



MO BAR SIGNATURE

SPICED RUM CHOCOLATE MARTINI

*cinnamon infused rum,
Frangelico, white chocolate syrup*
170.⁰⁰⁰

MO-NEGRONI

*Patron tequila, Choya plum liqueur,
sweet vermouth, Campari*
170.⁰⁰⁰

THAI GIMLET

gin, lemon grass, kaffir lime leaf, egg white
170.⁰⁰⁰

GEISHA

*sake, home made blueberry purée,
lavender syrup*
170.⁰⁰⁰

CINNAMON RYE BOULEVARDIER

Canadian club, Campari, sweet vermouth
155.⁰⁰⁰

PINK GIN-GER

*rose and ginger infused gin, rose syrup,
quinine water*
155.⁰⁰⁰

ICE CAMPUR COLADA

*vanilla vodka, coconut cream,
home made cin-cau, coconut jelly,
jack fruits*
155.⁰⁰⁰

KUMQUAT VANILLA MO MULE

*kumquat and vanilla infused vodka,
apricot purée, ginger beer*
155.⁰⁰⁰

THE CURIOUS BARTENDER

ZESTY MARTINI

*Ketel One vodka, fresh pineapple chunk,
coriander syrup, fresh lime juice*
155.⁰⁰⁰

STARLIGHT

*Ketel One vodka, fresh basil leaf,
fresh pineapple, spray of Ricard*
155.⁰⁰⁰

RASPBERRY FLIRT

*Tanqueray gin, Martini rosso, Campari,
thyme leaf, fresh lemon juice*
170.⁰⁰⁰

FLOATING GODDESS

*Ketel One vodka, pomelo, fresh blueberries,
elderflower syrup*
170.⁰⁰⁰

EL PRESIDENTE

*rum, dry vermouth, grenadine syrup,
orange marmalade*
155.⁰⁰⁰

MANGO COCOTINI

*Ketel One vodka, Malibu, mango purée,
spiced sugar syrup*
170.⁰⁰⁰

APPLE ALMOND MARTINI

*vodka citron, homemade green apple
purée, fresh pineapple juice, orgeat syrup*
155.⁰⁰⁰

BRANDY GRAVIER

*St. Remy Napoleon, kirsch liqueur,
orange bitter, fresh lemon juice,
fresh apple*
155.⁰⁰⁰

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
170.⁰⁰⁰

MANHATTAN

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

Bulleit rye whisky, sweet vermouth, chocolate bitter
170.⁰⁰⁰

SAZERAC AGEING

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

Bulleit rye whiskey, Ricard Anise, chocolate, Angostura bitters
185.⁰⁰⁰

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
170.⁰⁰⁰

GODFATHER

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

Scotch whisky, Amaretto liqueur, espresso, cream
155.⁰⁰⁰

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
155.⁰⁰⁰

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
170.⁰⁰⁰

THE TWISTED CLASSICS

CLOVER CLUB

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

Gin, fresh raspberries, fresh lemon juice, egg white
155.⁰⁰⁰

DARK & STORMY

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

Myers dark rum, fresh lime, Angostura bitters, ginger beer
155.⁰⁰⁰

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
155.⁰⁰⁰

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
170.⁰⁰⁰

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
155.⁰⁰⁰

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

155.⁰⁰⁰

SOURS & FLIPS

AMARETTO SOUR

*Amaretto, fresh lemon juice, egg white,
Angostura bitters*
155.⁰⁰⁰

MIDORI SOUR

*Midori, fresh lemon juice, egg white,
gomme syrup*
155.⁰⁰⁰

PLUM SOUR

*Bulleit rye whiskey, Choya plum liqueur,
fresh lime and fresh lemon juice,
egg white, Angostura bitters*
155.⁰⁰⁰

RUM LAVENDER FLIP

*Myers dark rum, lavender syrup, Choya
plum liqueur, egg white, chocolate bitter*
155.⁰⁰⁰

BOURBON AFFAIR

*Bulleit bourbon, Choya plum liqueur,
Angostura bitters, almond, chocolate syrup*
155.⁰⁰⁰

SUMATERA SMASH

*Scotch whisky, fresh ginger,
fresh lemon juice, local honey*
155.⁰⁰⁰

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
395.⁰⁰⁰

SNOW BALL

a refreshing bubbly cocktail with a hint of rose flavor invented by our curious bartender.

Gin, grenadine, rose syrup, champagne, crowned with snowy cane frappé
395.⁰⁰⁰

BELLINI

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

Champagne, homemade peach purée
395.⁰⁰⁰

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
395.⁰⁰⁰

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 Veñisquero, Sauvignon Blanc, Chile

