



**AFTERNOON TEA | 260 per person**

**savories** > smoked salmon sandwich topped with cucumber >  
lobster nugget with lettuce & cajun mayonnaise served in soft red milk bun >  
bellota jamon & toasted brioche soldier with melted manchego cheese & truffle gel >  
purple sweet potato tartlet with smoked bacon, caramelized onion & leek >  
beetroot & green apple tartar >

**plain and raisin scones** > clotted cream & preserves

**pastries** > coconut tapioca with mango and passion fruit meringue >  
blueberry jelly & violet mousse >  
granny smith with bourbon vanilla and almond biscuit >  
green tea sponge cake with red bean cream >  
manjari 64% chocolate tart >

**JING TEA IN A POT**

jasmine, english breakfast	oolong or white
earl grey, red dragon	15 supplement per person
peppermint, verbena or lemongrass ginger	green
	25 supplement per person

<b>ADD A GLASS OF CHAMPAGNE  </b>	r & l legras 'brut' grand cru 'blanc de blancs'	220
	moët & chandon	238
	ruinart 'blanc de blancs'	268

*all prices in hong kong dollars & subject to 10% service charge*





## ENHANCE YOUR AFTERNOON TEA

### savory

black olive ciabatta with spicy creamy big eye tuna & chive salad	130
mini classic club sandwiches, vine tomatoes, hard boiled organic egg, romaine lettuce, dijon mustard mayonnaise, smoked bacon back bacon & turkey	130
mini teriyaki wagyu beef burger, pickled kauri cucumber & onion tempura	208

### sweet

baked mo cheesecake with mixed berries	130
blueberry & violette clafouti with blueberry sorbet	130
bitter chocolate tart with salted peanuts & bourbon vanilla ice cream	130
bread & butter pudding with madagascar vanilla ice cream	130
fruit platter with carefully selected seasonal fruits	130
homemade ice creams with tahitian bourbon vanilla valrhona chocolate	48 per scoop
homemade sorbets with raspberry or mango	48 per scoop

*all prices in hong kong dollars & subject to 10% service charge*



BREAKFAST OPTIONS |

mo breakfast buffet choice of tea or coffee & fresh fruit juice	239
mo breakfast set bakery basket, tea or coffee & fresh juice	208

ORGANIC EGGS |

two farm fresh organic eggs or egg whites fried, scrambled, poached or boiled <i>served with hash brown, oven roasted roma tomatoes &amp; toast</i>	130
two farm fresh organic eggs or egg whites omelet plain or with choice of max. 3 fillings > spinach, tomato, bell peppers, spring onion, mushrooms, cheese, country ham or smoked salmon <i>served with hash brown, oven roasted roma tomatoes &amp; toast</i>	198
extra on side	35 each
home-smoked salmon	country ham
hickory smoked bacon	baked beans
pork cumberland sausage	chicken sausage
sautéed mushroom	sautéed spinach



JUICE |

fresh juices	84
carrot > cloudy apple > grapefruit > mango > orange > pineapple > watermelon	
tomato	74

COLD MILK |

whole > skimmed > soy	58
cold valrhona chocolate milk	84

HOT MILK |

hot valrhona chocolate milk	84
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MINERAL WATER |

acqua panna, italy 250ml	61
san pellegrino, italy 250ml	61

COFFEES |

pot of freshly brewed coffee illy espresso café latte cappuccino	75
<i>all coffees are available decaffeinated</i>	

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## JING ICE TEAS |

the landmark original blend	82
blackcurrant & hibiscus	82

## JING TEAS |

<b>green</b> <b>japanese sencha / fuji prefecture</b> silky & thick mouth feel with flavours of sweet pea & umami sweet finish with light hints of rocket & radish	100	<b>jasmine</b> <b>jasmine pearls</b> hand rolled & scented with fresh jasmine flowers. rich, round & deeply jasmine infused with a beautifully thick, velvety texture	88
<b>white</b> <b>silver needle / fuding bai hao yin zhen</b> light, delicate quenching flavours underpinned by cucumber & melon freshness full textured with a satisfying velvety finish	98	<b>oolong</b> <b>iron buddha / tie guan yin</b> intensely floral with mineral complexities & crisp, tart finish	100
		<b>puerh</b> <b>vintage cooked puerh</b> harmonious, soothing & comforting richness with a japanese plum sweetness	79

