

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:



MO BAR APERITIVO STAND

Available from 3 pm to closing

MOET & CHANDON CHAMPAGNE “APERITIVO” SET

1470

convivial sharing 3-layers stand including:

a bottle of Moët & Chandon ‘Brut’ 750ml

charcuterie platter with crispy sourdough bread & pan con tomato 🌾

mushroom arancini with mozzarella 🌿

smoked tasmanian salmon with sour cream, dill & rye crackers

potato tots with melted cheese 🌿

mini teriyaki burgers with pickled kyuri cucumber & onions 🌾 🌿 🌱

lobster rolls toasted milk bun filled with spicy lobster &
celery mayonnaise 🌾

SIGNATURE APERITIVO STAND

508



🌾 gluten free or can be adapted to suit gluten free diet on request

🌿 vegetarian or can be adapted to suit vegetarian diet on request

🌱 vegan or can be adapted to suit vegan diet on request

All prices in Hong Kong Dollars & subject to 10% service charge
All menus are subject to price and seasonal change

SMALL BITES


NACHOS SUPREME  	112
warm tortilla chips with melted cheese & guacamole	
KFC	125
kay's fried chicken with sweet & spicy sauce	
MINI TERIYAKI BURGERS   	168
with impossible meat, pickled kyuri cucumber & onion tempura (2 pcs)	
RENDANG BEEF SHORT RIB	198
skewer with carrot, white cabbage & soy sprouts atjar (2 skewers)	
NFI CRAB COUNCIL SUSTAINABLY CAUGHT CRAB CAKES	208
with tartar sauce (5 pcs)	
BELLOTA BELLOTA CHARCUTERIE 	280
with crispy sourdough "pan con tomate"	
LOBSTER ROLLS 	145/ 288
toasted milk bun filled with spicy lobster & celery mayonnaise (2 pcs / 4 pcs)	
FRENCH FARMERS CHEESE 	308
selection of pasteurised french cheeses (5 choices)	

MO BAR AFTERNOON BITES

From 3pm to 6pm

BASQUE CHEESECAKE 	72
original burnt cheesecake	
WHISKEY CHOCOLATE TART (2 pcs) 	72
cocoa dough, 70% dark chocolate & whiskey ganache, cocoa nibs tuile (2 pcs)	
SCONES 	85
with clotted cream & preserves (2 pcs)	

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ecoSPIRITS™

INTRODUCTION

One tree planted for every cycle of an ecoTOTE through the ecoSPIRITS network. An additional 120g of carbon emissions savings per cocktail. Powered by Green Steps Group's proprietary "proof of planting" technology platform. Verified, monitored, and reported through an industry-leading digital trail. Helps ecoSPIRITS partner venues further offset the carbon impact of their beverage operations. Your trees, planted in your name The Landmark Mandarin Oriental. Funded by ecoSPIRITS and our distribution and spirits brand partners. Quarterly tracking and reporting of your carbon

.....
savings through the program.

SINGLE USE GLASS
WASTAGE

.....
CARBON EMISSIONS
PER BOTTLE

.....
CARBON EMISSIONS
PER COCKTAIL

.....
LET'S PLANT MORE!

Find out more by scanning the QR code below,
to see the trees we have planted.



FOREST PROGRAM

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ECO-TINIS



ECO-TREE 160

tried & true vodka, mancino secco, pickle dills
“select your essential oil”



PLANT ONE MORE 160

widges gin, mancino sakura vermouth, olives
“select your essential oil”



FOREST 160

tried & true vodka, mancino vermouth vecchio,
pickle peaches
“select your essential oil”



INTO THE WOODS 160

widges gin, mancino sakura vermouth, fernet granit,
pickle onions
“select your essential oil”



MO BAR PROUDLY PARTNERS WITH ECOSPIRITS TO REDUCE OUR CARBON IMPACT. COCKTAILS WITH THE ES ICON SAVE AN AVERAGE OF 150G OF EMISSIONS PER SERVE.

SIGNATURE COCKTAILS

INSPIRED BY A LINEUP OF LOCAL FAVOURITES AND AUTHENTIC INGREDIENTS, THE STORIED COCKTAILS CARRY OUR LOVE OF THIS CITY WITH A MODERN TWIST.

TARO'S MILK TEA \$160

don julio blanco, siete misterios, english breakfast cold brew, whole milk, purple taro, organic local honey & boba pearls



Fan for bubble teas? Sip on this eccentric interpretation with balanced flavours of sweetness and tastiness. This cocktail is a takeover of one of the local favourites where you can find an extra layer of earthiness and smokiness from the agaves.

THE CONSPIRACY \$170

johnnie walker black label, dry strawberry plum cordial, london essence jasmine & white peach soda, cacao & strawberry bonbon



A twist of Japanese Highball with elaborated layers of Hong Kong flavours.

The dried plums and strawberries from local grocery shops give a refreshing, flavourful kick to the staple long drink. Garnished with a handcrafted cacao & strawberry chocolate by a local bean-to-bar chocolatier conspiracy chocolate.

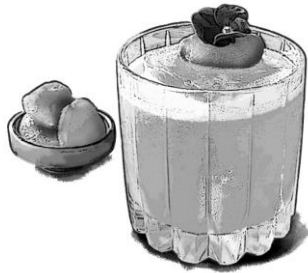
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MO TWININGS \$160

belvedere, hachi umeshu, apricot, organic local honey, lemon, aer, mint & dry apricot



Paying tributes to apricot and honey tea, this cocktail is mixed up with dried apricots and local blossom honey from the new territories to carry a beautiful medley of fruity and floral hints.

