

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 nordaq fresh water free flow

ADD ON BEVERAGE

JAPANESE WHITE PEACH JUICE 78

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

COL D’ORCIA 78
Pinot Grigio, Sant’Antimo, Tuscany, Italy

DOMAINE DE TRIENNES 78
Cabernet Sauvignon/Syrah, Provence, France

BOIZEL, BRUT RESERVE 198
France

APPETIZERS

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

HOME SMOKED SALMON CAESAR SALAD   188
with romaine lettuce, anchovies, quail eggs, parmesan reggiano,
garlic croutons & tasmanian salmon

THAI PRAWN SALAD 198
with pomelo, peanuts & yam som-o sauce

PARMA HAM & HARICOT VERTS SALAD  198
with shallots, frisee, toasted pecan nuts & vintage sherry dressing

SOUPS

CORN VELOUTE   142
with poached organic egg & espelette chili cream

CHICKEN CONSOMME  160
with chicken meatballs, vermicelli & coriander

SANDWICHES

CLASSIC CLUB SANDWICH    248
with vine tomato, boiled eggs, romaine lettuce,
dijon mustard mayonnaise, smoked back bacon & turkey

COOKED HAM & CHEESE SANDWICH 248
with comte cheese, gruyere cheese, red onion relish & sourdough

MO BAR BURGER    258
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 398
(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	248
the chef's selection of nine steamed & fried dim sum with pork, beef, prawn & vegetables	
FRESH PAPPARDELLE 	258
with roma tomato sauce, basil, whole burrata di bufala, extra virgin olive oil & cracked black pepper	
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	
TASMANIAN SALMON 	366
pan-fried unilateral on the skin, with caponata, basil & extra virgin olive oil	
FLAT IRON STEAK 	448
(FOR 2 OR 3 COURSES SET, ADD 138) with shallot sauteed haricots verts, dijon mustard potato mousseline & red wine beef jus	

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

DESSERTS

ĂN 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	



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

B E V E R A G E S

iced tea “the landmark original blend” 85

N O N - A L C O H O L I C S

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

S O F T D R I N K S

coca-cola, coca-cola zero, sprite 88

F E V E R T R E E

ginger beer, ginger ale, soda, tonic 88

RED BULL 78

J U I C E S

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

J A P A N E S E J U I C E

white peach 103

M I N E R A L W A T E R

S T I L L O R S P A R K L I N G

nordaq fresh, house filtered water
350ML 55

750ML 85

a c q u a p a n n a o r s a n p e l l e g r i n o , I t a l y
250ML 78

750ML 105

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

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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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