

A LA CARTE BREAKFAST


Available from 7 am to 10.30 am


Bakery Basket 38

Homemade bakery items served with butter and a selection of preserves and honey

Butter Croissant or Whole Wheat Croissant
Muffin of the day, Pain au chocolate, Danish pastries
Selection of hard and soft rolls
Toasted (white toast or whole wheat toast)
Plain bread (dark rye, multigrain, sourdough)

CEREAL & DAIRY

Bircher Muesli  36
Oats, milk, low fat yogurt, banana, apple and roasted hazelnuts

Cereals  24
MO Granola, cornflakes, all bran, coco crunch,

Plain or Fruit Yoghurt  22

Fresh Seasonal Fruit Platter  **VEGAN** 42

COLD SELECTION

Norwegian Smoked Salmon 86
Sour cream, chives, red onion, lemon, toast

Selection of artisanal cold cuts 58
Pickled gherkins, pearl onions

EGGS

Scrambled Egg 52
Smoked salmon, asparagus, chives

Egg White Omelette 42
Steamed assorted vegetables, grilled tomato

Two eggs cooked any style, with choice of 2 accompaniments 48
Fried, poached, hard and soft boiled serve with Hash brown and Provencal tomato.
Please choose 2 of the following:
Crispy cured beef, chicken or beef sausage, Sautéed mushroom, baked beans.

Three eggs omelette, with choice of 2 accompaniments: 52
Crispy cured beef, chicken or beef sausages, hash brown, sautéed mushrooms or baked beans

 Local Food  Chef's Specialty  Vegetarian
 Sustainability  Sustainably Sourced  **VEGAN** Vegan

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A LA CARTE


12.00pm to 23.00pm

STARTERS AND SALADS

Thai style king prawn salad  88
Grilled prawn, cheery tomato, cucumber, green mango, Mint, Thai basil, kaffir lime leave, chili jam & lime.

The Mandarin 'Niçoise' salad 72
Homemade tuna confit, egg, green bean, potato, Kalamata olive, baby artichoke, anchovy, sundried tomato, lemon dressing

Vitality Salad 52
Avocado, beetroot, broccoli, asparagus, arugula, Red radish, mango, toasted almond flakes & citrus dressing

Quinoa poke bowl with salmon gravlax  62
Beetroot, organic quinoa, heirloom tomato, asparagus, Edamame, cucumber, roasted bell pepper & honey mustard dressing.

Mezze Platter 48
hummus, pumpkin mountable, tabbouleh, olives, Arabic bread

Heirloom tomato and buffalo mozzarella salad 66
Extra virgin olive oil, sea salt flakes, pesto, Arugula salad

Baked blue swimmer crab cake 92
Avocado- mango salsa, coriander, chili and spring onion

Classic Caesar Salad 45
Garlic croutons, parmesan shavings, Caesar dressing, crispy cured beef

Your choice of:

Sun-dried tomatoes 48

Grilled chicken breast 60

Smoked salmon  75

Grilled king prawn  90

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As a Fan of M.O. you will receive complimentary dining benefits and exclusive members-only offers from all of our restaurants, at all properties globally.

These privileges include:



Chef's Treat



Special Offers



Exclusive Access



Birthday Surprise



WiFi



Hotel Benefits

Complimentary

To be a Fans of M.O., scan the QR code



Fancy Sencha

Fern leaf Sencha-class: light green in the cup of bitterness with a delicate hint of sweetness an interesting experience.

Jasmine Gold

Delicate jasmine blossoms diffuse their gentle fragrance over a summer China green tea.

Peppermint

Peppermint tea's natural menthol refreshes and relaxes.

Pure Chamomile

Camomile tea has a pleasant and relaxing effect and tastes typically tangy and aromatic.

Lemon Grass

For a revitalising infusion with the refreshingly tangy taste of lemon.

