

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

the set is designed for individual consumption
for tables with two diners or above, each diner is required to order one individual set

2-COURSE MENU

418

select one starter or soup

+

one main course

or

select one main course

+

one dessert

3-COURSE MENU

458

select one starter or soup

+

one main course

+

one dessert

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

ADD ON BEVERAGE

NON-ALCOHOLICS 78

LONG BALL

seedlip spice, lemon, honey, mint & chamomile cold brew soda

PALOMINO

seedlip grove, grapefruit, lime & 12.8 heritage soda

PURPLE RAIN

lemon, mint, blackcurrant & hibiscus cold brew soda

TASCA LEONE BLEND 78

Sicily, Italy

TASCA D'ALMERITA, 78

TENUTA REGALEALI 'LAMÙRI'

Nero d'Avola, Sicily, Italy

MOET & CHANDON 198

APPETIZERS

GREEN ASPARAGUS SALAD   168
with spinach, frisee, shiso leaves & poached egg
with sudachi & soy sauce dressing

CHICKEN CAESAR SALAD 198
with romaine lettuce, anchovies, quail eggs, parmesan reggiano
& garlic croutons

KING FISH CEVICHE  198
with sweet potato, corn, red onion, coriander & jalapeno

OCTOPUS CARPACCIO  198
with fennel, cucumber, capers, piquillos & brined lemon dressing

SOUPS

TOMATO & BELL PEPPER   142
with extra virgin olive oil & basil

CHICKEN CONSOMME  160
with chicken meatballs, vermicelli & coriander

SANDWICHES

CLASSIC CLUB SANDWICH    258
with vine tomato, boiled eggs, romaine lettuce,
dijon mustard mayonnaise, smoked back bacon & turkey

**KAY'S FRIED CHICKEN
STEAMED BUN** 268
with pickle cabbage, shiso, yuzu & spicy mayo

MO BAR BURGER    268
with impossible meat, romaine lettuce, claussen dill pickles,
tomato & red onion relish on milk bun
(ADD 38 FOR CHEESE, AVOCADO, EGG OR BACON)

TERIYAKI WAGYU BEEF BURGER 408
(FOR 2 OR 3 COURSES SET, ADD 98)
with wagyu beef meat, teriyaki sauce glaze, kyuri pickle
& onion tempura on milk bun
(ADD 38 FOR CHEESE, AVOCADO, EGG OR BACON)

sandwiches are served with french fries or mesclun salad

 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

MAIN COURSES

DIM SUM BENTO	258
the chef's selection of nine steamed & fried dim sum with pork, beef, prawn & vegetables	
FRESH PAPPARDELLE 	268
with roma tomato sauce, basil, whole burrata di bufala, extra virgin olive oil & cracked black pepper	
SINGAPOREAN LAKSA	288
with coconut broth, rice noodles, tofu puffs, fish cakes, prawns, chicken & sambal sauce	
HAINAN CHICKEN	308
traditional singaporean ginger & lemongrass poached chicken served with hot lemongrass rice, shanghai bok choy, ginger & chili paste	
SEABASS 	376
pan-fried unilateral on the skin, with warm bean, cherry tomato salad & vierge sauce	
FLAT IRON STEAK 	458
(FOR 2 OR 3 COURSES SET, ADD 138) with roasted green asparagus, crispy potato mille feuille & bearnaise sauce	

SIDES

78 EACH

FRENCH FRIES  	
STEAMED RICE   	
SAUTEED VEGETABLES   	
MESCLUN SALAD   	
POTATO MOUSSELINE 	80

 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

DESSERTS

ÂN SOY PANNA COTTA  	133
with mango, passion fruit, lime, puffed & caramelized venere black rice	
BAKED LMO CHEESECAKE 	133
with hibiscus & korean strawberries	
CHOCOLATE & VANILLA PROFITEROLES 	158
three cocoa choux filled with chocolate cream, cocoa crumble, vanilla ice cream & served with chocolate sauce	
FRUIT PLATTER   	133
selected seasonal fruits	
HOMEMADE ICE-CREAMS 	50
bourbon vanilla	PER
dark chocolate	SCOOP
mascarpone	
HOMEMADE SORBETS   	50
strawberry	PER
peach	SCOOP
cacao	
tropical	

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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, orange, pineapple, watermelon, tomato 88

MINERAL WATER

STILL OR SPARKLING

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

a cqua 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

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