COCKTAILS INSPIRED BY FOOD TRENDS





















Dear Fan & Traveller

A warm welcome to MO Bar.

We are now on our volume 4 of this great cocktail journey.

A curious testing ground for cocktail innovations through story-telling narratives and sustainable practices. Our team is very passionate about the art of perfecting our drinks and we hope our enthusiasm rubs off on whomever walks through our doors, as well as providing authentic hospitality and shaking up delicious drinks.

In our fourth edition menu, we explore our beloved capital city through everyone's favorite love language "food". The inspiration of the menu is a playful recreation of flavors, culture, trends, and soul from this metropolis, through the creative eyes of our team of mixologists.

Sit back, relax and enjoy the drinks!

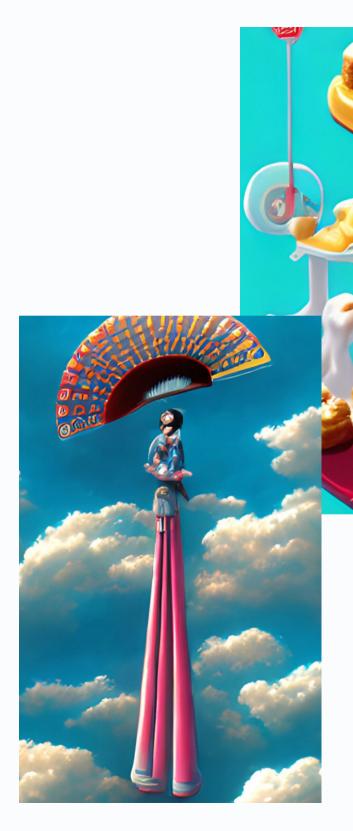
Cheers,

MO Bar Team x 庙前冰室 Hope & Sesame

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ROYAL SNACK

Originated from various emperor's kitchen, some restaurants kept the tradition for generations to recreate the authentic imperial cuisine faithfully

INGREDIENTS

Almond Milk Bird Nest / Pineapple Gum Syrup Plantation White Rum / Unfiltered Rice Wine

杏仁奶燕窝/菠萝胶糖浆/蔗园白朗姆/米酒汁

STYLE AND INFLUENCES

Inspirations: Bird's nest being one of the Empress' favourites

Influences: Classic, Local Flavour, Traditional Chinese Elements

CNY 198









WOOD & YELLOW

Traditional pastry & desserts inspired, the all time favourites of locals

INGREDIENTS

Martell Noblige Cognac / Beijing Yogurt / Pea Cake Syrup Heavy Cream / Lime Juice / Soda

马爹利名仕干邑 / 老北京酸奶 / 豌豆黄糖浆 / 奶油 / 青柠 / 苏打

STYLE AND INFLUENCES

Inspirations: Traditional folk's snacks

Influences: Pastry Flavoured & Local Ingredients

CNY 148









STREET DE-LIGHT

Local street food and snacks have very distinctive flavour profiles and unique characteristics

INGREDIENTS

Maofeng Tea Infused Michter's American Whiskey / Clarified Soy Milk Red Bean / Bamboo Leaf Tincture / Egg White

毛峰茶浸泡酪帝诗美国威士忌/澄清豆奶/红豆/竹叶酊剂/蛋清

STYLE AND INFLUENCES

Inspirations: Local street food dessert, being one of the most representable item

Influences: Classic, Local Flavour, Traditional Chinese Elements

CNY 138





PRIDE OF PRAIRIE

Originated from Mongolia, the lamb hot pot is now a classic dish of Beijing

INGREDIENTS

Distilled Horse Milk Wine / White Sheep Gin / Dry Vermouth / Salty Mushroom Liqueur

马奶蒸馏酒/白绵羊金酒/干味美思/咸蘑菇利口酒

STYLE AND INFLUENCES

Inspirations: Culture from Inner Mongolia, the North of the Great Wall to the South - Beijing

Influences: Strong Flavour Profile, Umami, Savoury

CNY 138





A L L E Y F L A S H B A C K S

Alleys are the destinations to explore, to experience the true favourites of locals.

