

MO BAR WEEKEND BRUNCH FORMULAS

WEEKEND BRUNCH

598

menu includes a choice of starter, main course, side dish
& dessert

enjoy free flow with your brunch:

moët & chandon champagne

brunch signature cocktails

house white or red wine

house bottle beer

juices, soft drinks

nordaq fresh still or sparkling water

coffee or tea

from 12:30pm to 2:30pm on weekends



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.

From 12:30pm to 3pm
All prices in Hong Kong dollars & subject to 10% service charge

FREE FLOW OF WEEKEND BRUNCH COCKTAILS

CUKE SPRITZ

elderflower, cucumber, fresh lemon & prosecco



BLOSSOM SPRITZ

peach, sakura & prosecco



APEROL MOJITO

aperol, fresh lime, mint & prosecco



BREAKFAST FIZZ

cointreau, orange marmalade, egg white, fresh lemon & soda



APEROL SPRITZ

aperol & prosecco



BLOODY MARY

vodka, house-made bloody mary spice mix & tomato

STARTERS

YELLOW FIN TUNA TARTARE 168

With cucumber, radish, spring onions, lotus chips & soy dressing

OCTOPUS SALAD 168

With cherry tomato, fennel, basil, pickled onions, black olives, red bell pepper puree & lemon dressing

GREEN ASPARAGUS VELOUTE 168

With chunky lobster, pistachio & garden herb cream

BELLOTA BELLOTA CHARCUTERIE 258

PLATTER

Paleta, chorizo, lomo, 'pan con tomate' & piquillos

HEIRLOOM TOMATO SALAD (V) 138

With compressed watermelon, burrata cheese, olives, basil & lemon dressing

MAIN COURSES

U.S. BLACK ANGUS RIB EYE 400

Roasted and served with onion compote & blue cheese sauce

CORN FED CHICKEN BREAST 298

Grilled & glazed with asian mushroom, cashew nuts & vegetable salad

DUNGENESS CRAB CAKE EGGS 352

'BENEDICT'

Served with sautéed spinach, green asparagus & hollandaise sauce

PAN FRIED SABLE FISH 298

With coriander, red chili, tomato & watermelon relish

PAPPARDELLE (V) 268

With fresh concasse tomatoes, baby basil & burrata di buffala

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SIDES

FRENCH FRIES	80
With parmesan cheese & sea salt	
MAC & CHEESE	80
Gratin of macaroni with cheddar cheese	
GRILLED ASPARAGUS	80
With lemon olive oil	
STEAM RICE	60
Chinese jasmine rice	
TATER TOTS	80
With blue cheese & bacon bites	

DESSERTS SERVED WITH ICE CREAM OR SORBET

FRESH BERRIES TART	95
With almond cream & bourbon vanilla Chantilly	
EXOTIC CLAFOUTI TART	95
Pineapple & mango cooked with lime	

A LA CARTE

SANDWICHES

IMPOSSIBLE BURGER*(V) 296

Impossible meat, romaine lettuce, claussen dill pickles
tomato & red onion relish on brioche bun

* IMPOSSIBLE BURGER *

It's meat, made from plants, for meat lovers. Our Burger starts out raw and looks, cooks, smells, and tastes like ground beef. It's 100% plant based and it might just change the world.

CLASSIC CLUB SANDWICH (V) 234

Vine tomatoes, hard boiled organic egg, romaine lettuce,
dijon mustard mayonnaise, smoked bacon, back bacon &
turkey

All sandwiches are served with french fries or mesclun salad

(v) can be made vegetarian

ASIAN SPECIALITIES

HAINAN CHICKEN 278

Traditional singaporean ginger & lemongrass poached
chicken served with hot lemongrass rice, shanghai bok choy,
ginger & chilli paste

DIM SUM BENTO 218

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