Ayurveda Herbs & Ginger

A most unusual beverage based on Ayurveda with the power and freshness that comes from a combination of genuine Ginger, root, lemon grass, liquorice, and verbena

Life & Beauty

An excellent herbal infusion with tropical fruits and aloe vera, which is not only good for your inner well-being but also works wonders for your appearance

Soft Peach

Precious bourbon vanilla perfects the unusually mild and sweet taste of peaches



Local Food



Chef's Specialty



Vegetarian



Sustainability



Sustainably Sourced



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SOUP


Roasted Wild Mushroom Soup  45
Chive, sour cream, bagel chips

Soup "Ekor Sapi Tradisi"  38
Malaysian oxtail broth, green chili, potatoes


Thai red curry coconut soup 55
Prawn & lemongrass

Oriental spiced lentil soup  32
Lemon and crisp

SNACKS

Malaysian Mix Satay (6 pieces)  65
Peanut sauce, rice cake, onions, cucumber, pineapple

Honey-ginger Glazed Chicken Wings 42
Spring onion, cucumber, Hoisin dip


Nachos  36
Olives, jalapeno peppers, red onions, coriander, tomato salsa, guacamole, cheese sauce


Garlic Bread  28
Garlic butter and herbs

ALA CARTE

12.00pm to 23.00pm

ASIAN MAINS


MO Curry Laksa  55
Fragrant coconut broth, yellow noodles, chicken, shrimps, tofu

Mee Goreng Mamak  58
Stir fried yellow mee, seafood, tomato peanut gravy

Char Koey teow 62
Fried rice noodles with seafood, bean sprouts, chives

Hainanese Chicken rice 68
Poached chicken, chicken rice with ginger, kalia, herbal broth

Yellow curry soft shell crab 154
Soft shell crab, yellow coconut turmeric gravy, white rice


Nasi Goreng  76
Traditional fried rice, chicken, shrimp, crispy anchovies, fried egg
choice of satay: lamb, beef or chicken

INDIAN CUISINE

All dishes are served with garlic pickles, cucumber acar, papadum, basmati rice and naan bread

Murgh Makhani 62
Butter chicken, spicy tomato gravy

Hyderabad lamb byriani 74
Boneless lamb leg cubes stewed in spice gravy, Layered basmati rice, raita

Aloo gobi  46
Potato-cauliflower curry, cumin, ginger



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RONNEFELDT

As a tea company with a noble manufacturing tradition, our main challenges occur along the prior and subsequent stages of the supply chain. The procurement of our commodities is subject to the strictest conditions and quality standards. We purchase most of our teas through national and international dealers, as well as directly from tea gardens in the countries of origin, including India, Japan and Colombia. Most of the herbs, fruits, spices, and flowers for our tea recipes, however, are bought from German and Austrian companies which obtain some of the products from regions of origin such as Croatia, Poland, India or Thailand, from where they make their way to Germany. Thus, the tea covers long distances before we can refine and enjoy it in Germany.

Most of our flavourings are obtained from a medium-sized supplier in Germany. We primarily buy tea packaging and all other materials that are closely connected to tea from German companies. Non-food items such as China, Matcha accessories or product displays and foods such as fine pastries and sugar are bought from international suppliers.

PREMIUM TEA 25

English Breakfast Tea

A full-bodied Ceylon tea with a tangy richness and sparkling flavour. Great to go with milk & sugar.

Spring Darjeeling

This bright, gentle, and delicate tea is an unrivalled prime tea that is harvested only in spring, on the southern slopes of the Himalayas. Unique quality

Earl Grey

A fragrant, delicate Darjeeling tea flavoured with precious bergamot oil - a classical composition.

Vanille

An exquisite tea composition with the sweet aroma of pieces of vanilla with a hint of spring morning sweetness.

Strawberry Fields

Freshly scented strawberry teas from Ceylon and India to give her wonderful ripe, tangy-sweet note.

Pu-Erh

Uniquely processed specialty from Yunnan. Known for their distinctive, slightly earthy flavour and red tea colour.



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Freshly Squeezed Juice 28

Apple, carrot, honeydew, orange, pineapple, watermelon

Chilled Juice 22

Apple, grapefruit, mango, orange, pineapple, pink guava

Soft Drinks 22

Coca-Cola, Coca-Cola light, Ginger Beer, Ginger Ale, Sprite, Soda, Tonic, 100plus Vida C Orange, Vida C Lemon, Red Bulls 28

Local Inspired Hot Beverage

Teh Tarik 22
Nescafe Tarik 22
Semai Dark Hot Chocolate 28
Tanjung Sepat Milk Hot Chocolate 28

Still

Aqua Panna 500ml / 750ml 21 / 25

Sparkling

San Pellegrino 500ml / 750ml 21 / 25

COFFEE

Mandarin Oriental, Kuala Lumpur's bespoke blend of coffee beans are sourced through a direct trade with a local coffee roaster. Curated by a team of professional coffee grinders, our coffee beans are selected from five different origins, Brazil, Guatemala, Papua New Guinea, Indonesia, and India. From coffee cupping to roasting, the team ensures the quality and consistency of the blend, providing a smooth and velvety mouthfeel with hints of nuts, spice, and dark cocoa flavour undertone.

