

## MOTHER'S DAY BRUNCH

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

### ROSE BRUNCH

998

including free flow for 1.5 hrs

moët & chandon rose

the classic & seasonal cocktails

house white & red wines

house beer

the signature mocktails, juices, soft drinks

nordaq fresh still or sparkling water

coffee or tea

### VINTAGE BRUNCH

898

including free flow for 1.5 hrs

moët & chandon grand vintage 2015

the seasonal cocktails

the signature mocktails, juices, soft drinks

nordaq fresh still or sparkling water

coffee or tea

### KIDS BRUNCH MENU

488

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



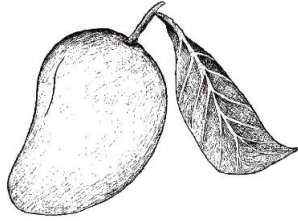
## BELLINI

sparkling wine, japanese white peach & peach liquor

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# THE SEASONAL COCKTAILS



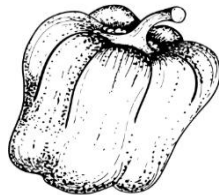
## NATURAL WORLD

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



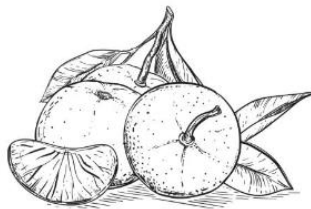
## ONE LEAF

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

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


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


**HALF 'BRICK' LEMON CHICKEN**   
with broccolini, green olive tapenade & arugula

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

**WHOLE BOSTON LOBSTER  
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  

MESCLUN LEAVES  

with sherry dressing

FRENCH BEANS   

with shallots & crispy bacon

WAFFLE FRIES  


with harissa mayo


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


## FINISHING

to share

## SEASONAL COLLECTION OF PASTRIES

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