

MO BAR FESTIVE 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

moët & 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

FESTIVE BRUNCH

718

including free flow for 1.5 hrs

moët & chandon rose

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:



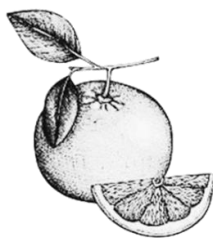
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THE SIGNATURE MOCKTAILS



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

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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 & peach liquor

From 11:30am to 3:30pm

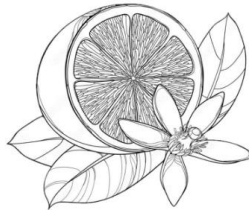
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THE FESTIVE COCKTAILS



CHRISTMAS VERMOUTH

belvedere, spice mix, whispering angel rose, wormwood & golden raisins



RUDOLPH'S LAST WISH

tanqueray, aperol, lime, orange, gingerbread, orange bitters & aer



CHRISTMAS DREAM

hennessy VSOP, disaronno velvet, crème de cacao, milk & cinnamon



SANTA'S MULLED WINE

whispering angel rose, chianti classico, spice mix, grapefruit & orange

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STARTING

448

to share

DUCK FOIE GRAS 
with cape gooseberry & toasted brioche


**IN HOUSE SMOKED TASMANIAN
SALMON** 
with sour cream & blinis

BUTTERNUT SQUASH VELOUTE  
with parmesan reggiano cream & chestnut

HARICOT VERTS SALAD  
with persimmon, shallots, frisee, toasted pecan nuts
& honey mustard dressing

MSC CERTIFIED ALASKAN KING CRAB
with avocado, lime and jalapeno tart

MAIN COURSES


BUCATINI  258
with asian mushroom, parmesan reggiano, mascarpone,
poached egg & kale


ASC CERTIFIED SEABASS  366
with savoy cabbage, mussels & beurre blanc sauce


HALF 'BRICK' LEMON CHICKEN  368
with broccolini, green olive tapenade & arugula

FLAT IRON STEAK  448
with shallot sauteed haricots verts,
dijon mustard potato mousseline & red wine beef jus

**WHOLE BOSTON LOBSTER
THERMIDOR** 550
with button mushroom and gruyere cheese
a MO Bar classic
(ADD 288)

 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




POTATO MOUSSELINE	 	80
MESCLUN LEAVES	 	80
with sherry dressing		
FRENCH BEANS	  	80
with shallots & crispy bacon		
WAFFLE FRIES	 	80
with harissa mayo		
CAULIFLOWER 'COUS COUS'	  	80
with curry, dried apricot & coriander		

FINISHING

188

to share

FESTIVE COLLECTION OF PASTRIES

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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, clausen dill pickles,
tomato & red onion relish on milk bun

TERIYAKI WAGYU BEEF BURGER 398

with wagyu beef meat, teriyaki sauce glaze, kyuri pickle
& onion tempura on milk bun

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

HAINAN CHICKEN 298

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	
ABINAO BITTER CHOCOLATE DELICE 	158
chocolate ganache with praline, chocolate joconde & cacao sorbet	
FRUIT PLATTER   	133
selected seasonal fruits	
HOMEMADE ICE-CREAMS 	50 PER SCOOP
bourbon vanilla dark chocolate mascarpone	
HOMEMADE SORBETS   	50 PER SCOOP
strawberry peach cacao tropical	

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