Single Espresso 20
Double Espresso 25
Macchiato 25
Latte 25
Cappuccino 25
Americano 25



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ALA CARTE

12.00pm to 23.00pm

PASTA


Your choice of:

Spaghetti, Penne, Fettucine, Gnocchi
or Gluten-free pasta

Al Pomodoro  **48**
Traditional Italian tomato sauce, basil

Bolognese **56**
Ragout of Australian beef, tomato, oregano

Carbonara **52**
Cured beef, cream, egg, parmesan

Pesto  **56**
Fresh basil, parmesan cheese, garlic, pine nuts

Frutti di mare **72**
Assorted seafood, cream , chive

A LA CARTE

12.00pm to 23.00pm

STONE OVEN BAKED PIZZA

Margherita  **58**

Roma tomatoes, mozzarella , fresh basil leaves

Taverna **68**

Spicy smoked beef sausage , button mushroom,
chili flakes & oregano

Quatro Formaggi  **74**

Blue cheese, goat cheese, mozzarella cheese,
red cedar & oregano

Frutti di Mare **70**

Assorted seafood , anchovies, mozzarella , tomatoes
Oregano & chili

SANDWICHES AND BURGER

Served with garden salad and your choice of
French fries or potato wedges

MO Club **68**

Roasted chicken, cured beef, smoked turkey,
guacamole, fried egg, tomato, lettuce

Finger sandwich **75**

1 dozen choose from white or Multi grain bread
Choice of Egg mayonnaise, tuna cocktail sauce,
chicken jerk or Cheese mayonnaise

The Royal MO Burger  **118**

MO prime beef with sesame bun, gherkin, onion,
iceberg lettuce, grilled tomato, chipotle mayonnaise,
coleslaw, burger relish, caramelized onion,
sauteed mushroom, beef bacon & melted cheese
served with small green salad, onion rings and
potatoes wedges

MO Chicken Burger **78**

Sesame bun, gherkins, onion, iceberg lettuce, tomatoes
Mayonnaise, coleslaw and burger relish

MO Vegan Burger  **68**

Vegan soft bun, tofu, sauteed mushroom, onion,
iceberg lettuce, Heirloom tomato, Hummus, red cabbage,
burger relish , garden salad and with
Your choice of French fries or wedges.

Additional topping on request **10**

Cheddar cheese, blue cheese, cured beef,
mushrooms, caramelized onions, fried egg



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PREMIUM FENTIMANS TONIC WATER 25

Fentimans Premium Indian Tonic Water

Refreshingly dry and clean with herbal infusions

Fentimans Naturally Light Tonic Water

A light and fresh tonic with hints of botanicals

Fentimans Pink Grapefruit Tonic Water

Sweet and juicy pink grapefruit is perfectly rounded by sharp quinine

Fentimans Valencian Orange Tonic Water

Sweet Valencian oranges give this tonic a taste of the Mediterranean

Fentimans Oriental Yuzu Tonic Water

Bright, vibrant and citrusy, infused with Yuzu extracts with herbal undertones

Fentimans Connoisseur Tonic

Delicate infusion of natural botanicals and quinine for a clean and balanced mixer

Fentimans Botanical Tonic Water

A complex mixer containing a delicate combination of floral and herbal flavors

PREMIUM GIN SELECTION

Ophir 52

Aromatically spiced, distinct pepper and cumin notes.

Recommended to pair with Fentimans

Botanical Tonic and garnish with thyme

Star of Bombay 62

Well-rounded with citrus notes balanced with botanicals.

Recommended to pair with Fentimans Naturally Light

Roku 62

Balanced and smooth with sakura and citrus notes.

