

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 LEGEND



Wheat / Gluten



Dairy



Nuts



Celery



Soya



Mustard



Crustaceans



Egg



Fish



Sulphites



Sesame



Superfood



Vegetarian



Vegan

TRAY CHARGE 5

BREAKFAST

DAILY 6.30AM – 10.30AM | WEEKEND 7AM – 11.30AM

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

Full English Breakfast 25.5

Free range eggs, Cumberland sausage, Dingley dell bacon, grilled mushrooms, beans, grilled tomato & hash brown.

Served with your choice of tea or coffee, fresh juices, fruit salad & a bakery basket.



Vegetarian Breakfast 23.5

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.



Eggs 2 egg serving

Florentine 9.5 | **Royale** 10.5 | **Benedict** 10.5



Waffles | Pancakes 8.5

Homemade. Served with seasonal berries, whipped cream & maple syrup.



Pancakes & Bacon 8.5

Homemade. Served with bacon & maple syrup.



Crunchy French Toast 8.5

Cornflake & cinnamon toast, vanilla cream, candied walnuts & poached pear.



Andaz Avocado Toast 6.5

sourdough bread, crushed avocado, homemade tomato & chilli salsa.



Add smoked salmon 3.5 | 2 poached eggs 2.5 | bacon 1.5

Mediterranean Shakshuka 8.5

2 poached eggs in tomato pepper sauce, herb feta, grilled sourdough bread.



Breakfast Cheese & Charcuterie 7.5

Assorted breakfast cheese & charcuterie platter, kamala olives, sourdough toast.



Your Choice of Eggs 5.5

Enjoy our scrambled, fired, poached or boiled eggs.

White | Brown | Sourdough Toast



Omelette 7.5

Enjoy our soft cooked omelette by adding your favourite toppings.

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

White | Brown | Sourdough Toast



Nutrition Grains 7.5

Scottish Porridge cooked with water or milk, seasonal berries, organic honey.

Bircher Muesli chia seed, shaved coconut, cherry compote.

Andaz Granola homemade acai puree, seasonal berries, Greek yogurt.

Seasonal Fruits & Berries Bowl 6.5

Mix of cut fruits, berries, basil syrup.

Yoghurt Pot 3.5

Natural Greek yogurt.

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

Cereal Bowl 3.5

Create your favourite cereal bowl with your choice of milk.

Shreddies | Bran | Cornflakes | Multigrain

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

VEGAN MENU

Vegan Breakfast 18.5

Vegetable sausage, baked beans, smashed avocado, falafel, scrambled tofu, spinach, roasted plum tomato, mushrooms. Served with your choice of tea or coffee, fresh juices, sourdough toast & fruit salad.



Coconut Polenta Porridge 7.5

Gluten free porridge, mixed berries & Canadian maple syrup.

Quinoa Fruit Salad 8.5

Red quinoa, mango, pineapple, mixed berries & honey lime dressing.

Yogurt Pot 3.5

Coconut yoghurt.

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

Fresh Pressed Juice 5.5

Orange | Carrot | 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**SOUPS & SALADS****Roast Red Pepper** 9 

Tomato soup, basil pesto, crispy toasties.

**Cured Salmon** 11.5

Golden beetroots, horseradish cream, coriander cress, pickled cucumber, red radish, wild Alaskan pink salmon caviar.

**Caprese Salad** 9.5 

Buffalo mozzarella, heritage tomatoes, balsamic pearls, pesto, leaf salad, herb focaccia bread.

**Caesar Salad** 8.5 

Baby gem lettuce, pancetta, soft egg, anchovy, parmesan, croutons.

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

**Cheese Toastie** 10.5

Lancashire & Applewood cheddar with mozzarella on country bread, served with leafy salad or fries.

Add Honey Roasted Ham | Aged Pork Salami 1.5

**Club Sandwich** 13.5

Toasted homemade country bread, grilled chicken, streaky bacon, fried egg, lettuce, tomato & mayonnaise, fries.

