



IN-ROOM DINING MENU



Our In-Room Dining menu features a selection of Atrium Restaurant's specialty dishes and carefully selected classic dishes. Whether you would like a three-course meal or a light snack, our menu offers a choice at any time of the day.

Corporate responsibility values are deeply ingrained in Mandarin Oriental's culture, and sustainability implications are carefully considered with each decision across the Group. With this in mind, the ingredients used are sourced from the finest suppliers across the British Isles and Europe.

Highland beef, fish and shellfish from the waters of Devon and Cornwall, fruits, berries and vegetables from the gardens of Kent and Cambridgeshire, as well as jams and marmalades from Surrey.

Any products sourced further afield are carefully selected in line with minimising air miles.

Please inform our team if you have any specific allergies or dietary requirements and we shall be delighted to assist you with detailed information regarding all dishes and drinks on our menus.

Kindly note that our dishes are not produced in an entirely allergen free environment.

Please note all prices include VAT at the current rate. A discretionary service charge of 15% and £5 tray charge will be added to your bill.

Unfortunately, we are unable to reheat any food items purchased externally. This is to ensure the safety of food consumed within the hotel and the well-being of our guests.

GF – Gluten Free

VE – Vegan

V – Vegetarian

H – Healthy

BREAKFAST	3
CAVIAR	9
ALL DAY DINING	11
YOUNG FANS - CHILDREN'S MENU	16
LATE NIGHT	20

IN-ROOM DINING MENU

BREAKFAST

Available from 6:30am - 12pm

Set Breakfast

CONTINENTAL BREAKFAST	32
Bakery basket of croissant, pain au chocolate, fruit Danish, baguette	
Served with cultured butter, fruit preserves, honey, fresh fruit and yoghurt	
Your choice of toast, fresh juice, hot beverages	
 THE MAYFAIR FULL BREAKFAST	 45
Bakery basket of croissant, pain au chocolate, fruit Danish, baguette	
Served with cultured butter, fruit preserves, honey	
Two eggs your way, grilled bacon, black pudding, pork sausage, baked	
beans, mushrooms, roasted tomato	
Your choice of toast, fresh juice, hot beverages	
 MIDDLE EASTERN BREAKFAST	 46
Hummus, baba ganoush, labneh, olives	
Shakshuka egg	
Roasted pepper and tomato stew, cumin, labneh	
Your choice of fresh juice, hot beverages	

Fresh Juices

Beetroot, Apple, Ginger	12
Carrot, Apple, Lemon, Ginger	12
Seasonal Greens	12
Orange	9
Grapefruit	9

Bakeries, Cereals, Fruits

BAKERY BASKET	18
Croissant, pain au chocolate, fruit Danish, baguette <i>V</i>	
<i>Served with cultured butter, fruit preserves & honey</i>	
TOAST	5
White / Brown / Sourdough <i>V</i>	
<i>Served with cultured butter, fruit preserves & honey</i>	
SEASONAL FRUIT PLATTER <i>V</i>	21
MIXED BERRIES <i>V</i>	23
MATCHA & CHIA SEED PUDDING <i>VE, GF, H</i>	14
Mango and coconut, pomegranate	
GREEK YOGHURT GRANOLA <i>V, H</i>	19
Mixed berries	
CEREALS	10
Wholegrain chocolate pops / Ancient grain hoops / Honey spelt puffs <i>V, H</i>	
OATMEAL PORRIDGE <i>V</i>	14
Caramelised banana and blueberries	

