



LMO
FRESHLY
BAKED
BY RICHARD EKKEBUS





THE STORY BEGINS

In 2020, the aroma of freshly baked goods wafted through the bustling corridors of the Christmas Market at Landmark. Here, LMO Freshly Baked by Richard Ekkebus made its debut, the pop-up stall became a beacon of warmth and indulgence during the holiday season, offering a taste of something truly special.

As 2021 rolled in, the journey of LMO Freshly Baked evolved into LMO Freshly Baked by Richard Ekkebus 2.0, where many and many pastries were created, delighting customers with innovative flavors and textures. In 2023, LMO Freshly Baked by Richard Ekkebus launched another special edition, showcasing a series of authentic Spanish Basque Burnt Cheesecakes curated by Chef Richard Ekkebus and Chef Carles Codina, our hotel's Executive Pastry Chef, that captivated dessert enthusiasts and became a classic.

In 2024, we introduced the revolutionary vegan croissants that surprised many, crafting a delightful butter-free pastry. The culmination of this sweet journey arrived in November 2024, when the long-awaited BASEHALL shop opened its doors, inviting everyone to experience the magic of freshly baked pastries and grab-and-good goodies, then further opening another branch in LANDMARK Atrium in March 2025 to buzz the central crowds with excitements.



Richard Ekkebus
Director of Culinary Operations and F&B

Carles Codina
Executive Pastry Chef



THE CELEBRATED SWEETS

At the heart of LMO Freshly Baked lies a collection of signature pastries that tells a story of tradition and innovation. Each bite is a celebration of flavours, from the rich, creamy texture of the Basque Burnt Cheesecake, to the flaky, buttery layers of the vegan croissants, these delectable gems are not just dessert, but also a testament to passion and creativity of Richard Ekkebus and his team.



Featuring our signature pastry collections by Carles Codina, treat yourself with a freshly baked goodie including the signature Chocolate Brookie, Vanilla & Sea Salt Financier, Pistachio Cookie, Original Basque Burnt Cheesecake, and many more from our latest LMO Freshly Baked branch in LANDMARK Atrium.



SWEET & SAVOURY EDITION

Tailored for the office crowds in the hub of Central, Chef Richard Ekkebus presents an irresistible array of hot pies and salads at the “Sweet and Savoury Edition” store for the very first time.



The gourmet pies and salads took the centre stage of the BASEHALL branch, starring the Thai Chicken Green Curry Pie which marries the British classic flavours with an Asian twist. Other innovative fillings including Pork Char-Siu & Shiitake Pie, Grain Fed O'Connor Beef Bourguignon Pie and many more classic flavours.

The hearty menu also ranges from a selection of fresh salad, gourmet sandwiches and yogurt bowls, encompassing the Crunchy Vegetable Salad with Roasted Pumpkin Seed Dressing, refreshing Spicy Tomato & Compressed Watermelon Salad, or vegetarian-friendly Bulgur & Plant-based Protein Salad, and many more.





CATER TO YOUR EVERY OCCASION

Be it a birthday celebration, a team feast, or an exceptional corporate event, our team is dedicated to sprinkle your moments with unique dining experiences. Our selection of scrumptious sweets and savoury delicacies are perfect for sharing among colleagues, or surprising a friend on a special day, ensuring every occasion is bound to be a sweet success.

FEAST TO GO COMBO

For 2 Persons

2x Savoury Pies / Sandwiches
2x Salads
5pcs Pastries
2x Beverages
HKD378 (Valued at HKD506)

For 3-4 Persons

3x Savoury Pies / Sandwiches
3x Salads
8pcs Pastries
3x Beverages
HKD578 (Valued at HKD775)

For 5-6 Persons

4x Savoury Pies / Sandwiches
4x Salads
8pcs Pastries
1x Medium Size Cheesecake
5x Beverages
HKD838 (Valued at HKD1,168)

MEETING & GIFTING SET

20pcs Assorted Cookies/Pastries
HKD588

30pcs Assorted Cookies/Pastries
HKD838

All packages are recommended to be ordered at least 48 hours in advance.

Delivery by Request*

Hong Kong Island - HKD290 | Kowloon - HKD390 | New Territories - HKD450

Yuen Long / Tuen Mun / North District / Lantau Island / Airport - HKD690 | Discovery Bay - HKD880

- Delivery charges are for reference only
- Minimum order is required.



THE MENU



SWEET

Brookie	30
Our Celebrated Canelé	33
Organic Amalfi Lemon Madeleine	30
Sicilian Pistachio Cookie	40
Pumpkin Seed, Oat & Raisin Cookie	30
Gianduja & Chocolate Chip Cookie	40
Almond Financier	30
Signature Vegan Croissant	32
Pain au Chocolat	34
Greek Yogurt Bowl with Granola and Red Fruit Compote	36
Vegan Coconut Yogurt Bowl with Pineapple Compote and Granola	36
Soy Milk Overnight Oats with Nuts & Dried Fruits	36
Exotic Fruit Bowl - Pineapple and Dragon fruit	38
Mixed Forrest Berries Fruit Bowl	38
Supersized LMO Freshly Baked Amalfi Lemon Madeleine	198



Original Basque Burnt Cheesecake	
Small	75
Medium	200
Large	480
Seasonal Danish	
Raspberry	42
Golden Diamond Pineapple	42
Blueberry	42
Petit Gateaux	
Mango & Coconut Lover	75
Chocolate Mousse with Vanilla Chantilly	88
Vanilla & Sea Salt Caramel Millefeuille	75
Bourdaloue Tart	75
SOMM Green Tiramisu	98
Whole Cake Series	
Matcha & Raspberry Cream Cheesecake	448
The Coffee Break Cake	448
Mikan, Hazelnut & Gianduja Delice	498
Vanilla Cloud Cake	448



SAVOURY

THE MENU

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BEVERAGE

Evian Water 330ml	16
Perrier Water 330ml	16
Meko Coconut Water 310ml	16
Mezzanine Makers Lemongrass Sparkling Green Tea 330ml	16
Mezzanine Makers Strawberry Yerba Mate Sparkling Tea 330ml	16
Les Vergers de Mekong Juice Orange 250ml	26
Les Vergers de Mekong Juice Tropical 250ml	26
Les Vergers de Mekong Juice Guava 250ml	26
UCC Beans & Roasters Caffè Latte 375ml	18
UCC Black Smooth & Clear No Sugar Coffee 375ml	18
Taboocha Marigold Iron Goddess of Mercy Kombucha 250ml	45
Taboocha Kumquat Ginger Green Tea Kombucha 250ml	45
Taboocha Roasted Oolong Kombucha 250ml	45



All prices are in Hong Kong Dollars



LMO Freshly Baked
'Sweet & Savory Edition'

LANDMARK ATRIUM
Shop 237, 2/F, LANDMARK Atrium, Central

For any inquiry, please contact:
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MANDARIN ORIENTAL
THE LANDMARK HONG KONG

