

ROOM SERVICE

BREAKFAST

WEEKDAY 6.30AM – 10.30AM | WEEKEND 7.00AM – 11.00AM

ALL DAY DINING

DAILY 12.00PM – 9.00PM

MIYAKO

TUESDAY - SATURDAY

LUNCH 12.00AM – 3.00PM | DINNER 5.00PM – 9.00PM

EVENING MENU

SUNDAY – THURSDAY

9.00PM – 12.00AM

FRIDAY – SATURDAY

9.00PM – 2.00AM

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

WEEKDAY 6.30AM – 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 – *815 cal e g m su*

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 – *422 cal e g m su 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 – *193 cal ve g*

Eggs Royale 13.5

Two free-range poached eggs, smoked salmon, Hollandaise sauce on toasted English muffin – *824 cal e f g m su*

Eggs Benedict 12.5

Two free-range poached eggs, Wiltshire ham, Hollandaise sauce on Toasted English muffin – *428 cal e g m su*

Eggs Florentine 12.5

Two free-range poached eggs, spinach, Hollandaise sauce on toasted English muffin – *185 cal e g m su v*

Pancakes & Bacon 11.5

Homemade pancakes, maple syrup & bacon – *715 cal e g m*

Waffles | Pancakes | French Toast 12.5

Homemade. Served with maple syrup and seasonal berries & whipped cream, bacon or caramelised banana – *340 cal e g m v*

Andaz Avocado Toast 11.5

Sourdough bread, crushed avocado, homemade tomato & chilli salsa
– 418 cal g su ve

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 12.5

Enjoy our scrambled, fried, poached or boiled eggs – 98 cal e g v

White | Brown | Sourdough Toast

Omelette 12.5

Enjoy our soft cooked omelette by adding your favourite toppings

– 155 cal g e

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

White | Brown | Sourdough Toast

Nutrition Grains 12.5

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

– 180 cal v

Bircher Muesli chia seed, shaved coconut, cherry compote

– 290 cal v g

Andaz Granola homemade acai puree, seasonal berries, greek yoghurt

– 200 cal m v

Seasonal Fruits & Berries Bowl 10.5

Stunning pots of cut fruits, berries & basil syrup – 80 cal v g

Natural Yoghurt Pot 6.5

Add Seasonal berries 2.5 | Fresh cut fruits 2.5 | Agave syrup 1.5 – 154 cal m v

Coconut Yoghurt Pot 5.5

Add Seasonal berries 2.5 | Fresh cut fruits 2.5 | Agave syrup 1.5 – 290 cal ve

Cereal Bowl 4.5

Bran or cornflakes with your choice of milk – 62 cal g

Oat – 63 cal | Coconut – 33 cal | Hazelnut – 29 cal | Soy – 40 cal |

Semi skimmed – 50 cal | Full fat – 63 cal

Quinoa Fruit Salad 9.5

Red quinoa, mango, pineapple, mixed berries & honey lime dressing
– 279 cal *ve*

Porridge 10.5

Coconut polenta porridge, mixed berries & Canadian maple syrup
– 120 cal *m ve*

Fresh Pressed Juice 5.5

Orange – 112 cal | Grapefruit – 94 cal | Apple – 117 cal | Carrot – 94 cal

HOT DRINKS 5.5

Hot Chocolate – 244 cal

Coffee

Cappuccino – 90 cal | Latte – 90 cal | Espresso – 3 cal | Decaf – 6 cal | Flat
White – 90 cal | Americano – 6 cal

Tea

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

Milk

Oat – 63 cal | Coconut – 33 cal | Hazelnut – 29 cal | Soy – 40 cal |
Semi skimmed – 50 cal | Full fat – 63 cal

ALL DAY DINING | DAILY 12.00PM – 9.00PM

Soup of the Day 12.5

Prepared with today's finest & freshest market ingredients – 464 cal

Gluten-free Avocado Garden 13

White quinoa, pomegranate & beetroot hummus – 928 cal *mu su ve*

Caesar Salad 13.5

Bacon, parmesan, foccacia croutons & anchovies – 762 cal *e f g m su v*

Add Avocado 1.5 | Tiger Prawns 3.5 | Grilled Chicken 2.5

Greek Salad 13.5

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

Club Sandwich 15.5

Toasted homemade country bread, grilled chicken, streaky bacon, fried egg, lettuce, tomato & mayonnaise. Served with fries – 680 cal e g mu

Aubergine Gratin 16

Slow-roasted aubergine, peppers, goat's cheese & basil pesto
– 355 cal m su v

Roast Butternut Squash & Vegetable Pakoras 16

Tomato chutney & coconut yogurt – 485 cal mu su ve

Pea and Roasted Tomato Risotto 18.5

Cherry tomato, basil, local peas & aged parmesan cheese – 1207 cal m su v

Add Bacon 1.5 | Tiger prawns 3.5 | Grilled chicken 2.5

King Prawn & Crayfish Linguine 22

Cherry tomatoes, rocket, garlic, chilli & red onion – 1241 cal e f g su

Smoked Haddock Fishcakes 18.5

Chili mayo & vegetable salad – 602 cal e f g m su

ANDAZ BURGERS

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

Buttermilk Chicken Burger 15.5

Lettuce, tomato, gherkin, Swiss cheese & truffle mayo on toasted sesame seed brioche bun – 1564 cal e g m mu s