150⁰⁰⁰

**De Bortoli Sacred Hill, Semillon
Chardonnay, Australia**

170⁰⁰⁰

**Wolf Blass, Yellow Label, Chardonnay,
Australia**

190⁰⁰⁰

La Vieille Ferme Luberon Blanc, France

180⁰⁰⁰

Attems Pinot Grigio, Italy

200⁰⁰⁰

**J.J Christoffel UW, Riesling Cabinet,
Germany**

280⁰⁰⁰

RED

Calvet, Merlot Cabernet Sauvignon, France

150⁰⁰⁰

**Poderi Boscareli "De Ferarri", Sangiovese,
Italy**

170⁰⁰⁰

**Rawson Retreat, Shiraz Cabernet,
Australia**

180⁰⁰⁰

**Wolf Blass, Yellow Label, Shiraz,
Australia**

200⁰⁰⁰

Côtes du Rhône, E. Guigal, Syrah, France

210⁰⁰⁰

Tabali, Pinot Noir, Chile

210⁰⁰⁰

CHAMPAGNE

BY THE GLASS/ BOTTLE

Lanson Black Label

380⁰⁰⁰ / 2,000⁰⁰⁰

SPARKLING

BY THE GLASS/ BOTTLE

Leonardo da Vinci Prosecco

190⁰⁰⁰ / 950⁰⁰⁰

BEER

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

APERITIF

	by shot	by bottle
Martini Bianco	125 ⁰⁰⁰	1,600 ⁰⁰⁰
Martini Dry	125 ⁰⁰⁰	1,600 ⁰⁰⁰
Ricard	125 ⁰⁰⁰	1,600 ⁰⁰⁰
Campari	125 ⁰⁰⁰	2,500 ⁰⁰⁰

VODKA

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

GIN

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

RUM

	by shot	by bottle
Bacardi Light	125 ⁰⁰⁰	2,200 ⁰⁰⁰
Myer's Dark Rum	125 ⁰⁰⁰	2,200 ⁰⁰⁰
Malibu	125 ⁰⁰⁰	2,200 ⁰⁰⁰
Cachaça	125 ⁰⁰⁰	2,500 ⁰⁰⁰
Ron Zacapa 23 years	295 ⁰⁰⁰	5,500 ⁰⁰⁰

TEQUILA

	by shot	by bottle
Jose Cuervo	125 ⁰⁰⁰	2,500 ⁰⁰⁰
Don Julio	145 ⁰⁰⁰	3,000 ⁰⁰⁰
Patron Anejo	155 ⁰⁰⁰	3,200 ⁰⁰⁰
Patron Reposado	145 ⁰⁰⁰	3,200 ⁰⁰⁰
Herradura Reposado	155 ⁰⁰⁰	3,200 ⁰⁰⁰

BOURBON

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

BRANDY

	by shot	by bottle
St. Rémy Napoleon	125 ⁰⁰⁰	2,200 ⁰⁰⁰

SHERRY & PORT

Tio Pepe	125 ⁰⁰⁰
Graham's Ruby Port	125 ⁰⁰⁰
Graham's Tawny Port 10 years	135 ⁰⁰⁰

SCOTCH WHISKY

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

WHISKEY

	by shot	by bottle
Old Bushmills	125 ⁰⁰⁰	2,200 ⁰⁰⁰
John Jameson	125 ⁰⁰⁰	2,200 ⁰⁰⁰
Canadian Club	125 ⁰⁰⁰	2,000 ⁰⁰⁰

SINGLE MALT

	by shot	by bottle
Highland Park 12 years	270 ⁰⁰⁰	5,000 ⁰⁰⁰
Ardmore Cask	195 ⁰⁰⁰	3,500 ⁰⁰⁰
Macallan 12 years	350 ⁰⁰⁰	6,500 ⁰⁰⁰
Macallan 18 years	780 ⁰⁰⁰	15,000 ⁰⁰⁰
Singleton 12 years	250 ⁰⁰⁰	4,500 ⁰⁰⁰
Singleton 18 years	550 ⁰⁰⁰	9,200 ⁰⁰⁰
Lagavulin 16 years	295 ⁰⁰⁰	4,500 ⁰⁰⁰
Glenmorangie	350 ⁰⁰⁰	6,000 ⁰⁰⁰

COGNAC

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

LIQUEUR

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

CHINESE WINE BY BOTTLE

Mou Tai
3,888 ⁰⁰⁰

NON ALCOHOLIC BEVERAGES

WATER

Aqua Reflection/ Sparkling	55 ⁰⁰⁰
Evian 330ml/ 750ml	65 ⁰⁰⁰ / 95 ⁰⁰⁰
Perrier 330ml/ 750ml	65 ⁰⁰⁰ / 95 ⁰⁰⁰

FRESH JUICE

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

65⁰⁰⁰

CHILLED JUICE

*guava, mango, tomato, cranberry,
grapefruit*

55⁰⁰⁰

SOFT DRINK

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

55⁰⁰⁰

RED BULL

70⁰⁰⁰

THE MO BAR BITES

ASIAN FALVOURED DEEP FRIED CALAMARI

togaroshi dip

68⁰⁰⁰

MINI CHEESE BURGER

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

130⁰⁰⁰

PRAWN SATAY

vegetable pickles, and peanut sauce

138⁰⁰⁰

BUFFALO CHICKEN WINGS

honey-barbeque sauce

98⁰⁰⁰

BITTERBALLEN

spicy pepper sauce

128⁰⁰⁰

ASIAN STYLE CONE TUNA TARTAR

ponzu dressing

128⁰⁰⁰

CHARCUTERIE

condiments

138⁰⁰⁰

IMPORTED CHEESE PLATTER

assorted condiments

288⁰⁰⁰

TRUFFLE PARMESAN FRIES

truffle mayonnaise

98⁰⁰⁰

OVEN BAKED FLATBREAD

sour cream and bacon

98⁰⁰⁰

CRISPY SALMON SKIN

wasabi salted eggs

78⁰⁰⁰