Recommended to pair with Fentimans Yuzu Tonic

Sakurao 62

Balanced and smooth with lemon and citrus notes.

Recommended to pair with Fentimans Yuzu Tonic

Tanqueray No. 10 62

Distinctive juniper makes way to rich botanicals.

Recommended to pair with Fentimans Pink Grapefruit

Caorunn 68

Fresh, floral, citrusy with a spicy note

Recommended to pair Fentimans Naturally Light

Beefeater 24 75

Clean and crisp with subtle citrus notes and a fruit edge.

Recommended to pair with Water Fentimans Premium

Hendricks 75

Infusion of cucumber and rose, light and unique.

Recommended to pair Fentimans Connoisseur

The Botanist Islay Dry 75

Balanced and smooth with light citrus notes.

Recommended to pair with Fentimans Premium

Monkey 47 85

Complex and robust, fruity with herbaceous undertones.

Recommended to pair with Fentimans Botanical Tonic

Monkey 47 Sloe 85

Fruity and complex spirit bursting in flavour.

Recommended to pair with Fentimans Valencian

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ALA CARTE

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ALL TIME FAVOURITES

Fish & Chips  **122**
Battered fish, tartar sauce, vinegar, green salad

Oven-baked miso Norwegian salmon fillet  **138**
Asparagus, eggplant sesame, mashed potato

King prawn skewer  **198**
Assorted vegetable, seared lemon

FROM OUR LAVA STONE GRILL

Every dish includes a complimentary choice of one sauce and one side dish

Australian Angus tenderloin, 220g, grass fed **228**
Australian Rib eye, 300gm, grass feed **218**
New Zealand lamb rack **208**
Grilled chicken breast with provencal crust **118**

Please choose 1 sauce:

Peppercorn
Mushroom
Chimichurri
Bearnaise sauce



Please choose 1 side dishes:

Baked sweet potato
French fries
Wedges
Mashed potato
Sautéed vegetables

ALA CARTE

12.00pm to 23.00pm

DESSERTS AND CHEESE

Artisanal chocolate cake   **38**
Malaysia chocolate, light ganache, dacquoise, Creameux, sponge cake, streusel

Like an apple Crumble **38**
Caramelized apple, vanilla ice cream, milk jam, Whip cream and crumble.


Vanilla Crème Brulé   **38**

Burnt cheesecake   **38**
vanilla whip cream

Fresh seasonal fruit platter  **42**

Classic banana split **38**
Three scoops of ice cream, whipped cream, chocolate fudge, caramelized almond

Chocolate cookie delight **38**
Dulcey de leche ice cream, chocolate sauce, caramel cream, whip cream & chocolate salted cookies
Chocolate ice cream

Homemade ice cream  **per scoop 12/18**
Vanilla, chocolate, strawberry yoghurt
Dulcey de leche, durian

Homemade sorbets  **per scoop 12**
Coconut, raspberry, mango

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VODKA	SHOT	BOTTLE
Absolut Blue	42	478
Absolut Elyx	52	792
Luxury Michel Adam	52	546
Ketel One	58	598
Russian Standard Platinum	58	728
Grey Goose Original	58	775
Belvedere Pure	58	828

GIN

Beefeater	42	502
Beefeater 24	58	905
Bombay Sapphire	52	582
Star of Bombay	62	775
London No. 3	48	672
Tanqueray	48	568
Tanqueray No. Ten	52	678
Hendrick's	62	905
The Botanist Islay Dry	62	858
Roku	52	859
Sakurao	52	860
Monkey 47 Sloe	72	1,015
Monkey 47 Dry	75	1,120

RUM

Diplomatico Mantuano	38	778
Plantation Original Dark	38	688
Plantation 5 YO	38	788
Plantation Pineapple	38	788
Havana Club Rum 3 YO	42	550
Havana Club Rum 7 YO	65	998
Malibu Coconut Rum	42	578
Bacardi Superior Bianca	45	488
Captain Morgan Gold	45	488
Matusalem Grand Reserva	52	765
Ron Zacapa Centenario	68	935

TEQUILA

Olmecca Reposado	42	430
Jose Cuervo Especial Gold	45	418
Patron XO	45	522
Patron Silver	55	795
Patron Reposado	58	828
Patron Añejo	68	898