All Time Classic Savories

ENGLISH BREAKFAST	34	
Two eggs your way, grilled bacon, black pudding, pork sausage, baked beans, mushrooms, herb roasted tomato, sourdough toast		
VEGETARIAN BREAKFAST <i>V</i>	30	
Two eggs your way, sautéed spinach, potato rosti, baked beans, mushrooms, herb roasted tomato, sourdough toast		
EGGS BENEDICT / ROYAL	26	
Prosciutto / Smoked salmon		
EGG FLORENTINE <i>V</i>	24	
Poached eggs, hollandaise sauce		
TWO EGGS OF YOUR CHOICE <i>GF, V</i>	22	
Poached / boiled / fried / scrambled		
OMELETTE	26	
Choice of fillings: Prosciutto / Chili / Cheese / Mushrooms / Tomato / Peppers / Onion		
AVOCADO TOAST <i>V</i>	21	
Arugula, tomato, salsa verde		
<i>With poached egg</i>		26
SHAKSHUKA	27	
Aromatic roasted tomato sauce, confit pepper, baked eggs		
Feta cheese, Za'atar focaccia		

Sides

Avocado <i>VE, GF</i>	8
Roasted mushroom <i>V, GF</i>	8
Sautéed spinach <i>VE, GF</i>	8
Bacon <i>GF</i>	8
Herb tomato <i>VE, GF</i>	8
Baked beans <i>VE, GF</i>	8
Potato rosti <i>V, GF</i>	8
Chicken sausage / pork sausage	10
Grilled halloumi <i>GF</i>	8
Scottish smoked salmon <i>GF</i>	14
Prosciutto ham	14

Sweets

BUTTERMILK PANCAKES <i>V</i>	21
Seasonal fruit compote, vanilla chantilly	
BERRY CROFFLE <i>V</i>	23
Seasonal berries and chantilly	
FRENCH TOAST <i>V</i>	22
Berry coulis, vanilla cream	

Beverages

HOT BEVERAGES

Espresso	5
Macchiato	6
Americano	6
Latte	8
Cappuccino	8
Valrhona hot chocolate	9
Matcha latte	8

LOOSE LEAF TEA*All of our teas are locally sourced and proudly supplied by Rare Tea Co*

English Breakfast	6
Earl Grey	6
Tarry Lapsang Souchong	8
Pipacha Oolong	10
Emerald Green	9
Sencha	9
Gyokuro	13
Genmaicha	9
English Peppermint	7
Chamomile Flowers	7
Hwang Cha Yellow Tea	11
Rooibos	7

IN-ROOM DINING MENU

CAVIAR

Available from 6:30 am – 10:30 pm

We are delighted to offer a selection of Rossini Caviar at Mandarin Oriental Mayfair, celebrated for its innovative, luxurious and all-natural approach since 1999.

Each variety is sourced with a commitment to sustainability and exceptional quality, delivering a truly refined tasting experience.

Our caviars are served with blinis, egg-white, egg yolk, capers, chives, sour cream and shallots.

	<i>30g tin</i>	<i>50g tin</i>
BLACK LABEL CAVIAR	125	225

Black Label caviar offers a refined and elegant tasting experience, characterised by a light, delicate flavour with subtle nutty notes and a creamy texture. Each glossy grain delivers a smooth, velvety mouthfeel with a satisfyingly firm pop, creating a balance of boldness and finesse. Sustainably produced, it represents one of the most responsible and forward-thinking expressions of modern caviar craftsmanship.

BELUGA CAVIAR	396	696
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Beluga caviar is the pinnacle of luxury, renowned for its exquisite flavour profile, delicate texture and striking appearance. Smooth, luscious and velvety, it melts effortlessly on the palate, revealing layers of buttery richness, subtle saltiness and deep umami. Gentle nutty undertones and a hint of sweetness create a beautifully balanced and harmonious finish.

IN-ROOM DINING MENU

ALL DAY DINING

Available from Noon to 10:30pm

Appetiser

COLD MEZZEH <i>V</i>	30
Hummus, baba ganoush, labneh, olives, fattoush salad	
HOT MEZZEH	28
Cheese sambusek, lamb kibbeh, tahini dip	
ZA'ATAR FOCACCIA <i>V</i>	7
Aubergine caviar, sunflower seed	
BEEF PIZZETTA	24
Beef bresaola, buffalo mozzarella, tomato sauce, herb salad	
PIZZETTA <i>V</i>	18
Burrata, tomato fondue, basil pesto	

