

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:



MO BAR APERITIVO STAND

Available from 3 pm to closing

MOET & CHANDON CHAMPAGNE “APERITIVO” SET

1470

convivial sharing 3-layers stand including:




a bottle of Moët & Chandon ‘Brut’ 750ml


charcuterie platter with crispy sourdough bread & pan con tomato 

mushroom arancini with mozzarella 

smoked tasmanian salmon with sour cream, dill & rye crackers

potato tots with melted cheese 


mini teriyaki burgers with pickled kyuri cucumber & onions   

lobster rolls toasted milk bun filled with spicy lobster &
celery mayonnaise 

SIGNATURE APERITIVO STAND

508



 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

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

SMALL BITES


NACHOS SUPREME  	112
warm tortilla chips with melted cheese & guacamole	
KFC	125
kay's fried chicken with sweet & spicy sauce	
MINI TERIYAKI BURGERS   	168
with impossible meat, pickled kyuri cucumber & onion tempura (2 pcs)	
RENDANG BEEF SHORT RIB	198
skewer with carrot, white cabbage & soy sprouts atjar (2 skewers)	
NFI CRAB COUNCIL SUSTAINABLY CAUGHT CRAB CAKES	208
with tartar sauce (5 pcs)	
BELLOTA BELLOTA CHARCUTERIE 	280
with crispy sourdough "pan con tomate"	
LOBSTER ROLLS 	145 / 288
toasted milk bun filled with spicy lobster & celery mayonnaise (2 pcs / 4 pcs)	
FRENCH FARMERS CHEESE 	308
selection of pasteurised french cheeses (5 choices)	

MO BAR AFTERNOON BITES

From 3pm to 6pm

BASQUE CHEESECAKE 	72
original burnt cheesecake	
WHISKEY CHOCOLATE TART (2 pcs) 	72
cocoa dough, 70% dark chocolate & whiskey ganache, cocoa nibs tuile (2 pcs)	
SCONES 	85
with clotted cream & preserves (2 pcs)	

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INTRODUCTION

One tree planted for every cycle of an ecoTOTE through the ecoSPIRITS network. An additional 120g of carbon emissions savings per cocktail. Powered by Green Steps Group's proprietary "proof of planting" technology platform. Verified, monitored, and reported through an industry-leading digital trail. Helps ecoSPIRITS partner venues further offset the carbon impact of their beverage operations. Your trees, planted in your name The Landmark Mandarin Oriental. Funded by ecoSPIRITS and our distribution and spirits brand partners. Quarterly tracking and reporting of your carbon

.....
savings through the program.

SINGLE USE GLASS

Wastage

.....

CARBON EMISSIONS

PER BOTTLE

.....

CARBON EMISSIONS

PER COCKTAIL

.....

Let's **plant** more!

Find out more by scanning the QR code below,
to see the trees we have planted.



FOREST PROGRAM

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ECO-TINIS



ECO-TREE 148

tried & true vodka, mancino secco, pickle dills
“select your essential oil”



PLANT ONE MORE 148

widges gin, mancino sakura vermouth, olives
“select your essential oil”



FOREST 148

tried & true vodka, mancino vermouth vecchio,
pickle peaches
“select your essential oil”



INTO THE WOODS 148

widges gin, mancino sakura vermouth, fernet granit,
pickle onions
“select your essential oil”



MO BAR PROUDLY PARTNERS WITH ECOSPIRITS TO REDUCE OUR CARBON IMPACT. COCKTAILS WITH THE ES ICON SAVE AN AVERAGE OF 150G OF EMISSIONS PER SERVE.

SIGNATURE COCKTAILS

INSPIRED BY A LINEUP OF LOCAL FAVOURITES
AND AUTHENTIC INGREDIENTS, THE STORIED
COCKTAILS CARRY OUR LOVE OF THIS CITY
WITH A MODERN TWIST.

TARO'S MILK TEA \$160

don julio blanco, alipus san baltazar, english breakfast cold brew,
whole milk, purple taro, organic local honey & boba pearls



Fan for bubble teas? Sip on this eccentric interpretation with balanced flavours of sweetness and tastiness. This cocktail is a takeover of one of the local favourites where you can find an extra layer of earthiness and smokiness from the agaves.

THE CONSPIRACY \$160

johnnie walker black label, dry strawberry plum cordial,
london essence jasmine & white peach soda, cacao & strawberry bonbon



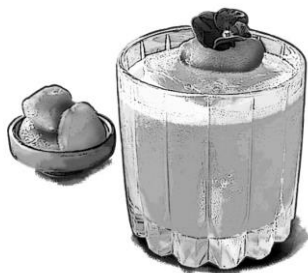
A twist of Japanese Highball with elaborated layers of Hong Kong flavours. The dried plums and strawberries from local grocery shops give a refreshing, flavourful kick to the staple long drink. Garnished with a handcrafted cacao & strawberry chocolate by a local bean-to-bar chocolatier conspiracy chocolate.

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MO TWININGS \$150

belvedere, hachi umeshu, apricot, organic local honey, lemon,
saline solution, aer, mint & dry apricot



Paying tributes to apricot and honey tea, this cocktail is mixed up with
dried apricots and local blossom honey from the new territories to carry
a beautiful medley of fruity and floral hints.

SEVEN-UP \$150

tanqueray, salty plum cordial, lime, saline solution &
salty lime green tea kombucha



7-Up with Salted Lemon is one of the local favourite drinks from
'Cha Chaan Tengs' (local eateries). Finished with a sweet, sour and savory
after taste, the added botanicals further elevate the body structure of this
local staple.

