



LMO
FRESHLY
BAKED
BY RICHARD EKKEBUS





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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, then further opening another branch in LANDMARK Atrium in March 2025 to buzz the central crowds with excitements.



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 and LANDMARK Atrium.



SWEET & SAVOURY EDITION

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.





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

All packages are recommended to be ordered at least 48 hours in advance.

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 is required.



THE MENU

@JARDINE HOUSE SHOP

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SWEET

Brookie	30
Our Celebrated Canelé	33
Organic Amalfi Lemon Madeleine	30
Bourbon Vanilla & Sea Salt Financier	30
Sicilian Pistachio Cookie	40
Original Basque Burnt Cheesecake	
Small	75
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

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



THE MENU

@LANDMARK ATRIUM SHOP



SWEET

Brookie	30
Our Celebrated Canelé	33
Organic Amalfi Lemon Madeleine	30
Bourbon Vanilla & Sea Salt Financier	30
Sicilian Pistachio Cookie	40
Chocolate Chip & Pecan Nut Cookies	40
Signature Vegan Croissant	32
Pain au Chocolat	34
Greek Yogurt Bowl with Red Berry Compote, Pumpkin Seed & Flaxseed Granola	36
Vegan Coconut Yogurt Bowl with Pineapple Compote, Oat & Exotic Fruit Granola	36
Soy Milk Overnight Oats with Nuts & Dried Fruits	36
Exotic Fruit Bowl - Pineapple, Dragon fruit, Mango & Passionfruit	38
Mixed Forrest Berries Fruit Bowl	38



Original Basque Burnt Cheesecake	
Small	75
Medium	200
Large	480
Seasonal Danish	
Mango & Lime	42
Raspberry	42
Blueberry	42
Petits Gateaux	
Mango & Coconut Lover	75
Strawberry & Frangipane Tart	75
70% Dark Chocolate & Passion Fruit Pebble	75
Vanilla & Sea Salt Caramel Millefeuille	75
Whole Cake Series (1lb)	
Ultimate Chocolate Brownie Cake	498
Matcha & Raspberry Cream Cheesecake	448
Mikan, Coffee & Gianduja Delice	498
Vanilla Cloud Cake	448



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SAVOURY

Salad Bowls

Spicy Tomato & Compressed Watermelon Salad	88
Crunchy Vegetable Salad with Roasted Pumpkin Seed Dressing	88
White Tuna Nicoise Salad	88
Asian Chicken, Prawn Salad with Hoi-Sin Dressing	88
Bulgur & Plant based Protein Salad	88

Savoury Pies

Thai Chicken Green Curry Pie	68
Pork Char-Siu & Shitake Pie	68
Dingley Dell Pork & Black Winter Truffle Pie	78
Grass Fed O'Connor Beef Bourguignon Pie	78
Chili con Impossible & Pepper Jack Cheese Pie	68

Hot Soup

Beef Minestrone Soup	48
Butternut Squash, Curry & Coconut Velouté	48

Sandwich

Sourdough Sandwich with Salted Butter Comte Cheese & Ham	68
Sourdough Sandwich with Ricotta, Horseradish, Cucumber & Himalayan	98
Cold Smoked Trout	
Multi-grain Sourdough Sandwich with Tomatoes, Arugula, Manchego & Paletta di Bellota	98
Multi-grain Sourdough Sandwich with Piperade, Baby Spinach, Fennel & Mozzarella	78
Japanese Milk Bread Sandwich with Smoked Turkey, Organic KIN Egg Salad & Romaine Lettuce	68
Japanese Milk Bread Sandwich with Tamago, Mizuna & Spicy Honey Mustard	68



LMO Freshly Baked
'Sweet & Savory Edition'

JARDINE HOUSE

Shop 10-11, BaseHall, LG/F, Jardine House, LANDMARK

LANDMARK ATRIUM

Shop 233-234, 2/F, LANDMARK Atrium, Central

For any inquiry, please contact:
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THE LANDMARK
MANDARIN ORIENTAL
HONG KONG