Angus Beef Burger 16.5

Lettuce, tomato, gherkin, Swiss cheese & truffle mayo on toasted sesame seed brioche bun – 1998 cal e g mu s su

FROM THE GRILL

All fish dishes served with garlic purée, all meat & and poultry served with caramelised shallot & grilled mushroom. Approximate pre-cooked weights

Dedham Vale Ribeye Steak 270g – 360 cal 28.5

Salmon Fillet 210g – 321 cal e f mu 18.5

Corn-Fed Chicken Half Chicken 400g – 405 cal 16.5

Wild Seabass Fillet 170g – 148 cal e f mu 22.5

Grilled Lamb Cutlet 210g – 490 cal 25.5

Sauces 2

Peppercorn | Red Wine Jus | Salsa Verde | Chimichurri

Sides 5

French Fries – 340 cal | Sweet Potato Fries – 156 cal |
Creamed Spinach – 362 cal m | Mashed Potatoes – 210 cal m | Sautéed
Vegetables – 50 cal m | Tomato Salad – 164 cal su

DESSERTS

Yoghurt & Lime Parfait 10.5

With strawberry & pomegranate salsa peach elderflower sorbet – 207 cal e m

Lemon Honey Panacotta 9.5

Served in a glass with raspberry champagne granite – 107 cal m su

Vanilla Raspberry & Mango Baked Alaska 10.5

Toasted flaked almonds, honeycomb & chocolate sauce – 1025 cal e g m n su

British Cheese Selection 10.5

Colston Basset blue, Somerset brie, Keens cheddar, fig chutney & cheese
biscuits – 1225 cal g m

Ice Cream Vanilla | Chocolate | Strawberry 2.5 per scoop – 196 cal m

Sorbet Lemon | Strawberry | Passion Fruit 2.5 per scoop – 196 cal

Add Chocolate Sauce – 125 cal | Vanilla Sauce – 136 cal |

Mixed Berries – 196 cal 1.5

KIDS MENU

Fish or Chicken Goujons & Fries 9.5 – g

Linguine Pasta with Fresh Tomato & Basil 9.5 – e m

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

Miso Soup 4.5 – 84 cal f s o

Prawn Gyozas 6 pieces – 320 cal 9.5
 Fried dumplings with dumpling sauce – cr e g s

Bento Boxes

Salmon Teriyaki 25.5 – 357 cal e f g s so su

Chicken Teriyaki 24.5 – 341 cal e f g s so su

Pork Belly 24.5 – 168 cal e f g s so su

Yakimeshi 7.5

Traditional Japanese egg fried rice with vegetables – 220 cal e g su

Chef's Selection

Nigiri 8 Slices 27.5 – 688 cal f g su

Sashimi 9 Slices 16.5 – 320 cal f

Uramaki 6 pieces

Miyako 8.5

Breaded prawns with spicy sauce & katsu – 152 cal cr e g mu s su

Tuna & Avocado 6 pieces 8.5 – 320 cal f g mu s su

Crispy Spicy Salmon 6 pieces 8.5 – 98 cal e f g mu s su

Maki 6 pieces

Served with pickled ginger, wasabi & soy

Tuna 8.5 – 350 cal e f g mu su

Salmon 8.5 – 98 cal e f g mu su

Avocado 5.5 – 120 cal g mu su ve

EVENING MENU | DAILY 9.00PM – 12.00AM

Club Sandwich 15.5

Toasted homemade country bread, grilled chicken, streaky bacon, fried egg, lettuce, tomato & mayonnaise. Served with fries – 680 cal e g mu

Caesar Salad 13.5

Bacon, parmesan, focaccia croutons & anchovies – 762 cal f g m su v

Add Avocado 1.5 | **Tiger Prawns** 3.5 | **Grilled Chicken** 2.5

Gluten-free Avocado Garden 13

White quinoa, pomegranate & beetroot hummus – 928 cal mu su ve

Buttermilk Chicken Burger 15.5

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Cucumber, peppers, Kalamata olives, onion, feta cheese & fresh oregano – 706 cal m mu su

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Cherry tomatoes, rocket, garlic, chilli & red onion – 1241 cal e f g su

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Sauces 2

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Sides 5

Herb Fries – 340 cal | Sweet Potato Fries – 156 cal |

Creamed Spinach – 362 cal m | Mashed Potatoes – 210 cal m |

Sautéed Vegetables – 50 cal m | Tomato Salad – 164 cal su

KIDS MENU

Fish or Chicken Goujons & Fries 9.5 – g

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 Moët & Chandon, France 87

NV Laurent Perrier Rose, France 95

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

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

WHISKEY 11

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

GIN 12.5

Hendricks
 Monkey 47

VODKA 11

Ketel One

WHISKEY 12

Macallan 10 yo
 Glenlivet

VODKA 12.5

Belvedere
 Grey Goose

WHISKEY 16

Lagavulin 16 yo

LIGHT RUM 11

Havana Club 3 yo

GIN 11

Bombay Sapphire
 Tanqueray

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