MOBAR SUMMER PICNIC BRUNCH

the following packages are including a picnic starter to share, a choice of main course, side dish & a feast of desserts

VINTAGE BRUNCH

including free flow for 2 hrs
moët & chandon grand vintage 2012
our classic cocktails & belvedere cocktails
house white or red wine
house beer
signature mocktails, juices, soft drinks
nordaq fresh still or sparkling water
coffee or tea

BELVEDERE BRUNCH

including free flow for 2 hrs
our belvedere cocktails
moët & chandon champagne
signature mocktails, juices, soft drinks
nordaq fresh still or sparkling waters
coffee or tea

from 11:30am to 3:30pm

MO BAR AFTER BRUNCH

including free flow for 2 hrs from 3 pm to 7 pm

all prices in Hong Kong dollars & subject to 10% service charge

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.
Being a pioneer in sustainability,
the landmark mandarin oriental is dedicated to exploring ways to minimize waste,
reduce single - use plastic and limit our carbon footprint. We are also following a
sustainable and ethical sourcing policy which guide us in purchasing the best, natural
and traceable ingredients.

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

Our eggs by Sunny Queen Farm are **Cage free**: laid by hens that move
freely around large barns with plenty of natural light and fresh air.
The hens have no added hormones. Cage free eggs are packed
with a nutritional punch unlike any other food.

Our **Brandt Beef** maintains a “farm-to-fork” philosophy which involves raising its
animals humanely and naturally without hormones and antibiotic free.
This commitment to sustainability also includes being responsible stewards of the
land.

Our **chicken** is from George and Jo’s they are the symbol of a
Free Range Farmers Collective, all of whom care about
the welfare of chickens, the environment, sustainability and
what's best for the consume.
- 100% Antibiotic Free - for Life.
- George and Jo’s farms are independently audited in strict
accordance with the NZ Animal Welfare Laws and in conjunction
with MPI, all to ensure the high standards of animal welfare
and the best of growing conditions.

Our **seafood** is either caught or farmed in ways that consider the long-term
vitality of harvested species and the well-being of the oceans, as well as the
livelihoods of fisheries-dependent communities.
THE SIGNATURE BRUNCH
MOCKTAILS

DAYQUIRI
pineapple, lime, honey & lemon verbena

MO MILESTONE
cranberry, apple, lime & chamomile

VIRGIN MARY
worcestershire sauce, lemon, tomato, salt & spicy

WISHING WELL
peach, apple, rose syrup & dragonwell

From 11:30am to 3:30pm
All prices in Hong Kong dollars & subject to 10% service charge
THE BELVEDERE BRUNCH
COCKTAILS

BLOODY MARY
belvedere vodka, housemade bloody mary spices & tomato

ESPRESSO MARTINI
belvedere vodka, espresso & kahlua

MOSCOW MULE
belvedere vodka, ginger beer, ginger & lime

PASSION FRUIT MARTINI
belvedere vodka, passion fruit, cointreau & lemon

From 11:30am to 3:30pm
All prices in Hong Kong dollars & subject to 10% service charge
THE CLASSIC BRUNCH
COCKTAILS

APEROL SPRITZ
aperol & cinzano prosecco

GIMLET
tanqueray gin, lime, sweet & sour

NEGRONI
tanqueray gin, campari & sweet vermouth

OLD FASHIONED
bulleit bourbon, angostura & orange bitters

From 11:30am to 3:30pm
All prices in Hong Kong dollars & subject to 10% service charge
STARTING THE PICNIC

to share

BELLOTA BELLOTA CHARCUTERIE
with sourdough “pan con tomate”

HOME SMOKED SALMON
with lemon & sour cream

MADAI CEVICHE
with sweet potato, corn, red onions, coriander, jalapeno & lime

MIXED BEAN SALAD
with shallot & honey mustard dressing

QUICHE LORRAINE
with onions, bacon & comte cheese

PRAWN COCKTAIL
with mary rose sauce

MAIN COURSES

PENNE WITH ZUCCHINI & RICOTTA (V) 238
with pecorino cheese, organic lemon, basil & black pepper

TASMANIAN SALMON 278
a la plancha on the skin, sauteed green asparagus, cherry tomatoes & vierge sauce

PORK BELLY 318
with grilled shishito pepper, crispy onions & coriander virgin olive oil

LOBSTER EGGS BENEDICT 368
served with sauteed spinach, green asparagus & hollandaise sauce

BRANDT PRIME FLAT IRON STEAK 388
with black pepper corns, caramelized heirloom beets, radicchio & aged balsamic vinegar

(v) vegetarian or can be made vegetarian
SIDES

STEAMED RICE (V) 60
chinese jasmine rice

FRENCH FRIES (V) 80
with parmesan cheese & sea salt

MAC & CHEESE (V) 80
gratin of macaroni with cheddar cheese

TATER TOTS (V) 80
with blue cheese & bacon bites

MINT GLAZED SPRING VEGETABLE (V) 80

FINISHING THE PICNIC 188

to share

SUMMER SELECTION OF PASTRIES WITH SEASONAL BELVEDERE VODKA SORBET

(v) vegetarian or can be made vegetarian

From 11:30am to 3:30pm
All prices in Hong Kong dollars & subject to 10% service charge
A LA CARTE

SANDWICHES

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

MO BAR BURGER (V)  
with impossible meat, romaine lettuce, claussen dill pickles,  
tomato & red onion relish on milk bun

sandwiches are served with french fries or mesclun salad

ASIAN SPECIALITIES

DIM SUM BENTO  
the chef’s selection of nine steamed & fried dim sum with pork,  
beef, prawn & vegetables

SINGAPOREAN LAKSA  
with coconut broth, rice noodles, tofu puffs, fish cakes, prawns,  
chicken & sambal sauce

HAINAN CHICKEN  
traditional singaporean ginger & lemongrass poached chicken  
served with hot lemongrass, shanghai bok choy, ginger &  
chilli paste

(v) vegetarian or can be made vegetarian