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**IN-ROOM DINING**  
DAY

**DIGITAL  
MENU**



## BREAKFAST

### JUICES

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Ginger shot (32cal)	4
Fresh orange (112cal)	6
Fresh apple (118cal)	6
Dulce Verde <i>Cucumber, apple, lemon, mint, kale</i>	8
Rouge <i>Beetroot, apple, ginger, lemon, aloe vera</i>	8
O'Fresco <i>Apple, carrot, lemon, ginger, turmeric</i>	8

### PASTRIES & BREAD

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Croissant (v) (272cal)	5
Pain au chocolat (v) (300cal)	5
Daily muffin tin (v) (360cal)	6
Fresh bread & toast, artisan butter, homemade jam (v) (254cal) <i>Selection of white, whole meal country, sourdough</i>	5

### HEALTHY & FRUITY

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Almond granola, kefir yoghurt, goji berries, bee pollen (v) (535cal)	11
Buckwheat bircher muesli, apple, miso salted pecans (v+) (535cal)	12
Berry bowl (v+) (76cal) <i>(raspberry, blackberry, strawberry)</i>	18

### BREAKFAST CLASSICS

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Banana caramel soy French toast (v) (723cal)	14
Eggs of your choice on toast (v) (98cal) <i>(Add smoked salmon +8)</i>	12
Smashed Hass avocado on sourdough, poached eggs, dry miso (v) (243cal)	16
Eggs Benedict (v) (733cal) <i>Roasted ham, poached eggs, hollandaise</i>	18
Eggs Florentine (v) (727cal) <i>Spinach, poached eggs, hollandaise</i>	18
Free range egg omelette <i>Choice of filling - tomato, onion, peppers, mushroom, spinach, chilli, cheese, turkey bacon</i>	17
Salmon & scrambled egg donburi (388cal)	22
The Marylebone breakfast (1517cal) <i>Choice of your eggs, sausage, bacon, vine tomato, Portobello mushroom, hashbrown, blackpudding, miso baked beans</i>	24

**SIDES**

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Cumberland sausage (242cal)	5
Bacon (270cal)	5
Smashed avocado (V+) (104cal)	5
Grilled halloumi (V) (242cal)	5
Field mushrooms (V+) (39cal)	5
Chicken sausage (300cal)	5
Turkey bacon (150cal)	5
London cured smoked salmon (99 / 198 cal)	8

**COFFEE**

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Espresso (2cal), Macchiato (12cal)	4
Double espresso (4cal), Cappuccino (68cal), Latte, Flat White	6
Americano (4cal), Hot chocolate, Mocha (197cal)	6

**TEA**

6 per pot

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ALL TEAS FROM CANTON TEA

English breakfast (2cal)	Lapsang Souchong (2cal)	Rooibos (0cal)
Earl Grey (2cal)	Decaf English breakfast (2cal)	Lemon & ginger (0cal)
Darjeeling (2cal)	Lemon verbena (0cal)	Jade green tea (0cal)
Chamomile tea (2cal)	Triple mint (0cal)	

All prices are inclusive of VAT at the current rate. Adults need between 2000-2500 calories per day  
 A 12.5% discretionary service charge and a £4 delivery charge will be added to your final bill.  
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(V) Vegetarian | (V+) Vegan

**COLD**

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New style sashimi (489cal)	21.5
Seared Salmon Karashi Sumiso (241cal)	20
Baby Spinach Salad Dry Miso (100cal)	21
Crispy Rice with Spicy Salmon (120cal) or Tuna (120cal)	22
Tuna Tataki with Tozasu (140cal)	25
Yellowtail Jalapeno (106cal)	26
Tuna sashimi salad with Matsuhisa dressing (650cal)	26
Lobster salad with spicy lemon dressing (211cal)	36

**HOT**

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Nasu Miso (65cal)	16
Tofu Steak Antichcho Sauce (285cal)	24
Grilled asparagus dry miso (v+) (85cal)	22
Beef Kushiyaki with Anticucho or Teriyaki (450cal)	32.5
Black cod miso (910cal)	53
Japanese Wagyu Beef Steak A5 75gr with Teriyaki (650cal)	65

**DONBURI SOUPS & RICE**

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Miso soup (70cal)	7.5
Steamed rice (v+) (360cal)	7.5
Salmon Donburi with Anticucho or Teriyaki	36
Chicken Donburi with Anticucho or Teriyaki	36

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**SUSHI MAKI (CUT ROLLS)**

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Salmon (175cal)	12
Vegetable (236cal)	12.5
Spicy tuna (181cal)	12
Salmon and avocado (259cal)	16
California (217cal)	17

**SUSHI (NIGIRI) & SASHIMI**

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Tuna (48/21 cal)	7.5
Salmon (46/35 cal)	7.5
Sea Bass (43/15 cal)	7.5
Yellowtail (48/21 cal)	8
Toro (6/30 cal)	9

**SNACKS**

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Nocellara olives, preserved lemon (v+)	6
Edamame, maldon salt or spicy (v+)	7
Crispy calamari, spicy lemon parsley dip	12
Tortillas, broad bean hummus, pickles, smoked paprika (v+)	13
Crispy fried chicken, shichimi sauce	13
Wagyu croquettes, fried caper gribiche	17