		<b>herbal</b> <b>whole chamomile flowers</b> mellow floral depths with a gentle & cleansing bitter complexity in the finish	79
<b>black</b> <b>JING english breakfast</b> statuesque & broad assam tea with plenty of structure malty richness. a rousing breakfast tea, perfect with milk	79	<b>peppermint</b> insistent, deep mint flavours with an almost oily mid-palate, intensely perfumed finish	79
 <b>red dragon tea</b> jing tea's exclusive yunnan black tea selection for the landmark mandarin oriental 10-year anniversary, a rare yunnan black tea made from an oolong cultivar. syrupy, rich, & delicious with startling fruit aromas	95	<b>lemon verbena</b> fresh, vivid with mint-like freshness & pressed lemon zest. softer, grassier notes to finish	95
<b>JING earl grey</b> refreshing & bright with citrus freshness lifting the rich ceylon tea base a perfectly focused classic	79	<b>lemongrass &amp; ginger</b> bracing, refreshing & extremely fragrant	79

eat well, eat wise

Our healthy dining options are created according to the principles of naturopathy to help boost energy and fulfill your nutritional needs.

Light Delights 🌱 are rich in proteins and fiber, low in carbohydrates and ideal for weight management.

Vitality ⚡ use selected carbohydrates that are low on the glycemic index for additional energy.

Both Light Delights and Vitality choices offer a balanced mix of essential nutrients, proteins, carbohydrates, fats and fibers and are made using whole, natural, non-processed foods as well as organic products when possible.

Our selections are abundant in antioxidants, vitamins and minerals and are served raw or lightly cooked to preserve their nutritional value. All are prepared using unsaturated fats and carbohydrates that are on the low glycemic index to benefit your health.

SALADS |

starter 158  
main 198

caesar salad >  
romaine lettuce, anchovies, parsley,  
boiled quail eggs, garlic croutons,  
parmesan reggiano &  
classic caesar dressing

✓ can be tailored for a vegetarian diet

enhance your salad add 95 per choice  
with light delights:

🌿 corn-fed chicken breast  
🌿 blackened prawns

✓ 🌿 greek salad >  
bell pepper, cucumber,  
cherry tomatoes, red onions, olives,  
feta cheese, parsley, lemon juice &  
extra virgin olive oil

🌿 nicoise salad >  
pan seared tuna with black pepper,  
boiled quail eggs, green beans,  
baby potatoes, cherry tomatoes &  
smoked anchovy

✓ can be tailored for a vegetarian diet

SOUPS |

please check our daily selection  
in the soup and sandwich menu 118

APPETIZERS |

🌿 🌿 thai flat iron beef salad > 228  
red onions, coriander, lemongrass  
& chili sauce

✓ 🌿 🌿 quinoa salad > 208  
with ratatouille, roasted prawns, cucumber,  
crispy cereals, lime zest & italian parsley

✓ 🌿 heirloom beetroot carpaccio > 208  
with fresh "brousse" cheese, walnuts,  
sherry dressing & sourdough bread chips

🌿 light delights  
🌿 vitality  
✓ vegetarian

served from 11:00 am to 11:00 pm  
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BURGERS |

traditional beef burger > 288  
wagyu beef burger, romaine lettuce,  
claussen dill pickles, tomato & red onion  
relish on multi-cereal bun

enhance your traditional add 35 per choice  
burger with

hickory smoked bacon  
cheddar cheese  
blue cheese  
fried organic egg

teriyaki beef burger > 298  
teriyaki glazed wagyu beef burger,  
bacon, avocado, horseradish sauce,  
pickled kyuri cucumber & crispy onions  
on multi-cereal bun

✓ shroom burger > 248  
portobello mushroom  
stuffed with duxelles, tomato, lettuce,  
melted cheddar cheese & MOspicy sauce  
in a whole wheat bun

