

**Room Service** at Andaz London Liverpool Street is available to make sure you have everything you need.

Whether it's a glass of wine while you watch a movie, supper for the kids or breakfast in bed the next morning, we'll be happy to bring it to you, safely.

To order Room Service during your stay, simply call Room Service using your bedroom phone, your World of Hyatt app or any internal phone located in each corridor near the lift.

All of our dishes have relevant dietary and allergen information detailed, however if you have any dietary requirements or food allergies, please let us know before you order your food.

## **ALLERGENS**

- c* Celery
- g* Gluten
- cr* Crustaceans
- e* Eggs
- f* Fish
- l* Lupin
- m* Milk
- mo* Molluscs
- mu* Mustard
- n* Nuts
- p* Peanuts
- s* Sesame
- so* Soya
- su* Sulphites
- v* Vegetarian
- ve* Vegan

## **TRAY CHARGE**

Please note a service fee of £5 will be added to your in-room dining request.

## BREAKFAST

**WEEK 7.00AM – 10.30AM | WEEKEND 7.00AM – 11.00AM**

Please note Room Service breakfast is not included on Bed & Breakfast stay rates

### **Full English Breakfast 25.5**

Fried, poached or scrambled free range eggs, Cumberland pork sausage, bacon, grilled mushrooms, baked beans, grilled tomato & hash brown. Served with your choice of tea or coffee, fresh juices, fruit salad & a bakery basket – *g s u m e*

### **Vegetarian Breakfast 23.5**

Fried, poached or scrambled free range eggs, avocado, hash brown, grilled mushrooms, spinach, grilled tomato, beans & vegetarian sausage. Served with your choice of tea or coffee, fresh juices, fruit salad & a bakery basket – *g s u m e v*

### **Vegan Breakfast 18.5**

Vegetable sausage, baked beans, smashed avocado, sautéed spinach, roasted plum tomato, hash browns & mushrooms. Served with your choice of tea or coffee, fresh juices, sourdough toast & fruit salad – *g v e*

### **Eggs Royale 12.5**

Two free-range poached eggs, smoked salmon, Hollandaise sauce on toasted English muffin – *g s u m e f*

### **Eggs Benedict 12.5**

Two free-range poached eggs, Wiltshire ham, Hollandaise sauce on Toasted English muffin – *g s u m e*

### **Eggs Florentine 10.5**

Two free-range poached eggs, spinach, Hollandaise sauce on toasted English muffin – *g s u m e v*

### **Pancakes & Bacon 9.5**

Homemade pancakes, maple syrup & bacon – *g m e*

### **Waffles | Pancakes | French Toast 8.5**

Homemade. Served with maple syrup and seasonal berries & whipped cream, bacon or caramelised banana – *g m e v*

### **Andaz Avocado Toast 6.5**

Sourdough bread, crushed avocado, homemade tomato & chilli salsa – *g s u e v e*

**Add** smoked salmon 3.5 | two poached eggs 2.5 | bacon 1.5

### **Breakfast Cheese & Charcuterie 8.5**

Assorted breakfast cheese & charcuterie platter, Kalamata olives & sourdough toast – *g m*

