



🌱 Vegan

All prices are inclusive of VAT.

A 15% discretionary service charge will be added to your final bill.

Mirror Room partners with local farms and food producers in a commitment to showcasing locally grown, sustainable ingredients in fine cuisine.

If you have any allergies or intolerances, please inform your server upon placing your order

I KNOW WHO I WAS  
WHEN I GOT UP THIS MORNING,  
BUT I THINK I MUST HAVE BEEN CHANGED  
SEVERAL TIMES SINCE THEN.

...

LEWIS CARROLL  
Alice's Adventures in Wonderland

## • B E V E R A G E S •

*At Mirror Room, we use sustainable and organic certified teas & coffee*

### COFFEE

All at 7

Filter, americano, cappuccino, latte, flat white,  
double espresso, macchiato, mocha, hot chocolate

### JUICE

Orange, grapefruit, apple cranberry, mango, tomato *56 kcal* 7  
Detox juice - cucumber, apple, mango, spinach, lime, ginger *56 kcal* 8

### SMOOTHIES

All at 9

Morning greens *94 kcal*

*Mango, avocado, banana, apple, lemon, spinach*

Triple berry *90 kcal*

*Blueberry, raspberry, strawberry, banana, lime, coconut milk*

Golden glow *98 kcal*

*Orange, lemon, ginger, turmeric, cayenne, banana, avocado*

• T E A C E L L A R •



**BLACK**

ENGLISH BREAKFAST

A true English classic, the original blend, which combines the earthiness of Sri Lankan tea, the maltiness of the Assam leaf, and the rarest of the three teas, an Indonesian black tea, which gives the slight smokiness taste.

EARL GREY

Our premium Earl Grey combines black teas from Yunnan China and Ceylon, blended with the pure bergamot oil from Calabria, Italy.

DARJEELING 2ND FLUSH MAKAI BARI

Referred to as the champagne of teas due to the distinct muscatel characteristic. Its dark, golden-brown, classic Sinensis leaf with silvery tips characterises our top-class premium second flush tea.

CEYLON DECAFFEINATED

Upon brewing, it reveals a copper-coloured cup with a robust aroma accentuated by subtle hints of chocolate.

**GREEN**

KOREAN WOOJEON

Coming from the volcanic island of Jeju, the volcanic layers of rock act like a natural filter for the rainwater. The glowing, bottle green cup treats us with an aromatic, grassy and slightly nutty taste experience that is truly unique.

EMPEROR'S PALACE

Emperor's palace remains a rarity, savoured by very few. Renowned for its unparalleled taste and distinctive character, this green tea is unlike any other.

**HERBAL**

ROOIBOS

The unique caffeine free infusion Rooibos tea can be identified by its ruby colour and the soft, sweet, characteristic and aromatic taste.

CAMOMILLE, FRESH MINT TEA, PEPPERMINT TEA

• À LA CARTE •

FRUIT, CEREALS, YOGHURTS

- Selection of cereals *250 kcal* 6  
Organic porridge *350 kcal* 10  
Greek yoghurt with berries or granola *280 kcal* 12  
Overnight oats, granny smith apple, kiwi & papaya *380 kcal* 14  
Chia pudding, mango, coconut yoghurt & mango coulis ✓ *250 kcal* 16  
Mixed berries *180 kcal* 16  
Sliced seasonal fruits *220 kcal* 17  
Açai bowl, granola, strawberries, banana, coconut flakes, goji berries, bee pollen *327 kcal* 18

SWEET

- Pancake stack, maple syrup & berries *380 kcal* 18  
Waffles, maple syrup & berries *420 kcal* 18  
French toast, caramelised banana & mascarpone *780 kcal* 21

BAKERY

- Selection of pastries *680 kcal* 19  
Croissant or pain au chocolat *300 kcal* 7  
Pain au raisin or almond croissant *380 kcal* 8  
Toast - white, brown, sourdough, granary, rye, English muffin, bagel *220 kcal* 6