SANDWICHES |

classic club sandwich > 228  
vine tomatoes, hard boiled organic  
egg, romaine lettuce, dijon mustard  
mayonnaise, smoked bacon,  
black treacle back bacon & turkey  
✓ can be tailored for a vegetarian diet

boston lobster roll > 348  
toasted milk bun with spicy boston  
lobster & lobster mayonnaise

hot dog > 148  
hebrew national beef sausage,  
claussen dill pickles, dijon mustard,  
homemade relish & coleslaw

piadina romagnola > 218  
typical italian bread, pan fried and  
serve as a wrap with squacquerone  
cheese, parma ham & arugula

crispy chorizo tacos > 218  
seared chorizo with coriander leaves,  
shallots, vine tomato, in a taco shell  
with guacamole & sour cream

all the above mentioned burgers & sandwiches  
served with a choice of french fries or  
mesclun salad

🌿 light delights  
🌿 vitality  
✓ vegetarian

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## MAIN COURSES |

hainan chicken > 268  
singaporean traditional ginger &  
lemongrass poached chicken served  
with hot lemongrass rice, shanghai  
bok choy & ginger chilli sauce

wonton noodle soup > 238  
fresh egg noodles in a chicken broth,  
green chinese vegetables, barbecued  
pork, shrimp & pork wontons

moroccan chicken > 238  
served in tajine plate with lemon &  
green olive, steamed couscous &  
pita bread salad

'martelli' spaghetti alla bolognese > 239  
homemade bolognese sauce &  
parmesan reggiano

✓ 'martelli' tagliatelli con funghi > 229  
wild mushroom duxelles, chopped  
parsley & shaved button  
mushroom

MO fish & chips > 248  
cod in crispy sesame beer batter  
with lime, spicy dip & french fries

tasmanian salmon > 229  
pan seared, hokaido corn, chorizo  
& green papaya salad

US double gold marble rib eye > 388  
red onions & tomato relish, choron  
sauce & french fries

🌿 japanese cod fish > 308  
glazed with miso paste, sauteed shitake,  
baby spinach & teriyaki sauce

"yangzhou" fried rice > 205  
with shrimp, bbq pork, corn,  
green peas, egg & scallions  
✓ can be tailored for a vegetarian diet

## EXTRA ON SIDE |

✓ french fries 78  
✓ steamed jasmine rice 58  
✓ 🌿 grilled green asparagus 78  
✓ 🌿 olive oil sautéed seasonal vegetables 78  
✓ charlotte potato mousseline 78

*Guests of MO Bar at The Landmark Mandarin Oriental  
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.*

🌿 light delights

☞ vitality

✓ vegetarian

served from 11:00 am to 11:00 pm

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## CHEESES |

- ✓ french farmers cheeses > 168  
 chef's selection of the season's  
 finest matured french cheeses by  
 bernard anthony (3 pieces)

## DESSERTS |

- ✓ baked MO cheesecake > 130  
 with mixed berries
- ✓ blueberry & violette clafouti > 130  
 with blueberry sorbet
- ✓ bitter chocolate tart > 130  
 with salted peanuts & served with  
 bourbon vanilla ice cream
- ✓ bread & butter pudding > 130  
 with madagascar vanilla ice cream
- Ⓛ ✓ fruit platter > 130  
 carefully selected seasonal fruits
- ✓ homemade ice creams > 48 per scoop  
 tahitian bourbon vanilla  
 valrhona chocolate
- ✓ homemade sorbets > 48 per scoop  
 raspberry  
 mango

Ⓛ light delights

☛ vitality

✓ vegetarian

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## SOUP & SANDWICH MENU 228

please select one soup, one sandwich & either tea or coffee

*\*a la carte soup 118, sandwich 145*



dungeness crab bisque > herbs cream

or

smoked ham hock soup > legumes & vegetable soup

or

✔ tomato minestrone > sundried tomato > pea > basil oil

'turkey ham bagel'  
toasted poppy seed bagel > turkey ham > mustard > tomato > arugula

or

ham & cheese  
toasted brioche > manchago cheese > cooked ham

or

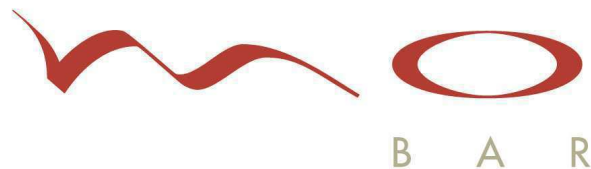
✔ mozzarella di bufala > sundried tomato > grilled eggplants & roquette pesto

