

Press Release



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Mott 32 Singapore unveils plant-based menu

*Award-winning restaurant reinvigorates fine Chinese cuisine
with plant-based offerings and new a la carte dishes*

Singapore (24 June 2021) – Contemporary fine-dining Chinese restaurant Mott 32 has recently updated its culinary repertoire with the introduction of a new plant-based menu, weekend set lunches, and refreshed a la carte menus. Renowned for its imaginative Chinese cuisine, Mott 32's culinary team marries progressive cooking techniques and premium ingredients to create dishes grounded in authentic flavours, best savoured with exceptional wines and handcrafted cocktails.

Mott 32 Singapore pushes culinary boundaries with new plant-based menu



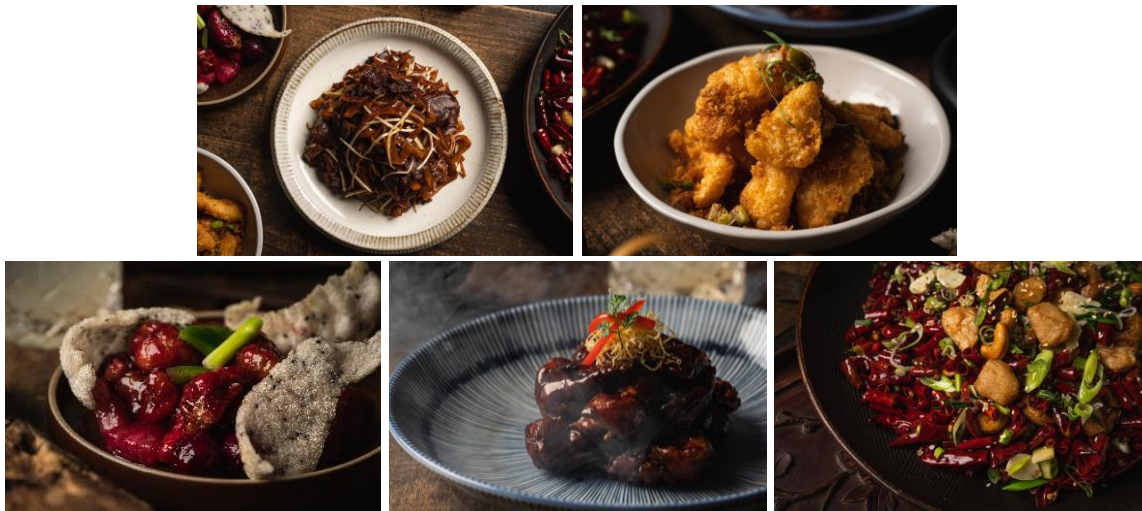
Enjoy plant-based alternatives of Mott 32's signature dishes

Following a resounding launch of its first-ever plant-based menu in Mott 32 Hong Kong earlier this year, Mott 32 Singapore will be serving up nine delectable plant-based dishes – a result of months of research and development by Mott 32's co-founders and the culinary team. Gourmands can look forward to savouring familiar, bold flavours of Mott 32's signature cuisine through adapted versions of its classic dishes.

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Malcolm Wood, co-founder of Maximal Concepts restaurant group and Mott 32, as well as United Nations Climate Change Ambassador, said: "Hospitality and sustainability have both always been my passions, and we have always strived to make sure that our restaurants lead the way in terms of innovation. The new plant-based menu at Mott 32 is one of the first Chinese fine-dining destinations to marry true Cantonese cooking techniques with a more sustainable approach to eating and is the next step in Maximal Concepts' drive to continue to raise awareness in this space."