APERITIF

	SHOT
Pernod	42
Ricard	42
Aperol	46
Campari	46
Martini Bianco	46
Martini Extra Dry	46
Carpano Antica Formula	46
Pimm's No.1	46

LIQUEURS

Kahlua	40
Bailey's Irish Cream	42
Cointreau	42
Drambuie	42
Grand Marnier	42
Bénédictine D.O.M	42
Jägermeister	42
Amaretto	42
Frangelico	42
Galliano	42
Limoncello	42
Vaccari Sambuca	42

DIGESTIVE

SHERRY

Harvey's Bristol Cream Sherry	38
Tio Pepe Fino	38
Williams & Humbert Dry Sack	38

PORT

Dow's Fine Ruby	38
Dow's Late Bottled Vintage 2009	48
Dow's 20 Years Tawny	72
Dow's 40 Years Tawny	148
Taylor's 20 Years	74

GRAPPA

Grappa di Moscato	58
Grappa di Brunello	58
Grappa Acquavite di Pere	58
Grappa di Barolo	68
Amora Nonino Quintessentia	69

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The Bartender

Who Started It All

Jeremiah "Jerry" P. Thomas (October 30, 1830–December 15, 1885) was an American bartender who owned and operated saloons in New York City. Because of his pioneering work in popularizing cocktails across the United States as well, he is considered "the father of American mixology". In addition to writing the seminal work on cocktails, *Bar-Tender's Guide*, Thomas displayed creativity and showmanship while preparing drinks and established the image of the bartender as a creative professional. As such, he was often nicknamed "Professor" Jerry Thomas.

WINE BY THE GLASS

**Wines are listed following the bodied and characteristic of the wine.*

	GLASS	BOTTLE
CHAMPAGNE		
Taitinger, Brut Reserve	105	530
SPARKLING		
Sanfeletto Prosecco Extra Dry D.O.C.G Veneto, Italy	62	358
WHITE WINE		
Pinot Grigio, Allegrini Corte Giara D.O.C, Veneto, Italy	64	278
Muscat, Paola Saracco Moscato D'Asti, D.O.C.G, Piedmont, Italy	62	268
Sauvignon Blanc, Wither Hills Marlborough, New Zealand	68	300
Chablis, Simonnet-Febvre Burgundy, France	72	385
RED WINE		
Pinot Noir, Saint Clair Marlborough, New Zealand	64	298
Malbec, Los Haroldos Reserva Mendoza, Argentina	72	318
Chateau Lamothe – Vincent Reserve, Bordeaux, France	62	268
Shiraz, Dandelion Lionheart Barossa Valley, Australia	72	318
Lucente della Vite I.G.T Tuscany, Italy	82	388
ROSÉ WINE		
El Coto De Rioja Rioja, Spain	60	262

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CLASSIC COCKTAILS

68

Cosmopolitan

Vodka | Cointreau | Cranberry Juice | Lime Juice

Cocktail Martini

Gin or Vodka | Dry Vermouth | Orange Bitters

Margarita

Tequila | Cointreau | Fresh Lime | Syrup

Rusty Nail

Scotch Whisky | Drambuie

Espresso Martini

Vodka | Kahlua | Espresso Coffee | Vanilla

Bobby Burns

Scotch Whiskey | Sweet Vermouth | Bénédictine

Old Fashioned

Bourbon Whiskey | Sugar | Angostura Bitters

Amaretto E'Whiskey Sour

Amaretto | Bourbon Whiskey | Lemon Juice
Maple Syrup | Egg White | Angostura Bitters

Jungle Bird

Dark Rum | Campari | Lime | Fresh Pineapple

Pina Colada

Rum | Coconut Milk | Fresh Pineapple

MOCKTAILS

38

Water flower

Watermelon Juice | Lime | Botanical Tonic

Grassberry

Lemongrass Syrup | Lime | Sparkling Raspberry

Peach Dew

Guava | Peach | Lime | Ginger Ale

Mango Lassi

Mango Puree | Vanilla Yogurt | Rose Syrup

Passion Spritz

Passion Fruit Puree | Kafir Lime Leaves | Sprite

LOCAL INSPIRED COCKTAILS 68

Dragon Pearl

Gin | Lime | Dragon Fruit | Peach | Prosecco

Rambutan tini

Vodka | Sweet Vermouth | Tropical Rambutan Juice

Aromatic Tomato

Tomato Paste | Red Chilli | Kafir Lime Leaves | Olmeca Tequila |
Worcestershire Sauce