## THE DIM SUM BENTO BOX 198

the chef's selection of 9 steamed & fried dim sum  
with pork, beef, prawn & vegetables

*add one soup & either tea or coffee 288*

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## MO BAR HOUSE RULES

all drinks made with premium spirits - and plenty of passion

syrups & infusions are made in-house

all fruit juices are squeezed fresh daily

no flavoured vodkas unless distilled with real fruit

our standard pour is 50ml (a double shot) - the most generous in hong kong

all our ultra premium brown spirits can be enjoyed at tasting size portion of 25ml (a single shot)

all spirits can be purchased by bottle

for any non-listed classic cocktails, simply ask our bartenders

we recommend a bite with your sip (just ask for our menu of small plates)

*thirteenth edition hong kong 2016*

## PURITY

### JUICE |

fresh juice 84  
carrot, cloudy apple, grapefruit  
mango, orange, pineapple, watermelon

tomato 74

### MOCKTAIL | 90

**enter the dragon**  
dragon fruit, almond milk,  
lemon juice & honey syrup

**tutti frutti**  
lemon verbena jing tea, orange juice,  
pineapple juice, apple juice, lemon juice

**young & beautiful**  
pineapple juice, mango juice  
& fresh ginger

**QRC**  
raspberry, strawberry, passion fruit,  
lime juice, ginger ale

### COLD BEVERAGE |

**iced tea**  
the landmark original blend 82

blackcurrant & hibiscus 82

**cold milk**  
whole, skimmed, organic soy 58

cold valrhona chocolate milk 84

### SOFT DRINK |

coca-cola, tonic, soda, sprite 70

**diet**  
coca-cola zero diet coke 70  
diet 7up, diet pepsi

**fever-tree** 80  
ginger beer, lemonade  
bitter lemon, ginger ale

red bull 80

PURITY

**MINERAL WATER |**

**still**

**acqua panna, italy**

250ml

61

750ml

80

**sparkling**

**san pellegrino, italy**

250ml

61

750ml

80

**COFFEE |**

75

**malongo**

pot of freshly brewed coffee

**illy**

espresso

café latte

cappuccino

macchiato

all coffees are available decaffeinated

**COFFEE PLUS |**

188

**cuban**

havana 7 yrs. rum, vanilla syrup

vanilla bean, espresso & whipped cream

**bourbon**

wild turkey 81 bourbon

maraschino cherry, maple syrup

espresso & whipped cream

**HOT CHOCOLATE |**

84

valrhona

PURITY

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PURITY

JING TEA |

**black**

**JING english breakfast** 79  
statuesque & broad assam tea with plenty of structure malty richness. a rousing breakfast tea, perfect with milk

**red dragon tea** 95  
jing tea's exclusive yunnan black tea selection a rare yunnan black tea made from an oolong cultivar syrupy, rich, & delicious with startling fruit aromas

**JING earl grey** 79  
refreshing & bright with citrus freshness lifting the rich ceylon tea base, a perfectly focused classic

**oolong**  
**iron buddha / tie guan yin** 100  
intensely floral with mineral complexities & crisp, tart finish

**puerh**  
**vintage cooked puerh** 79  
harmonious, soothing & comforting richness with a japanese plum sweetness

**green**  
**japanese sencha / fuji prefecture** 100  
silky & thick mouth feel with flavours of sweet pea & umami. sweet finish with light hints of rocket & radish

**white**

**silver needle / fuding bai hao yin zhen** 98  
light, delicate quenching flavours underpinned by cucumber & melon freshness. full textured with a satisfying velvety finish

**jasmine pearls** 88  
hand rolled & scented with fresh jasmine flowers. rich, round & deeply jasmine infused with a beautifully thick, velvety texture

**herbal**  
**whole chamomile flowers** 79  
mellow floral depths with a gentle & cleansing bitter complexity in the finish

**peppermint** 79  
insistent, deep, grippy mint flavours with an almost oily mid-palate, subsiding cleanly towards an intensely perfumed finish

