

SPRING IS IN THE AIR BRUNCH

the following two packages are including a selection of appetizers to share, a choice of main course, side dish & a feast of desserts

VINTAGE BRUNCH

828

including free flow for 1.5 hrs

moët & chandon grand vintage 2015

the classic & seasonal cocktails

boutique sustainable white & organic red wines

house beer

the signature mocktails, juices, soft drinks

nordaq fresh still or sparkling water

coffee or tea

SPRING BRUNCH

728

including free flow for 1.5 hrs

moët & chandon

the seasonal cocktails

the signature mocktails, juices, soft drinks

nordaq fresh still or sparkling water

coffee or tea

KIDS BRUNCH MENU

428

from 11:30am to 3:30pm

*the brunch package requires participation of the whole table

all prices in Hong Kong dollars & subject to 10% service charge
all menus are subject to price and seasonal change



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.

MO Bar's SUSTAINABILITY EFFORTS

When MO Bar opened its doors in 2005, sustainability was an unfamiliar subject to most. However, with the vision and the leadership of our Director of Culinary Operations and Food and Beverage, Richard Ekkebus, we set new standards in our operations to ensure that we minimise our harm to the planet, by reducing our environmental footprint and maximising our social impact.

From the get-go, this included such initiatives as serving only sustainable seafood, and supporting charities with causes close to our hearts. Today, we have constructive, meaningful practices in place focusing on ways to minimise waste, reduce single-use plastic and limit our carbon footprint.

To further improve our practices, in 2021 we started working with 'Food Made Good', an organization that provides foodservice businesses with manageable means of understanding, reviewing, and acting on the issues that matter. Within this framework, ten major areas of sustainability are divided under three pillars: Society, Sourcing, and Environment. Accountability is key – our efforts are audited yearly to help us create a clear plan of action for continuous improvement.

For more information, please scan the QR code below:



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THE SIGNATURE MOCKTAILS



LONG BALL

seedlip spice, lemon, honey, mint &
chamomile cold brew soda



PALOMINO

seedlip grove, grapefruit, lime &
12.8 heritage soda



PURPLE RAIN

lemon, mint, blackcurrant & hibiscus cold brew soda



VIRGIN MARY

tomato, lemon & house bloody mary mix

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THE CLASSIC COCKTAILS



APEROL SPRITZ

aperol, fever tree soda water & sparkling wine



BLOODY MARY

belvedere, home-made bloody mary mix & tomato



ESPRESSO MARTINI

belvedere, caffe borghetti & espresso



BELLINI

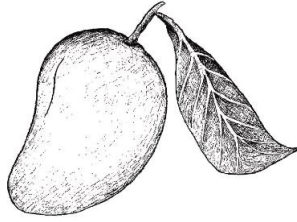
sparkling wine, japanese white peach & peach liquor

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THE SEASONAL COCKTAILS



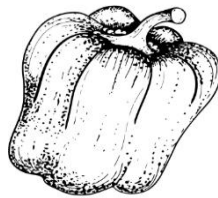
NATURAL WORLD

johnnie walker back label, hazelnut, lime, mango & coffee cold brew



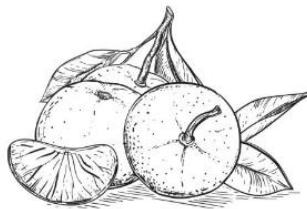
ONE LEAF

belvedere, basil, mancino bianco ambrato, tomato juice
& fever tree soda water



ROYAL BELL

tanqueray, bell pepper, strawberry, lemon
& hibiscus blackcurrant cold brew soda



FASCINATING ORANGE

hennessy vsop, japanese mikan juice, cointreau & lemon

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STARTING

448

to share

POACHED BOSTON LOBSTER 
salad with sweet peas, green asparagus & orange

YELLOWFIN TUNA TARTARE 
nicoise style

SERRANO HAM 
with marinated zucchini, cottage cheese, tomato
& green olive relish

NFI CRAB COUNCIL SUSTAINABLY
CAUGHT CRAB& JALAPENO SALAD
with avocado & jicama crispy pita

EBISU OYSTER
wrapped in kataifi, then fried with mentaiko & yuzu mayonaise

MAIN COURSES

FRESH PAPPARDELLE  268
with roma tomato sauce, basil, whole burrata di bufala,
extra virgin olive oil & cracked black pepper

TASMANIAN SALMON  376
pan-fried unilateral on the skin, with caponata, basil
& extra virgin olive oil

HALF ‘BRICK’ LEMON CHICKEN  378
with broccolini, green olive tapenade & arugula

FLAT IRON STEAK  458
with shallot sauteed haricots verts,
dijon mustard potato mousseline & red wine beef jus

WHOLE BOSTON LOBSTER 560
THERMIDOR
with button mushroom and gruyere cheese
a MO Bar classic
(ADD 288)

 gluten free or can be adapted to suit gluten free diet on request

 vegetarian or can be adapted to suit vegetarian diet on request

 vegan or can be adapted to suit vegan diet on request

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SIDES

POTATO MOUSSELINE   80

MESCLUN LEAVES   80
with sherry dressing

FRENCH BEANS    80
with shallots & crispy bacon

WAFFLE FRIES   80
with harissa mayo

CAULIFLOWER 'COUS COUS'    80
with curry, dried apricot & coriander

FINISHING 188
to share

SEASONAL COLLECTION OF PASTRIES

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A L A C A R T E

S A N D W I C H E S

CLASSIC CLUB SANDWICH    258

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

MO BAR BURGER    268

with impossible meat, romaine lettuce, claussen dill pickles,
tomato & red onion relish on milk bun
(ADD 38 FOR CHEESE, AVOCADO, EGG OR BACON)

TERIYAKI WAGYU BEEF BURGER 408

with wagyu beef meat, teriyaki sauce glaze, kyuri pickle
& onion tempura on milk bun
(ADD 38 FOR CHEESE, AVOCADO, EGG OR BACON)

sandwiches are served with french fries or mesclun salad

A S I A N S P E C I A L I T I E S

DIM SUM BENTO 258

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

SINGAPOREAN LAKSA 288

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

HAINAN CHICKEN 308

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

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DESSERTS

ĀN SOY PANNA COTTA   133
with mango, passion fruit, lime,
puffed & caramelized venere black rice

BAKED LMO CHEESECAKE  133
with hibiscus and korean strawberries

CHOCOLATE & VANILLA 158
PROFITEROLES 
three cocoa choux filled with chocolate cream, cocoa crumble,
vanilla ice cream & served with chocolate sauce

FRUIT PLATTER    133
selected seasonal fruits

HOMEMADE ICE-CREAMS  50
bourbon vanilla PER
dark chocolate SCOOP
mascarpone

HOMEMADE SORBETS    50
strawberry PER
peach SCOOP
cacao
tropical

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