS KEY WEST 22

Two poached farmhouse eggs with avocado and king crabmeat on toasted English muffins with classic hollandaise sauce

SPA OMELETTE 14

Egg white omelette served with grilled baby tomatoes and forest mushrooms

OMELETTE CATALAN 16

Omelette with grilled potatoes, red pepper, chanterelles, parsley and a drop of white truffle oil

FROM THE REGION

CONGEE 10

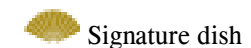
Your choice of plain, chicken or pork congee with fried dace, century egg and spring onion

NASI LEMAK 22

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

KWAY TEOW NOODLE SOUP 18

Flat rice noodle with seafood, fish cake, vegetables and prawn dumplings, served wet or dry



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HOT BEVERAGES

FRESHLY BREWED COFFEE

Regular coffee	8
Espresso	8
Decaf coffee	8
Cappuccino	10
Latte	10
Double espresso	12

SPECIALTY COFFEE

Calypso	12
French	12
Irish	12
Italian	12
Mexican	12
Royal	12

SELECTION OF FRESHLY BREWED TEAS 8

Carribbean summer, strawberry and crisp, soft peach, raspberry royal, lemongrass, herbs and ginger, peppermint, pure camomile, red roses, wild cherry, tropical orange, English breakfast, Assam mokalbarie, Darjeeling-Earl Grey, classic orange pekoe

MARIAGE FRERES TEA 12

Assam Tara, Bouddha Bleu, Casablanca, Darjeeling Master, Earl Grey French blue, Eros, Esprit de Noel, French breakfast tea, Fuji Yama, Marco Polo, Oriental, The a l'Opera, The sur le Nil, Wedding Imperial



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