

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 BREAKFAST SETS

the set is designed for individual consumption
for tables with two diners or above, each diner is required to order one individual set

MO BAR COFFEE & CROISSANT 118

MO BAR BREAKFAST SET 248

one cold or hot dish

+

one coffee or tea

+

one juice of choice

FULL MO BAR BREAKFAST SET 328

one cold dish

+

one hot dish

+

one coffee or tea

+

one juice of choice

FULL MO BAR BREAKFAST FEAST 428

one cold dish

+

one hot dish

+

one coffee or tea

+

one juice of choice

+

a glass of champagne

Please switch your mobile phone to silent mode
All prices in Hong Kong Dollars & subject to 10% service charge
All menus are subject to price and seasonal change

COLD DISH

SIGNATURE MO BAR RED BOWL 	128
plain, greek or vegan yogurt with mixed berries, raspberry coulis, granola, chia seed pudding & almonds	
BREAKFAST CEREALS  	98
choice of granola, wheat bran or corn flakes served with cold milk: whole, skimmed, soy, oat or almond milk	
HOME SMOKED TASMANIAN SALMON	128
BAGEL  	
with cream cheese, cucumber, lettuce, capers & red onions	
BREAKFAST BASKET WITH A SELECTION OF PASTRIES 	98
homemade vegan croissant, pain au chocolat & signature danish served with butter & jams	
FRESH SEASONAL BREAKFAST FRUIT PLATTER   	98

 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

Please switch your mobile phone to silent mode

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

All menus are subject to price and seasonal change

HOT DISH

- ORGANIC FREE-RANGE KIN EGGS**   136
fried, scrambled, poached, omelette or boiled served
with hash brown, crispy bacon, pork sausage,
roasted roma tomato & toast
- EGGS BENEDICTS**   128
treacle marinated back bacon or smoked salmon eggs 'benedict'
english muffin topped with sauteed spinach, two poached eggs &
hollandaise sauce
- PANCAKES**  108
with mango, banana, passion fruit, lime peel & whipped coconut cream
- BELGIAN WAFFLE**  108
with strawberry, whipped cream, shaved toasted almonds & maple syrup
- DIM SUM (6PCS)** 138
assorted steamed dim sum served with soy sauce & chili oil
- TIGER PRAWN, CHICKEN OR MINCED BEEF
CONGEE**   108
with ginger, iceberg lettuce, spring onions, salted peanuts & crispy youtiao
- STIR FRIED NOODLE**   108
with soy sauce, bean sprouts, cabbage, spring onions & sesame
- CHICKEN, CHICKEN BROTH & RICE NOODLE**   138
with shiitake mushroom, iceberg lettuce & spring onion

 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

Please switch your mobile phone to silent mode

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

All menus are subject to price and seasonal change

BEVERAGES

iced tea “the landmark original blend” 85

MILK

whole, skimmed, organic soy 60

valrhona chocolate milk hot or cold 88

JUICES

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

JAPANESE JUICE 103

white peach

(FOR ALL BREAKFAST SETS, ADD 15)

MINERAL WATER

STILL OR SPARKLING

nordaq fresh, house filtered water

350ML 55

750ML 85

a cqua panna or san pellegrino, italy

250ML 78

750ML 105

COFFEES

espresso, macchiato 78

americano, cafe latte, cappuccino, flat white, cafe mocha 85

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

PUERH

vintage cooked puerh 82

GREEN

jasmine pearls 92

japanese sencha 108

WHITE

premium white peony 104

HERBAL

whole chamomile flowers 82

peppermint 82

lemongrass & ginger 82