

## MO BAR WEEKEND BRUNCH FORMULAS

The following packages are including a choice of starter,  
main course, side dish & a feast of desserts

### VINTAGE BRUNCH

688

including free flow:

moet & chandon grand vintage 2012

all classic cocktails

house white or red wine

house beer

juices, soft drinks

nordaq fresh still or sparkling water

coffee or tea

### BELVEDERE BRUNCH

598

including free flow:

selection of belvedere cocktails

moet & chandon champagne

juices, soft drinks

nordaq fresh still or sparkling water

coffee or tea

from 12:30pm to 3pm on weekends

all prices in Hong Kong dollars & subject to 10% service charge



*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

# THE BELVEDERE BRUNCH COCKTAILS



## BLOODY MARY

belvedere vodka, house-made bloody mary spices mix & tomato



## CRIMSON HIGBALL

belvedere vodka, pomegranate syrup, lime & soda



## ESPRESSO MARTINI

belvedere vodka, fresh espresso & kahlua



## MO RICKEY

belvedere vodka, chamomile honey water, cucumber juice, lemon & soda



## PINK LEMONADE

belvedere vodka, pink grapefruit oleo saccharum, lime & soda

## STARTERS

<b>PLANT-BASED PROTEIN SALAD (V)</b>	<b>128</b>
with chickpeas, edamame, bulgur, red onion, cucumber, radish, avocado, tomato, coriander, espelette & sherry dressing	
<b>HOME SMOKED SALMON</b>	<b>148</b>
iceberg, watercress, radish salad with yogurt & lime dressing	
<b>POMELO SALAD</b>	<b>158</b>
with chicken, prawns, peanuts & yam som-o sauce	
<b>JERUSALEM ARTICHOKE</b>	<b>158</b>
with warm pork belly, mache lettuce, toasted hazelnuts, grated comte cheese & black winter truffle dressing	
<b>CARMELIZED CORN VELOUTE (V)</b>	<b>120</b>
with smoked paprika & espelette cream	

## MAIN COURSES

<b>ORECCHIETTE (V)</b>	<b>260</b>
with green vegetables pesto, ricotta cheese, shredded green leaves & toasted pine nuts	
<b>MADAI</b>	<b>288</b>
roasted with seafood rice & fennel shaving	
<b>CORN FED CHICKEN BREAST</b>	<b>298</b>
a la plancha with glazed root vegetables & chicken jus	
<b>LOBSTER EGGS 'BENEDICT'</b>	<b>352</b>
served with sauteed spinach, green asparagus & hollandaise sauce	
<b>PRIME BEEF TENDERLOIN</b>	<b>398</b>
a la plancha with grilled & dressed boston bib & home-made steak sauce	

(V) vegetarian or can be made vegetarian

## SIDES

<b>STEAMED RICE (V)</b>	60
Chinese jasmine rice	
<b>FRENCH FRIES (V)</b>	80
with parmesan cheese & sea salt	
<b>MAC &amp; CHEESE (V)</b>	80
gratin of macaroni with cheddar cheese	
<b>ROASTED ROOT VEGETABLES (V)</b>	80
with maple syrup	
<b>TATER TOTS (V)</b>	80
with blue cheese & bacon bites	

## MO BAR DESSERT FEAST 188

COCONUT LIME MILLE FEUILLE

MACADAMIA MANGO CHOUX

with passionfruit caramel & crumble

MIXED FOREST BERRIES SALAD

with verbena sauce

HAZELNUT CHOC MADELEINE

SEASONAL SORBET

belvedere vodka vacherin

(V) vegetarian or can be made vegetarian

## A LA CARTE

### SANDWICHES

#### CLASSIC CLUB SANDWICH(V) 234

with vine tomato, boiled organic eggs, romaine lettuce, dijon mustard mayonnaise, smoked back bacon & turkey

#### IMPOSSIBLE BURGER (V) 296

with impossible meat\*, romaine lettuce, claussen dill pickles, tomato & red onion relish on milk bun

\* Impossible meat

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.

Sandwiches are served with french fries or mesclun salad

(V) vegetarian or can be made vegetarian

### ASIAN SPECIALITIES

#### DIM SUM BENTO 218

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

#### SINGAPOREAN LAKSA 268

With coconut broth, rice noodles, tofu puffs, fish cakes, prawns, chicken & sambal sauce

#### HAINAN CHICKEN 278

traditional Singaporean ginger & lemongrass poached chicken served with hot lemongrass, Shanghai bok choy, ginger & chilli paste

From 12:30pm to 3pm

All prices in Hong Kong dollars & subject to 10% service charge