

eat well, eat wise

Our healthy dining options are created according to the principles of naturopathy to help boost energy and fulfill your nutritional needs.

Light Delights 🌱 are rich in proteins and fiber, low in carbohydrates and ideal for weight management.

Vitality ⚡ use selected carbohydrates that are low on the glycemic index for additional energy.

Both Light Delights and Vitality choices offer a balanced mix of essential nutrients, proteins, carbohydrates, fats and fibers and are made using whole, natural, non-processed foods as well as organic products when possible.

Our selections are abundant in antioxidants, vitamins and minerals and are served raw or lightly cooked to preserve their nutritional value. All are prepared using unsaturated fats and carbohydrates that are on the low glycemic index to benefit your health.

SALADS |

starter 158
main 198

caesar salad >
romaine lettuce, anchovies, parsley,
boiled quail eggs, garlic croutons,
parmesan reggiano &
classic caesar dressing

✓ can be tailored for a vegetarian diet

enhance your salad add 95 per choice
with light delights:

🌿 corn-fed chicken breast
🌿 blackened prawns

✓ 🌿 greek salad >
bell pepper, cucumber,
cherry tomatoes, red onions, olives,
feta cheese, parsley, lemon juice &
extra virgin olive oil

🌿 nicoise salad >
pan seared tuna with black pepper,
boiled quail eggs, green beans,
baby potatoes, cherry tomatoes &
smoked anchovy

✓ can be tailored for a vegetarian diet

SOUPS |

please check our daily selection
in the soup and sandwich menu 118

APPETIZERS |

🌿 🌿 thai flat iron beef salad > 228
red onions, coriander, lemongrass
& chili sauce

✓ 🌿 🌿 quinoa salad > 208
with ratatouille, roasted prawns, cucumber,
crispy cereals, lime zest & italian parsley

✓ 🌿 heirloom beetroot carpaccio > 208
with fresh "brousse" cheese, walnuts,
sherry dressing & sourdough bread chips

🌿 light delights
🌿 vitality
✓ vegetarian

served from 11:00 am to 11:00 pm
all prices in hong kong dollars & subject to 10% service charge

BURGERS |

traditional beef burger > 288
wagyu beef burger, romaine lettuce,
claussen dill pickles, tomato & red onion
relish on multi-cereal bun

enhance your traditional add 35 per choice
burger with

hickory smoked bacon
cheddar cheese
blue cheese
fried organic egg

teriyaki beef burger > 298
teriyaki glazed wagyu beef burger,
bacon, avocado, horseradish sauce,
pickled kyuri cucumber & crispy onions
on multi-cereal bun

✓ shroom burger > 248
portobello mushroom
stuffed with duxelles, tomato, lettuce,
melted cheddar cheese & MOspicy sauce
in a whole wheat bun

SANDWICHES |

classic club sandwich > 228
vine tomatoes, hard boiled organic
egg, romaine lettuce, dijon mustard
mayonnaise, smoked bacon,
black treacle back bacon & turkey
✓ can be tailored for a vegetarian diet

boston lobster roll > 348
toasted milk bun with spicy boston
lobster & lobster mayonnaise

hot dog > 148
hebrew national beef sausage,
claussen dill pickles, dijon mustard,
homemade relish & coleslaw

piadina romagnola > 218
typical italian bread, pan fried and
serve as a wrap with squacquerone
cheese, parma ham & arugula

crispy chorizo tacos > 218
seared chorizo with coriander leaves,
shallots, vine tomato, in a taco shell
with guacamole & sour cream

all the above mentioned burgers & sandwiches
served with a choice of french fries or
mesclun salad

🌿 light delights
🌿 vitality
✓ vegetarian

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MAIN COURSES |

hainan chicken >
singaporean traditional ginger &
lemongrass poached chicken served
with hot lemongrass rice, shanghai
bok choy & ginger chilli sauce

268

wonton noodle soup >
fresh egg noodles in a chicken broth,
green chinese vegetables, barbecued
pork, shrimp & pork wontons

238

moroccan chicken >
served in tajine plate with lemon &
green olive, steamed couscous &
pita bread salad

238

'martelli' spaghetti alla bolognese >
homemade bolognese sauce &
parmesan reggiano

239

✓ 'martelli' tagliatelli con funghi >
wild mushroom duxelles, chopped
parsley & shaved button
mushroom

229

MO fish & chips >
cod in crispy sesame beer batter
with lime, spicy dip & french fries

248

tasmanian salmon >
pan seared, hokaido corn, chorizo
& green papaya salad

229

US double gold marble rib eye >
red onions & tomato relish, choron
sauce & french fries

388

🌿 japanese cod fish >
glazed with miso paste, sauteed shitake,
baby spinach & teriyaki sauce

308

"yangzhou" fried rice >
with shrimp, bbq pork, corn,
green peas, egg & scallions

205

✓ can be tailored for a vegetarian diet

EXTRA ON SIDE |

✓ french fries 78
✓ steamed jasmine rice 58
✓ 🌿 grilled green asparagus 78
✓ 🌿 olive oil sautéed seasonal vegetables 78
✓ charlotte potato mousseline 78

Guests of MO Bar at The Landmark Mandarin Oriental can be confident that all fish and seafood served on our menus are the results of sustainable and responsible fishing practices. We aim to provide our guests with the finest dining experience while protecting the future of our fish, our suppliers and our business.

🌿 light delights

☞ vitality

✓ vegetarian

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CHEESES |

- ✓ french farmers cheeses > 168
 chef's selection of the season's
 finest matured french cheeses by
 bernard anthony (3 pieces)

DESSERTS |

- ✓ baked MO cheesecake > 130
 with mixed berries
- ✓ blueberry & violette clafouti > 130
 with blueberry sorbet
- ✓ bitter chocolate tart > 130
 with salted peanuts & served with
 bourbon vanilla ice cream
- ✓ bread & butter pudding > 130
 with madagascar vanilla ice cream
- Ⓛ ✓ fruit platter > 130
 carefully selected seasonal fruits
- ✓ homemade ice creams > 48 per scoop
 tahitian bourbon vanilla
 valrhona chocolate
- ✓ homemade sorbets > 48 per scoop
 raspberry
 mango

Ⓛ light delights

☛ vitality

✓ vegetarian

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SOUP & SANDWICH MENU 228



please select one soup, one sandwich & either tea or coffee

**a la carte soup 118, sandwich 145*

asparagus soup > light whipped cream > bellota bellota chorizo

or

french onion soup > gruyère toast

or

 tomato minestrone > sundried tomato > pea > basil oil

'home-smoked tasmanian salmon bagel'

toasted poppy seed bagel > cream cheese> kyuri cucumber> lettuce> capers> onions

or

ham & cheese

toasted brioche> manchego cheese> cooked ham

or

 crispy ciabatta

mozzarella di bufala > sundried tomato > grilled eggplants & roquette pesto

THE DIM SUM BENTO BOX 198

the chef's selection of 9 steamed & fried dim sum
with pork, beef, prawn & vegetables

add one soup & either tea or coffee 288

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