

**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 3.5**

## BREAKFAST

**MONDAY – FRIDAY 7.00AM – 10.30AM**


**WEEKEND 7.00AM – 11.30AM**

Full English Breakfast 26

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, fresh cut fruits & a bakery basket.



Vegetarian Breakfast 24 

Free range eggs, avocado, hash brown, grilled mushrooms, sautéed spinach & vegetarian sausage. Served with your choice of tea or coffee, fresh juices, fruit cut fruits & a bakery basket.



### Burford Brown Eggs

Florentine 10.5 | Royale 12.5 | Benedict 11.5

Omelette | Scrambled 10.5

Add cheese, mixed vegetables or jalapeno.

Bakery Basket 6.5

Croissant, Danish, pain au chocolat & muffins.



Waffles / Pancakes 9.5

Served with mixed berries, whipped cream and maple syrup.



Sustainable Organic Yogurt 11.5

Plain | Fruit



Healthy Breakfast Power Bowl 7.5

Baby spinach, mixed leaves, avocado, wild tomato, cucumber & lime dressing

### Cereal Bowl 5.5

Create your favourite with your choice of milk

Fitness | Cornflakes | Multigrain | Maple-Vanilla Toasted Oats & Almonds

Milk: Whole, Skimmed or Low Fat | Coconut | Almond | Organic Soy

### Nutrition Bowls 10.5

Classic porridge | Milk or water, agave syrup & mixed berries

Bircher Muesli | Dry nuts & wild strawberries

Andaz Granola | Fruit compote & Greek yogurt

### Seasonal Fruits Bowl 10.5

Fresh cut fruits, mixed berries & basil syrup

## DRINKS

### Green Film Smoothie 5.5

Kale, avocado, pineapple, ginger, coconut & agave

### Freshly Squeezed Zero-Water Juices 5.5

Orange | Carrot | Daily Mix

## ALL DAY DINING | DAILY 12.30AM – 10.00PM

### STARTERS & SALADS

served with bread & butter

### Rake's Caprese 11.5

Burrata, Heritage tomatoes, basil cress salad, modena balsamic & focaccia bread



### Cesar salad 8.5

Gem lettuce, soft egg, pancetta, anchovies, parmesan & croutons

Add Tender grilled chicken 2.5 | Avocado & Shrimp 6.5



### Sushi Sets 21.5

Mixed platter | 3 Salmon, 3 Tuna, 3 Prawn

Served with condiments



### Spicy Maki Set 21.5

Mixed platter | 2 Salmon, 2 Tuna, 2 Prawn & Cucumber

Served with condiments



## SANDWICHES

**with a choice of chips, fries or side salad**

### Rake's Vegetable Quesadillas 12.5

Loaded with beans, corn, bell pepper, coriander & montaggio cheese.

Served with sour cream & guacamole dip.



### Rake's Burgers 13.5 | 11.5 | 15.5

Crispy Buttermilk Chicken

Vegan Burger | Mushroom & Avocado Chimichurri

Wagyu Beef & Applewood Cheese

Add Bacon | Avocado | Cheddar | Blue Cheese | Burnt Onions 1.5



## MAINS

### Lady A's Fish & Chips 14.5

Sustainable cod fillet battered with our very own Lady A IPA,

homemade mushy peas, tartar sauce & chunky chips



### Rake's Baked Seabass 13.5

Anchovy lemon crust, vegetable caponata & olive and tomato tapenade



**Lady A's Chicken Tikka Masala 12.5**

Chunks of roasted marinated chicken in a spiced curry sauce, naan bread, steam rice & vegetable raita



**Miyako's Kani Yakimeshi 11.5**

Japanese traditional crab fried rice



**Rake's All'Arrabbiata 10.5**

Penne pasta, Kalamata olives, plum tomatoes, chilli pepperoncino, fresh basil & aged parmesan