Mott 32 rolls out a selection of plant-based dishes (clockwise from top left): wok-fried flat rice noodle, sliced "abalone", bean sprouts, soya sauce; salt & pepper "squid", coconut meat, crispy baby corn; crispy "chicken", Szechuan red peppercorns, dried chili, cashew nuts; signature smoked "cod"; sweet & sour "pork", red dragon fruit, crispy sesame rice cracker

Relish in the Cantonese-style *wok-fried flat rice noodle, sliced "abalone", bean sprouts, soya sauce* (S\$26++), or indulge in the *signature smoked "cod"* (S\$45++) with fried fishless fillets tossed over high heat in a tantalising sauce and smoked with apple wood. Pair a pint of chilled beer with the flavourful *crispy "chicken", Szechuan red peppercorns, dried chili, cashew nuts* (from S\$26++), where golden cubes of fried plant-based chicken are tossed with dried chillies, Szechuan peppercorns, nuts and sesame for an irresistible fiery treat.

In addition to plant-based meats, the Singapore team showcases its culinary mastery by using natural ingredients that taste imperceptibly different to their original iterations. Chunky coconut flesh is used to replace squid in Mott 32's plant-based rendition of *salt & pepper "squid", coconut meat, crispy baby corn* (S\$21++), while lion's mane mushroom is used in the fragrant *sweet & sour "pork", red dragon fruit, crispy sesame rice cracker* (S\$32++) to brilliantly replicate the chewy yet firm textures of pork.

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Brand new weekend lunch sets at Mott 32



Mark your calendar for a weekend lunch at Mott 32 (from L to R): **Australian wagyu beef puff; sticky black cod, mustard yuzu sauce; fresh mango, coconut, glutinous rice roll**

Spruce up the weekends with a remarkable lunch at Mott 32, as the restaurant introduces two three-course weekend set lunch menus starring its famed classics. The first set (S\$78++ per pax; minimum two pax) comprises a choice of starter between the *crispy roasted pork belly* or *marinated jellyfish and cucumber*, followed by a choice of dim sum or mains, which include the flaky *Australian wagyu beef puff* or *roasted Australian lamb rack with Hunan chilli and black beans*, before a tangy dessert of *fresh mango, coconut, glutinous rice roll*.

Priced at S\$98++ per pax (minimum two pax), the second set offers diners a selection of premium dishes, including the *barbecue pluma Iberico pork*, *yellow mountain honey* as starters, the warm and comforting *ginseng, bamboo pith, black chicken* soup or the tender *sticky black cod, mustard yuzu sauce* as choice of mains, and the innovative *soy ice cream, fresh strawberries* for dessert.

Refreshed a la carte menu delights with new dishes and surprises



Fans of Mott 32 can taste a larger repertoire of dishes on its a la carte menu (from L to R): **wok-fried glutinous rice; lamb rack with Hunan chilli and black beans; Shunde style pan-fried free-range chicken in sand ginger**

Diners can also relish in over 20 new dishes on Mott 32's refreshed a la carte menu, available daily for both lunch and dinner. Indulge in brand-new creations such as the luxurious *Pacific lobster* (S\$20++ per 100g) served three ways: with superior stock and ee fu noodles, steamed with minced garlic, or steamed with Chinese wine and egg white, and end the meal with Mott 32's new dessert, the nourishing *double boiled imperial bird's nest & fresh milk in coconut* (S\$86++).

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Back by popular demand, star dishes from the restaurant's exclusive Autumn/Winter 2020 menu will now be made available on the regular a la carte menu as well. They include the *Shunde style pan-fried free-range chicken in sand ginger* (S\$32++), a hearty communal dish from the food capital of Guangzhou, the delightful *wok-fried glutinous rice* (S\$36++), a nostalgic dish studded with diced preserved sausage, waxed pork, mushrooms, sakura shrimps, and crispy taro, as well as the moreish *lamb rack* (S\$68++ per pax), served either with Hunan chilli and black beans, or pan-seared with black pepper.

Wine connoisseurs can also look forward to a series of curated wine dinners in the coming months. Stay tuned to Mott 32's [website](#) and [Instagram](#) for more updates.

Mott 32 is open daily from 11.30am to 3.30pm for lunch, and 5.00pm to 11.00pm for dinner. For reservations, call 6688 9922, email Mott32.reservations@marinabaysands.com, or visit marinabaysands.com/restaurants/mott32.

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