INGREDIENTS

Pumpkin Seeds Redistilled Tequila Altos / Hawthorn Syrup / Lemon Perrier-Jouët / Cotton Candy

南瓜籽蒸馏阿尔托斯龙舌兰 / 山楂糖浆 / 柠檬 / 巴黎之花香槟 / 棉花糖

STYLE AND INFLUENCES

Inspirations: Flashback of the joyful childhood memories in the alley

Influences: Playful, Colourful, Local Beijing Sweets

CNY 168





TANG

Modern take on traditional local food, an evolution of the culinary style

INGREDIENTS

Jingye Erguotou / Duck Fat Washed Diplomatico White Rum / Clarified Cucumber / Honey / Apple Vinegar / Sweet Sauce & Cherry Foam

京爷二锅头/鸭油洗外交官朗姆/澄清黄瓜汁/蜂蜜/苹果醋/ 甜酱&樱桃泡沫

STYLE AND INFLUENCES

Inspirations: The modern interpretation of traditional old Beijing

Influences: Local Flavours, Modern Twists, High Precision





ZEN COUNTERS

The trend of booming Yakitori, Sushi & Tempura Omakase restaurants in recent years

INGREDIENTS

Japanese Sencha Infused SG Shochu KOME / Yuzu Pepper Distillate / Sea Grapes & Tomato Syrup / Sour Yuzu Juice

日式煎茶浸泡SG米烧酒 / 柚子胡椒蒸馏液 / 海葡萄&番茄糖浆 / 柚子汁

STYLE AND INFLUENCES

Inspirations: Japanese influences, the booming of varieties of Japanese restaurants

Influences: Umami, Japanese Flavours, Sea Products

CNY 158





SESAME PUNCH

Fusion, innovative and avant-garde restaurants to explore the culinary boundaries

INGREDIENTS

Tried & True Vodka / Black Sesame Paste / Pear Juice / Camu Fruit / Greek Yogurt / Acacia Honey / Vanilla / Kale Foam

T&T伏特加/黑芝麻酱/梨汁/卡姆果/希腊酸奶/洋槐蜂蜜/香草/羽衣甘蓝泡沫

STYLE AND INFLUENCES

Inspirations: Sesame milk punch done with the refinement of a fine dining restaurant

Influences: Modern, International, Bold, Elegant

CNY 138





CALM WHISTLE

A trend to utilise more organic and local produce and to promote sustainable dining lifestyle

INGREDIENTS

Avocado Washed Absolut Vodka / Cucumber Juice / Monk Fruit / Aquafaba

牛油果洗绝对伏特加/黄瓜/罗汉果/鹰嘴豆汁

STYLE AND INFLUENCES

Inspirations: Exploring high quality, organic and nutritious produce through high-end vegetarian restaurants

Influences: Healthy, Low Calories, Vegetarian, Organic, Fresh

CNY 128





#1 // THE DRY MARTINI PROJECT

#2 // THE MANHATTAN PROJECT

#3 // THE SPRITZ PROJECT

#4 // THE MOJITO PROJECT



VENEZUELA MOJITO

CUBA MOJITO

Diplomatico Reserva Exclusiva / Passion Fruit / White Cacao Distillate/ Soda/ Chocolate Mint

外交官珍藏朗姆酒 / 百香果 / 白可可蒸馏液 / 苏打 / 巧克力薄荷

A tropical variation of Mojito, embrace the cacao and the fruity aroma.

Havana 3YO White Rum / Havana 7YO Aged Rum / Cinammon Apple Syrup / Lime / Soda / Apple Mint

哈瓦那3年白朗姆 / 哈瓦那7年窖藏朗姆 / 苹果肉桂糖 浆 / 青柠 / 苏打 /苹果薄荷

Bringing in the warm note of the classic combination apple & cinnamon to the refreshing drink!

BARBADOS MOJITO

Plantation Pineapple Rum / Salty Pandan Syrup / Fig / Lime / Soda / Lemon Balm

蔗园菠萝朗姆/ 咸斑斓叶糖浆 / 无花果 / 青柠 / 苏打 / 柠檬香蜂草

A subtle sweetness with a smooth finish, always craving for another one!

NICARAGUA MOJITO

Flor de Caña Coconut Rum / Demerara / Lime / Raspberry / Soda / Peppermint

富佳娜椰子朗姆/原蔗糖/青柠/覆盆子/ 苏打/胡椒薄荷

Simple, fresh, natrual, enjoy the original sugarcane flavour just like the classic Mojito!

#4 // MOJITO PROJECT

A tribute to this popular cocktail that have made its influence globally. Simple, refreshing, and easy to drink. We have brought some of our favourite variation showcasing various rum from different regions, paired with selected varieties of mint, recreating this classic drink into its modern form.

CNY 128





Signature cocktails from our past menu

As our menu evolves,
why not to
take a step back
and keep some of our
very best creations
if you did not had
a chance to
sip to these yet.



VOL #1 - TIME LAPSE

Historical buildings & factories are given a second life. Historical restoration is at full force in Beijing. Two traditional spirits: Baijiu & Genever have been given a modern twist by the milk-washing technique.