### **Your Choice of Eggs 10.5**

Enjoy our scrambled, fried, poached or boiled eggs – *g e v*

White | Brown | Sourdough Toast

### **Omelette 9.5**

Enjoy our soft cooked omelette by adding your favourite toppings – *g e*

Cheddar | Wild mushroom | Tomato | Ham | Onions | Jalapeno

White | Brown | Sourdough Toast

### **Nutrition Grains 10.5**

**Scottish Porridge** cooked with water or milk, seasonal berries, organic honey – *v*

**Bircher Muesli** chia seed, shaved coconut, cherry compote – *vg*

**Andaz Granola** homemade acai puree, seasonal berries, greek yoghurt – *m v*

### **Seasonal Fruits & Berries Bowl 8.5**

Stunning pots of cut fruits, berries & basil syrup – *vg*

### **Yoghurt Pots 5.5**

Natural Greek yoghurt – *m v*

**Add** seasonal berries 2.5 | Fresh cut fruits 2.5 | Agave syrup 1.5

### **Cereal Bowl 3.5**

Bran or cornflakes with your choice of milk – *g*

Oat | Coconut | Hazelnut | Soy | Semi skimmed | Full fat

### **Quinoa Fruit Salad 9.5**

Red quinoa, mango, pineapple, mixed berries & honey lime dressing – *vg*

### **Porridge 10.5**

Coconut polenta porridge, mixed berries & Canadian maple syrup – *vg*

### **Coconut Yoghurt Pot 5.5**

**Add** seasonal berries 2.5 | Fresh cut fruits 2.5 | Agave syrup 1.5 – *vg*

**Fresh Pressed Juice 5.5**

Orange | Grapefruit | Apple

**HOT DRINKS 5.5**

**Hot Chocolate**

**Coffee**

Cappuccino | Latte | Espresso | Decaf | Flat White | Americano

**Tea**

English breakfast | Earl Grey | Green | Camomile | Darjeeling | Assam

**Milk**

Oat | Coconut | Hazelnut | Soy | Semi skimmed | Full fat

**ALL DAY DINING | DAILY 12.00PM – 10.00PM**

**Prawn Cocktail 16.5**

King prawns, avocado, spicy cocktail sauce & coriander cress – *cr su*

**Avocado Garden 14.5**

White quinoa, pomegranate & beetroot hummus – *v*

**Caesar Salad 13.5**

Baby gem lettuce, pancetta, soft egg, anchovy, parmesan, croutons – *g m su e*

**Add** Avocado 2.5 | Grilled tiger prawn 4.5 | Grilled chicken 3.5

**Greek Salad 13.5** 🍷

Cucumber, peppers, Kalamata olives, onion, feta cheese & fresh oregano – *m su*

**Add** Honey roast ham 1.5 | Aged pork salami 1.5

**Club Sandwich 13.5**

Toasted homemade country bread, grilled chicken, streaky bacon, fried egg, lettuce, tomato & mayonnaise. Served with fries – *g mu e*

**Soup of the Day 10.5**

Selection of today's freshest market produce – *v*

## ANDAZ BURGERS

*Served in a poppy seed brioche bun and a choice of skin-on fries or leaf salad*

### **Buttermilk Chicken Burger** 15.5

Lettuce, tomato, gherkin, Swiss cheese & truffle mayo – *g m mu e*

### **Angus Beef Burger** 16.5

Lettuce, tomato, gherkin, Swiss cheese & truffle mayo – *g m mu e*

**Add** Bacon | Olive tapenade | Guacamole | Fried onions | Chilli jam 1.5

### **Miso Aubergine** 16

Pepper relish, honey miso & pesto – *su vg*

### **Wild Mushroom Risotto** 17.5

Leeks & parmesan – *su m*

### **Seafood Linguine** 19.5

Cherry tomatoes, rocket, garlic, chilli & red onion – *g su e f*

### **Confit Duck Leg** 20.50

Heritage Potatoes, fresh figs & red wine sauce – *su*

### **Braised Shoulder of Lamb** 23.5

Colcannon & mint gravy – *c m su*

## FROM THE GRILL

*Served with caramelised shallot, garlic purée & a choice of sauce.*

*Approximate pre-cooked weights.*

### **Dedham Vale Ribeye Steak 270g** 28.5

### **Fillet of Salmon 210g** 18.5

### **Spatchcocked Baby Chicken 230g** 16.5

### **Wild Seabass Fillet 180g** 20.5

## Sauces

Peppercorn | Béarnaise | Red Wine Jus | Salsa Verde | Parmesan Truffle

Black Pepper Butter | Chimichurri | Truffle Mayo

## Sides 5

Fries | Sweet Potato Fries | Macaroni & Cheese – *g m* | Creamed Spinach – *m*

Mashed Potatoes – *m* | Sautéed Vegetables

**Cheese & Charcuterie 14.5**

Parma ham, salami, coppa & assorted cheeses served with country bread, cheese crackers, cornichons & marinated olives – *g m*