• À L A C A R T E •

TRADITIONAL FULL ENGLISH 28

*764 kcal*

Two eggs - fried, poached, boiled or scrambled  
HG Walter Cumberland sausage, Treacle cured streaky bacon  
or smoked back bacon, Clonakilty black pudding  
tomato, mushroom, baked beans, toast

FREE RANGE EGGS

Two eggs - fried *185 kcal*, poached *120 kcal*, boiled *250 kcal* or scrambled *240 kcal* 12

Poached eggs, smashed avocado on sourdough *385 kcal* 19

Omelette *260 kcal* 21

Eggs benedict *674 kcal*, florentine *436 kcal* 22

Eggs royale *548 kcal* 25

Fine herbs egg white omelette, avocado & asparagus *220 kcal* 24

Lobster Bennet & Imperial caviar *480 kcal* 40

This dish is not included in the breakfast inclusive package

SAVOURY

Congee, spring onion, crispy shallot *290 kcal* 12

*with shredded chicken 373 kcal or honey roasted pork 359 kcal* 6

*with shrimps 413 kcal* 8

Char Siu Bun *240 Kcal* 12

Pan Fried Turnip Cake, Xo Sauce *210 Kcal* 14

Wonton (Pork & Prawn) Noodle Soup *286 kcal* 20

*Fluke and Chicken Stock*

Chickpea frittata, baby spinach, heirloom tomatoes & asparagus ✓ *240 kcal* 20

INDIVIDUAL SIDES

Spinach *75 kcal*, avocado *104 kcal*, vine tomatoes *48 kcal*, mushrooms *60 kcal*, baked beans *125 kcal*,  
cream cheese *221 kcal*, potato rosti *130 kcal* 6

Treacle cured streaky bacon *220 kcal* or smoked back bacon *190 kcal*, turkey bacon *110 kcal*,

Clonakilty black pudding *250 kcal* 7

Severn & Wye Smoked Salmon *180 kcal*, HG Walter Cumberland pork *280 kcal*, chicken *240 kcal*

*or vegetarian sausages 180 kcal* 9

• P A C K A G E S •

The breakfast inclusive package includes one of the following menu options,  
with the exception of the signature, which incurs a supplement charge.

Any à la carte items will be charged accordingly.

THE CONTINENTAL 38

750 kcal

A morning pastry

Sliced seasonal fruit plate

*or*

Greek yoghurt with berries & granola

Coffee *or* loose leaf tea

A choice of fresh juice

THE FULL ENGLISH 46

811 kcal

A morning pastry

Two eggs - fried, poached, boiled or scrambled

HG Walter Cumberland sausage, Treacle cured streaky bacon & smoked back bacon, Clonakilty black pudding,  
tomatoes, mushrooms, baked beans, toast

Coffee *or* loose leaf tea

A choice of fresh juice

THE SIGNATURE 70

Supplement 35 for breakfast inclusive guests

807 kcal

Choice of pastry, açai bowl *or* sliced seasonal fruits

Lobster Bennet & Imperial caviar

Coffee *or* loose leaf tea

A choice of fresh juice

Including a glass of R de Ruinart Brut 80 Supplement 45

Including a glass of Ruinart Blanc de Blancs 95 Supplement 60

• P A C K A G E S •

THE HEALTHY 42

*470 kcal*

Açaí bowl, granola, strawberries, banana, coconut flakes, goji berries, bee pollen

*or*

Poached eggs, smashed avocado on sourdough

*or*

Chickpea frittata, baby spinach, heirloom tomato & asparagus

Coffee *or* loose leaf tea

Detox juice *or* a choice of fresh juice

THE CHINESE BREAKFAST 49

*750 kcal*

Sliced seasonal fruit plate

Char Siu Bun, Pan Fried Turnip Cake, Xo Sauce

with a choice of

Wonton (Pork & Prawn) Noodle Soup

*Fluke or Chicken Stock*

*or*

Congee

*Spring Onions, Crispy Shallots*

Coffee *or* loose leaf tea

A choice of fresh juice