

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 FORMULAS

From 11 am

2-COURSE MENU

358

select one starter or soup

+

one main course

or

select one main course

+

one dessert

3-COURSE MENU

398

select one starter or soup

+

one main course

+

one dessert

all the set menus including still or sparkling norderq fresh water free flow

ADD ON BEVERAGE

JAPANESE WHITE PEACH JUICE	78
CHOICE OF TEA-TOX	78
BLACK RAIN blackcurrant & hibiscus cold infusion	
PEAT'S HIGHBALL bohea lapsang cold infusion soda & lemon zest	
PINEAPPLE & CHAMOMILE SLING pineapple & chamomile cold infusion & honey	
MAIOR DE MENDOZA Fulget Albarino Rias Baixas, Spain	78
RIONDO RIPASSO Corvina, Veneto, Italy	78
BELLAVISTA 'ALMA GRAN CUVÉE BRUT' Franciacorta, Italy	198

SPARKLE IT UP!

CLOUDY BAY PELORUS *free flow 1.5 hrs	148
--	-----

APPETIZERS

LOCALLY SOURCED SPRING VEGETABLE SALAD (V)	164
with crispy sesame wonton skins & hoisin dressing	
HEIRLOOM TOMATO & MOZZARELLA (G) (V)	175
with black ligurian olives, aceto balsamico, extra virgin olive oil & pesto	
YELLOWFIN TUNA TATAKI (G)	188
with sesame seeds, spring onion & wasabi mayo	
CHICKEN CAESAR SALAD (G) (V)	188
with romaine lettuce, anchovies, quail eggs, parmesan reggiano & garlic croutons	

SOUPS

WHITE ASPARAGUS VELOUTE (G)(V)	142
with Italian parsley	
LOBSTER BISQUE (G)	160
with pistachio & garden herb cream	

SANDWICHES

WHITE TUNA MAYO OPEN SOURDOUGH SANDWICH	238
in niçoise style	
CLASSIC CLUB SANDWICH (G) (V)	248
with vine tomato, boiled eggs, romaine lettuce, dijon mustard mayonnaise, smoked back bacon & turkey	
THAI FISH CAKE BURGER	248
with cucumber relish, fried shallots & peanut	
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	

(g) gluten free or can be made gluten free

(v) vegetarian or can be made vegetarian

MAIN COURSES

DIM SUM BENTO	228
the chef's selection of nine steamed & fried dim sum with pork, beef, prawn & vegetables	
GREEN SPRING VEGETABLE PUNTALETTE (V)	268
with pesto & parmesan reggiano	
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 rice, shanghai bok choy, ginger & chili paste	
FARMED SILVER POMPANO	298
steamed with chayote shavings, myoga, spring onion & yuzu dashi	
FLAT IRON STEAK (G)	448
(FOR 2 OR 3 COURSES SET, ADD 138) with seared Mediterranean vegetables, cherry tomatoes & beef jus	

SIDES 78 EACH

FRENCH FRIES (V)

POTATO MOUSSELINE (V)

SAUTEED VEGETABLES (G) (V)

GREEN SALAD (G) (V)

STEAMED RICE (G) (V)

(g) gluten free or can be made gluten free

(v) vegetarian or can be made vegetarian

DESSERTS

YUZU MERINGUE PIE with yuzu curd & italian meringue	118
BAKED LMO CHEESECAKE with hibiscus & korean strawberries	133
BITTER CHOCOLATE GANACHE with caramelised hazelnuts, chocolate crumble & passion fruit sorbet	133
FRUIT PLATTER (G) selected seasonal fruits	133
HOMEMADE ICE-CREAMS bourbon vanilla dark chocolate pistachio	50 PER SCOOP
HOMEMADE SORBETS (G) amalfi lemon strawberry	50 PER SCOOP

(g) gluten free or can be made gluten free

(v) vegetarian or can be made vegetarian

BEVERAGES

iced tea “the landmark original blend” 85

TEA - T O X

BLACK RAIN 108

blackcurrant & hibiscus cold infusion

PEAT’S HIGHBALL 108

bohea lapsang cold infusion soda & lemon zest

PINEAPPLE & CHAMOMILE SLING 108

pineapple & chamomile cold infusion & honey

SOFT DRINKS

coca-cola, coca-cola zero, sprite 68

FEVER TREE 68

ginger beer, ginger ale, soda, tonic

RED BULL 78

JUICES

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

JAPANESE JUICE 108

white peach

MINERAL WATER

STILL OR SPARKLING

nordaq fresh, house filtered water

350ML 48

750ML 78

a cqua panna or san pellegrino, Italy

250ML 78

750ML 105

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

red dragon tea 99

OOLONG

osmanthus 92

PUERH

vintage cooked puerh 82

GREEN

jasmine pearls 92

japanese sencha 108

WHITE

premium white peony 104

HERBAL

whole chamomile flowers 82

peppermint 82

lemongrass & ginger 82

lemon verbena 99