



# MO BAR SIGNATURE

## **SPICED RUM CHOCOLATE MARTINI**

*cinnamon infused rum,  
Frangelico, white chocolate syrup*  
170.<sup>000</sup>

## **MO-NEGRONI**

*Patron tequila, Choya plum liqueur,  
sweet vermouth, Campari*  
170.<sup>000</sup>

## **THAI GIMLET**

*gin, lemon grass, kaffir lime leaf, egg white*  
170.<sup>000</sup>

## **GEISHA**

*sake, home made blueberry purée,  
lavender syrup*  
170.<sup>000</sup>

## **PINK GIN-GER**

*rose and ginger infused gin, rose syrup,  
quinine water*  
155.<sup>000</sup>

## **ICE CAMPUR COLADA**

*vanilla vodka, coconut cream,  
home made cin-cau, coconut jelly,  
jack fruits*  
155.<sup>000</sup>

## **KUMQUAT VANILLA MO MULE**

*kumquat and vanilla infused vodka,  
apricot purée, ginger beer*  
155.<sup>000</sup>

## **BARREL - AGED NEGRONI**

*bombay sapphire, martini rosso and  
campari*  
170.<sup>000</sup>

# THE CURIOUS BARTENDER

## **ZESTY MARTINI**

*Ketel One vodka, fresh pineapple chunk,  
coriander syrup, fresh lime juice*  
155.<sup>000</sup>

## **STARLIGHT**

*Ketel One vodka, fresh basil leaf,  
fresh pineapple, spray of Ricard*  
155.<sup>000</sup>

## **RASPBERRY FLIRT**

*Tanqueray gin, Martini rosso, Campari,  
thyme leaf, fresh lemon juice*  
170.<sup>000</sup>

## **FLOATING GODDESS**

*Ketel One vodka, pomelo, fresh blueberries,  
elderflower syrup*  
170.<sup>000</sup>

## **EL PRESIDENTE**

*rum, dry vermouth, grenadine syrup,  
orange marmalade*  
155.<sup>000</sup>

## **MANGO COCOTINI**

*Ketel One vodka, Malibu, mango purée,  
spiced sugar syrup*  
170.<sup>000</sup>

## **APPLE ALMOND MARTINI**

*vodka citron, homemade green apple  
purée, fresh pineapple juice, orgeat syrup*  
155.<sup>000</sup>

## **BRANDY GRAVIER**

*St. Remy Napoleon, kirsch liqueur,  
orange bitter, fresh lemon juice,  
fresh apple*  
155.<sup>000</sup>

# THE TWISTED CLASSICS

## **BLOODY MARY**

*invented for the first time by the famous bartender Ferdinand Petiot in Paris beginning of the 1920's.*

*Vodka, cream de cassis, tomato paste, onion salt*  
170.<sup>000</sup>

## **MANHATTAN**

*originated from Manhattan Club, New York in the early 1870's.*

*Bulleit rye whisky, sweet vermouth, chocolate bitter*  
170.<sup>000</sup>

## **SAZERAC AGEING**

*created by Antoine Amadie Peychaud in New Orleans in the early 1830's.*

*Bulleit rye whiskey, Ricard Anise, chocolate, Angostura bitters*  
185.<sup>000</sup>

## **MAI TAI**

*invented in 1944 at the famous Trader Vic's restaurant, Oakland, California.*

*Bacardi superior rum, Myers dark rum, Cointreau, orgeat syrup, grenadine, fresh orange juice*  
170.<sup>000</sup>

## **GODFATHER**

*a legendary cocktail, well-known as a tribute to the Italian artist Bernard Luini.*

*Scotch whisky, Amaretto liqueur, espresso, cream*  
155.<sup>000</sup>

## **GEORGIAN JULEP**

*U.S. Senator of Kentucky, Henry Clay, introduced this classic mint julep in Washington D.C. in the 1820's.*

*Bulleit Bourbon, fresh mint leaf, fresh raspberries, homemade peach purée*  
155.<sup>000</sup>

## **BRAMBLE**

*created at Fred's Club in London by famous head bartender Dick Bradsell in early 1980's.*

