





MOTT^{NO.} 32
卅二公館

Mott 32 pays homage to 32 Mott Street in New York, where the city's first Chinese convenience store opened in 1891. The store served as the nucleus for what is now a vibrant Chinatown in one of the most dynamic cities. Our contemporary Chinese restaurant is thus a celebration of Hong Kong culture and culinary tradition.

The provenance of our ingredients is of paramount importance to us as we embrace unique flavours discovered globally. We practice ethical sourcing by using organic and sustainable ingredients, wherever possible, while also working closely with farms to ensure the uncompromising quality of the food our culinary team prepares.

Hong Kong • Vancouver • Las Vegas • Singapore • Dubai
Seoul • Bangkok • Cebu • Toronto

| | | |
|-------------|----------------------------|-----------------|
| 茗茶 | House Tea | 6 |
| | | 每位 / per person |
| 清香铁观音 | Tie Guan Yin | |
| 小龙珠花茶 | Dragon Ball Jasmine | |
| 家藏普洱 | Aged Pu Er | |
| 寿眉王 | Shou Mei (White Peony) | |
| 胎菊 | Chrysanthemum | |
| 特級茗茶 | Premium Chinese Tea | 10 |
| | | 每位 / per person |
| 人参乌龙 | Ginseng Oolong | |
| 武夷大红袍 | Wuyi Da Hong Pao | |
| 极品凤凰单枞 | Supreme Phoenix | |
| 極品茗茶 | Deluxe Chinese Tea | 12 |
| | | 每位 / per person |
| 清香极品铁观音 | Supreme Tie Guan Yin | |
| 云南珍藏普洱 | Yunnan Reserved Old Pu Er | |
| 白毫银针 | Silver Needle | |
| 西湖狮峰龙井 | Long Jing | |

Mott Signature Cocktails

| | |
|--|----|
| Five Spice Sherry Tequila / Pedro Ximénez Sherry / Five Spice / Raspberry / Sage | 24 |
| Velvet Crane Gin / Rose / Pistachio / Yellow Chartreuse / Egg White | 24 |
| Hong Kong Iced Tea Tequila / Lillet Blanc / Blackcurrant / Jasmine Tea / Basil Seeds | 24 |
| Forbidden Rose Vanilla Infused Pisco / Passionfruit / Lychee / Chilli / Lemon / Egg White | 26 |
| Nashi Pear Sake / Vodka / Thai Basil / Lemon | 24 |
| Harbour Dawn Butter Washed Vanilla Rum / Coconut / Pandan / Almond / Verjus / Champagne | 24 |
| Hanami Bourbon / Gin / Umeshu / Yuzu / Shiso / Ginger Beer / Chrysanthemum | 26 |

Mott Signature Cocktails Cont.

Secrets of Xi'an 24
Scotch Whisky / Moutai Prince / Green Apple / Miso Honey /
Cucumber / Plum Salt

Fujian Negroni 24
Amaro / Aperol / Gin / Ginseng / Lapsang Souchong Tea /
Szechuan Pepper

Oak & Ash 24
Bourbon / Shiitake Maple Syrup / Sesame Butter / Walnut

Mottails 17



Jasmine Cooler
Lychee / Jasmine Tea / Lemon / Ginger Beer



Stonecutters
Passionfruit / Miso Honey / Wuyi Da Hong Pao / Soda



Garden Grove
Thai Basil / Pandan / Green Apple

Mott 32 Classic-Set Lunch Menu

98 Per Person

Minimum two guests 最少两位起

Inclusive of Premium Chinese tea 包括特級茗茶

Starter Cold Free-Range Chicken, Coriander, Black Truffle
前菜 黑松露伴走地鸡

Marinated Jellyfish and Cucumber
陈年黑醋云耳海蜇头

Dim Sum Spot Prawn, Iberico Pork, Flying Fish Roe Siu Mai
点心 黑豚肉鲜虾烧卖

South Australian Scallop, Prawn, Hot & Sour Shanghainese Soup
Dumplings
海鲜酸辣小笼包

Soup Fish Maw, Conpoy, Garoupa Soup
汤 花胶瑶柱烩龙趸羹

Main Deep-Fried Cod Fish, Golden Garlic, Chilli
主菜 避风塘鳕鱼

Sautéed South Australian Scallops with Asparagus
南澳玉带炒芦笋

Shanghainese Noodles, Dried Shrimp, Tossed with Scallion Oil
葱油白菜拌面

Dessert Lychee Sorbet
甜点 荔枝雪糕

(Not available on Public Holidays)

