

LMO Breakfast 'TO GO' Menu

Available from 8am-11:30am

No service charge applies

BREAKFAST (from 8am-11:30am)

vegan granola, coconut yoghurt & tropical fruits	78
seasonal fruit salad	98
australian cage free eggs fried, scrambled, poached, omelette or boiled served with hash brown, roasted roma tomatoes & toast	98
with	add
home-smoked salmon	38
black treacle back bacon	38
crispy hickory smoked bacon	38
dingley dell cumberland sausage	38
chicken sausage	38
whole avocado with manni olive oil & sea salt	38
dark cereal bread with crushed avocado with poached cage free eggs, green vegetables and pistachio salad	98
SOMM poached cage free egg on english muffins with black truffle butter, green asparagus, sauce hollandaise & crispy bellota ham	118
smoked salmon egg 'benedict' english muffin topped with sautéed spinach, home-smoked salmon, two poached eggs & sauce hollandaise	148
sourdough french toast with strawberry, raspberries & sour cream	98
pancake with bananas, toasted pecan nuts, dark Okinawa sugar & sudashi	108

MO Bar & PDT 'TO GO'

Available from 11:30am-10:30pm

No service charge applies

BEERS, CHAMPAGNE & WINES

	½ Bottle	Bottle
Beer		
Peroni Beer		58
Asahi Beer		58
Champagne		
N/V R&L Legras, Grand Cru, Blanc-de-Blancs	312	498
N/V Ruinart Rosé		1068
N/V Krug 'Grande Cuveé'		2998
White Wine		
Greywacke Wild Sauvignon Blanc, Marlborough, New Zealand	310	
La Crema, Sonoma Coast, Chardonnay, California, USA	288	
Casa Marin, Sauvignon Blanc, San Antonio Valley, Chile		378
Olivier Leflaive, Montagny 1er Cru Bonneveaux, Chardonnay, Burgundy, France		548
Red Wine		
Michele Chiarlo, Barolo 'Tortoniano', Nebbiolo, Piedmont, Italy	658	
Château Gloria, Cabernet Sauvignon & Merlot, Saint Julien, Bordeaux, France	510	
Château Fourcas-Borie, Cabernet Sauvignon, Merlot & Cabernet Franc, Lustrac, Bordeaux, France		408
Kies 'Dedication', Shiraz, Barossa Valley, South Australia		588
Faiveley, Mercurey, Burgundy, France		438

BREAD & BUTTER

campagne sour dough bread loaf 150g 48
served with bordier butter

campagne sour dough bread loaf 650g 128
served with bordier butter

APPETIZERS

tuna nicoise salad 118
with mesclun leaves, canned white tuna belly, anchovy, french beans,
ratte potatoes, fennel shavings, olive oil & sherry dressing

chicken caesar salad 118
with romaine lettuce, anchovies, quail eggs,
parmesan reggiano & garlic croutons

madai ceviche 128
with sweet potato, corn, red onions, coriander, jalapeno & lime

bellota bellota charcuterie 198
with crispy sourdough "pan con tomate"

mini lobster rolls 208
toasted milk bun filled with spicy lobster,
celery & mayonnaise (4 pcs)

SOUPS

green asparagus veloute (v) 98
with pistachio cream

lobster & ratatouille bisque 118
with basil

SANDWICHES

classic club sandwich	168
with vine tomato, boiled eggs, romaine lettuce, dijon mustard mayonnaise, smoked back bacon & turkey	
mo bar burger (V)	208
with impossible meat, romaine lettuce, claussen dill pickles, tomato & red onion relish on milk bun	
crispy & spicy prawn tacos	188
with romaine lettuce, guacamole, feta cheese, coriander & lime (2 pcs)	
sandwiches are served with french fries or mesclun salad	

PDT HOT DOGS

john john deragon	108
beef dog, cream cheese, everything bagel spice, scallions	
kimchi dog	108
bacon-wrapped pork dog, kimchi	
chili dog	
beef dog with chili con carne, melted pepper jack cheese, scallions, fried onions & cracked nachos	118
Korean BBQ dog	
pork hot dog, sliced korean bbq-grilled marinated sirloin with ginger clause dill pickles & kyuri mayo, sesame seeds, melted philly cheese	128
croque madame dog	128
pork dog, comte cheese bechamel, black winter truffle egg yolk	

MAIN COURSES

singaporean laksa	208
with coconut broth, rice noodles, tofu puffs, fish cakes, prawns, chicken & sambal sauce	
hainan chicken	208
traditional singaporean ginger & lemongrass poached chicken served with hot lemongrass rice, shanghai bok choy, ginger & chilli paste	
tasmanian salmon	208
with a la plancha on the skin, sauteed green asparagus, cherry tomatoes & vierge sauce	
penne with zucchini & ricotta (v)	178
with pecorino cheese, organic lemon, basil & black pepper	
brandt prime flat iron steak	388
with black pepper corns, caramelized heirloom beets, radicchio & aged balsamic vinegar	

SIDES

50 each

potato mousseline (v)

sauteed vegetables (v)

CHEESES

french farmers cheeses

228

selection of pasteurised french cheeses (5 choices)

DESSERTS

baked lmo cheesecake

88

with hibiscus & korean strawberries

seasonal homemade sorbet, 330ml

68

bitter chocolate tart

88

XL fudge chocolate brownie cookie

28

XL raspberry cookie

28

fruit platter

98

selected seasonal fruits