

# MO BAR SPRING GARDEN 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

748

including free flow for 1.5 hrs

moët & chandon grand vintage

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

## SPRING BRUNCH

658

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

The brunch package applies to the whole table

from 11:30am to 3:30pm

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.*

## 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



### BLACK RAIN

blackcurrant & hibiscus cold infusion



### PEAT'S HIGHBALL

bohea lapsang cold infusion soda & lemon zest



### PINEAPPLE & CHAMOMILE SLING

pineapple & chamomile cold infusion & honey



### VIRGIN MARY

tomato, lemon & house bloody mary mix

From 11:30am to 3:30pm

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## THE CLASSIC COCKTAILS



### APEROL SPRITZ

aperol & cinzano prosecco



### BLOODY MARY

belvedere vodka, home-made bloody mary mix & tomato



### ESPRESSO MARTINI

belvedere vodka, caffe borghetti & espresso



### NEGRONI

tanqueray gin, campari & dolin vermouth rosso

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# THE SEASONAL COCKTAILS



## SPRING BREAK

tanqueray gin, pear & apple cider shrub, fever tree tonic & mint



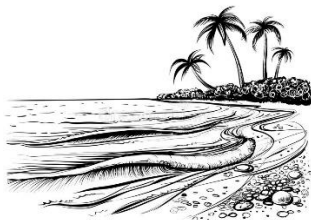
## LITTLE POT

pisco, whispering angel rose, watermelon, rose, lemon & orchid flower



## MO GARDEN

belvedere, seedlip garden, agave, lemon, snap peas & egg white



## TROPICAL SOIL

moet chandon imperial, rhubarb, grapefruit, lychee & coconut

From 11:30am to 3:30pm

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## STARTING

448

to share

### SEARED YELLOW FIN TUNA NICOISE SALAD (G)

with sherry dressing

### CRISPY ASIAN MUSHROOM

with truffle mayonnaise

### CHARCUTERIE (G)

with gherkins, tomato spread & toasted saurdough

### CHERRY TOMATO TART

with goat cheese & basil

### JAPANESE EDAMAME (G)

with seaweed sea salt

### \*MO BAR SIGNATURE (G)

cage free scrambled eggs with aka uni & smoked trout roe

ADD ON

398

## MAIN COURSES

### GREEN SPRING VEGETABLE

268

### PUNTALETTE (V)

with pesto & parmesan reggiano

### FARMED SILVER POMPANO

298

steamed with chayote shavings, myoga, spring onion & yuzu dashi

### SPIDER CRAB LINGUINE

298

with red chili, italian parsley, garlic & lemon

### LOBSTER EGGS BENEDICT (G)

368

served with sauteed spinach, green asparagus & hollandaise sauce

### FLAT IRON STEAK (G)

448

with seared mediterranean vegetables, cherry tomatoes & beef jus

(g) gluten free or can be made gluten free

(v) vegetarian or can be made vegetarian

From 11:30am to 3:30pm

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## SIDES

<b>STEAMED RICE (G) (V)</b>	60
chinese jasmine rice	
<b>FRENCH FRIES (V)</b>	80
with parmesan cheese & sea salt	
<b>SAUTEED MUSHROOMS (G) (V)</b>	80
with shallots & garlic	
<b>TATER TOTS (V)</b>	80
with cheddar cheese & bacon bites	
<b>CREAMED CORN (G) (V)</b>	80
with parmesan cheese	

## FINISHING 188

to share

### SEASONAL COLLECTION OF PASTRIES WITH BELVEDERE VODKA SORBET

(g) gluten free or can be made gluten free

(v) vegetarian or can be made vegetarian

## A LA CARTE

### SANDWICHES

#### CLASSIC CLUB SANDWICH (G) (V) 248

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

#### MO BAR BURGER (G) (V) 258

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 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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(v) vegetarian or can be made vegetarian

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