

Breakfast

from 7am to 11am

A delivery charge of 20% will be applied to all in-room dining orders

Continental breakfast

50

Our bakery basket

Choice of cereal:
Granola/Corn flakes/ Coco pops/All- bran/ Frosted flakes

Fruit salad or yogurt

Choice of freshly squeezed juice:
orange / grapefruit

Choice of hot beverage

Oriental Breakfast

65

Chicken congee
Assortment of dim sum
Stir-fried yakisoba Noodles with vegetables

Choice of freshly squeezed fruit or vegetables juice

Choice of hot beverage

Full Breakfast

65

The whole continental breakfast
Choice of BIO eggs your way

Choice of:
Assortment of cheese
Smoked salmon
Assortment of cold cuts



A La Carte

from 7am to 11am

A delivery charge of 20% will be applied to all in-room dining orders

Choice of eggs BIO: 18

Boiled
Over
Scrambled
Omelette
Poached

Two free range eggs served with toasted bread

With choice of three sides: 28

Protein	Vegetables 
Bacon	Tomatoes
Cheese	Fine herbs
Ham	Mushrooms
Salmon	Spinach
Pork sausage	Baked potatoes
Chicken sausage	Avocado

Morning glory

Salmon & Avo benedict Toasted bread, poched eggs, smoked salmon avocado, hollandaise sauce, chives	35
Pump it up White omelette, ham, cheese, Mushroom, spinach pesto	32
Vegan Power  Corn flour "Polenta", tofu, seasonal vegetables, carrot ketchup	30

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Our savoury selection

24

Cheese assortment by Guffanti 

Cold cuts selections by Marco D'Oggiono:

Parma ham

Bresaola

Turkey

Smoked salmon

Delicacies from our pastry chef

24

Bakery basket

Fluffy pancakes

Caramelized banana, coconut flakes, maple syrup

Sweet french kiss

*French toast, red fruits, acacia's honey
crème fouettée, lemon zest*

Sicilian crêpes

Pistachio cream, glazed raspberries, almonds

Belgian waffles

Chocolate chips, toasted hazelnut, mascarpone cream

Coffee and Tea

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Coffees

Espresso	8
Espresso macchiato	9
Double espresso	12
Brewed coffee	10
Decaffeinated espresso	8
Decaffeinated brewed coffee	10
Cappuccino	12
Ginseng	9
Caffè latte	10
Barley coffee	9
Hot milk/ cold milk	8
Hot chocolate	12

Teas

Black tea	15
English Breakfast	
Darjeeling	
Golden Yunnan Black Special	
Earl Grey Imperiale	
White tea	15
Pai Mu Tan White Peony	
Green tea	15
Special Gunpowder	
Jasmine Chung Feng	
Herbal tea	15
Chamomile	
Verbena	
Ginger and lemon	
Mint	

Revitalizing Beverages

A delivery charge of 20% will be applied to all in-room dining orders

Freshly squeezed juices

14

Orange
Grapefruit

Fruits nectars

12

Apple
Blueberry
Peach
Pear
Apricot
Pineapple

Cold pressed juice

16

Vitamine boost (orange, carrots, ginger)
Green detox (cucumber, celery, spinach)

Kombucha

12

Old Kombucha Original
Old Kombucha Mixed Berry

All day menu

from 11am to 11pm

A delivery charge of 20% will be applied to all in-room dining orders

Salads

Niçoise salad

30

Lettuce, tuna, potatoes, green beans, quail eggs,
Cetara anchovies, dried tomatoes

Caesar

26

Sucrine salad, Parmigiano Reggiano 36 months aged
croutons, yogurt
Add : Chicken 12€, Bacon 8€, Shrimps 15€

Prosciutto e melone

30

Marco D'Oggiono Riserva prosciutto, melon

Antipasti

Pappa al pomodoro

26

Basil

Bruschetta

22

Burrata cheese, cherry tomatoes

Prawns

28

Avocado, cocktail sauce

Veal

36

Tuna sauce

All day menu

from 11am to 11pm

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First courses

L' Orto  28
Vegetables soup, EVO oil

Pennetta Comasca  28
Tomatoes sauce, basil

Tagliolini 44
Shellfish* tagliolini

Lasagna 34

Main courses

Parmigiana  28
Tomatoes, Parmigiano Reggiano, basil

Seabass 48
Red cabbage, radicchio

Pollo alla Diavola 42
"Diavola" style chicken, salted chicory

All day menu

from 11am to 11pm

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The Oriental Heritage

Gyoza	30
Vegetables/ chicken/ prawns	
Yakisoba 	40
Stir-fried yakisoba noodles with vegetables	
Add : Chicken 12€, Shrimps 16€	
Shrimps spring rolls	36
Vegetarian mini Spring rolls 	24

Sandwich

CO.MO Cheeseburger	42
Black Angus, cheddar, marinated red cabbage, tomatoes, lettuce, mayonnaise served with french fries or green salad	
Our Chef is delighted to prepare it also with 100% plant based patty 	
Piadina "V"	26
Rocket salad, marinated zucchini, tomatoes, eggplant, olive tapenade  soy mayonnaise served with french fries or green salad	
Club sandwich	38
Roasted turkey, egg, tomatoes, bacon, lettuce, mustard mayonnaise served with french fries or green salad	
Shrimp Hot Dog	40
Shrimps, crispy celery, dried tomatoes, lemon mayonnaise served with french fries or green salad	

All day menu

from 11am to 11pm

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Dessert

Tiramisù 	22
Cannolo Siciliano 	20
Sacher 	22
Fresh fruit selection 	24
Artisanal gelati and sorbets selection 	18

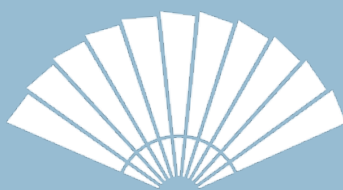


Mandarin Oriental, Lago di Como
commitment to the sustainability

 Vegetariani  Vegani

Prices in Euro, Vat included.