**lemon verbena** 95  
fresh, vivid with mint-like freshness & pressed lemon zest. softer, grassier notes to finish

**lemongrass & ginger** 79  
bracing, refreshing & extremely fragrant

## CIDER &amp; BEER |

**alcohol-free beer**

beck's blue 330ml 90

**cider**

napoleon apple &amp; pear 330ml 108

**draught**

peroni 'nastro azzurro' 375ml 90

asahi 375ml 90

**light**

coors light 330ml 95

**white beer**

hoegaarden 330ml 98

**lager**

peroni 'nastro azzurro' 330ml 90

corona 330ml 90

tsing tao 355ml 90

**pale ale**

blue heron 355ml 98

gweilo 330ml 98

**golden ale**

duvel 330ml 108

**strong dark ale**

hoegaarden forbidden fruit 330ml 108

MIXOLOGY

**ELEGANT TOUCH** | *contemporary craft cocktails designed by our award winning bar team to reflect the softer side of mixology.*

<b>hibiscus imperial</b> crème de peche, crème de framboise cold infused jing hibiscus tea, moët & chandon champagne	208
<b>flirtini</b> belvedere vodka, strawberry & raspberry purée chambord, moët & chandon champagne	208
<b>kentucky maid</b> bulleit bourbon, lime juice, honey syrup, fresh mint & cucumber water	188
<b>jamming</b> tanqueray gin, lemon juice, moët & chandon champagne, blueberry & violet jam	208
<b>peppertini</b> osmanthus tea infused appleton white rum, yellow bell pepper, lemon juice & sugar syrup	128

*\*for any non-listed classic cocktails, simply ask our bartenders*

**AROUND THE WORLD** | *Selection of our favorite drinks we encountered during our traveling that will take you on a flavorful journey through Japan, North & South America.*

<b>capoeira</b>	168
<i>(capoeira is a brazilian martial art, in brazil the most common liquor is the cachaça liquor made out of sugar cane juice that started in the 16th century)</i>	
sagatiba pura cachaça, calamansi & pomegranate cordial	
<b>saketini</b>	168
<i>(the origin of sake is unclear; the earliest reference to the use of alcohol in japan is recorded in the kojiki, japan's first written history)</i>	
nanbubijin junmai ginjo sake, cucumber water & lime juice	
<b>mark twain</b>	168
<i>(1835-1910 mark twain american writer known to be the father of american literature and also famous for his drinking behaviour)</i>	
johnnie walker gold whisky, lemon juice & angostura bitters	
<b>the aztec</b>	188
<i>(the aztec people were certain ethnic groups of central mexico who dominated large parts of mesoamerica from the 14th to 16th centuries)</i>	
del meguey vida mescal, aperol, lime juice, agave syrup & hellfire bitters	
<b>hemingway daiquiri</b>	128
<i>(1899-1961 ernest hemingway was a renown novelist and a nobel prize winner. He had daiquiri at el floridita in havana named after him)</i>	
appleton white rum, luxardo maraschino liqueur grapefruit & lime juice	

*\*for any non-listed classic cocktails, simply ask our bartenders*



## MIXOLOGY

**CLASSIC & VINTAGE** | *we've always loved the history of great drinks, so we've asked our barmen to select a group of their favorite sips from the last century. some have been obscured by time and may be new to you. others never went out of vogue. in all cases, we've listed their origins and the earliest available reference we know of.*

**silk stockings** 208

*c. 1972 (tequila cocktail guide: sauza company, jalisco)*

don julio reposado tequila, crème de cacao

cream & pomegranate syrup

**rosemary fizz** 148

*c. 1887 (jerry thomas's bartender's guide)*

rosemary infused ketel one citroen vodka, lime juice, egg white topped

with soda water

**saezerac** 208

*c. 1908 (william boothby's the world's drinks and how to mix them)*

bulleit rye whiskey, angostura & pechauds bitters

**occidental** 168

*c. n/d (unknown)*

hennessy vsop cognac, lime juice mint & pomegranate cordial

**martinez** 168

*c. 1884 (Byron's modern bartender's guide)*

jensen's old tom gin, dolin rosso vermouth & luxardo maraschino liqueur

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**MO BAR SIGNATURES** | *aside from heritage, we've always been most excited by craftsmanship and bright, savory tastes. for our non-classic signatures, we have aimed to use the best of both worlds: age-old drink ideas transformed by the superb fruits, vegetables, and products our chefs help us source daily.*

