





MOTT<sup>NO.</sup> 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
Secrets of Xi'an Scotch Whisky / Moutai Prince / Green Apple / Miso Honey / Cucumber / Plum Salt	24
Fujian Negroni Amaro / Aperol / Gin / Ginseng / Lapsang Souchong Tea / Szechuan Pepper	24
Oak & Ash Bourbon / Shiitake Maple Syrup / Sesame Butter / Walnut	24

## 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 包括特级茗茶

**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

- |                      |   |
|----------------------|---|
| <b>Starter</b><br>前菜 | Barbecue Iberico Pork, Yellow Mountain Honey<br>蜜汁顶级西班牙黑毛猪叉烧                        |
|                      | Apple Wood Roasted 42 Days Peking Duck Roll, "Signature Mott 32 Cut"<br>42天饲养北京片皮鸭卷 |
| <b>Dim Sum</b><br>点心 | Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai<br>黑豚肉松露鹌鹑蛋烧卖                   |
|                      | Scallop Dumplings, Spinach, Prawn, Caviar<br>黑鱼子翡翠带子饺                               |
| <b>Soup</b><br>汤     | Fish Maw, Double-Boiled Fish Bone Broth, Bamboo Pith, Chinese Cabbage<br>竹笙菜胆炖花胶    |
| <b>Main</b><br>主菜    | Braised 8-Head Abalone, Fragrant Mushroom, Broccoli<br>蚝皇八头鲜鲍花菇伴西兰花                 |
|                      | Stewed Ee Fu Noodle with Boston Lobster in Superior Broth<br>上汤波士顿龙虾焖伊面             |
| <b>Dessert</b><br>甜点 | Pomelo, Grapefruit & Honeycomb, Coconut Ice Cream<br>焦糖柚子椰皇雪糕                       |

(Not available on Public Holidays)

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## 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 腊肠鸭松生菜包 (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

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
黑豚肉松露鹌鹑蛋烧卖	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

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)

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

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

蒜香手拍青瓜	Marinated Cucumber and Garlic	10
金沙日本南瓜	Japanese Pumpkin, Salty Egg	13
素脆鱈	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

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## 鮑魚 · 海味

## Abalone & Dried Seafood

(Abalone is farmed from sustainable sources)

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

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

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



## 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

## 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) 56
		小 (small) 28

## 菜类 Vegetables

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, Asparagus	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	Shanghai-style 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

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 Ice Cream, Fresh Strawberries	14

### 中式甜品 Classic

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

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