**ANDAZ BURGERS**

Served in a poppy seed brioche bun and a choice of fries or leafy salad

Buttermilk Chicken 11.5

Panko coated chicken breast, lettuce, tomato, chipotle mayo.



Stacked Vegan 10.5

Aubergine, mushroom, avocado, chimichurri.



Angus Beef 12.5

Mature cheddar, lettuce, tomato, chipotle mayo.



Add Bacon | Olive tapenade | Guacamole | Fried onions | Chili jam 1.5

MAINS

Eggplant Rollatini 10.5

Oven baked aubergine roll with a creamy spinach & ricotta filling, herb tomato sauce, aged parmesan.



Punjabi Mutton Curry 13.5

Mutton cooked with Indian spiced masala, naan bread, biryani rice, onion, chilli.

Fish & Chips 12.5

Sustainable cod fillet battered with our very own Lady A IPA, double cooked chips, homemade mushy peas, tartar sauce & malt vinegar.



Spaghetti Carbonara 11.5

Spaghetti, pancetta, egg yolk, aged parmesan, black pepper.



Pizzas

Margherita 9.5 | Vegetarian 10.5 | Pepperoni 11.5 | Prawns 14.4



Cheese & Charcuterie 12.5

Parma ham, salami, coppa, assorted cheeses, country bread, cheese crackers, cornichon, marinated olives.



FROM THE GRILL

All dishes come with caramelised shallots, garlic puree & choice of sauce

220g Wild Cod Fillet 13.5

280g Dedham Vale Ribeye Steak 28.5

220g Corn-fed Chicken Breast 12.5

Pre-cooked weights

Sauces

Green Pepper Corn | Chimichurri | Gravy | Lemon Butter | Tartar Sauce

KIDS MENU 7.5

Chicken Nuggets | Fish Goujons

With fries & condiments



Penne or Spaghetti & Tomato sauce or Cream Mushroom



SIDE DISHES

Homemade Triple-cooked Chips 3.5

Steamed Vegetables 4.5

Truffled Mashed Potatoes 4.5

Mixed Green Salad 3.5

MIYAKO | JAPANESE RESTAURANT | TUESDAY - SATURDAY

LUNCH 12.00AM – 15.30PM | DINNER 17.00PM – 22.00PM

Ramen Noodle Soup 12.5

Prawns, scallops, seaweed, spring onion, fish broth.



Curry Udon Noodles 11.5

Japanese curry made with chicken, pork or vegetable broth.



Gyozas 6.5

Pork, shrimp or vegetable fried dumplings, with dumpling sauce.



Shrimp & Vegetable Tempura 11.5



Yasai Tempura 8.5

Assorted vegetables



Kaisen Yosenabe 16.5

Miyako seafood hotpot with prawn, scallops, blue crab, vegetables.



Yakimeshi 8.5

Traditional Japanese egg fried rice, vegetables.



Nigiri Mix 16.5

Two pieces of salmon, tuna, sweet prawn & seabass with pickled ginger, wasabi, soy.



Maki | Uramaki 6 pieces 6.5

Tuna | Spicy Salmon | Vegetable | Tempura Roll

Served with pickled ginger, wasabi, soy.



DESSERTS

Millefeuille 6.5

Puff pastry, vanilla cream, caramel, pecans, vanilla ice cream



Eton Mess 7.5



Japanese Cheesecake 7.50



Homemade Ice Creams & Sorbets per scoop 2.5

Ice creams – Strawberry | Vanilla | Chocolate 

Sorbets – Mango | Lemon | Coconut

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 D.O.C.G., 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

WHISKY 11

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

WHISKY 12

Macallan 10 yo
 Glenlivet

WHISKY 16

Lagavulin 16 yo

GIN 11

Bombay Sapphire Tanqueray

GIN 12.5

Hendricks

VODKA 11

Absolut
 Blue
 Ketel
 One

VODKA 12.5

Belvede
 re 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 & HOT DRINKS

Freshly Squeezed Juice 5.5

Apple | Orange | Grapefruit

Chilled Juices 4.5

Cranberry | Pineapple | Tomato

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

Tonic Water 4.5

Still or Sparkling Water 0.75L 6