<b>dolce vita</b>	168
ron zacapa 23yrs rum, lemoncello bitter truth elderflower, lemon juice & egg white	
<b>nightshade smash</b>	188
don julio blanco tequila, lemon juice bell pepper & mint	
<b>sMOky</b>	168
del maguey vida mezcal, highland park 12yrs whiskey lemon juice, ginger & honey syrup	
<b>MO punch</b>	128
tanqueray gin, lemon juice, fresh water melon, sugar syrup, mango puree & coriander	
<b>rose petal</b>	128
belvedere vodka, lychee liqueur rose syrup & lychee	

*\*for any non-listed classic cocktails, simply ask our bartenders*

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DISTILLERY

**A P E R I T I F |**

50ml

50ml

**vermouth**

dolin

100

dry

blanc

rouge

dubonnet

100

lillet blanc

100

lillet rouge

100

**anis & absinthe**

pernod

100

ricard

100

herbsaint absinthe

150

**bitter**

aperol

100

campari

100

cynar

100

fernet branca

100

pimm's no.1

100

**E A U D E V I E |**

kirschwasser spetch

100

pear williams

195

g.e. massenez

**G R A P P A |**

la malvasia di nonino

165

sassicaia, grappa di poli

305

*\*for any non-listed artisanal aperitif, simply ask our bartenders*

DISTILLERY

V O D K A	50ml		50ml	25ml
<b>france</b>				
grey goose	145		125	
ciroc	150		570	314
<b>holland</b>				
ketel one	125			
ketel one citroen	130			
<b>poland</b>				
belvedere	120			
potocki	150			
snow leopard	150			
zubrowka bison grass	130			
		<b>russia</b>		
		stolichnaya	125	
		beluga gold line	570	314

DISTILLERY

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DISTILLERY

<b>GIN  </b>	50ml
berkley square	150
bombay sapphire	125
hendrick's	145
farmer's organic	150
monkey 47	210
sipsmith	185
sipsmith sloe gin	185
tanqueray	120
opihr	190
tanqueray n° ten	170
<b>old tom</b>	
jensen's old tom	150
<b>plymouth</b>	
plymouth	160
<b>genever</b>	
boomsma jonge genever	120

<b>CACHAÇA  </b>	50ml	25ml
sagatiba pura	120	
<b>TEQUILA  </b>		
don julio		
blanco	165	
reposado	250	
añejo	285	
1942	560	308
herradura		
reposado	185	
añejo	200	
suerte		
blanco	165	
reposado	190	
añejo	260	
extra añejo	340	
esperanto		
extra anejo supremo	750	412

<b>MESCAL  </b>		
del maguey		
vida	160	
minero	340	
chichicapa	340	
tobala	490	270

R (H) U M	50ml	25ml
appelton		
white	120	
12 yrs.	165	
21 yrs.	350	192
diplomatico		
reserva exclusiva	150	
single vintage 2000	265	
el dorado		
15 yrs.	340	187
havana club		
3 yrs.	130	
7 yrs.	185	
ron zacapa		
23 yrs.	240	
XO	370	203
sailor jerry's	120	

DISTILLERY

<b>WHISKEY  </b>	50ml	25ml	<b>WHISK(E)Y  </b>	50ml	25ml
<b>bourbon &amp; american whiskey</b>			<b>scotland</b>		
basil haden	255	228	johnnie walker		
booker's true barrel	335		black label	120	
jack daniel's	135		gold label	185	
maker's mark	150		blue label	475	261
bulleit			<b>ireland</b>		
rye	175		glendalough		
bourbon	195		double barrel	120	
michter's			7 yrs	160	
american whiskey	130		<b>canada</b>		
kentucky straight rye	130		crown royal	125	
10 yrs. rye single barrel	450	248	<b>japan</b>		
10 yrs. single barrel	450	248	hibiki		
rittenhouse rye	130		17 yrs.	495	
wild turkey			21 yrs.	800	440
81	120		30 yrs.	5250	2730
101	145		<b>nikka</b>		
			nikka from the barrel	195	
			1965	7000	3850