Based on local market availability some of the products might have been frozen: shellfish, anchovies and lamb. 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 food allergies or intolerances. Cross contamination of allergens during phases of preparation cannot be excluded.



MANDARIN ORIENTAL
LAGO DI COMO

In Room Dining Beverage menu

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Carta dei Vini

Wine list

Spumanti & Champagne Sparkling Wine & Champagne

Italia Italy

Ferghettina Milledì, Franciacorta, Lombardia 2021	95
Ferrari Perlé Nero, Trento, Trentino-Alto Adige 2017	205
Andrea Arici Dosaggio Zero, Rosé, Lombardia s.a.	115
Ca' del Bosco "Annamaria Clementi", Franciacorta, Lombardia 2014	355
Ca' del Bosco "Cuvée Prestige" Rosé, Franciacorta, Lombardia s.a.	115

Francia France

Bollinger "Special Cuvée", Champagne s.a.	195
Taittinger Prélude, Grands Cru, Champagne s.a.	240
Krug "Grande Cuvée 170th", Champagne s.a.	525
Laurent-Perrier, Champagne 2018	225
Moët & Chandon "Dom Pérignon", Champagne 2017	630
Veuve Clicquot, Champagne 2015	230
Mandois Grande Réserve, Rosé, Champagne s.a.	160
Perrier-Jouët Blason Rosé, Champagne s.a.	225

Vini Rosati Rosé Wine

Italia Italy

Giorgio Meletti Cavallari "Borgeri", Bolgheri, Toscana 2024	75
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Francia France

Château d'Esclans "Rock Angel", Côte de Provence, Provence 2024	15 [€]
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Vini Bianchi White Wine

Italia Italy

Castello della Sala "Cervaro della Sala", Umbria 2023	Half	110
Livon "Braide Grande", Pinot Grigio, Collio, Friuli 2023		70
Castello di Pomino "Benefizio", Chardonnay, Riserva, Pomino 2023		130
Cantine Angelinetta "Occhi Blu", Terre Lariane 2023		110
Marina Coppi "Fausto" Timorasso, Colli Tortonesi, Piemonte 2023		180
Ferghettina, Curtefranca, Lombardia 2019	Half	40

Francia France

Pascal Jolivet, Sancerre, Valle della Loira 2023	220
Au Pied du Mont Chauve, Clos Saint Jean 1er Cru, Borgogna 2018	295

Germania Germany

Von Winning "Ungeheuer GG", Riesling, Pfalz 2022	160
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Vini Rossi Red Wine

Italia Italy

Tenuta San Guido "Sassicaia", Bolgheri, Toscana 2023	Half	325
Antinori "Tignanello", Toscana 2022		350
Cantine Angelinetta "Pietrerosé", Terre Lariane, Lombardia 2021		95
Tenuta Mazzolino "Noir", Pinot Nero, Oltrep Pavese, Lombardia 2021		130
Le Ragnaie, Casanovina Montosoli, Brunello di Montalcino, Toscana 2019		375
Tiziano Grasso, Briccolina, Barolo, Piemonte 2018		165
A. Gaja, Barbaresco, Piemonte 2017		690
Il Poggione, Brunello di Montalcino, Toscana 2015	Half	100

Francia France

Alain Guyard, Aux Réas, Vosne Romanée, Borgogna 2020	205
Château Phélan Ségur, Saint-Estèphe, Bordeaux 2018	190

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Birre e Distillati

Beer and Spirits

Birra Beer

Dulac L'Onda	14
Peroni Nastro Azzurro	15
Corona	15

Distillati Spirits 0.70cl

Grey Goose Vodka	280
Belvedere 10 Vodka	670
Gin Mare Gin	280
Tanqueray 10 Gin	280
Casamigos Blanco Tequila	340
Clase Azul Reposado Tequila	1190
Zacapa 23 Rum	395
Jhonny Walker Black Label Whisky	280
Hennessy V.S. Cognac	280

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Bevande Analcoliche

Non Alcoholic Drinks

Sparkling Tea Company "Blå", Copenhagen

115

Soft Drinks

Coca Cola	12
Coca Cola zero	12
Lurisia Aranciata	12
Lurisia Gazzosa	12
Achillea Ice Tea Lemon	15
Achillea Ice Tea Peach	15
Achillea Ice Tea Green	15
Achillea Ice Tea Green	15

Non alcoholic beer

Heineken 0.0

12

Mineral Water

Chiarella Still	8
Chiarella Sparkling	8
Acqua Panna Still	8
San Pellegrino Sparkling	8

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Prezzi in Euro, Iva inclusa.
Prices in Euro, Vat included

Bevande Rivitalizzanti

Revitalizing Beverages

Freshly squeezed juices

14

Arancia/Orange
Pompelmo/Grapefruit

Fruits nectars

12

Mela/Apple
Mirtilli/Blueberry
Pesca/Peach
Pera/Pear
Albicocca/Apricot
Ananas/Pineapple

Cold pressed juice

16

Vitamine boost (orange, carrots, ginger)
Green detox (cucumber, celery, spinach)

Kombucha

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Old Kombucha Mixed Berry