

MO BAR WEEKEND BRUNCH FORMULAS

WEEKEND BRUNCH

598

menu includes a choice of starter, main course, side dish & dessert

enjoy free flow with your brunch:

moët & chandon champagne

brunch signature cocktails

house white or red wine

house bottle beer

juices, soft drinks

nordaq fresh still or sparkling water

coffee or tea

from 12:30pm to 2:30pm on weekends



No discount applied on brunch

Guests of MO Bar at The Landmark Mandarin Oriental, Hong Kong 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.

From 12:30pm to 3pm
All prices in Hong Kong dollars & subject to 10% service charge

FREE FLOW OF WEEKEND BRUNCH COCKTAILS

CUKE SPRITZ

elderflower, cucumber, fresh lemon & prosecco



BLOSSOM SPRITZ

peach, sakura & prosecco



APEROL MOJITO

aperol, fresh lime, mint & prosecco



BREAKFAST FIZZ

cointreau, orange marmalade, egg white, fresh lemon & soda



APEROL SPRITZ

aperol & prosecco



BLOODY MARY

vodka, house-made bloody mary spice mix & tomato

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STARTERS

YELLOW FIN TUNA TARTARE	168
with cucumber, radish, spring onions, lotus chips & soy dressing	
BEEF TARTAR AU COUTEAU	238
butter lettuce & crispy sour dough bread	
GREEN ASPARAGUS VELOUTE	168
with chunky lobster, pistachio & garden herb cream	
BELLOTA BELLOTA CHARCUTERIE PLATTER	258
paleta, chorizo, lomo, 'pan con tomate' & piquillos	
HEIRLOOM TOMATO SALAD (V)	138
with compressed watermelon, burrata cheese, olives, basil & lemon dressing	

MAIN COURSES

U.S. BLACK ANGUS RIB EYE	400
roasted and served with onion compote & blue cheese sauce	
CORN FED CHICKEN BREAST	298
grilled & glazed with asian mushroom, cashew nuts & vegetable salad	
DUNGENESS CRAB CAKE EGGS 'BENEDICT'	352
served with sautéed spinach, green asparagus & hollandaise sauce	
PAN FRIED SABLE FISH	298
with coriander, red chili, tomato & watermelon relish	
PAPPARDELLE (V)	268
With fresh concasse tomatoes, baby basil & burrata di buffala	

SIDES

FRENCH FRIES	80
with parmesan cheese & sea salt	
MAC & CHEESE	80
gratin of macaroni with cheddar cheese	
GRILLED ASPARAGUS	80
with lemon olive oil	
STEAM RICE	60
chinese jasmine rice	
TATER TOTS	80
with blue cheese & bacon bites	

DESSERTS SERVED WITH ICE CREAM OR SORBET

FRESH BERRIES TART	95
With almond cream & bourbon vanilla Chantilly	
EXOTIC CLAFOUTI TART	95
Pineapple & mango cooked with lime	

A LA CARTE

SANDWICHES

IMPOSSIBLE BURGER 296

impossible meat, romaine lettuce, clausen dill pickles
tomato & red onion relish on brioche bun

* IMPOSSIBLE BURGER *

It's meat, made from plants, for meat lovers. Our Burger starts out raw and looks, cooks, smells, and tastes like ground beef. It's 100% plant based and it might just change the world.

CLASSIC CLUB SANDWICH (v) 234

vine tomatoes, hard boiled organic egg, romaine lettuce, dijon mustard mayonnaise, smoked bacon, back bacon & turkey

all sandwiches are served with french fries or mesclun salad

(v) can be made vegetarian

ASIAN SPECIALITIES

HAINAN CHICKEN 278

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

DIM SUM BENTO 218

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

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