DISTILLERY

SINGLE MALT		50ml	25ml		50ml	25ml
<b>lowland</b>				<b>speyside</b>		
glenkinchie, 12 yrs.		185		glenfiddich		
				18 yrs.		
				30 yrs.		
<b>highland</b>				the balvenie		
glenmorangie				double wood 12 yrs.		
10 yrs.		155		single barrel 15 yrs.		
18 yrs.		375		port wood 21 yrs.		
25 yrs.		1050	578	vintage cask 30 yrs.		
oban, 14 yrs.		285		the macallan		
singleton of glen ord, 12 yrs.		395		12 yrs.		
				18 yrs.		
				25 yrs.		
				30 yrs.		
<b>islay</b>				1945		
ardbeg, 10 yrs.		180				
bowmore, 12 yrs.		230		<b>skye</b>		
lagavulin, 16 yrs.		330		talisker, 10 yrs.		
laphroaig,						
10 yrs.		170				
25 yrs.		950	523			

DISTILLERY

please switch your mobile phone to silent mode  
all prices in hong kong dollars & subject to 10% service charge



DISTILLERY

**SINGLE MALT |** 50ml 25ml

**orkney isles**

highland park		
12 yrs.	160	
18 yrs.	310	
dark origin	330	
25 yrs.	800	440
40 yrs.	3100	1705

**japan**

taketsuru		
17 yrs.	360	
21 yrs.	490	270
1974	5200	2860

yamazaki		
12 yrs.	390	
18 yrs.	800	

yoichi		
10 yrs.	380	
15 yrs.	525	
20 yrs.	1050	578

**COGNAC |** 50ml 25ml

hennessy		
'VSOP'		160
'XO'		365
'paradis'	1250	688
rémy martin		
'VSOP'		160
'XO'		385
'louis XIII'	4750	2613

**CALVADOS |**

christian drouin		
hors d'âge, pays d'auge		265
1974	510	255

**BAS-ARMAGNAC |**

larressingle 'VSOP'	170
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**PISCO |**

aba	125
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DISTILLERY

LIQUEUR	50ml		50ml
amaretto di saronno	100	sambuca	100
baileys	100	black	
		white	
chartreuse	125	southern comfort	120
verte			
jaune		tia maria	120
drambuie	110		
grand marnier			
cordon rouge	110		
cuvée du cent cinquenaire	350		
kahlua	100		
mr. black coffee liqueur	125		
the king's ginger liqueur	100		
luxardo	100		
lemoncello			
maraschino			
malibu	110		

DISTILLERY

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## MO BAR WINE MENU

the MO bar wine menu has been established by the hotel's sommelier team reflecting wines and wineries they are passionate about we ensure that the wine menu is constantly updated with our latest findings for more options, you are most welcome to request the extensive Amber wine menu

## MO SET LUNCH

11.30am - 3.00pm

the MO set menu is the ultimate "all in one lunch"  
please select one starter, one main course and  
either tea or coffee



set lunch 285  
with dessert 335  
add a mocktail + 75  
add a glass of house wine + 75

### STARTER SALAD

tuna tartare > avocado > crunchy radish > soya dressing

 asian slaw > shiitake > shimeji > nori > sesame > ponzu dressing

waldorf salad > walnuts > green apple > celery > blue cheese

### main course

pan seared seabass > mussels > mushrooms > crispy iceberg lettuce

beef short ribs soup > chili pepper > daikon > spring onion > millet konjac noodles

 penne > chorizo > sundried tomato > garlic & parsley

*\*can be tailored for a vegetarian diet*

### DESSERT

blancmange > sakura tea & cherry sorbet

apple & cinnamon tart > vanilla ice cream

iced nougat > mixed berries & raspberry coulis

### MOCKTAILS

#### enter the dragon

dragon fruit > almond milk > lemon juice > honey syrup

#### tutti frutti

lemon verbena tea > orange juice  
pineapple juice > apple juice > lemon juice

#### young & beautiful

pineapple juice >  
mango juice > fresh ginger

#### QRC

raspberry > strawberry > passion fruit > lime juice > ginger ale

## MO Bar Signature "Aperitivo" 428

*parmeggiano, manchego & blue cheese >*

*bellota bellota charcuterie platter with crispy sourdough bread & pan con tomato >*

