

Beverages

COFFEE & TEA	
American	4
Espresso	4
Macchiato	5
Cappuccino	6
Caffè Latte	7
Pot of Coffee	14
Assorted Hot Teas	6
Iced Tea & Assorted Juices	5
SOFT DRINKS Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic	
	5
BOTTLED WATER	
Perrier	6
Perrier 1 Liter	9
Fiji	6
Fiji 1 Liter	9
RED BULL Red Bull, Sugarfree	
	7
COLD PRESSED JUICE BY ONJUICE 12oz	
Mint Condition, Pink, Lemon Aid, Sublime	13
GINGER SHOTS 4oz	
	7
WINE & CHAMPAGNE	
	GLASS BOTTLE
SPARKLING	
MASCHIO Prosecco	13 52
TAITTINGER Brut	20 150
TAITTINGER Prestige Rosé	165
WHITE	
YEALANDS Sauvignon Blanc	12 45
JUSTIN Sauvignon Blanc	15 60
SANTA MARGHERITA Pinot Grigio	15 60
BECKON Chardonnay	13 52
LA CREMA Chardonnay	15 52
ROSÉ	
MINUTY	12 48
WHISPERING ANGEL	14 56
DOMAINE BERTAUD BELIEU	15 60
RED	
GRAFFIGNA Malbec	12 48
CHLOE Pinot Noir	13 52
LA CREMA Pinot Noir	15 60
SEBASTIANI Cabernet	14 55
KENWOOD Merlot	13 52
DOMESTIC BEER	
	7
IMPORT BEER	
	8

Kids Menu

GRILLED CHEESE	Julianne Fries	8
MAC & CHEESE		8
CHICKEN TENDERS	Julianne Fries	8
GRILLED CHICKEN BREAST	Sauteed Baby Vegetables	10

Happy Hour

JOIN US IN MONDRIAN CAFFÈ
OR THE POOL BAR
MONDAY-FRIDAY FROM 5-7PM
\$9 BITES AND COCKTAILS

Sunday Brunch

ALL YOU CAN EAT BRUNCH INCLUDING ONE
COMPLIMENTARY MIMOSA OR BLOODY MARY.
MONDRIAN EXECUTIVE CHEF

MONDRIAN
CAFFÈ

IN ROOM DINING

MONDRIAN
CAFFÈ
IN-ROOM DINING

PLEASE DIAL EXTENSION 1940

TO VIEW OUR MENU & HOURS OF OPERATION
AND TO DIRECT DIAL FROM ANYWHERE
VISIT MONDRIANSOBE.COM
ON YOUR MOBILE PHONE

Breakfast

MONDRIAN BREAKFAST	22
Two Eggs Any Style, Breakfast Potatoes, Juice, Coffee, Choice of Bacon, Sausage or Ham, Seasonal Fruit	
BUILD YOUR OWN OMELET	16
Choice of Regular Eggs Or Egg Whites, Three Toppings, Toast Ham, Bacon, Sausage, Caramelized Onions, Pepper Onion Mix, Cheddar Cheese, Kale, Tomato, Mushroom	
Additional Toppings 3 Crab Additional 8	
IRISH STEEL OATMEAL	12
Vanilla-Mango Marmalade	
BUTTERMILK PANCAKES	14
Warm Spiced Maple Syrup	
Add Toppings 2 Choice of Banana, Chocolate Chip, Mixed Berries, Plain	
HOUSE-MADE PARFAIT	14
Vanilla Greek Yogurt, Granola, Berries, Farmer's Honey	
AVOCADO TOAST*	14
Poached Eggs, Multi-Grain Toast, Queso Fresco, Cilantro Oil	
VEGAN FRENCH TOAST	16
Vegan Banana Bread dipped in Almond Milk, Raspberry Almond Syrup, Banana Brulee	
SCOTTISH SMOKED SALMON*	16
Soft Boiled Egg, Tomato, Red Onions, Capers, Toasted Bagel	
EGGS BENEDICT	16
Plantain Croquettes, Poached Egg, Smoked Canadian Bacon, Cilantro Hollandaise	
OSCAR'S STEAK & EGGS*	26
Skirt Steak with King Crab, Two Poached Eggs, Truffle Hollandaise Sauce	
SIDES	
Bacon, Italian Sausage, or Country Ham	6
Two Eggs Your Way*	7
Breakfast Potatoes	6
Assorted Fruit Bowl	9
Mixed Berries	11