Prices are subject to 10% service charge
and prevailing Goods and Services Tax

Mott 32 Signature-Set Lunch Menu

168 Per Person

Minimum two guests 最少两位起

Inclusive of Deluxe Chinese tea 包括極品茗茶

Starter
前菜

Barbecue Iberico Pork, Yellow Mountain Honey
蜜汁顶级西班牙黑毛猪叉烧

Apple Wood Roasted 42 Days Peking Duck Roll, "Signature Mott 32 Cut"
42天饲养北京片皮鸭卷

Dim Sum
点心

Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai
黑豚肉松露鹌鹑蛋烧卖

Scallop Dumplings, Spinach, Prawn, Caviar
黑鱼子翡翠带子饺

Soup
汤

Fish Maw, Double-Boiled Fish Bone Broth, Bamboo Pith, Chinese Cabbage
竹笙菜胆炖花胶

Main
主菜

Braised 8-Head Abalone, Fragrant Mushroom, Broccoli
蚝皇八头鲜鲍花菇伴西兰花

Stewed Ee Fu Noodle with Boston Lobster in Superior Broth
上汤波士顿龙虾焖伊面

Dessert
甜点

Pomelo, Grapefruit & Honeycomb, Coconut Ice Cream
焦糖柚子椰皇雪糕

(Not available on Public Holidays)

Prices are subject to 10% service charge
and prevailing Goods and Services Tax

春夏精選

Spring & Summer Menu

| | | | |
|---|--|------------|-----|
| 潮式炒花膠條 | Teochew Style Fish Maw Casserole, Crab, Conpoy, Preserved Vegetable, XO Sauce | | 230 |
| 南澳龍蝦羊肚菌京蔥炒球 | Wok-fried South Australian Lobster Meat, Morel, Scallion | | 650 |
| (可選第二道菜) 龍蝦花雕蒸蛋/ 龍蝦蛋白炒飯/ 龍蝦湯泡飯 | (South Australian Lobster second course add on) Steamed South Australian Lobster, Hwa Tiao, Egg / South Australian Lobster Fried Rice / Rice in South Australian Lobster Soup | | 32 |
| 剝椒陳村粉蒸筍壳 | Steamed Marble Goby, Chencun Rice Roll, Chili, Soy | 900g | 150 |
| 竹炭黑椒脆法國羊鞍 | Bamboo Charcoal French Lamb Rack, Black Pepper Crusts | 4件 (4 pcs) | 98 |
| 香辣脆米雞 | Crispy Rice Coated Free-Range Chicken, Chili, Cumin | 半只 (half) | 36 |
| 龍穿鳳翼 | Wok-Fried Chicken Wing, Prawn, Chinese Cured Ham, Asparagus | | 56 |

烧味 BBQ

| | | |
|---------------------------------------|---|-----|
| 42天饲养北京片皮鸭 (苹果木烧) | Apple Wood Roasted Peking Duck "Mott 32 Cut" | 148 |
| 42天饲养北京片皮鸭 (苹果木烧) 配特级黑鱼籽酱 (30g) | Signature Apple Wood Roasted Peking Duck "Mott 32 Cut", Parisian Oscietre Caviar (30g) | 296 |

Mott 32 Apple Wood Roasted 42 Days Peking Duck smoked with sweet aromas of dried Apple Wood, served with freshly steamed pancakes, thinly sliced cucumber and scallions, raw cane sugar, and house-made special hoisin sauce. We carve using a unique technique that locks in all the juices developed by our founders making it a true feast fit for royalty as it was intended. Due to the time-intensive preparation process, the duck is available in limited quantities, and are available by pre-order only. Recommended for around 3-4 guests, the duck will be freshly roasted upon your arrival.

