

LOBSTER LUNCH

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

*From 11:30 am to 3:30pm

LOBSTER LUNCH

768

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

VINTAGE LOBSTER LUNCH

888

including free flow for 1.5 hrs

moët & chandon grand vintage 2016

the classic & seasonal cocktails

house white & red wines

house beer

the signature mocktails, juices, soft drinks

nordaq fresh still or sparkling water

coffee or tea

*kids brunch menu available upon request

*the lunch package requires participation of the whole table

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



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 MOBar 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:



From 11:30am to 3:30pm

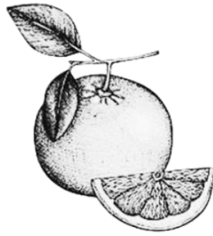
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THE SIGNATURE MOCKTAILS



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



VIRGIN MARY

tomato, lemon & house bloody mary mix

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THE CLASSIC COCKTAILS



APEROL SPRITZ

aperol, fever tree soda water & sparkling wine



BLOODY MARY

belvedere, home-made bloody mary mix & tomato



ESPRESSO MARTINI

belvedere, caffe borghetti & espresso



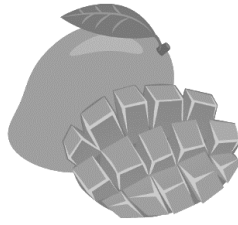
BELLINI

sparkling wine & japanese white peach

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THE SEASONAL COCKTAILS



TROPICAL MINT JULEP

bulleit bourbon, mango, mint, lemon & fever tree soda water



MO BAR COSMO

belvedere, grand marnier, apple, maraschino, lime & cranberry



ISLAND MOJITO

pampero, mixed berries, chambord, lime & fever tree soda water



MO CLOVER CLUB

tanqueray, mixed berries, lemon, moët & chandon non-vintage

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STARTING

448

to share

LOBSTER & PIMENT D'ESPELETTE CROQUETTE

with rouille

LOBSTER CLAWS

avocado puree, sriracha mayonnaise, ginger
& lemongrass pickled soy sprouts in iceberg lettuce taco

LOBSTER TABOULE

with mint, cucumber, tomato, lemon & extra virgin olive oil

LOBSTER ROLL

with kyuri cucumber & yuzu

LOBSTER BISQUE

with pistachio & garden herb cream

MAIN COURSES

FRESH PAPPARDELLE

with roma tomato sauce, basil, whole burrata di bufala,
extra virgin olive oil & cracked black pepper

268

HALF BOSTON LOBSTER BUCATINI

with spicy tomato sauce & basil

368

HALF BOSTON LOBSTER BURGER

on a homemade milk bun with parmesan crisp & tomato relish

398

HALF OR WHOLE BOSTON LOBSTER THERMIDOR

with button mushroom and gruyere cheese

a MO Bar Classic

(WHOLE LOBSTER ADD 208)


428/550


SURF & TURF

beef tenderloin with half lobster with sauteed spinach
& choron sauce

(ADD 288)

598

 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

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SIDES




MESCLUN SALAD  	38
with sherry dressing	
FRENCH BEANS   	48
with shallots & crispy bacon	
SWEET POTATO FRIES  	48
with sriracha mayo	
MAC & CHEESE 	48

FINISHING

to share

188

SEASONAL COLLECTION OF PASTRIES

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

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A LA CARTE

SANDWICHES

CLASSIC CLUB SANDWICH    258

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

MO BAR BURGER    268

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

TERIYAKI WAGYU BEEF BURGER 408

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

ASIAN SPECIALITIES

DIM SUM BENTO 258


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

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, shanghai bok choy, ginger
& chili paste

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DESSERTS

ĀN SOY PANNA COTTA  	133
with mango, passion fruit, lime, puffed & caramelized venere black rice	
BAKED LMO CHEESECAKE 	133
with hibiscus and korean strawberries	
CHOCOLATE & VANILLA	158
PROFITEROLES 	
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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