

FACT SHEET

MOTT 32

Introduction

Mott 32 is the one of the most awarded Chinese restaurant brands in the world with locations spanning Asia, America and the Middle East.

Its origins started in Hong Kong, where it takes pride of place in the Standard Chartered Bank Building, one of the city's prime commercial buildings. Known for its modern approach to regional Chinese cuisine, characterised by time-honoured recipes shaped over generations, the restaurant opened in Singapore in 2020 at the iconic Marina Bay Sands.

The restaurant, whose name pays homage to 32 Mott St. in New York, where the city's first Chinese convenience store opened in 1891, is known for its progressive cuisine, which is principally Cantonese with some Beijing and Szechuan influences.

A signature dish is the 42-day Apple Wood Roasted Peking Duck, cooked in a custom industrial duck oven. To cater to the city's love for seafood and spice, Mott 32 Singapore 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.

To complete the gastronomic journey, Mott 32's centrepiece bar offers a truly world-class beverage experience with an extensive wine collection of over 360 selections and signature cocktails inspired by Asian ingredients and culture – highlights include the signature Hanami, Forbidden Rose 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. Mott 32 Singapore weaves in elements reminiscent of the Hong Kong flagship store with

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Singapore's rich foliage and flora to create a space with nods to the aesthetic movement and luscious greenery. The colonially inspired façade embraces the beauty of a traditional Singaporean shophouse, modernised through the innovative use of timber slats to create Mott 32's signature bank bar gold gates. 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

For over a decade, Maximal Concepts Restaurant Group, led by Malcolm Wood, Xuan Mu and Matt Reid, has built a reputation for creating some of the most acclaimed, exciting restaurants coming out of Asia. 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. To date, Mott 32 is the one of the most awarded Chinese restaurant brands in the world with locations including Hong Kong, Las Vegas, Vancouver, Singapore, Dubai, Toronto, Bangkok, Seoul and Cebu with Los Angeles, Bali, Riyadh, Manila, Mumbai and Scottsdale in development.

Lam Kwong Ming (Executive Chef of Mott 32)

A culinary maestro fronting Singapore's Cantonese food scene, Chef Lam Kwong Ming's mastery of authentic Chinese cuisine is a culmination of over 40 years of experience in professional cooking and kitchen management. His culinary journey started from humble beginnings as a Chef de Partie at a catering company in Hong Kong, before he progressed to become a Sous Chef at Kowloon Panda Hotel in 1990 and Executive Chef of Regal Riverside Hotel.

In 2006, Lam left the four-star hotel to join Singapore's renowned Ah Yat Abalone Forum Restaurant, where he trained generations of chefs and reinvented the restaurant's seafood menus over his 15-year tenure. In November 2021, Chef Lam joined Mott 32 Singapore as the restaurant's Executive Chef, where he continues to impart his knowledge and skills, as well as manage day-to-day culinary operations.

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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 convoluted, 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.
- Mott 32 is open daily for lunch, dinner, late night snacks and drinks.
- For reservations, visit marinabaysands.com/restaurants/mott32.html. Follow the conversations on social [@mott32sg](https://twitter.com/mott32sg).
- Mott 32's accolades include:
 - Forbes Travel Guide 2025 (Recommended Restaurant)
 - Wine Spectator 2024 Awards – Best of Award of Excellence
 - Wine Spectator 2023 Awards – Award of Excellence
 - Listed in Tatler Dining Guide 2024
 - Tatler Dining Guide 2023 – The Tatler Dining 20
 - Tatler Dining Guide 2022 – Best Service Award & The Tatler Dining 20
 - Listing in the Tatler Dining Guide 2020 - 2023
 - Tripadvisor Travellers' Choice Awards 2024 (Best of the Best Awards) – Top 10 Fine Dining Restaurants (Ranked 4th)
 - Tripadvisor Travellers' Choice Awards 2023 (Best of the Best Awards) – Top 10 Fine Dining Restaurants (Ranked 5th)
 - Tripadvisor Travellers' Choice Award 2022
 - World Gourmet Awards 2021 – 'Asian Cuisine Restaurant of the Year'