需预订 | 每天限量

Pre-order in Advance | Limited Daily

烧味 BBQ

| | | |
|-------------------------------------|---|----|
| 京式香脆爆鸭件 或 膶肠鸭松生菜包 (可选第二道菜) | Peking Style Spicy Crispy Duck Rack Or Preserved Duck Liver Sausage, Minced Duck, Lettuce Cup (Peking Duck second course add on) | 28 |
| 蜜汁顶级西班牙 黑毛猪叉烧 (每天限量) | Barbecue Iberico Pork, Yellow Mountain Honey (Limited daily) | 52 |
| 脆皮烧腩仔 | Crispy Roasted Pork Belly | 30 |

點心 Dim Sum

蒸品 Steamed

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|------------|---|------------|----|
| 原味鲜肉小笼包 | Traditional Iberico Pork Shanghainese Soup Dumplings | 4件 (4 pcs) | 13 |
| 海鲜酸辣小笼包 | South Australian Scallop, Prawn, Hot & Sour Shanghainese Soup Dumplings | 4件 (4 pcs) | 13 |
| 野菌马蹄饺 | Wild Mushrooms, Water Chestnut Dumplings | 3件 (3 pcs) | 10 |
| 黑豚肉松露鵪鶉蛋燒賣 | Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai | 2件 (2 pcs) | 11 |
| 黑豚肉鲜虾烧卖 | Spot Prawn, Iberico Pork, Flying Fish Roe Siu Mai | 4件 (4 pcs) | 15 |
| 金腿龙虾粿 | Lobster Har Gow, Yunnan Ham | 1件 (1 pc) | 34 |
| 黑鱼子翡翠带子饺 | Scallop Dumplings, Spinach, Prawn, Caviar | 3件 (3 pcs) | 15 |
| 水晶虾饺皇 | King Prawn Har Gow | 4件 (4 pcs) | 12 |
| 面鼓黑雪鱼饺 | Black Cod Dumpling, Miso | 4件 (4 pcs) | 12 |

點心 Dim Sum

烘品 Baked

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| 竹炭脆皮北京鸭肉包 | Signature Crispy Sugar Coated Peking Duck Bun | 3件 (3 pcs) | 13 |
| 黑椒牛柳酥 | Australian Wagyu Beef Puff | 3件 (3 pcs) | 13 |

肠粉 Cheung Fun (Steamed Rice Roll)

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| 脆皮鲜虾肠粉 | Prawn, Crispy Rice Paper | | 20 |
| 牛油果软壳蟹肠粉 | Crispy Soft-Shell Crab, Garlic, Avocado, Black Bean | | 25 |

煎品 Fried

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|--------------------|---|------------|----|
| 樱花虾香煎瑶柱 东莞腊肠萝卜糕 | Pan Fried Turnip Cake, Dried Scallops and Japanese Sakura Shrimp, Dong Guan Sausage and Shrimp | 4件 (4 pcs) | 13 |
| 蜂巢芋盒 | Chicken, Prawn, Taro Croquette | 3件 (3 pcs) | 13 |
| 韭黄鸭丝春卷 | Yellow Garlic Chives, Shredded Peking Duck Spring Roll | 3件 (3 pcs) | 12 |

前菜 Starters

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| 蒜香手拍青瓜 | Marinated Cucumber and Garlic | 10 |
| 金沙日本南瓜 | Japanese Pumpkin, Salty Egg | 13 |
| 素脆鱧 | Crispy "Eel", Fried Shredded Mushroom, French Green Bean, Sesame | 28 |
| 椒鹽素鮮魷粟米芯 | Salt & Pepper "Squid", Coconut Meat, Crispy Baby Corn | 21 |
| 42天饲养北京烤鸭丝沙律 | Shredded 42 Days Peking Duck Salad, Beetroot, Crispy Taro, Citrus Truffle Dressing | 24 |
| 椒盐鲜鲍鱼仔 | Whole Crispy Abalone, Salt & Pepper | 68 |
| 芥茉澳洲M9和牛粒生菜包 | Stir-Fried Cubed Australian M9 Wagyu Beef in Lettuce Cup, Mustard Oil | 30 |
| 黑松露野菌生菜包 | Assorted Wild Mushroom in Lettuce Cup, Black Truffle Sauce | 28 |
| 灯影牛肉 | Crispy Air-Dried Beef | 18 |
| 陈年黑醋云耳海蜇头 | Marinated Jellyfish and Cucumber | 30 |
| 口水鸡 | Cold Free-Range Chicken, Szechuan Peppercorns, Chilli Sauce | 28 |
| 黑松露伴走地鸡 | Cold Free-Range Chicken, Coriander, Black Truffle | 28 |
| 椒盐鲜鱿 | Crispy Squid, Baby Corn, Salt and Pepper | 21 |
| 辣子田鸡腿 | Fried Frog Legs, Pepper, Dried Chili, Black Bean | 28 |