INGREDIENTS

Earl Grey Milk Washed Baijiu / Old Duff Genever Kumquat Honey / Clarified Lemon Juice

伯爵茶奶洗白酒 / 荷式金酒 / 金桔蜂蜜 / 澄清柠檬汁

LOCATION

Taken at 798 Art Space









VOL #1 - SUNSET HUNTER

Sunset comes on time

INGREDIENTS

Flor de Caña 4 Years / Fernet Hunter / Lime Juice / 1:0.7 Syrup 富佳娜4年朗姆酒 / 菲奈特猎人利口酒 / 青柠汁/ 1:0.7 糖浆

LOCATION

Taken on the rooftop bar of Mandarin Oriental Wangfujing











Scan the QR for more information about the cocktail and the related music

VOL #3 - OLD BEIJING

Inspired by the song "老北京"which describes 周飞's impression of the sights and sounds in the old capital's hutongs, detailing down-to-earth lifestyle of the locals, from street food, opera-singing in the park to neighborly relationships.

INGREDIENTS

"Hutong Spices" Infused Jingye Ergoutou / Dark Rum / Hawthorne Cherry Heering / Egg White / Lime Juice

香料浸泡京爷二锅头/深色朗姆酒/山楂 樱桃利口酒/蛋清/青柠汁

STYLE AND INFLUENCES

音乐风格: 中式摇滚

从小听着大槐树下的蝉鸣和老大爷们的京腔长大,也深受中国传统曲艺的影响。于是,他们用独有的风格诠释着自己的执着与迷恋;由相声改编的《卖布头》,呛韵十足的 《玲珑塔》和《太平歌词》,西游乐队绝对是一支特别的,有趣的乐队,他们在用自己的风格和方式诠释和传播着传统文化。

CNY 138

All prices are in CNY and subject to 15% service charge 所有价格均为人民币并需加收15%的服务费









NON-ALCOHOLIC COCKTAILS

At MO Bar, we respect and embrace your choice of not consuming alcohol, to the extent that we are creating non-alchohol drinks that are just as good as alcoholic ones.

From techniques such as fermentation, distillations and liquid clarification, there will be a drink on the Non-Alcoholic menu that floats your boat, we assure you.



MOgroni

Empty kids playground, don't think they have WiFi here.

INGREDIENTS

Seedlip Spice 94 / Seedlip Grove 42 / Campari Syrup Chazalettes Vermouth Rosso Distillate

希蒂力 94 烈酒风味饮料/ 希蒂力 42 烈酒风味饮料/ 金巴利糖浆/ 夏莱特红味美思蒸馏液

LOCATION

Taken in Sanlitun area

CNY 118

All prices are in CNY and subject to 15% service charge 所有价格均为人民币并需加收15%的服务费









Cultivate

A contrast in flavour and color. Have the floral, vegetal, sweet fragrance paired with the rich and earthy note.

INGREDIENTS

Seedlip Garden 108 / Clarified Cucumber / Osmanthus / Lemon / Beetroot Foam

希蒂力108 烈酒风味饮料 / 澄清黄瓜 桂花 / 柠檬 / 甜菜根泡沫

LOCATION

Taken at 798 Art Space

CNY18 All prices are in CNY and subject to 15% service charge 所有价格均为人民币并需加收15%的服务费









Amaretto Wonderland

Complex with a lot of layers of vanilla, marzipan and caramel, without the need for any spirits in this not shy 0% ABV cocktail!

INGREDIENTS

Lyre's Amaretti / Oolong / Brown Syrup / Lemon / Egg White

杏仁风味无酒精烈酒/乌龙/棕糖/柠檬/蛋清

LOCATION

Taken at 798 Art Space

CNY118 All prices are in CNY and subject to 15% service charge 所有价格均为人民币并需加收15%的服务费









OUR COMMITMENT

At MO Bar, we pledge to do our part in the sustainability movement echoing around the world. Hotels have often been on the wrong side of attention when it comes to food wastage & sustainability issues; however, we are here to do what we can to reverse this opinion. From policies such as banning all disposable plastic collaterals to upcycling food waste & by-products of cooking / cocktail making, there are no gesture, no matter how small, that will go unnoticed.

Should you have any ideas to contribute, please do not hesitate to tell any of our colleagues, your comments will be brought up in our regular sustainability meetings.

FOOD TRENDS COCKTAIL MENU

A warm welcome to MO Ba

Volume 4 it is!

What a cocktail journey it has been.

MO Bar has always been a curious testing ground for cocktail innovations through story-telling narratives and sustainable practices.

We hope our enthusiasm and love for modern cocktails will pass on through any one that walks through our doors, while providing authentic

In our Fourth edition, we explore our beloved capital city through the vibrant food scene, from high end venues to narrow alley local eateries.

Sit back, relax and enjoy the drinks!

Cheers,

MO Bar Team x Hope & Sesame