Malaysian Mojito

Rum | Lime Wedges | Fresh Mint Leaves |
Gula Melaka | Soda

SPECIALTY COCKTAILS 68

MO Negroni

Dry Gin | Vermouth | Campari | Orange
Bitters | Rosemary

Berjava

Single Malt Whisky | Almond Sherry |
Angostura Bitters

Tiger Spritz

Pimm's | Campari | Mandarin Seville | Lime |
Prosecco

Mango Coconut Daiquiri

Mango | Rum | Coconut Milk Cream | Lime



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BEER

DRAUGHT BEER

Carlsberg 1/2 PINT 38

BOTTLED BEER BOTTLE

Carlsberg 40
Tiger 40
Heineken 40
Budweiser 42
Asahi 45
Hoegaarden 48
Guinness Stout 48

BLENDED WHISKY

Chivas Regal 12 YO 42 588
Chivas Regal XV 55 822
Chivas Regal Mizunara 68 1,108
Chivas Regal 18 YO 68 1,068
Chivas Regal 25 YO 6,288
Royal Salute 21 YO 108 1,745

Johnnie Walker Red Label 38 480
Johnnie Walker Black Label 70 885
Johnnie Walker Swing 72 1,060
Johnnie Walker Gold Label 82 1,246
Johnnie Walker Blue Label 158 2,819

Monkey Shoulder 52 770
Haig Club 52 836
J&B Rare 35 405

AMERICAN & IRISH WHISKEY

Southern Comfort 38 298
Jim Beam 40 462
Jim Beam Black 48 655
Canadian Club 45 626
Jack Daniel's 45 648
Maker's Mark 48 742

Jameson 45 528
Teeling Small Batch 55 798
Teeling Single Grain 65 960
Teeling Single Malt 68 1,015

JAPANESE WHISKEY

Yamazakura Black Label 58 910
Yamazakura Pure 108 1,798
Hakushu 25 YO 488 8,946

TAIWANESE WHISKEY

Kavalan Concertmaster 78 1,178
Kavalan Single Malt 88 1,305

COGNAC

Martell NCF 45 763
Martell NOBLIGE 48 725
Martell Cordon Bleu 122 1,949
Martell XO 148 2,171
Hennessy VSOP 68 1,120
Hennessy XO 135 2,806
Hennessy Paradis 560 12,990
Hennessy Richard 1,520 30,330
Remy Martin VSOP 62 858
Remy Martin XO 105 2,205
Remy Martin Louis XIII 39,375
Courvoisier VSOP 58 805

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SINGLE MALT WHISKY

SPEYSIDE	SHOT	BOTTLE
Glenlivet Founders Reserve	48	635
Glenlivet 12 YO	48	710
Glenlivet 15 YO	68	1,258
Glenlivet 18 YO	96	1,592
Glenlivet 25 YO		4,100
Macallan 12 YO	72	1,044
Macallan 18 YO	156	3,202
Macallan Rare Cask	245	3,780
Macallan Reflexion	592	14,525
Macallan 30 YO	988	24,888
Glenfiddich 12 YO	58	805
Glenfiddich 15 YO	68	1,218
Glenfiddich 18 YO	98	1,470
Singleton 12 YO	72	1,045
Singleton 18 YO	108	1,852
ORKNEY		
Highland Park 12 YO	42	788
Highland Park 25 YO	568	3,798
Highland Park 30 YO	782	15,022
Highland Park 40 YO	782	15,750
HIGHLAND		
Glenmorangie 10 YO	75	935
Glenmorangie 12 YO	78	1,008
Aberlour 12 YO	58	745
Aberlour 16 YO	68	1,165
Aberlour 18 YO	105	1,815
Teacher's Quarter Casks	35	468
Teacher's Highland Cream	40	655
LOWLAND		
Auchentoshan 12 YO	52	640
Auchentoshan Three Wood	95	1,655
Whiskey Malt Auchentoshan 18 YO		1,650
ISLAY		
Lagavulin 16 YO	52	998
Bowmore 12 YO	52	848
Bowmore 15 YO	85	1,398

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