| | 湯 Soup | 每位/ per person |
|--|---|-------------------|
| | 佛跳墙 Buddha Jumps Over the Wall | 180 |
| | 海鲜酸辣羹 Hot & Sour Soup, Assorted Seafood | 19 |
| | 松茸鲍鱼炖珍珠肉汤 Double-Boiled Fresh Abalone Soup, Pearl Meat, Matsutake Mushroom | 58 |
| | 竹笙菜胆炖花胶 Fish Maw, Double Boiled Fish Bone Broth, Bamboo Pith, Chinese Cabbage | 56 |
| | 花胶瑶柱烩龙趸羹 Fish Maw, Conpoy, Garoupa Soup | 25 |
| | 原盅炖汤 (只限午市供应) Soup of the Day (served lunch only) | 14 |
| | 燕窝 Bird's Nest | |
| | 高汤炖官燕 Double-Boiled, Bird's Nest, Supreme Soup | 86 |
| | 红烧官燕 Bird's Nest Soup, Chicken Broth, Yunnan Ham | 86 |

Prices are subject to 10% service charge
and prevailing Goods and Services Tax

鮑魚 · 海味

Abalone & Dried Seafood

(Abalone is farmed from sustainable sources)

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|----------------|---|-------------------|-----|
| 蚝皇原只廿七头南非吉品干鲍鱼 | Braised Whole Dried South African Abalone, Oyster Sauce (22g dried kippin abalone) | 每位/ per person | 118 |
| 蚝皇原只六头南非鲍鱼 | Braised Whole South African Abalone, Oyster Sauce (100g abalone) | 每位/ per person | 398 |
| 蚝皇原只十八头日本极品鲍鱼 | Braised Whole Japanese Dried Abalone, Oyster Sauce (32g dried abalone) | 每位/ per person | 938 |
| 70支头葱烧原条辽参 | Braised Whole Japanese Sea Cucumber, Scallions | 每位/ per person | 108 |
| 红烧花胶伴八头鲜鲍鱼 | Braised Fish Maw with Abalone | 每位/ per person | 118 |

市场海鲜 Market Seafood

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|-------------------------------------|---|-------------------|-----|
| 龙虾配麻婆豆腐 | Signature Lobster "Ma Po Tofu" | | 128 |
| 金沙麦片虾球 | Crispy Prawns, Salty Egg Yolk, Oatmeal | | 42 |
| 黑松露蛋白炒龙虾球 | Wok-Fried Lobster, Black Truffle, Egg White | | 118 |
| 波士顿龙虾 - 每只650g (黑蒜炒 / 蒜蓉蒸 / 上汤焗) | Whole Boston Lobster - 650 grams each (Wok-Fry with Black Garlic / Steamed with Minced Garlic / Poached with Superior Soup) | 每只 per lobster | 98 |
| 澳洲龙虾 (姜葱炒 / 上汤焗 / 花雕蛋白蒸) | Australian Lobster (Fried with Ginger & Scallion / Poached with Superior Soup / Steamed with Chinese Wine and Egg White) | 每100克 per 100g | 45 |