*Gin, cream de mure, fresh blackberry, fresh lemon juice*  
170.<sup>000</sup>

# THE TWISTED CLASSICS

## **CLOVER CLUB**

*created in the Bellevue – Stradford hotel, Philadelphia in the 1880's.*

*Gin, fresh raspberries, fresh lemon juice, egg white*  
155.<sup>000</sup>

## **DARK & STORMY**

*created in Bermuda early 1800's by the Gosling family.*

*Myers dark rum, fresh lime, Angostura bitters, ginger beer*  
155.<sup>000</sup>

## **ADONIS**

*The Adonis cocktail dates back to the mid-1880s and was named in honor of the first Broadway musical to run for more than 500 performances about the statue of Adonis.*

*Tio Pepe sherry, sweet vermouth, orange bitter*  
155.<sup>000</sup>

## **CHINESE MULE**

*originated from the classic Moscow Mule, which was invented by John G. Martin in 1941.*

*Sake, Ketel One vodka, coriander syrup, ginger beer*  
170.<sup>000</sup>

## **TEQUILA ESPRESSO MARTINI**

*Created in the late 1990's by Dick Bradsell were was the original name*

*is Pharmaceutical Stimulant for his menu at the Pharmacy, Notting Hill London.*

*Coffee infused tequila, Kahlua, espresso*  
155.<sup>000</sup>

## **ANGELO'S**

*A twist of the forgotten cocktail "Knickerbocker á la Monsieur" which was part of a vintage cocktail book, published in 1869. Spiced rum, John Jameson, egg white, double cream, gomme syrup*

155.<sup>000</sup>

# SOURS & FLIPS

## **AMARETTO SOUR**

*Amaretto, fresh lemon juice, egg white,  
Angostura bitters*  
155.<sup>000</sup>

## **MIDORI SOUR**

*Midori, fresh lemon juice, egg white,  
gomme syrup*  
155.<sup>000</sup>

## **PLUM SOUR**

*Bulleit rye whiskey, Choya plum liqueur,  
fresh lime and fresh lemon juice,  
egg white, Angostura bitters*  
155.<sup>000</sup>

## **RUM LAVENDER FLIP**

*Myers dark rum, lavender syrup, Choya  
plum liqueur, egg white, chocolate bitter*  
155.<sup>000</sup>

## **BOURBON AFFAIR**

*Bulleit bourbon, Choya plum liqueur,  
Angostura bitters, almond, chocolate syrup*  
155.<sup>000</sup>

## **SUMATERA SMASH**

*Scotch whisky, fresh ginger,  
fresh lemon juice, local honey*  
155.<sup>000</sup>

# CHAMPAGNE COCKTAILS

## **FRENCH 75**

*Harry MacElhone invented this drink in the famous Harry's New York Bar, Paris, early 1915.*

*Gin, champagne, sugar cube, Angostura bitters, fresh lemon juice*  
395<sup>000</sup>

## **KIR ROYALE**

*The all times classic French cocktails consist of creme de cassis topped with champagne*  
395<sup>000</sup>

## **BELLINI**

*invented by Giuseppe Cipriani, founder of Harry's Bar, Venice, between 1934 – 1948.*

*Champagne, homemade peach purée*  
395<sup>000</sup>

## **THE SEELBACH COCKTAIL**

*named after the Louisville, Kentucky hotel where it was first crafted in 1917 and nowadays this cocktail appears again in the famous and best selling bartender book called "Vintage, Spirit, and forgotten cocktail"*  
*Bulleit bourbon, triple sec, champagne, Angostura bitters*  
395<sup>000</sup>

# MOCKTAILS

70,000

## **DETOXING EXPERIENCE**

*homemade blueberry purée, celery cordial  
served with eternal tea*

## **EDEN**

*fresh red grapes, rose syrup, lychee juice*

## **GREEN NILE**

*fresh ginger, kiwi, homemade  
coriander syrup, lychee, green apple juice*

## **NATURA**

*homemade strawberry purée, fresh  
raspberries and watermelon, guava juice,  
ginger beer*