**Lady A's Vegetarian Bao 12.5** 

Shitake mushroom, guacamole, coriander & tofu with chili jam



**Beef Short ribs 20.5**

Slow cooked, BBQ glaze, creamy truffle mash and mushroom ragout & rich gravy





**KIDS MENU 6.5**

**Chicken Nuggets & French Fries**



**Spaghetti Pasta**


Tomato Sauce  | Mushroom Sauce  | Bolognaise



**DESSERTS**

**Vanilla Custard Tart with Fresh Blackberries 8.5**



**Vegan Chocolate Fudge Brownie with Chocolate Sauce 10.5** 

## NIGHT MENU | DAILY 11.00PM – 7.00AM

### STARTERS & SALADS

Cesar salad 8.5

Gem lettuce, soft egg, pancetta, anchovies, parmesan & croutons

Add Tender grilled chicken 2.5 | Avocado & Shrimp 6.5



Rake's Vegetable Quesadillas 12.5

Loaded with beans, corn, bell pepper, coriander & montaggio cheese.

Served with sour cream, guacamole dip and your choice of chips, fries or side salad.



### MAINS

Miyako Kani Yakimeshi 11.5

Japanese traditional crab fried rice



Rake's All'Arrabbiata 10.5

Penne pasta, Kalamata olives, plum tomatoes, chilli pepperoncino, fresh basil & aged parmesan



### DESSERTS

Seasonal Fruits Bowl 10.5

Fresh cut fruits, mixed berries & basil syrup

## DRINKS MENU | MONDAY – SATURDAY 12.00PM – 10.00PM

Drinks marked with • are available only outside the above times.

Drinks marked with \* are available to order 24hrs.

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.

### BOTTLED BEERS

Asahi *	Lager	5
Aspall's	Cider	5
Guinness •	Stout	5
Heineken *	Lager	5
Heineken 0.0 *	Non-Alcoholic	5
Kronenburg 1664	Lager	4
Orchard Pioneer	Cloudy Cider	5
Peroni *	Lager	5
Sol	Light Lager	5

### PINT

Amstel	Lager	5.5
Birra Moretti	Lager	6
Coast to Coast	Pale Ale	6
Gamma Ray	American Pale Ale	6.5
Guinness	Stout	5.5
Heineken	Lager	5.5
Neck Oil	IPA	6.5
Orchard Thieves	Cider	5.5

### SOFT & HOT DRINKS

Freshly Squeezed Orange Juice 5.5

Coke | Diet Coke | Coke Zero | Ginger ale | Lemonade | Soda water | Tonic water 3.5

Still or Sparkling Water 0.75L 5.5

**Coffee & Hot Chocolate 4.5**

Pot of French press | Cappuccino | Latte | Espresso | Flat white |  
Mocha | Americano | Decaf coffee | Hot chocolate

**Tea 4.5**

English breakfast | Earl Grey | Green tea | Camomile | Darjeeling |  
Fresh ginger & honey | Peppermint | Fresh mint | Lemon & Honey

**CHAMPAGNE & SPARKLING | 150 ML / BOTTLE**

NV Cuvée Especial Brut, Pere Ventura 9.5 / 44

NV Giall'Oro, Valdobbiadene Prosecco Superiore D.O.C.G., Ruggeri 52

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

NV Veuve Clicquot Rose, France 98

NV Ruinart Blanc De Blanc, France 108

2006 Dom Perignon, France 245

**ROSE | 175 ML / 250 ML / BOTTLE**

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

**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

**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 \*

**SAKE**

Shirakabegura Mio	300ML	24
Junmai Ginjo Jozen   Cold	300ML	29
Ginjo   Cold	180ML	20
Shochikubai Gokai   Hot	150ml	8

**COCKTAILS 12**

**Tom Collins**

Gin, sugar syrup, lemon juice & soda water

**Cosmopolitan**

Vodka, Cointreau, cranberry juice & lime juice

**VODKA 11**

Absolut Blue  
 Ketel One \*

**VODKA 12.5**

Belvedere \*  
 Grey Goose \*

**LIGHT RUM 11**

Havana Club 3 yo

**DARK RUM 16**

Zacapa 23 yo

**TEQUILA 11**

Pampero Blanco \*

**COGNAC 11**

Remy Martin VSOP \*

**COGNAC 20**

Hine

### **Mojito**

Rum, lime juice, sugar syrup & mint

### **Peach Bellini**

Peach puree, peach liqueur & prosecco

### **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 Limeade**

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.