市场海鲜

Market Seafood

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| 斯里兰卡炒蟹 (避风塘 / 黑胡椒炒 / 辣椒 酱馒头(4粒) / 姜葱炒 / 鸡油花雕蒸 / 冬瓜煲) | Wok-Fried Whole Sri Lanka Mud Crab (Golden Garlic & Chili / Black Pepper / Chilli Crab Sauce with Mantou (4 pcs) / Fried with Ginger & Scallion / Steamed with Chicken Fat and Hua Tiao Chiew / Braised Crab Casserole and Fresh Clam with Winter Melon and Luffa) | 每100克 per 100g | 18 |
| 清蒸原条忘不了 (一天前预定) (每天限量) | Whole Empurau, Steamed with Ginger & Scallion (pre-order 24 hours in advance) | 每100克 per 100g | 140 |
| 原条老虎斑 (拍姜海盐蒸 / 剁椒蒸 / 蒜蓉蒸 / 清蒸) | Whole Tiger Garoupa (Steamed with Sea Salt & Ginger / Steamed with Chopped Chilli, Dried Scallop and Black Bean / Steamed with Minced Garlic / Steamed with Ginger and Scallion) | 每100克 per 100g | 16 |
| 原条笋壳鱼 (油浸 / 清蒸 / 蒜蓉蒸 / 红烧) | Whole Marble Goby (Deep Fried / Steamed with Ginger and Scallion / Steamed with Minced Garlic / Braised) | 每100克 per 100g | 15 |

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|-------------|---|-----|
| 海鲜 | Fresh Seafood | |
| 烟熏黑鳕鱼 | Signature Smoked Black Cod | 58 |
| 四川水煮斑球 | Poached Garoupa Fillet, Szechuan Pepper Broth | 108 |
| 香煎黑鳕鱼芥辣柚子汁 | Sticky Black Cod, Mustard Yuzu Sauce | 62 |
| 酱烧明虾球 | Crispy King Prawns, Chinese Rice Wine, Vinegar, Chili | 42 |
| XO酱炒南澳玉带白木耳 | Stir-Fried South Australian Scallops, Snow Fungus, XO Sauce | 64 |
| 黑虎掌菌鲜茴香炒龙趸球 | Wok-Fried Giant Garoupa Fillet, Sarcodon, Fennel | 68 |

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|--|------------------------|---|-----|
| | 煲仔菜 | Clay Pot | |
| | 蒜香胡椒虾球煲 | King Prawn, Black Pepper, Garlic, Soya Sauce | 42 |
| | 子母粉丝阿拉斯加蟹肉煲 | Alaskan King Crab Casserole, Crab Roe, Vermicelli | 80 |
| | 香脆茅台鸡 | Crispy Free-Range Chicken, Moutai | 58 |
| | 干葱豆豉鸡煲 | Free-Range Chicken Dried Shallots, Black Bean Sauce | 36 |
| | 剁椒生焗龙趸球煲 | Giant Garoupa with Chopped Chilli, Dried Scallop & Black Bean | 78 |
| | 肉类 | Meat | |
| | 松露盐香煎A5日本和牛 | Pan-Fried Japanese Wagyu A5+, Truffle Salt | 165 |
| | A5日本和牛辣豆酱 | Japanese Wagyu A5+, Grilled Leeks, Homemade Black Bean Paste, Garlic Chips | 165 |
| | 澳洲M9和牛粒 (黑椒炒 / 香辣炒) | Stir-Fried Australian M9 Wagyu (Black Pepper / Baby Leeks & Chilli) | 98 |
| | 酱烤三弄美国 安格斯牛肋骨 | Triple-Cooked US Black Angus Short Rib | 98 |
| | 葱爆安格斯牛肉 | Wok-Fried Angus Beef, Scallion | 42 |

肉类 Meat

| | | | |
|---------|---|------------------------|----------|
| 陈年黑醋咕嚕肉 | Sweet & Sour Pork, Dragon Fruit, Aged Black Vinegar | | 30 |
| 南乳一字排 | Crispy Pork Rib, Red Beancurd | | 42 |
| 顺德生煎走地鸡 | Shunde Style Pan Fried Free-Range Chicken, Sand Ginger | | 36 |
| 四川辣子鸡 | Free-Range Chicken, Dried Chillies, Szechuan Red Peppercorns | 大 (large) 小 (small) | 56 28 |

