





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
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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

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 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

晚市點心 Evening Dim Sum

蒸品 Steamed

海鮮酸辣小籠包	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
金腿龙虾粿	Lobster Har Gow, Yunnan Ham	1件 (1 pc)	34

煎品 Fried

韭黃鴨絲春卷	Yellow Garlic Chives, Shredded Peking Duck Spring Roll	3件 (3 pcs)	12
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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
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

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) 小 (small)	56 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, 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**

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**

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