



**LMO**  
**FRESHLY**  
**BAKED**  
BY RICHARD FKKEBUS





## THE STORY BEGINS

In 2020, the aroma of freshly baked goods wafted through the bustling corridors of the Christmas Market at Landmark. Here, LMO Freshly Baked by Richard Ekkebus made its debut, the pop-up stall became a beacon of warmth and indulgence during the holiday season, offering a taste of something truly special.

As 2021 rolled in, the journey of LMO Freshly Baked evolved into LMO Freshly Baked by Richard Ekkebus 2.0, where many and many pastries were created, delighting customers with innovative flavors and textures. In 2023, LMO Freshly Baked by Richard Ekkebus launched another special edition, showcasing a series of authentic Spanish Basque Burnt Cheesecakes curated by Chef Richard Ekkebus and Chef Carles Codina, our hotel's Executive Pastry Chef, that captivated dessert enthusiasts and became a classic.

In 2024, we introduced the revolutionary vegan croissants that surprised many, crafting a delightful butter-free pastry. The culmination of this sweet journey arrived in November 2024, when the long-awaited BASEHALL shop opened its doors, inviting everyone to experience the magic of freshly baked pastries and grab-and-good goodies.



*Richard Ekkebus*  
Director of Culinary Operations and F&B

*Carles Codina*  
Executive Pastry Chef



## THE CELEBRATED SWEETS

At the heart of LMO Freshly Baked lies a collection of signature pastries that tells a story of tradition and innovation. Each bite is a celebration of flavours, from the rich, creamy texture of the Basque Burnt Cheesecake, to the flaky, buttery layers of the vegan croissants, these delectable gems are not just dessert, but also a testament to passion and creativity of Richard Ekkebus and his team.



Featuring our signature pastry collections by Carles Codina, treat yourself with a freshly baked goodie including the signature Chocolate Brookie, Vanilla & Sea Salt Financier, Pistachio Cookie, Original Basque Burnt Cheesecake, and many more from our latest LMO Freshly Baked branch in BASEHALL.



## SWEET & SAVOURY EDITION AT BASEHALL

Tailored for the office crowds in the hub of Central, Chef Richard Ekkebus presents an irresistible array of hot pies and salads at the “Sweet and Savoury Edition” store for the very first time.



The gourmet pies and salads took the centre stage of the BASEHALL branch, starring the Thai Chicken Green Curry Pie which marries the British classic flavours with an Asian twist. Other innovative fillings including Pork Char-Siu & Shiitake Pie, Grain Fed O'Connor Beef Bourguignon Pie and many more classic flavours.

The hearty menu also ranges from a selection of fresh salad, gourmet sandwiches and yogurt bowls, encompassing the Crunchy Vegetable Salad with Roasted Pumpkin Seed Dressing, refreshing Spicy Tomato & Compressed Watermelon Salad, or vegetarian-friendly Bulgur & Plant-based Protein Salad, and many more.



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## CATER TO YOUR EVERY OCCASION

Be it a birthday celebration, a team feast, or an exceptional corporate event, our team is dedicated to sprinkle your moments with unique dining experiences. Our selection of scrumptious sweets and savoury delicacies are perfect for sharing among colleagues, or surprising a friend on a special day, ensuring every occasion is bound to be a sweet success.

### FEAST TO GO COMBO

#### For 2 Persons

2x Savoury Pies / Sandwiches  
2x Salads  
5pcs Pastries  
2x Beverages  
HKD378 (Valued at HKD506)

#### For 3-4 Persons

3x Savoury Pies / Sandwiches  
3x Salads  
8pcs Pastries  
3x Beverages  
HKD578 (Valued at HKD775)

#### For 5-6 Persons

4x Savoury Pies / Sandwiches  
4x Salads  
8pcs Pastries  
1x Medium Size Cheesecake  
5x Beverages  
HKD838 (Valued at HKD1,168)

### MEETING & GIFTING SET

20pcs Assorted Cookies/Pastries  
HKD588

30pcs Assorted Cookies/Pastries  
HKD838

Delivery by Request\*

Hong Kong Island - HKD290 | Kowloon - HKD390 | New Territories - HKD450

Yuen Long / Tuen Mun / North District / Lantau Island / Airport - HKD690 | Discovery Bay - HKD880

- Delivery charges are for reference only
- Minimum order amount is required.



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SPECIAL EDITION

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# THE MENU

FRESHLY BAKED EVERY DAY

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## SWEET

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Brookie	30
Our Celebrated Canelés	30
Organic Amalfi Lemon Madeleine	30
Bourbon Vanilla & Sea Salt Financier	30
Sicilian Pistacchio Cookie	40
Original Basque Burnt Cheesecake	
Small	68
Medium	200
Large	480
Greek Yogurt Bowl with Red Berry Compote, Pumpkin Seed & Flaxseed Granola	36
Vegan Coconut Yogurt Bowl with Pineapple Compote, Oat & Exotic Fruit Granola	36

## SAVOURY

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Thai Chicken Green Curry Pie	68
Pork Char-Siu & Shiitake Pie	68
Chili Con Impossible & Pepper Jack Cheese Pie	68
Grain Fed O'Connor Beef Bourguignon Pie	78
Dingley Dell Pork & Black Winter Truffle Pie	78
Crunchy Vegetable Salad	88
Spicy Tomato & Compressed Watermelon Salad	88
White Tuna Nicoise Salad	88
Bulgur & Plant Based Protein Salad	88
Chicken and Prawn Salad	88
Japanese Milk Bread Sandwiches	
Ricotta, Horseradish, Cucumber and Himalayan Cold Smoked Trout	78
Salted Butter, Comte Cheese and Ham	68
Tamago, Mizuna and Spicy Honey Mustard	68

All prices are in Hong Kong Dollars





LMO Freshly Baked  
'Sweet & Savory Edition'

Shop 10-11, BaseHall, LG/F, Jardine House, LANDMARK  
2132 0188 | [lmhkg-restaurants@mohg.com](mailto:lmhkg-restaurants@mohg.com)



THE LANDMARK  
MANDARIN ORIENTAL  
HONG KONG