菜类 Vegetables

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|---|--|----|
| 银杏马蹄炒芦笋 | Sautéed Asparagus, Water Chestnuts, Ginkgo Nuts | 29 |
| 鱼香茄子煲 | Braised Eggplant, Minced Pork, Chili Peppers | 22 |
| 马拉盏虾干黑豚肉碎 芥兰煲 | Wok-Fried Kale, Dried Shrimp, Minced Pork, Shrimp Paste | 28 |
| 干煸和牛松四季豆 | Sautéed String Beans, Diced Australian Wagyu Beef | 29 |
| 银杏腐竹炒西兰花 | Wok-Fried Broccoli, Ginkgo, Bean Curd, Red Dates | 28 |
| 羊肚菌红烧豆腐 | Braised Tofu, Morel | 28 |
| 樱花虾XO酱嫩豆炒津菜 | Wok-Fried Baby Napa Cabbage, Japanese Sakura Shrimps, Honey Beans, XO Sauce | 28 |
| 季节时蔬 (芥兰仔 / 香港芥兰 / 香港菜心 / 菠菜) (上汤 / 蒜蓉炒 / 清炒 / 蚝油扒) | Seasonal Vegetables (Baby Kai Lan / Hong Kong Kai Lan / Hong Kong Choy Sum / Spinach) (Superior Stock / Minced Garlic / Sautéed / Oyster Sauce) | 22 |

| 饭面 | Rice & Noodles | |
|-------------|---|---------------------|
| 砂锅龙虾饭 | Signature Lobster Fried Rice, King Oyster Mushrooms, Edamame | 98 |
| 黑毛猪叉烧扬州炒饭 | Yeung Chow Style Fried Rice, Diced Prawn, Iberico Pork, Asparagu | 32 |
| 阿拉斯加蟹肉飞鱼籽炒饭 | Alaskan Crabmeat Fried Rice, Flying Fish Roe | 58 |
| 鱼汤四宝泡饭 | Scallops, Prawns, Crispy Rice in Fish Soup | 46 |
| 干炒安格斯牛河 | Wok-Fried Flat Rice Noodles, US Black Angus Beef, Bean Sprouts | 34 |
| 葱油白菜拌面 | Shanghainese Noodles, Dried Shrimp, Tossed with Scallion Oil | 26 |
| 花胶鸡丝煨稻庭乌冬 | Fish Maw, Shredded Free Range Chicken, Inaniwa Udon | 每位/per person 28 |
| 海鲜赛螃蟹两面黄 | Crispy Egg Noodles, Egg White with Prawn, Scallop, Conpoy | 44 |
| 樱花虾香芋腊味糯米饭 | Wok-Fried Glutinous Rice, Japanese Dried Shrimp, Crispy Taro, Preserved Sausage | 38 |

甜品 Desserts

西式甜品 Western

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|----------|---|----|
| 绿茶青柠奶酪蛋糕 | Bamboo Green Forest | 18 |
| 焦糖柚子椰皇雪糕 | Pomelo, Grapefruit & Honeycomb, Coconut Ice Cream | 20 |
| 草莓酱油雪糕 | Soy Sauce Ice Cream, Fresh Strawberries & White Chocolate | 14 |

中式甜品 Classic

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|----------------|--|----|
| 绿茶红豆糕 | Matcha Red Bean Pudding | 12 |
| 石榴金露 | Sweetened Guava Soup, Sago, Pomelo | 10 |
| 冰花炖官燕 | Double-Boiled Imperial Bird's Nest Soup, Rock Sugar | 86 |
| 鲜椰盅鲜奶炖官燕 | Double-Boiled Imperial Bird's Nest, Fresh Milk, in Coconut | 96 |
| 南乳白莲蓉酥 | Lotus Seed Paste Puff, Red Bean Curd | 10 |
| 香芒椰汁糯米卷 | Fresh Mango, Coconut, Glutinous Rice Roll | 10 |
| 芝麻糊炖蛋白 | Double-Boiled Egg White, Black Sesame | 10 |
| 即焗酥皮蛋挞 (约20分钟) | Flaky Egg Tart (approx 20min) | 10 |