**PLATES**

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Chicken Katsu Sando butter lettuce, wasabi mayonnaise	18
Grilled halloumi burger, courgette, spicy tomato chutney (v)	18
Smash double-patty burger lettuce, beef tomato, Cheddar, gherkin pickle, caramelised red onion	21
<i>add miso white onion salsa</i>	2
<i>add blue cheese &amp; smoked bacon</i>	2
Grilled salmon kohlrabi blood orange salad	27
Caesar salad, Romaine lettuce, free range egg, aged Parmesan	16
Chopped salad, rainbow kale, avocado, feta, peach, butternut squash, candied ginger (v)	16
<i>add grilled chicken breast</i>	16
<i>add grilled salmon</i>	19
<i>add tuna steak</i>	22
Spicy tuna poke bowl, mango, avocado, lotus root crisps, asparagus	17
Avocado & watermelon poke bowl, edamame, honey glazed sesame carrots, Maui salsa (v+)	16
Rigatoni Pomodoro	18

## **SIDES**

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Fries - salted (v+) or garlic thyme butter (v)	6
Truffle & Parmesan fries (v)	8
Roast fennel, griddled baby carrots, chicory, orange (v+)	6
Heirloom tomatoes, basil, chardonnay dressing (v+)	6
Purple sprouting broccoli, anchovy dressing	6
New season potatoes, salsa verde (v+)	6

## **DESSERTS**

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Raspberry tart, bergamot, pomegranate (v)	9
Tiramisu, coffee, honey mascarpone mousse (v)	9
Banana almond caramel choux (v)	9
Toscana 70% chocolate mousse, green apple, basil (v)	9
Baked vanilla cheesecake, coconut, pineapple (v)	9
Hackney Gelato (v)	9
ask your server for available flavours	

## CHILDREN'S MENU

### SMALL PLATES

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Fried chicken with mayonnaise	13
Crudites bowl with pesto	8
Pitta bread with hummus	8

### HOT DISHES

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Bento Box	27
<i>Kappa cut roll, shrimp tempura with ponzy sauce, chicken skewers with sesame dressing, mix teriyaki vegetables</i>	
Grilled chicken skewers, plain or with teriyaki sauce	21
Grilled salmon skewers, plain or with teriyaki sauce	23
Smash double-patty burger, lettuce, beef tomato, Cheddar, gherkin pickle, caramelised red onion	21
Rigatoni pasta with tomato sauce	18

### SIDES

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Steamed broccoli	7.5
Mixed Leaf salad	7.5
Steamed rice	7.5
Chips	6

### DESSERT

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Hackney Gelato (v)	8
ask for available flavours	
Fruit Platter	16
Churros with chocolate sauce	8
Pancakes with Nutella	8

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**W I N E S**

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WHITE	125ML GLASS	BOTTLE
Terre De Lumiere Viognier, Celliers Jean d'Alibert, 2021, France	9	38
Marlborough Sauvignon Blanc, 2022, New Zealand	10	42
Chenin Blanc 'Steen Op Houst', Mulderbosch, 2022, South Africa	11	47
Ferrum Albariño, 2022, Spain	11	50
Gavi di Gavi, Fratelli Raimondo, 2022, Italy	-	60
Chablis, Domaine Vrignaud 2022, France	15	68
Chardonnay Truchard, 2022, USA	-	94
RED	125ML GLASS	BOTTLE
Eguia Tempranillo, 2021, Spain	9	36
Trastullo, Primitivo IGT Puglia, 2022, Italy	10	40
Les Lys de Leon, Pinot Noir, 2022, France	11	48
Faithful Hound, Stellenbosch, Muldersbosch, 2020, South Africa	13	62
Chianti Classico DOCG, Terre di Panzano, 2020, Italy	-	65
Espirit de Pavie Bordeaux, 2017, France	-	68
Carmel Road Pinot Noir, 2020, USA	-	80
ROSÉ	125ML GLASS	BOTTLE
Primitivo Rosé 'Tramari', Salento, 2022, Italy	10	47
Château La Tour de l'Eveque Pétale de Rose 2022, France	14	70

**C H A M P A G N E**

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BRUT	125ML GLASS	BOTTLE
Laurent Perrier La Cuvée	19	98
Bollinger Special Cuvée, Ay	-	290
Grand Siecle by Laurent Perrier	-	255
ROSÉ	125ML GLASS	BOTTLE
Laurent Perrier La Cuvée Rosé	24	138
ENGLISH SPARKLING	125ML GLASS	BOTTLE
Gusbourne Brut Reserve	15	78
Gusbourne Blanc de Blanc	16	80

**SOFT DRINKS**


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Coca-Cola	4.5
Diet Coca-Cola	4.5
Lemonade	4.5
Ginger Ale	4.5
Artisian Classic London tonic	4.5
Artisian Skinny London tonic	4.5
Artisian Agave lemon tonic	4.5
Artisian Fiery ginger beer	4.5

**BEERS AND CIDER**


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Asahi	7
Asahi Alcohol Free	7
Showerings Triple Vintage Cider	7

**ICED TEAS**

7 per tea

*ALL TEAS FROM CANTON TEA*


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Shintaro's apricot tea (Oolong tea, House Oolong syrup, infused apricot syrup)	7
Red bush ice tea (Rooibos tea, house Rooibos syrup infused with raspberry)	7

**COFFEE***FROM ORIGIN COFFEE ROASTERS IN CORNWALL*


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Espresso (2cal) , Macchiato (12cal)	3.5
Double espresso (4cal), Cappuccino (69cal), Latte, Flat White	6

**TEA**

6 per pot

*ALL TEAS FROM CANTON TEA*


---

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***NOBU HOTEL***  
LONDON PORTMAN SQUARE