




## APPETIZERS |

caesar salad >	128		
romaine lettuce, anchovies, italian parsley, parmesan reggiano & classic caesar dressing (can be tailored for vegetarians)			
  greek salad >	138		
bell peppers, cucumber, cherry tomatoes, red onions, olives, feta, oregano, lemon juice & extra virgin olive oil			
  asian salad >	128		
glass noodles, cucumber, soy sprouts, daikon, green mango, white onions, soy & ginger dressing			
enhance your salad with:			
corn-fed chicken breast	add 78	tasmanian salmon tartare >	148
blackened tiger prawns	add 78	chive cream & salmon eggs	
seared chicken & prawns	add 98	 prawns >	158
		wrapped in crunchy vegetables, green leaves, curry & greek yoghurt	
		vitello tonnato >	158
		oven-roasted veal with tuna mayonnaise, iceberg lettuce & poached organic egg	

 healthy option vegetarian

served from 11:00 am to 11:00 pm

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


## SANDWICHES |


MO club sandwich > vine tomatoes, avocado, wild arugula, turkey & fresh mild goat cheese	195	
🌱🥗 asian vegetarian wrap > scallion & organic egg omelette, cucumber, soy sprouts & sweet peanut sauce	128	
hot dog > hebrew national sausage, claussen dill pickle, dijon mustard, tomato & onion relish, coleslaw	128	
teriyaki beef burger > teriyaki glazed 180g wagyu beef burger, pickled kyuri cucumber, onion tempura, sesame seed bun	245	
traditional beef burger > 180g wagyu beef burger, romaine lettuce, claussen dill pickle, tomato & red onion relish, sesame seed bun	225	
		enhance your traditional burger with: hickory smoked bacon <span style="float: right;">add 28</span> cheddar cheese <span style="float: right;">add 28</span> blue cheese <span style="float: right;">add 28</span> fried organic egg <span style="float: right;">add 28</span>

*all above mentioned sandwiches & burgers  
served with a choice of french fries or  
mesclun leaves*

- 🌱 healthy option
- 🥗 vegetarian

## MAIN COURSES |

 hainan chicken > 228  
singaporean traditional ginger & lemongrass poached chicken, served with hot lemongrass rice, chicken broth & sauces


 wonton noodle soup > 208  
fresh egg noodles in a chicken broth served with green chinese vegetables, barbecued pork, shrimp & pork wontons

moroccan chicken > 188  
lemon & green olive tajine, steamed couscous, carrot & navel orange salad

'martelli' penne alla bolognese > 188  
homemade bolognese sauce & parmesan reggiano

 cannelloni > 188  
filled with spinach & ricotta, gratinated with parmesan reggiano

MO fish & chips > 208  
whiting in a sesame beer batter with lime, french fries, creamy & spicy dip

 black cod 'piperade' > 248  
roasted on the skin, served with braised bell peppers, onions & tomatoes

duck confit > 238  
crispy on the skin, warm 'puy' lentil salad & red wine jus

beef short ribs > 238  
poached & served with aromatic vegetables in a broth 'pot au feu' style

 healthy option

 vegetarian

 mandarin oriental signature dish

served from 11:00 am to 11:00 pm

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## C H E E S E S |

french farmers cheeses > 138  
 chef's selection of the season's finest  
 matured french cheeses  
 by bernard anthony (3 pcs)

## D E S S E R T S |

baked MO cheesecake > with mixed berries	88
☺ french apple tart > made from granny smith apples (no sugar added)	88
XL raspberry & rose petal macaroon	88
dark chocolate 'pot de crème' > served with brownies	88
☺ fruit platter > carefully selected seasonal fruits (no sugar added)	88
house-made ice creams > tahitian bourbon vanilla valrhona chocolate	40 per scoop
☺ house-made sorbets > raspberry mango	40 per scoop

☺ healthy option

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