## **MINT PINEAPPLE**

*mint leaves, pineapple and lime juice,  
sugar syrup*

## **TROPICAL STORM**

*fresh lemongrass and raspberries,  
peach and guava juice, elderflower syrup*



# WINE

## BY THE GLASS

### WHITE

**Vina Veñtisquero, Sauvignon Blanc, Chile**

160<sup>000</sup>

**De Bortoli "Family's Selection, Semillon Blend  
Australia**

170<sup>000</sup>

**Dr Loosen "Dr. L", Riesling, Germany**

190<sup>000</sup>

**E.Guigal "Côtes Du Rhône", Viognier Blend  
France**

210<sup>000</sup>

**Bordeaux Blanc, Mouton Cadet, France**

250<sup>000</sup>

**Louis Jadot Bourgogne, Chardonnay, France**

270<sup>000</sup>

### RED

**Merlot, Viña Ventisquero "Reserva" Chile**

160<sup>000</sup>

**Castello Banfi Col di Sasso, Sangiovese, Italy**

190<sup>000</sup>

**E. Guigal "Côtes Du Rhône", Grenache Blend  
France**

210<sup>000</sup>

**Penfolds Bin 2, Shiraz Mataro, Australia**

250<sup>000</sup>

**Bordeaux Rouge, Mouton Cadet, France**

250<sup>000</sup>

**Pinot Noir, Louis Jadot Bourgogne Rouge, France**

270<sup>000</sup>

# CHAMPAGNE

## BY THE GLASS/ BOTTLE

**Lanson Black Label**

380<sup>000</sup> / 2,000<sup>000</sup>

# SPARKLING

## BY THE GLASS/ BOTTLE

**Leonardo da Vinci Prosecco**

190<sup>000</sup> / 950<sup>000</sup>

# BEER

<b>Heineken</b> <i>bottle 330ml</i>	70 <sup>000</sup>
<b>Heineken</b> <i>draught 250ml/ 500ml</i>	65 <sup>000</sup> /110 <sup>000</sup>
<b>Bintang</b> <i>bottle</i>	65 <sup>000</sup>
<b>Bintang</b> <i>draught</i>	70 <sup>000</sup>
<b>Guinness</b>	75 <sup>000</sup>
<b>Corona</b>	125 <sup>000</sup>

# APERITIF

	by shot	by bottle
<b>Martini Bianco</b>	125 <sup>000</sup>	1,600 <sup>000</sup>
<b>Martini Dry</b>	125 <sup>000</sup>	1,600 <sup>000</sup>
<b>Ricard</b>	125 <sup>000</sup>	1,600 <sup>000</sup>
<b>Campari</b>	125 <sup>000</sup>	2,500 <sup>000</sup>

# VODKA

	by shot	by bottle
<b>Smirnoff</b>	125 <sup>000</sup>	2,200 <sup>000</sup>
<b>Ketel One Vodka</b>	135 <sup>000</sup>	2,500 <sup>000</sup>
<b>Beluga</b>	165 <sup>000</sup>	2,800 <sup>000</sup>
<b>Absolut Blue</b>	135 <sup>000</sup>	2,500 <sup>000</sup>
<b>Absolut Vodka</b> <i>Flavour</i>	165 <sup>000</sup>	2,800 <sup>000</sup>
<b>Grey Goose</b>	165 <sup>000</sup>	3,200 <sup>000</sup>
<b>Belvedere</b>	165 <sup>000</sup>	3,200 <sup>000</sup>
<b>Ciroc Vodka</b>	165 <sup>000</sup>	3,200 <sup>000</sup>

# GIN

	by shot	by bottle
<b>Beefeater Gin</b>	135 <sup>000</sup>	2,200 <sup>000</sup>
<b>Gordon's Dry Gin</b>	135 <sup>000</sup>	2,200 <sup>000</sup>
<b>Tanqueray</b>	150 <sup>000</sup>	2,800 <sup>000</sup>
<b>Bombay Sapphire</b>	150 <sup>000</sup>	2,500 <sup>000</sup>
<b>Hendrick's</b>	220 <sup>000</sup>	4,500 <sup>000</sup>