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THE MOCHI \$150

pampero, lemon, mango, organic local honey, saline solution,
mango mochi kombucha & mango mochi



Fragrant on the nose with tantalizing tropical and sweet scents upon every sip, the key ingredients and flavours of much-loved mango mochi dessert reimagined to a new horizon!

MO YUEN-YUENG \$160

bulleit bourbon, condensed milk, english breakfast cold brew,
espresso, aer, cacao powder & chocolate cookie



Originated in Hong Kong, 'Yuen Yeung' is an 'east meets west' drink created by marrying the flavours of coffee, black tea, milk, and sugar. Here's a cocktail version of this with a gentle balance of sweet oak aromas.

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CREAMY MUSHROOM \$170

glenmorangie original 10yrs, infused dry shiitake mushroom with
mancino rosso, galliano vanilla, chocolate bitters & truffle powder



The classic creamy mushroom soup reinvented. The saltiness and earthiness are fueled by the vermouth infused with dried shiitake mushrooms which could be easily found in Cantonese cooking.

TROPICAL HKB \$150

tanqueray, hkb baiju, lemon, fresh pineapple,
fever tree ginger ale & lemon cake



A crisp and refreshing twist of the classic G&T with a favorite HK spirit.
Be freshened up with notes of citrusy and floral aromas. A well balance
long drink to keep you away from the humid weather.

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B E E R S

Young Master Ales Brewery opened its doors in December 2013, it operates two breweries in Hong Kong and has built a distinctive eco-system around their celebrated beer program, over the years. The name come from Hong Kong’s tradition and it is referring to the age tale of a playful “young master” of a factory.

D R A U G H T

Young Master Classic Pale Ale 400ml	9 8
Young Master Pilsner 400ml	9 8

B O T T L E 9 8 E A C H

Tsing Tao 355ml	
Gweilo Pale Ale 330ml	
Young Master Amber Lychee Wild Ale 750ml	5 9 8

CHAMPAGNE

		glass 150ml	bottle
n/v	MOET & CHANDON	248	1170
n/v	MOET & CHANDON ROSE	308	1500
n/v	RUINART 'BLANC DE BLANCS'	318	1600

SPARKLING WINE

n/v	MUSTI NOBILIS PROSECCO SUPERIORE Glera, Conegliano Valdobbiadene, Italy	138	698
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ROSE WINE

2022	CHATEAU D'ESCLANS, WHISPERING ANGEL ROSE Cotes de Provence, France	140	670
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WHITE WINE		glass 150ml	bottle
2020	COLLESTEFANO Verdicchio, Marche, Italy	110	530
2022	TERRAZAS RESERVA Chardonnay, Mendoza, Argentina	140	680
2020	REINHOLD HAART Riesling Kabinett, Piesporter Goldtropfchen, Mosel, Germany	170	780
2022	CLOUDY BAY Sauvignon Blanc, Marlborough, New Zealand	205	995
2020	BESSON  Chablis 1ercru ‘Montmains’ Chardonnay, Burgundy, France	240	1100

RED WINE			
2021	DOMAINE DE TRIENNES Cabernet Sauvignon/Syrah Provence, France	110	530
2021	VILLA LA PAGLIAIA Sangiovese, Chianti Classico Tuscany, Italy	120	580
2021	TERRAZAS RESERVA Malbec, Mendoza, Argentina	140	680
2021	LA FERME DU MONT ‘JUGUNDA’ Grenache/Syrah, Gigondas, Rhone, France	160	780
2017	NUMANTHIA  Tempranillo Toro, Spain	288	1380
2021	LUCIEN JACOB  Pinot Noir, Gevery Chambertin, Burgundy	298	1450

 Coravin system allows us to feature a top the line collection with the flexibility of by the glass portion

BEVERAGES

iced tea “the landmark original blend” 85

NON - ALCOHOLICS

LONG BALL 108
seedlip spice, lemon, honey, mint & chamomile cold brew soda

PALOMINO 108
seedlip grove, grapefruit, lime & salty lime green tea kombucha

PURPLE RAIN 108
lemon, mint, blackcurrant & hibiscus cold brew soda

SOFT DRINKS

coca-cola, coca-cola zero, sprite 88

FEVER TREE

ginger beer, ginger ale, soda, tonic 88

RED BULL 78

JUICES

carrot, cloudy apple, grapefruit, mango, 88
orange, pineapple, watermelon, tomato

JAPANESE JUICE 103
white peach

MINERAL WATER

STILL OR SPARKLING

nordaq fresh, house filtered water
350ML 55
750ML 85

a c qua panna or san pellegrino, Italy
250ML 78
750ML 105

COFFEES

espresso, macchiato	78
americano, cafe latte, cappuccino, flat white, cafe mocha	85
valrhona chocolate milk hot or cold	88

All coffees are available decaffeinated
whole, skimmed, organic soy, oat, almond milk available

FRENCH PRESS 85

single origin brazilian coffee bean tends to be low in acidity,
smooth in body with sweet flavors

BLACK

jing english breakfast	82
jing earl grey	82

OOLONG

osmanthus	92
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PUERH

vintage cooked puerh	82
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GREEN

jasmine pearls	92
japanese sencha	108

WHITE

premium white peony	104
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HERBAL

whole chamomile flowers	82
peppermint	82
lemongrass & ginger	82