**KIDS MENU**

**Soup of the Day 5.5**

**Garden Salad & Vinaigrette Dressing 5.5**

**Fish or Chicken Goujons & Fries 7.5 – *g***

**Macaroni & Cheese 5.5 – *m e***

**Linguine Pasta with Fresh Tomato & Basil 6.5 – *m e***

**Fruit Salad 4.5**

**Ice Cream Vanilla | Chocolate 2.5 per scoop – *m***

**Strawberry Sorbet 2.5 per scoop**

**MIYAKO | JAPANESE RESTAURANT | TUESDAY - SATURDAY  
LUNCH 12.00AM – 3.00PM | DINNER 5.00PM – 9.00PM**

**Miso Soup 4.5 – *f so***

**Prawn Gyozas 6 pieces 9.5**

Fried dumplings with dumpling sauce – *g cr e s*

**Bento Boxes**

**Salmon Teriyaki 25.5 – *g e f s so su***

**Chicken Teriyaki 24.5 – *g e f s so su***

**Pork Belly 24.5 – *g e f s so su***

**Yakimeshi 7.5 **

Traditional Japanese egg fried rice with vegetables – *g e su*

**Chef's Selection**

**Nigiri 8 Slices 27.5 – *g f su***

**Sashimi 9 Slices 16.5 – *f***

**Uramaki** 6 pieces

**Miyako** 8.5

Breaded prawns with spicy sauce & katsu – *g cr e mu s su*

**Tuna & Avocado** 6 pieces 8.5 – *g f mu s su*

**Crispy Spicy Salmon** 6 pieces 8.5 – *g f e mu s su*

**Maki** 6 pieces

Served with pickled ginger, wasabi & soy

**Tuna** 8.5 – *g f e mu su*

**Salmon** 8.5 – *g f e mu su*

**Avocado** 5.5 – *g mu su vg*



**DESSERTS**

**Lemon & White Chocolate** 7.5

Lemon gel, white chocolate & micro sponge – *g m*

**Custard Tart** 8.5

Nutmeg custard tart & Salted caramel ice cream – *g e m*

**Chocolate Fondant** 10.5

Warm chocolate cake with a molten center & vanilla ice cream – *g e m*

**British Cheese Selection** 9.5

Colston Basset blue, Somerset brie, Keens cheddar, fig chutney & cheese biscuits – *g e m*

**Homemade Ice Creams & Sorbets** 2.5 per scoop

**Ice Creams** Vanilla | Chocolate | Salted Caramel – *m*

**Sorbets** Coconut | Strawberry | Passion Fruit

## DRINKS MENU

We are conscious of how harmful plastic is to the environment so our drinks are served **without straws**. If you require a straw and we can provide a biodegradable alternative.

### BEERS

Asahi | Heineken | Heineken 0% | Peroni 6

### CHAMPAGNE & SPARKLING | 150 ML / BOTTLE

NV Cuvée Especial Brut, Pere Ventura 9.5 / 44

NV Giall'Oro, Prosecco Superiore DOCG, Ruggeri 52

NV Veuve Clicquot Ponsardin, Yellow label, France 13.5 / 76

### WHITE | 175 ML / 250 ML / BOTTLE

Trebbiano, Rubicone IGT, Rometa 7 / 9 / 25

Pinot Grigio, Il Casone, Italy 8 / 10 / 30

Riesling Johannishof, Knipser, Germany 11 / 14 / 39

Chardonnay, Bogle, USA 13 / 16 / 43

Chablis, Domaine Defaix, France 48

### ROSE | 175 ML / 250 ML / BOTTLE

Grenache, Cinsault & Carignan Roubertas, France 9 / 13 / 40

### RED | 175 ML / 250 ML / BOTTLE

Sangiovese, Rubicone IGT, Rometta 7 / 9 / 25

Nero d'Avola, Mandrarossa, Italy 8.5 / 10.5 / 32

Tempranillo, El Meson, Rioja 11 / 14 / 39

Malbec, El Esteco Don David, Argentina 13 / 16 / 43

Cab. Sauvignon / Merlot, Chateau Cru Godard, France 48



**WHISKEY 11**

Jack Daniel's  
Dalwhinnie  
Jameson  
Johnnie Walker Black Label  
Maker's Mark

**WHISKEY 12**

Macallan 10 yo  
Glenlivet

**WHISKEY 16**

Lagavulin 16 yo

**GIN 11**

Bombay Sapphire  
Tanqueray

**GIN 12.5**

Hendricks  
Monkey 47

**VODKA 11**

Ketel One

**VODKA 12.5**

Belvedere  
Grey Goose

**LIGHT RUM 11**

Havana Club 3 yo

**DARK RUM 16**

Zacapa 23 yo

**COGNAC 11**

Remy Martin VSO

**COCKTAILS 14**

**Tom Collins**

Gin, sugar syrup, lemon juice & soda water

**Cosmopolitan**

Vodka, Cointreau, cranberry juice & lime juice

**Mojito**

Rum, lime juice, sugar syrup & mint

**Old Fashioned**

Bourbon, sugar, bitters

**Martini (Gin or Vodka)**

With lemon twist, olives or dirty

## **NON ALCOHOLIC COCKTAILS 8**

### **Virgin Mary**

Tomato juice, celeriac, lemon juice, salt, pepper, Tabasco & Worcester sauce

### **Ginger Fizz**

Ginger ale, lime juice & fresh ginger

## **CAN'T FIND YOUR FAVOURITE?**

Please enquire with us and we will do our best to make or source it.

## **SOFT DRINKS**

Freshly Squeezed Juice 5.5

Orange | Grapefruit

Chilled Juices 4.5

Apple | Cranberry | Pineapple | Tomato

Coke | Diet Coke | Coke Zero | Ginger Ale | Lemonade | Soda Water |

Tonic Water 4.5

Still or Sparkling Water 0.75L 6