# RUM

	by shot	by bottle
<b>Bacardi Light</b>	125 <sup>000</sup>	2,200 <sup>000</sup>
<b>Myer's Dark Rum</b>	125 <sup>000</sup>	2,200 <sup>000</sup>
<b>Malibu</b>	125 <sup>000</sup>	2,200 <sup>000</sup>
<b>Cachaça</b>	125 <sup>000</sup>	2,500 <sup>000</sup>
<b>Ron Zacapa</b> 23 years	295 <sup>000</sup>	5,500 <sup>000</sup>
<b>Captain Morgan Spiced</b>	125 <sup>000</sup>	2,000 <sup>000</sup>

# TEQUILA

	by shot	by bottle
<b>Jose Cuérvo</b>	125 <sup>000</sup>	2,500 <sup>000</sup>
<b>Don Julio</b>	145 <sup>000</sup>	3,000 <sup>000</sup>
<b>Patron Anejo</b>	155 <sup>000</sup>	3,200 <sup>000</sup>
<b>Patron Reposado</b>	145 <sup>000</sup>	3,200 <sup>000</sup>
<b>Herradura Reposado</b>	155 <sup>000</sup>	3,200 <sup>000</sup>

# BOURBON

	by shot	by bottle
<b>Jim Beam</b>	130 <sup>000</sup>	2,200 <sup>000</sup>
<b>Jim Beam Black</b>	145 <sup>000</sup>	2,400 <sup>000</sup>
<b>Jack Daniel's</b>	145 <sup>000</sup>	2,800 <sup>000</sup>
<b>Gentleman Jack</b>	155 <sup>000</sup>	3,200 <sup>000</sup>
<b>Single Barrel</b>	295 <sup>000</sup>	5,000 <sup>000</sup>

# BRANDY

	by shot	by bottle
<b>St. Rémy Napoleon</b>	125 <sup>000</sup>	2,200 <sup>000</sup>

# SHERRY & PORT

<b>Tio Pepe</b>	125 <sup>000</sup>
<b>Graham's Ruby Port</b>	125 <sup>000</sup>

# SCOTCH WHISKY

	by shot	by bottle
<b>Johnnie Walker Red Label</b>	125 <sup>000</sup>	2,200 <sup>000</sup>
<b>Johnnie Walker Black Label</b>	145 <sup>000</sup>	2,800 <sup>000</sup>
<b>Johnnie Walker Gold Label</b>	230 <sup>000</sup>	5,000 <sup>000</sup>
<b>Johnnie Walker Blue Label</b>	780 <sup>000</sup>	15,000 <sup>000</sup>
<b>Famous Grouse</b>	125 <sup>000</sup>	2,400 <sup>000</sup>
<b>Chivas Regal</b> 12 years	165 <sup>000</sup>	3,700 <sup>000</sup>
<b>Chivas Regal</b> 18 years	270 <sup>000</sup>	6,000 <sup>000</sup>
<b>Chivas Regal Royal Salute</b>	365 <sup>000</sup>	7,000 <sup>000</sup>

# WHISKEY

	by shot	by bottle
<b>Old Bushmills</b>	125 <sup>000</sup>	2,200 <sup>000</sup>
<b>John Jameson</b>	125 <sup>000</sup>	2,200 <sup>000</sup>
<b>Canadian Club</b>	125 <sup>000</sup>	2,000 <sup>000</sup>

# SINGLE MALT

	by shot	by bottle
<b>Highland Park</b> 12 years	270 <sup>000</sup>	5,000 <sup>000</sup>
<b>Ardmore Cask</b>	195 <sup>000</sup>	3,500 <sup>000</sup>
<b>Macallan</b> 12 years	350 <sup>000</sup>	6,500 <sup>000</sup>
<b>Macallan</b> 18 years	780 <sup>000</sup>	15,000 <sup>000</sup>
<b>Singleton</b> 12 years	250 <sup>000</sup>	4,500 <sup>000</sup>
<b>Singleton</b> 18 years	550 <sup>000</sup>	9,200 <sup>000</sup>
<b>Glenmorangie</b>	350 <sup>000</sup>	6,000 <sup>000</sup>
<b>Monkey Shoulder</b>	145 <sup>000</sup>	2,500 <sup>000</sup>
<b>Glenlivet</b> 18 years	350 <sup>000</sup>	8,000 <sup>000</sup>

