

MO BAR AUTUMN FOREST BRUNCH

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

VINTAGE BRUNCH

748

including free flow for 1.5 hrs

moët & chandon vintage 2013

the classic & seasonal cocktails

red and white wine

house beer

the signature mocktails, juices, soft drinks

nordaq fresh still or sparkling water

coffee or tea

AUTUMN FOREST BRUNCH

658

including free flow for 1.5 hrs

moët & chandon

the seasonal cocktails

the signature mocktails, juices, soft drinks

nordaq fresh still or sparkling water

coffee or tea

KIDS BRUNCH MENU

398

from 11:30am to 3:30pm

*the brunch package requires participation of the whole table

all prices in Hong Kong dollars & subject to 10% service charge



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 MO Bar 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:



THE SIGNATURE MOCKTAILS



BLACK RAIN

blackcurrant & hibiscus cold infusion



PEAT'S HIGHBALL

bohea lapsang cold infusion soda & lemon zest



PINEAPPLE & CHAMOMILE SLING

pineapple & chamomile cold infusion & honey



VIRGIN MARY

tomato, lemon & house bloody mary mix

From 11:30am to 3:30pm

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THE CLASSIC COCKTAILS



APEROL SPRITZ

aperol & cinzano prosecco



BLOODY MARY

belvedere vodka, home-made bloody mary mix & tomato



ESPRESSO MARTINI

belvedere vodka, caffe borghetti & espresso



NEGRONI

tanqueray gin, campari & dolin vermouth rosso

From 11:30am to 3:30pm

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MOBAR AUTUMN COCKTAILS



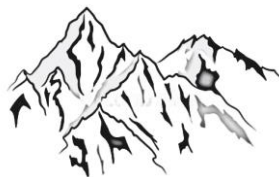
BLACK FOREST

fat-washed white truffle with belvedere vodka,
lemon, organic apple, honey, egg white



INTO THE WOODS

pampero white rum, beetroot cordial, bitter truth pimienta,
saline solution, ginger beer



LANDSCAPE

whispering angel rose, manzanilla sherry, banana,
pomegranate cordial, grapefruit, egg white



THIS IS GROOT

tanqueray gin, plum shrub, tio pepe fino sherry,
saline solution, fever tree tonic water

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STARTING

448

to share

SMOKED FOIE GRAS

with cherry compote & toasted brioche

BLACK FOREST HAM

with gherkins

GRASS FED BEEF TARTARE

with capers, shallots, mustard & worcestershire sauce

BRUSSELS SPROUTS SALAD (G) (V)

with red apple, toasted pecan, feta cheese & honey mustard dressing

KABOCHA PUMPKIN VELOUTE (G) (V)

with chestnut, parmesan reggiano & italian parsley

MAIN COURSES

IMPOSSIBLE LASAGNA (V)

grilled aubergine, impossible meat bolognaise, bechamel, parmesan reggiano & mesclun salad

268

TASMANIAN SALMON

a la plancha on the skin, with celtuce, edamame, wakame & spring onion in a dashi butter sauce

308

BOSTON LOBSTER &

POACHED EGGS (G)

with avocado, japanese fruit tomato, baby kale on sourdough toast

398

TE MANA LAMB CUTLETS

borlotti & green beans stew with tomatoes, extra virgin olive oil lamb jus

398

FLAT IRON STEAK (G)

with seared mediterranean vegetables, cherry tomatoes & beef jus

448

(g) gluten free or can be made gluten free

(v) vegetarian or can be made vegetarian

From 11:30am to 3:30pm

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SIDES

POTATO MOUSSELINE (G) (V)	60
MESCLUN LEAVES (V) with sherry dressing	80
FRENCH BEANS (G) (V) with shallots & crispy bacon	80
WAFFLE FRIES (V) with harissa mayo	80
CAULIFLOWER 'COUS COUS' (G) (V) with curry, dried apricot & coriander	80

FINISHING

to share

188

SEASONAL COLLECTION OF PASTRIES

(g) gluten free or can be made gluten free

(v) vegetarian or can be made vegetarian

From 11:30am to 3:30pm

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A LA CARTE

SANDWICHES

CLASSIC CLUB SANDWICH (G) (V) 248

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

MO BAR BURGER (G) (V) 258

with impossible meat, romaine lettuce, claussen dill pickles,
tomato & red onion relish on milk bun

sandwiches are served with french fries or mesclun salad

ASIAN SPECIALITIES

DIM SUM BENTO 228

the chef's selection of nine steamed & fried dim sum with
pork, beef, prawn & vegetables

SINGAPOREAN LAKSA 278

with coconut broth, rice noodles, tofu puffs, fish cakes, prawns,
chicken & sambal sauce

HAINAN CHICKEN 298

traditional singaporean ginger & lemongrass poached chicken
served with hot lemongrass, shanghai bok choy, ginger &
chili paste

(g) gluten free or can be made gluten free

(v) vegetarian or can be made vegetarian

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