Soups

MOROCCAN CHICKPEA SOUP <i>V, VE</i>	18
Harira spice, lentil, tomato	
CHICKEN NOODLE SOUP	26
Mushroom, coriander, chili	
SEASONAL VEGETABLE SOUP <i>V</i>	14
Olive oil, toasted bread	

Salads

CAESAR SALAD	20
Egg, parmesan cheese, bacon, croutons	
BURRATA <i>V, GF</i>	22
Fresh tomato, basil pesto	
BEETROOT AVOCADO SALAD <i>VG, GF</i>	19
Salad leaves, confit tomato, cucumber, balsamic dressing	

<i>Add grilled chicken breast</i>	9
<i>Add smoked salmon</i>	14

Sandwiches

Served with triple cooked chips

BEEF BURGER	32
Tomato jam, aged cheese	
CLUB SANDWICH	30
Grilled chicken, bacon, egg, lettuce, tomato	
VEGETARIAN SANDWICH <i>V</i>	28
Avocado, egg, lettuce, tomato, grilled courgette	
LOBSTER ROLL	46
Crème fraiche, dill, lemon, chives	

Pasta & Rice

SPAGHETTI / FETTUCCINE / GLUTEN FREE PASTA	24
Basil tomato sauce <i>V</i> / Aglio olio <i>V</i> / Arrabbiata <i>V</i> / Basil pesto <i>V</i>	
FETTUCCINE HAND CUT BOLOGNAISE	28
SPAGHETTI HALF BLUE LOBSTER	42
FETTUCCINE WILD MUSHROOM AND TRUFFLE	40
EGG FRIED RICE	24
Seasonal vegetables <i>V, GF</i>	
<i>Add chicken breast</i>	9
<i>Add wagyu beef</i>	14
CHICKEN BIRYANI <i>GF</i>	42
Fragrant rice, almond, pine nuts	

Grill

SCOTTISH WHOLE BLUE LOBSTER <i>GF</i>	92
Grilled or Thermidor	
SCOTTISH SALMON <i>GF</i>	34
Steamed or Grilled	
LAMB CHOP <i>GF</i>	46
250g	
LAKE DISTRICT FARM BEEF RIBEYE <i>GF</i>	49
30-day dry-aged 300g	
GRILLED CHICKEN <i>GF</i>	36
Chermoula spices	
ARABIC STYLE MIXED GRILL	68
Lamb chop, beef, chicken shish taouk	

Choice of one sauce

Peppercorn *GF*
Bordelaise *GF*
Bearnaise *V, GF*

Sides

TRIPLE COOKED CHIPS <i>V, GF</i>	8
GRILLED TENDER BROCCOLI, ALMOND BUTTER <i>V, GF</i>	8
BUTTER SAUTÉED MUSHROOM <i>V, GF</i>	8
FATTOUSH SALAD <i>VE, GF</i>	8
STEAMED RICE <i>VE, GF</i>	8
OLIVE OIL MASH POTATO <i>V, GF</i>	8

Desserts

VANILLA CHEESECAKE	14
Mango, passion fruit	
TIRAMISU	14
Lady fingers, mascarpone cheese	
SELECTION OF SORBET AND ICE CREAM <i>GF</i>	6 / scoop
Choice of strawberry, chocolate, matcha or vanilla ice cream or raspberry, yuzu or coconut sorbet.	
CHOCOLATE RASPBERRY & LYCHEE MOUSSE <i>GF, VE</i>	12
Single origin dark chocolate mousse, raspberry	
CRÈME BRÛLÉE <i>GF</i>	12
Seasonal fruits	
CHEESE SELECTION	23
Selection of 5 mixed European cheeses, onion chutney and quince paste, served with cheese biscuits	

IN-ROOM DINING MENU

YOUNG FANS

Available from 6:30am - 12pm

Tiny Tastings (Suitable for early-stage feeding and younger appetites)

