

Fact Sheet



Mott 32

Introduction

Named after the first Chinese convenience store on 32 Mott Street, New York which became the nucleus of Chinatown today, Mott 32 is renowned for its signature approach to regional Chinese cuisine. Characterised by time-honoured recipes shaped over generations and combined with progressive cooking techniques, the Hong Kong-based multi-award-winning restaurant unveiled its fifth international outpost in Singapore in January 2020, following locations in Hong Kong, Las Vegas, Seoul, and Vancouver.

The acclaimed menu showcases iconic dishes from the original Mott 32 menu, such as the *barbecue pluma Iberico pork glazed with Yellow Mountain honey* and the *apple wood roasted Peking duck with Mott 32's "signature cut"*. Available by pre-order only, these ducks take 48 hours to prepare, and are cured in a special marinade before they are smoked over Applewood and carved tableside.

To cater to the city's love for seafood and spice, Mott 32 Singapore also executes a number of country-exclusive dishes, such as the *signature crispy sugar coated Peking duck bun*, *crispy prawns with salty egg yolk and oatmeal*, and *wok-fried live whole crab in black pepper Singapore style*. A selection of handmade Cantonese dim sum items – such as the *soft quail egg*, *Iberico pork*, *black truffle siu mai* – complete the gastronomic experience.

A centrepiece bar at Mott 32 offers a truly world-class beverage experience with an extensive wine collection and signature cocktails inspired by Asian ingredients and culture. Not to be missed is the signature *Hanami* and *Hong Kong Iced Tea*, as well as the Singapore-exclusive *Harbour Dawn* with notes of coconut and pandan.

Designed by the award-winning Joyce Wang Studio, every Mott 32 location tells a cohesive story of East meets West through a blend of industrial New York design and classical Chinese décor. Each restaurant features distinct local elements of its host city. In a nod to the garden city, Mott 32 Singapore features an abundance of greenery paired with porcelain botanical patterns to create an entirely unique setting. Also unique to Mott 32 Singapore is a life-like wall painting of a lion, Singapore's national animal, and a statement chandelier hand-painted with foliage to reflect the contrasts of Singapore – an industrial metropolis set amongst lush, verdant nature.

The Team

Maximal Concepts

Co-founded in 2012 by Malcolm Wood, Xuan Mu, and Matt Reid, Maximal Concepts has grown from its humble origins to become a leading Food & Beverage group with locations across Asia and North America. Its flagship brand, Mott 32, has established itself as a restaurant that embodies the Chinese culture and philosophy that have been shaped from generation-to-generation.

Chan Wai Keung (Executive Chef)

Helming the kitchens of Mott 32 Singapore is Hong Kong-born chef Chan Wai Keung, who brings with him over 35 years of professional culinary experience. Chef Chan's culinary journey began in 1985 as the chef of Flower Lounge Restaurant, Shatin. He quickly rose through the ranks to become the head chef of Bamboo Garden Hotel in China in 1988. With a love for travel, Chef Chan seized the opportunity to work in Singapore at the Noble House Restaurant in 1991, where he stayed for six

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years before he joined Tower Club as sous chef in 1997. Since then, he has helmed the kitchens of various hotels and restaurants in Asia, including Crystal Jade Restaurant Group in Jakarta, The Westin Chosun Hotel in Seoul, Shangri-La Hotel in Wuhan China, as well as The Okura Prestige Taipei Hotel. Chef Chan was most recently the Director of Food & Beverage in Imperial Pacific Resort Hotel, Saipan, before he returned to Singapore in 2019 to head the culinary team at Mott 32.

Fast Facts on Mott 32

- Mott 32 is located at B1-42-44, Galleria Level, The Shoppes at Marina Bay Sands.
- Mott 32 consists of a main private dining room, three semi-private dining rooms of which two can be combined into one, as well as seating at the bar.
- The kitchen features a custom oven and air-drying fridge for its ducks, a live seafood tank, and a one-way mirror glass which gives diners a peek into the bustling kitchen.
- Mott 32's iconic apple wood roasted Peking duck is available in limited quantities daily, on a first come first serve basis.
- The restaurant introduced a full plant-based menu in 2021, pushing culinary boundaries with delectable plant-based dishes.
- Mott 32 is open daily for lunch and dinner. Selected items are also available for takeout via [Marina Bay Sands' Gourmet Takeaway platform](#). The opening hours are as follows:

Lunch 11.30am – 3:30pm (last order at 2:30pm)	Dinner 5:00pm – 11:00pm (last order at 10:00pm)
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- For reservations, call (65) 6688 9922 or email Mott32.reservations@marinabaysands.com.
- Mott 32's accolades include:
 - World Gourmet Awards 2021 – Asian Cuisine Restaurant of the Year
 - World Gourmet Awards 2021 – Sommelier of the Year (Alvin Neo)
 - T.Dining Singapore's Best Restaurants Guide 2020/21