*bellota bellota chorizo & manchego croquettes >*

*breaded shrimp spicy tonkatsu sauce >*

*cheesy bacon tater tots >*

*wagyu beef mini burger >*

*chipolata sausage with spicy tomato rougail >*



## Caviar



en-Kde caviar 15g 428



schrenki caviar 50g 1,748

all prices in hong kong dollars & subject to 10% service charge

## **MO Bar Signatures**

<i>lobster rolls &gt; toasted milk bun filled with spicy lobster &amp; celery mayonnaise (4 pcs)</i>	268
<i>mini teriyaki wagyu beef burgers &gt; pickled kyuri cucumber &amp; onion tempura (4 pcs)</i>	208

## **Iberian cold cuts**

*served with crispy sourdough bread  
& pan con tomato*

<i>bellota bellota paleta (50gr) &gt;</i>	160
<i>bellota bellota lomo (50gr) &gt;</i>	130
<i>bellota bellota chorizo (50gr) &gt;</i>	130
<i>bellota bellota charcuterie platter (100gr) &gt;</i>	250

## **MO Bar Tapas**

<i>organic crudités &gt; blue cheese hazelnut dip</i>	95
<i>cheesy bacon tater tots &gt; with sour cream &amp; jalapeno ✔ can be tailored for a vegetarian diet</i>	105
<i>breaded prawns &gt; with spicy tonkatsu sauce (6 pcs)</i>	105
<i>✔ nachos supreme &gt; warm tortilla chips with melted cheese &amp; guacamole</i>	105
<i>bellota bellota chorizo &gt; &amp; manchego croquettes (6 pcs)</i>	105
<i>chipolata sausage with spicy tomato rougai</i>	105

## Weekend BRUNCH

12:00pm to 2:15pm (last order)



### **weekend brunch 588**

menu includes a starter, main course, side dish & dessert  
free-flow of moët & chandon champagne,  
house white wine, house red wine, juices, soft drinks, coffee & tea

### **CHOICE OF STARTERS**

#### **bellota bellota octopus salad 198**

with heirloom cherry tomatoes, aubergine caviar, red onions & chives

#### **lobster bisque 178**

with chunky lobster, pistachio & garden herb cream

#### **iberian charcuterie platter 198**

paleta, chorizo, lomo, 'pan con tomate' & piquillos

#### **classic cobb salad 188**

turkey, bacon, lettuce, eggs, red onions, tomato, avocado & blue cheese

#### **mediterranean salad 168**

grilled vegetables, garden leaves, mozzarella & tomato in pesto dressing

### **CHOICE OF MAIN COURSES**

#### **angus U.S rib eye 388**

roasted and served with onion compote & blue cheese sauce

#### **pan seared seabass 348**

served with mushrooms, blue mussels & crispy iceberg lettuce

#### **lobster omelette 368**

with button mushroom, tarragon & gruyere cheese

#### **lemon 'brick' chicken 288**

with green olive & pistachio

#### **littleneck clams & chorizo tagliatelle 278**

with sun dried tomato, garlic & parsley butter sauce



## CHOICE OF One SIDE ORDER

**french fries** 78  
with parmesan cheese & sea salt

**mac & cheese** 78  
gratin of macaroni with cheddar cheese

**roots vegetables** 78  
glazed with maple syrup

**steam rice** 58  
chinese jasmine rice

**tater tots** 78  
with blue cheese & bacon bites

## CHOICE OF DESSERT/CHEESE

**warm dark chocolate tartlet** 130  
bourbon vanilla ice cream

**millefeuilles** 130  
with vanilla cream & almond ice cream

**iced nougat** 130  
mixed berries & raspberry coulis

**belgium waffle 'a la minute'** 130  
with homemade nutella & toasted hazelnut ice cream

**lemon meringue tart** 130  
with lemon sorbet