

PICNIC BRUNCH

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

*From 11:30 am to 3:30pm

728

SUMMER BRUNCH

including free flow for 1.5 hrs

moet & chandon

the seasonal cocktails

the signature mocktails, juices, soft drinks

nordaq fresh still or sparkling water

coffee or tea

828

ROSE BRUNCH

including free flow for 1.5 hrs

moet & 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

*kids brunch menu available upon request

*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 MOBar 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

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THE SEASONAL COCKTAILS



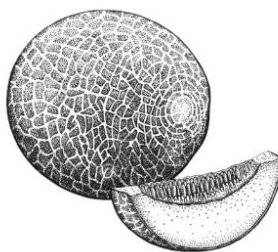
NATURAL WORLD

bulleit bourbon, hazelnut, lemon, honey & banana



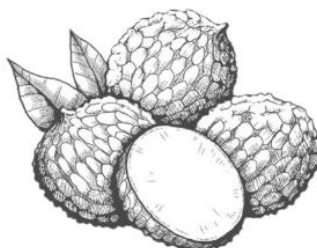
SEA BREEZE

belvedere, basil, lillet, coconut, blue curacao & fever tree soda water



LUCIOUS PUNCH

pampero, lemon & cantaloupe



FASCINATING

tanqueray, mancino ambrato, lychee, lemongrass & fever tree soda water

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STARTING

448

to share

RATATOUILLE TART 
with mozzarella di bufalo, tomato compote & basil

KING FISH CEVICHE 
with sweet potato, corn, red onion, coriander & jalapeno


WATERMELON & TOMATO SALAD  
with mint, feta cheese & black ground pepper

MILK BUN WITH CRAB MAYONNAISE
with kyuri cucumber & yuzu

ITALIAN COLD CUTS 
coppa, salami & parma ham

MAIN COURSES


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

SEABASS  376
pan-fried unilateral on the skin, with warm bean,
cherry tomato salad & vierge sauce


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

FLAT IRON STEAK  458
with roasted green asparagus, crispy potato mille feuille
& bearnaise sauce

WHOLE BOSTON LOBSTER THERMIDOR 560
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    258

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

MO BAR BURGER    268

with impossible meat, romaine lettuce, clausen 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

ASIAN SPECIALITIES

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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