# COGNAC

	by shot	by bottle
<b>Hennessy VSOP</b>	195 <sup>000</sup>	3,500 <sup>000</sup>
<b>Hennessy XO</b>	495 <sup>000</sup>	10,500 <sup>000</sup>
<b>Martell Cordon Bleu</b>	450 <sup>000</sup>	9,500 <sup>000</sup>
<b>Rémy Martin XO</b>	550 <sup>000</sup>	9,200 <sup>000</sup>

# LIQUEUR

	by shot	by bottle
<b>Cointreau</b>	125 <sup>000</sup>	2,500 <sup>000</sup>
<b>Drambuie</b>	125 <sup>000</sup>	2,500 <sup>000</sup>
<b>D.O.M Bénédictine</b>	135 <sup>000</sup>	2,500 <sup>000</sup>
<b>Vaccari Sambuca</b>	135 <sup>000</sup>	2,500 <sup>000</sup>
<b>Tia Maria</b>	125 <sup>000</sup>	2,500 <sup>000</sup>
<b>Southern Comfort</b>	135 <sup>000</sup>	1,800 <sup>000</sup>
<b>Midori Melon</b>	135 <sup>000</sup>	1,600 <sup>000</sup>
<b>Grand Marnier</b>	135 <sup>000</sup>	2,500 <sup>000</sup>
<b>Galliano</b>	135 <sup>000</sup>	1,800 <sup>000</sup>
<b>Frangelico</b>	145 <sup>000</sup>	1,800 <sup>000</sup>
<b>Jägermeister</b>	125 <sup>000</sup>	2,200 <sup>000</sup>
<b>Amaretto Disaronno</b>	125 <sup>000</sup>	2,200 <sup>000</sup>
<b>Bailey's</b>	125 <sup>000</sup>	2,200 <sup>000</sup>

# NON ALCOHOLIC BEVERAGES

## WATER

<b>Aqua Reflection/ Sparkling</b>	55 <sup>000</sup>
<b>Evian</b> 330ml/ 750ml	65 <sup>000</sup> / 95 <sup>000</sup>
<b>Perrier</b> 330ml/ 750ml	65 <sup>000</sup> / 95 <sup>000</sup>

## FRESH JUICE

*orange, pineapple, water melon,  
papaya, strawberry, kiwi*

65<sup>000</sup>

## CHILLED JUICE

*guava, mango, tomato, cranberry,  
grapefruit*

55<sup>000</sup>

## SOFT DRINK

*Coca-Cola, Diet Coke, Coke Zero, Sprite,  
Fanta, soda water, tonic water, ginger ale*

55<sup>000</sup>

## RED BULL

70<sup>000</sup>

# THE MO BAR BITES

## **ASIAN FALVOURED DEEP FRIED CALAMARI**

*togaroshi dip*

68<sup>000</sup>

## **MINI CHEESE BURGER**

*beef pate, cos lettuce, tomato  
marmalade and soft cheese*

130<sup>000</sup>

## **PRAWN SATAY**

*vegetable pickles, and peanut sauce*

138<sup>000</sup>

## **BUFFALO CHICKEN WINGS**

*honey-barbeque sauce*

98<sup>000</sup>

## **BITTERBALLEN**

*spicy pepper sauce*

128<sup>000</sup>

## **ASIAN STYLE CONE TUNA TARTAR**

*ponzu dressing*

128<sup>000</sup>

## **CHARCUTERIE**

*condiments*

138<sup>000</sup>

## **IMPORTED CHEESE PLATTER**

*assorted condiments*

288<sup>000</sup>

## **TRUFFLE PARMESAN FRIES**

*truffle mayonnaise*

98<sup>000</sup>

## **OVEN BAKED FLATBREAD**

*sour cream and bacon*

98<sup>000</sup>

## **CRISPY SALMON SKIN**

*wasabi salted eggs*

78<sup>000</sup>