

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

718

including free flow for 1.5 hrs

moët & chandon grand vintage

the classic & festive cocktails

boutique sustainable white & organic red wines

house beer

the signature mocktails, juices, soft drinks

nordaq fresh still or sparkling waters

coffee or tea

FESTIVE BRUNCH

628

including free flow for 1.5 hrs

moët & chandon

the festive cocktails

the signature mocktails, juices, soft drinks

nordaq fresh still or sparkling waters

coffee or tea

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



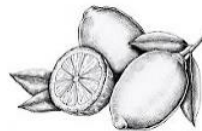
PEAT'S HIGHBALL

bohea lapsang cold infusion soda & lemon zest



PINEAPPLE & CHAMOMILE SLING

pineapple & chamomile cold infusion & honey



VIRGIN MARY

worcestershire sauce, lemon, tomato, salt & spicy

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THE CLASSIC COCKTAILS



APEROL SPRITZ

aperol & cinzano prosecco



BLOODY MARY

belvedere vodka, homemade bloody mary spices & tomato



ESPRESSO MARTINI

belvedere vodka, espresso & kahlua



NEGRONI

tanqueray gin, campari & sweet vermouth

From 11:30am to 3:30pm

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THE FESTIVE COCKTAILS



CHRISTMAS OAT BERRY

zacapa 23yrs, vanilla, maple syrup, oat berry, milk & cinnamon



DULCE CLAUS

hennessy VSOP, coconut liqueur, cacao white liqueur & chocolate milk



MARSHMALLOW

belvedere vodka, aperol, orange, lemon, cookie syrup, egg white & marshmallow



SANTA MULLED WINE

whispering angel rose wine, cointreau, orange, cinnamon, star anise & cloves

From 11:30am to 3:30pm

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STARTING

428

to share

100% BELOTTA PATA NEGRA SHOULDER HAM (G)

with salt cured home fried potato chips & citrus peel

FOIE GRAS TERRINE (G)

with spiced pineapple & kumquat chutney, toasted brioche

IN-HOUSE APPLEWOOD SMOKED TASMANIAN SALMON (G)

with horseradish sour cream

HARICOT VERTS SALAD (G) (V)

with shallots, frisee & toasted walnuts in black winter
truffle dressing

POACHED LOBSTER (G)

cucumber, jalapeno & lime salad with avocado & coriander

*MO BAR SIGNATURE (G)

cage free scrambled eggs with aka uni & smoked trout roe

ADD ON

398

MAIN COURSES

NY STYLE IMPOSSIBLE PORK

238

MEATBALL TAGLIATELLE (V)

in marinara sauce with parmesan cheese, fresh oregano
& basil

TASMANIAN SALMON (G)

268

with ratatouille & rosemary roasted new potatoes

SPIDER CRAB LINGUINE

298

with red chili, italian parsley, garlic & lemon

LOBSTER EGGS BENEDICT (G)

368

served with sauteed spinach, green asparagus &
hollandaise sauce

BRANDT PRIME SIRLOIN STEAK

398

with red cabbage, red onion slaw & black pepper sabayon

(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

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

FINISHING 188

to share

FESTIVE COLLECTION OF PASTRIES WITH SEASONAL 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) 234

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

MO BAR BURGER (G) (V) 248

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 218

the chef's selection of nine steamed & fried dim sum with
pork, beef, prawn & vegetables

SINGAPOREAN LAKSA 268

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

HAINAN CHICKEN 278

traditional singaporean ginger & lemongrass poached chicken
served with hot lemongrass, shanghai bok choy, ginger &
chili paste

(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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