CREAMY PORRIDGE <i>VE</i>	12
Slow-cooked oat porridge with mashed banana or apple	
GARDEN VEGETABLE MASH <i>VE, GF</i>	9
Steamed carrot, sweet potato and peas, blended smooth	
SEASONAL FRUIT PURÉE <i>VE, GF</i>	9
Freshly prepared apple, pear and berry purée	

Breakfast

MINI ENGLISH BREAKFAST <i>GF</i>	20
Soft scrambled eggs, chicken sausage, tomato, mushroom, baked beans	
SMOKED SALMON AND EGGS <i>GF</i>	18
Soft scrambled eggs, hash brown	
BUTTERMILK PANCAKE	16
Berry compote, maple syrup	

Available from Noon to 10:30pm

Light Snacks

MINI PEANUT BUTTER AND BANANA SANDWICH <i>VE</i>	14
Wholegrain bread, peanut butter	
FRESH FRUIT SELECTION <i>VE</i>	12
Seasonal berries, melon and grapes	
VEGETABLES CRUDITES <i>VE, GF</i>	14
Cucumber, carrot and hummus	
CHEESE AND OAT CRACKERS <i>V</i>	12
Mild comté, with wholegrain crackers	

Mains

POMODORO AND BASIL PASTA <i>V</i>	14
Handmade spaghetti, tomato sauce, parmesan	
MINI COTTAGE PIE <i>GF</i>	20
Slow cooked British beef, vegetables, mashed potato	
SCOTTISH SALMON AND GREENS <i>GF</i>	20
Oven baked salmon, broccolini, baby potatoes	
ROASTED CHICKEN RICE BOWL	18
Chicken breast, roasted vegetables, fried rice	
RAINBOW VEGETABLES GRAIN BOWL <i>VE</i>	16
Mixed grains, roasted seasonal vegetables, avocado	
MINI FISH AND CHIPS	18
Line caught British cod, crushed peas, baby potatoes or fries	

Desserts

STRAWBERRIES & VANILLA SUNDAE <i>GF</i>	12
Fresh strawberries, vanilla ice cream, berry coulis	
SEASONAL FRUIT PLATTER <i>VE</i>	12
Selection of freshly cut fruits	
CHOCOLATE BROWNIE <i>V</i>	12
Fresh berries, vanilla cream	

IN-ROOM DINING MENU

LATE NIGHT

Available from 10:30pm to 6:30am

Appetiser

COLD MEZZEH ✓	30
Hummus, baba ganoush, Labneh, olives, fattoush salad	
HOT MEZZEH	28
Cheese sambusek, lamb kibbeh, tahini dip	
BEEF PIZZETTA	24
Beef bresaola, buffalo mozzarella, tomato sauce, herb salad	

Soups & Salads

SEASONAL VEGETABLE SOUP ✓	14
Olive oil, toasted bread	
CHICKEN NOODLE SOUP	26
Mushroom, coriander, chili	
CAESAR SALAD	20
Egg, parmesan cheese, bacon	
<i>Add grilled chicken breast</i>	9
<i>Add smoked salmon</i>	14

Mains

BEEF BURGER	32
Tomato jam, aged cheese	
CLUB SANDWICH	30
Grilled chicken, bacon, egg, lettuce, tomato	
VEGETARIAN SANDWICH ✓	28
Avocado, egg, lettuce, tomato, grilled courgette	
SPAGHETTI / FETTUCCINE / GLUTEN FREE PASTA	24
Basil tomato sauce ✓ / Aglio olio ✓ / Arrabbiata ✓	
FETTUCCINE HAND CUT BOLOGNESE	28

Desserts

VANILLA CHEESECAKE

14

Mango, passion fruit

SELECTION OF SORBET AND ICE CREAM *GF*6 / *scoop*

Choice of strawberry, chocolate, matcha or vanilla ice cream
or raspberry, yuzu or coconut sorbet.

CRÈME BRÛLÉE *GF*

12

Seasonal fruits

CHEESE SELECTION

23

Selection of 5 mixed European cheeses, onion chutney
and quince paste, served with cheese biscuits



MANDARIN ORIENTAL
MAYFAIR LONDON