SEVEN-UP \$160

Tanqueray, salty plum cordial, lime, saline & 12.8 heritage soda



7-Up with Salted Lemon is one of the local favourite drinks from 'Cha Chaan Tengs' (local eateries). Finished with a sweet, sour and savory after taste, the added botanicals further elevate the body structure of this local staple.

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THE MOCHI \$170

pampero, lemon, mango, organic local honey,
mango mochi kombucha & mango mochi



Fragrant on the nose with tantalizing tropical and sweet scents upon every sip, the key ingredients and flavours of much-loved mango mochi dessert reimagined to a new horizon!

MO YUEN-YUENG \$160

bulleit bourbon, condensed milk, english breakfast cold brew,
espresso, aer, cacao powder & chocolate cookie



Originated in Hong Kong, 'Yuen Yeung' is an 'east meets west' drink created by marrying the flavours of coffee, black tea, milk, and sugar. Here's a cocktail version of this with a gentle balance of sweet oak aromas.

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CREAMY MUSHROOM \$170

glenmorangie original 10yrs, infused dry shiitake mushroom with
mancino rosso, galliano vanilla, chocolate bitters & truffle



The classic creamy mushroom soup reinvented. The saltiness and earthiness are fueled by the vermouth infused with dried shiitake mushrooms which could be easily found in Cantonese cooking.

TROPICAL HKB \$160

Tanqueray, ming river baijiu, lemon, fresh pineapple &
fever tree ginger ale



A crisp and refreshing twist of the classic G&T with a favorite HK spirit.
Be freshened up with notes of citrusy and floral aromas. A well balance
long drink to keep you away from the humid weather.

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BEERS

Young Master Ales Brewery opened its doors in December 2013, it operates two breweries in Hong Kong and has built a distinctive eco-system around their celebrated beer program, over the years.

The name come from Hong Kong's tradition and it is referring to the age tale of a playful "young master" of a factory.

DRAUGHT

Young Master Classic Pale Ale 400ml 98

Young Master Pilsner 400ml 98

BOTTLE

98 EACH

Tsing Tao 355ml

San Miguel 330ml

Young Master Amber Lychee Wild Ale 750ml 598

CHAMPAGNE

		glass 150ml	bottle
n/v	MOET & CHANDON	248	1170
n/v	MOET & CHANDON ROSE	308	1500
n/v	RUINART 'BLANC DE BLANCS'	358	1750

SPARKLING WINE

n/v	MUSTI NOBILIS PROSECCO SUPERIORE Glera, Conegliano Valdobbiadene, Italy	138	698
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ROSE WINE

2022	CHATEAU D'ESCLANS, WHISPERING ANGEL ROSE Cotes de Provence, France	140	670
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WHITE WINE

		glass 150ml	bottle
2022	COL D'ORCIA Pinot Grigio, Sant'Antimo, Tuscany, Italy	128	620
2022	TERRAZAS RESERVA Chardonnay, Mendoza, Argentina	148	700
2020	REINHOLD HAART Riesling Kabinett, Piesporter Goldtropfchen, Mosel, Germany	160	780
2022	CLOUDY BAY Sauvignon Blanc, Marlborough, New Zealand	210	1010
2020	ALADAME  Montagny 1er cru 'Les Maroques' Chardonnay, Burgundy, France	258	1200

RED WINE

2020	WILLIAM HILL Cabernet Sauvignon Central Coast, USA	128	620
2020	MAZZEI FONTERUTOLI Sangiovese, Chianti Classico Tuscany, Italy	138	650
2021	TERRAZAS RESERVA Malbec, Mendoza, Argentina	148	700
2021	LA FERME DU MONT 'JUGUNDA' Grenache/Syrah, Gigondas, Rhone, France	160	780
2020	VINCENT MOREY  Pinot Noir, Santenay 1er Cru Beaurepaire Burgundy	298	1450

 Coravin system allows us to feature a top the line collection with the flexibility of by the glass portion

BEVERAGES

iced tea “the landmark original blend” 85

NON-ALCOHOLICS

LONG BALL 108
seedlip spice, lemon, honey, mint & chamomile cold brew soda

PALOMINO 108
seedlip grove, grapefruit, lime & 12.8 heritage soda

PURPLE RAIN 108
lemon, mint, blackcurrant & hibiscus cold brew soda

SOFT DRINKS

coca-cola, coca-cola zero, sprite 88

FEVER TREE

ginger beer, ginger ale, soda, tonic 88

12.8 HERITAGE SODA 88

12 • 8 Heritage Soda is an artisanal Hong Kong soda made with 12 heritage Chinese botanicals that have balancing properties, dominant notes of salted plum, preserved lemon, and ginger.

JUICES

carrot, cloudy apple, grapefruit, mango, 88
orange, pineapple, watermelon, tomato

MINERAL WATER

STILL OR SPARKLING

nordaq fresh, house filtered water
350ML 55
750ML 85

a c qua panna or san pellegrino, Italy
250ML 82
750ML 110

COFFEES

espresso, macchiato	78
americano, cafe latte, cappuccino, flat white, cafe mocha	85
valrhona chocolate milk hot or cold	88

All coffees are available decaffeinated
whole, skimmed, organic soy, oat, almond milk available

FRENCH PRESS 85

single origin brazilian coffee bean tends to be low in acidity,
smooth in body with sweet flavors

BLACK

jing english breakfast	82
jing earl grey	82

OOLONG

osmanthus	92
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PUERH

vintage cooked puerh	92
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GREEN

jasmine pearls	92
japanese sencha	108

WHITE

premium white peony	104
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HERBAL

whole chamomile flowers	82
peppermint	82
lemongrass & ginger	82