MO BAR SEAFOOD BRUNCH

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

VINTAGE BRUNCH

818

including free flow for 1.5 hrs
moet & chandon grand vintage 2015
the classic & seasonal cocktails
boutique sustainable white & organic red wines
house beer
the signature mocktails, juices, soft drinks
nordaq fresh still or sparkling water
coffee or tea

SEAFOOD BRUNCH

718

including free flow for 1.5 hrs
moet & chandon
the seasonal cocktails
the signature mocktails, juices, soft drinks
nordaq fresh still or sparkling water
coffee or tea

KIDS BRUNCH MENU

418

from 11:30am to 3:30pm

*the brunch 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 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:







THE SIGNATURE MOCKTAILS



LONG BALL

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



PALOMINO

seedlip grove, grapefruit, lime & salty lime green tea kombucha



PURPLE RAIN

lemon, mint, blackcurrant & hibiscus cold brew soda



VIRGIN MARY

tomato, lemon & house bloody mary mix

From 11:30am to 3:30pm All prices in Hong Kong dollars & subject to 10% service charge All menus are subject to price and seasonal change

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 & peach liquor

THE SEASONAL COCKTAILS



FALLEN TREE

johnnie walker back label, chambord, fig shrub, jasmine & white peach soda



SALTY RIDE

tanquery gin, home made salty plum cordial & salty lime kombucha



SIDE WAY

hennessy vsop, cointreau, lychee cordial & lemon



TALL HILL

belvedere, frangelico, mandarin cordial & fever tree ginger ale

From 11:30am to 3:30pm All prices in Hong Kong dollars & subject to 10% service charge All menus are subject to price and seasonal change

STARTING

to share

SCALLOP CARPACCIO With mango, chilli, cucumber & lime

SAKE STEAMED CLAMS with wakame, ginger & spring onions

IN HOUSE SMOKED TASMANIAN SALMON

with sour cream & lemon

NFI CRAB COUNCIL SUSTAINABLY CAUGHT CRAB

with yuzu mayo & dashi jelly

THAI PRAWN SALAD

with pomelo, peanuts & yam som-o sauce

MAIN COURSES

BUCATINI (with asian mushroom, parmesan reggiano, mascarpone, poached egg & kale	258
TASMANIAN SALMON (pan-fried unilateral on the skin, with caponata, basil & extra virgin olive oil	366
HALF 'BRICK' LEMON CHICKEN with broccolini, green olive tapenade & arugula	368
FLAT IRON STEAK	448
WHOLE BOSTON LOBSTER THERMIDOR with button mushroom and gruyere cheese a MO Bar classic (ADD 288)	550
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

SIDES

POTATO MOUSSELINE	80
MESCLUN LEAVES (I)	80
FRENCH BEANS () () () () () () () () () (80
WAFFLE FRIES WWW with harissa mayo	80
CAULIFLOWER 'COUS COUS' () () () with curry, dried apricot & coriander	80

FINISHING

188

to share

SEASONAL COLLECTION OF PASTRIES

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

A LA CARTE

SANDWICHES

CLASSIC CLUB SANDWICH	248
with vine tomato, boiled eggs, romaine lettuce, dijon mustard mayonnaise, smoked back bacon & turkey	
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
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	228
the chef's selection of nine steamed & fried dim sum with pork, beef, prawn & vegetables	
SINGAPOREAN LAKSA	278
with coconut broth, rice noodles, tofu puffs, fish cakes, prawns,	
chicken & sambal sauce	
	298
chicken & sambal sauce	298
chicken & sambal sauce HAINAN CHICKEN	298
chicken & sambal sauce HAINAN CHICKEN traditional singaporean ginger & lemongrass poached chicken	298
Chicken & sambal sauce HAINAN CHICKEN traditional singaporean ginger & lemongrass poached chicken served with hot lemongrass, shanghai bok choy, ginger	298
Chicken & sambal sauce HAINAN CHICKEN traditional singaporean ginger & lemongrass poached chicken served with hot lemongrass, shanghai bok choy, ginger & chili paste	298

DESSERTS

ĀN SOY PANNA COTTA	133
BAKED LMO CHEESECAKE with hibiscus and korean strawberries	133
CHOCOLATE& VANILLA PROFITEROLES three cocoa choux filled with chocolate cream, cocoa crumble, vanilla ice cream & served with chocolate sauce	158
FRUIT PLATTER	133
HOMEMADE ICE-CREAMS bourbon vanilla dark chocolate mascarpone	50 PER SCOOP
HOMEMADE SORBETS ************************************	50 PER SCOOP

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vegan or can be adapted to suit vegan diet on request