\$4.00 delivery charge and 20% gratuity is automatically added to each order

*There is risk associated with consuming raw or undercooked meats, poultry, seafood, or eggs. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

All Day

SALADS

KALE CAESAR	15
Kale, Parmesan, House-Made Croutons, Caesar Dressing	
QUINOA	16
Red Quinoa, Kale, Radish, Ricotta Salata, Lemon Vinaigrette	
COLD SEAFOOD SALAD	18
Marinated Shrimp, Scallops, Calamari Salad served with Malanga Chips	
Chicken 6 Salmon 8 Mahi Mahi 8 Shrimp 10	

TO SHARE

SMASHED AVOCADO	14
Queso Fresco, Diced Tomato, Plantain Chips	
CEVICHE OF THE DAY*	16
Crispy Smashed Green Plantains	
COCONUT POPCORN SHRIMP	17
Tempura Shrimp, Coconut Glaze, Hazelnuts	
TRIO OF WAGYU SLIDERS*	17
Manchego Cheese, Caramelized Onion, Crispy Prosciutto, Spicy Dijionase	
CHICKEN LOLLIPOPS	18
Buffalo-Style Sauce, Bleu Cheese, Pickled Shaved Celery	
TUNA TARTARE*	19
Crispy Smashed Plantains, Avocado, Soy-Citrus Sauce	
POACHED JUMBO SHRIMP COCKTAIL	22
Cocktail Sauce, Lemon Wedge	

FLAT BREADS

MARGHERITA	15
Buffalo Mozzarella, Tomato, Basil, Olive Oil	
CAPRESE	16
Fresh Mozzarella, Baby Heirloom Tomato, Fresh Basil, Aged Balsamic	
PEPPERONI	16
Mozzarella, Tomato Jam	
BBQ CHICKEN	16
Homemade BBQ Sauce, Vermont White Cheddar	

SANDWICHES

WAGYU HOT DOG	15
Camembert Spread, Dijonaise, Arugula, Red Onion Salad	
MONDRIAN TURKEY CLUB	16
Smoked Applewood Bacon, Avocado, Arugula, Tomato, Rosemary Aioli, Sourdough	
CHICKEN AVOCADO WRAP	16
Baby Arugula, Tomato, Harissa Aioli, Rosemary Focaccia	
ALL AMERICAN WAGYU CHEESE BURGER*	19
White Cheddar, Tomato, Arugula, Special Sauce, Brioche Bun	
MAHI MAHI SANDWICH	18
Blacken or Grilled, Arugula, Tomatoes, Red Onion, Chipotle Aioli, Brioche Bun	
MINI LOBSTER ROLLS	21
Soft Roll, Tarragon Aioli	

SIDES

BRUSSELS SPROUTS	9
Soy-Kalamansi Citrus Sauce	
TRUFFLE MAC & CHEESE	11
Maine Lobster 10	
JULIENNE FRIES	5
Harissa Aioli	
SEASONAL VEGETABLES	9
Shallots, Garlic Butter	

Dinner

PESTO PRIMAVERA	21
Seasonal Vegetables, Bocconcini, Mozzarella, Basil Pesto, Melted Sweet Tomatoes, Brown Rice Penne	
MAHI MAHI	24
Blackened or Grilled, Seasonal Vegetables, Grain of the Day	
SPICY FRIED CHICKEN	26
Truffle Mac & Cheese, Jalapeño Cheddar Biscuit, Chicken Gravy	
GRILLED SKIRT STEAK*	28
Roasted Marble Potatoes, Mango Chimichurri	