

Nestled in the hidden backyard of MO Bar, three private luxury yurts offer an exclusive escape for discerning guests. Surrounded by candlelight, vintage rugs, and fine leather, guests enjoy curated cocktails, premium cigars, and an intimate nomadic dining ritual.

MO Bar后院设有三座奢华蒙古包，为品味宾客打造静谧奢享的秘境。
在烛光、羊毛地毯与真皮沙发的包围中，宾客可享用特调鸡尾酒与高级雪茄，沉浸于原始而优雅的用餐仪式之中。

WARRIOR'S FEAST

勇士盛宴

STAR YURT (2-4 pax)

Perrier Jouet Grand Brut - 2 Bottles

Warrior Feast

两瓶巴黎之花经典

1份勇士盛宴

CNY 2,888

SUN YURT (6-8pax)

Perrier Jouet Blanc de Blanc - 2 Bottles

Warrior Feast, French Fries, Small Fruit Platter

两瓶巴黎之花白中白

1份勇士盛宴，1份薯条，1份小水果拼盘

CNY 4,888

MOON YURT (6-8pax)

3 Cocktails: Palace Turret, Terracotta Warrior, Azure Dragon

Macallan 12-year Sherry Cask - 1 Bottle

Perrier Jouet Blanc de Blanc - 2 Bottles

Warrior Feast, Charred Eggplant, Smoked Tomato & Cucumber Salad, French Fries,

Huo La La Chicken, Sesame Prawn Toast, Large Fruit Platter

3杯鸡尾酒：角楼故宫，兵马俑，青龙

一瓶麦卡伦12年雪莉，两瓶巴黎之花白中白

1份勇士盛宴，1份碳烤茄子，1份烟熏番茄黄瓜沙拉，1份薯条，1份辣子鸡，1份虾多士，1份大水果拼盘

CNY 7,088

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在烛光、羊毛地毯与真皮沙发的包围中，宾客可享用特调鸡尾酒与高级雪茄，沉浸于原始而优雅的用餐仪式之中。

WARRIOR'S FEAST

勇士盛宴

(仅餐食)

A primal yet luxurious carnivore experience, inspired by the rugged spirit of the Mongolian steppes.
灵感源自蒙古草原的粗犷豪情，将原始力量与现代奢华完美融合。

NOMAD'S FLAME LAMB SKEWERS

游牧炭火羊肉串

Tender lamb shoulder marinated in cumin, chili flakes, and sea salt, then grilled over open flame until smoky and juicy. Finished with toasted sesame and crushed cumin seeds – a tribute to the ancient fire pits of nomadic tribes.

腌制入味的羊肩肉串融合孜然、辣椒碎与海盐，炭火炙烤，外焦里嫩，烟香四溢。
撒香炒孜然与芝麻点缀，致敬游牧部落的古老炊烟与原始火堆。

WARRIOR'S FIRE PATTIES 🌶️

勇士炭火香料牛肉饼串

Hand-shaped spiced beef patties pressed, seasoned with cumin, chili, smoked paprika, onion, and garlic powder. Charcoal-grilled for a deep smoky crust and juicy center – bold and primal.

手工牛肉饼混合孜然、辣椒、烟熏红椒、洋葱与大蒜粉，炭火炙烤至外焦内嫩，香气四溢，尽显勇士之魂。

GRILLED LAMB-STUFFED BAOZI

炭烤羊肉馅包子

Fire-grilled baozi filled with juicy cumin-spiced lamb, inspired by the charcoal roadside snacks of Xinjiang and Inner Mongolia. Crisped over open flame for a smoky crust and bold nomadic flavor.

手工包制羊肉包子，内馅融合孜然与辛香香料，致敬新疆与内蒙古炭火街头小吃传统。
外皮微焦酥脆，咬开肉香四溢，尽显游牧风情。

STEPPE-FIRE CHICKEN SHASHLIK

草原火烤鸡肉沙什里克

Bone-in chicken drumsticks dry-rubbed and grilled over open flame, capturing the fire-born spirit of the nomads of Central Asia. 带骨鸡棒腿裹香辣干擦，炭火直烤，锁住肉香，唤醒中亚游牧民族的火焰灵魂。外焦内嫩，野性十足。

SERVED WITH:

Cucumber pickles & trio of signature condiments

配菜：腌渍小黄瓜 & 三款招牌蘸酱

Thick plain yogurt | 浓郁原味酸奶, Smoky BBQ mayo | 烟熏风味烧烤蛋黄酱, House dry spice blend | 自制干香料混合粉

CNY 688

Legend / 标注

🌿 vegetarian 素食可选 | 🌶️ spicy 辣味可选

Please inform us of any allergies. 如有食物过敏，请提前告知。

All prices in CNY, subject to 15% service charge. 所有价格以人民币计，另收15%服务费。

MO BAR – PRIVATE YURT EXPERIENCE
SNACK SELECTION
NOMADIC FIRE GRILL

蒙古包私享小食 · 炭火游牧风味

CHARRED EGGPLANT WITH SMOKED YOGURT & BLACK GARLIC 🌿

炭烤茄子配烟熏酸奶与黑蒜油

Split fire-grilled eggplant brushed with cumin-chili oil, topped with smoked yogurt and a drizzle of house black garlic oil.
炭火直烤茄子刷香孜然辣油，搭配烟熏酸奶与自制黑蒜油，口感浓郁香滑，炭香四溢，层次丰富。

CNY 128

SMOKED TOMATO & CUCUMBER SALAD WITH PLUM DRESSING 🌿

烟熏番茄黄瓜沙拉（乌梅酱汁）

Chilled salad of flame-charred cherry tomatoes and pickled cucumber, finished with a tangy plum-soy dressing.
炭烤番茄与腌渍黄瓜混合冷食，淋乌梅酱油汁，酸甜清爽，解腻开胃，搭配烧烤恰到好处。

CNY 128

CHARCOAL CHICKEN WINGS – DRY RUB STYLE

炭火烤鸡翅（干擦香料）

Mid-joint chicken wings coated in a house dry rub of paprika, cumin, garlic powder, and chili, then charred over open flame.
精选鸡中翅裹特调干擦香料（辣椒粉、孜然、大蒜粉），炭火快烤，皮脆肉嫩，香辣浓烈，唤醒本能食欲。

CNY 198

NOMAD'S FLAME LAMB SKEWERS

游牧炭火羊肉串

Tender lamb shoulder marinated in cumin, chili flakes, and sea salt, then grilled over open flame until smoky and juicy.
腌制入味的羊肩肉串融合孜然、辣椒碎与海盐，炭火炙烤，外焦里嫩，烟香四溢。撒香炒孜然与芝麻点缀。

CNY 298

WARRIOR'S FIRE PATTIES 🌶️

勇士炭火香料牛肉饼串

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Charcoal-grilled for a deep smoky crust and juicy center – bold and primal.

手工牛肉饼混合孜然、辣椒、烟熏红椒、洋葱与大蒜粉，炭火炙烤至外焦内嫩，香气四溢，尽显勇士之魂。

CNY 298

STEPPE-FIRE CHICKEN SHASHLIK

草原火烤鸡肉沙什里克

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CNY 228

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手工包制羊肉包子，内馅融合孜然与辛香香料，致敬新疆与内蒙古炭火街头小吃传统。外皮微焦酥脆，咬开肉香四溢，尽显游牧风情。

CNY 228

Legend / 标注

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