

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



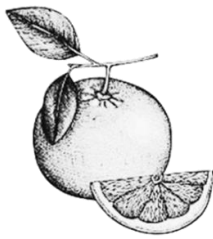
Guests of MO Bar at The Landmark Mandarin Oriental, Hong Kong can be confident that all fish and seafood served on our menus are the results of sustainable and responsible fishing practices. We aim to provide our guests with the finest dining experience while protecting the future of our fish our suppliers and our business.

THE SIGNATURE MOCKTAILS



LONG BALL

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



PALOMINO

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



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

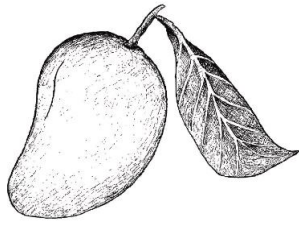
sparkling wine, japanese white peach & peach liquor

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THE SEASONAL COCKTAILS



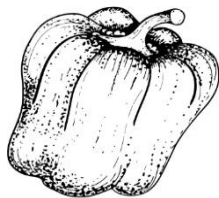
NATURAL WORLD

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



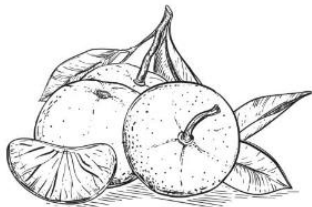
ONE LEAF

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

258

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

TASMANIAN SALMON

366

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

HALF 'BRICK' LEMON CHICKEN

368

with broccolini, green olive tapenade & arugula

FLAT IRON STEAK

448

with shallot sauteed haricots verts,
dijon mustard potato mousseline & red wine beef jus


WHOLE BOSTON LOBSTER THERMIDOR

550

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 LA CARTE

SANDWICHES

CLASSIC CLUB SANDWICH    248

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

MO BAR BURGER    258

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 398

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

ASIAN SPECIALITIES

DIM SUM BENTO 228

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


SINGAPOREAN LAKSA 278

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

HAINAN CHICKEN 298

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
PROFITEROLES**  158
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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