



MOTT^{NO.} 32
卅二公館

Hong Kong • Vancouver • Las Vegas • Singapore
Dubai • Seoul • Bangkok • Cebu • Toronto

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.

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|-----------|-------------------------------|--------------------|
| 茗茶 | House Tea | 8 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 Puer | |
| 寿眉王(白玉牡丹) | Shoumei (White Peony Supreme) | |
| 贡菊花 | Chrysanthemum | |
| 凍奶茶 | Iced Milk Tea | 14 |
| 极品茗茶 | Deluxe Chinese Tea | 12 每位 / per person |
| 白毫银针 | Silver Needle | |
| 西湖狮峰龙井 | Long Jing (Dragon Well) | |
| 武夷大红袍 | Wuyi Da Hung Pao | |

Sommelier selection

Glass

Champagne & Sparkling

Tommaso Gambino Sparkling
Italy

14

Lallier, Réflexion R.021, Brut
Aÿ

18

White

Crossings Sauvignon Blanc
New Zealand

16

Barone Fini, Pinot Grigio
Valdadige, Italy

18

Red

StoneCap Cabernet Sauvignon
Washington

16

Jean-Luc Colombo "Les Abeilles" Grenache Blend
Rhône, France

18

Mott Signature Cocktails

It's Five O'Clock in Hong Kong 25

Skyy Vodka / Rose Liqueur / Lemon /
Orange Saccharum / Strawberry Jam

Peking Duck Old Fashioned 25

Mott 32 Ole Bison Red Bourbon / Duck Fat
Wash Brown Sugar / Orange Bitters

Forbidden Rose 25

Vanilla Infused La Diablada Pisco /
Passion Fruit

Autumn Bloom 25

Whistling Andy Pink Peppercorn & Pear Gin /
Lemon / Chrysanthemum / Blackberry

Hanami 25

Roulette Rye Whiskey / Bluecoat Gin / Umeshu
Yuzu / Shiso / Ginger Beer / Chrysanthemum

Duke of Suffolk 25

Hendrick's Gin / Hot Sweet Tea /
Cold Cream Float

Lunch Special Cocktails

Shin Lim Sparkle 16

Prosecco / Yuzu Liqueur / Chrysanthemum

Silk & Thistle 16

Gin / Orgeat / Aperol

Mottails

Jasmine Cooler 12

Lychee / Jasmine Tea / Orange Blossom

Blushing Empress 12

Raspberry infused syrup / Lemon

Golden Dragonfly 12

Passion Fruit / Miso Honey / Ginger / Lime /
Tajin / Mint

Mott Express Lunch Set

\$38 per person

茗饌 (选择一个) ♦ *Starter (Choice of one)*

| | | |
|------------------|--|-----|
| 脆皮西班牙黑毛猪叉烧包 (2件) | Signature Crispy Sugar-Coated Pork Buns (2 pcs) | |
| 原味鲜肉小笼包 (3件) | Traditional Iberico Pork Shanghainese Soup Dumplings (3 pcs) | |
| 鲜虾菜苗饺 (3件) | Fresh Shrimp, Vegetable Dumplings (3 pcs) | |
| 野菌素春卷 (2件) | Wild Mushroom Spring Roll (2 pcs) | |
| 点心拼盘 (主厨精选) (5件) | Dim Sum Platter (Chef Selection) (5 pcs) | +10 |
| 北京烤鸭丝沙律 | Shredded Peking Duck Salad, Beetroot, Crispy Taro, Citrus Truffle Dressing | +10 |

汤·粥 (选择一个) ♦ *Soup • Congee (Choice of one)*

| | | |
|--------|-------------------------------------|--|
| 鲜虾云吞汤 | Wonton Soup | |
| 海鲜酸辣羹 | Hot and Sour Soup, Assorted Seafood | |
| 牛肉碎蛋花粥 | Minced Beef Egg Congee | |

御宴 (选择一个) ♦ *Main Course (Choice of one)*

☞ Comes with White Rice

Upgrade to Fried Rice, Seasonal Vegetables

+6

| | | |
|-----------|---|-----|
| 左宗棠鸡 ☞ | General Tso's Chicken | |
| 陈年黑醋咕嚕肉 ☞ | Sweet & Sour Pork, Dragon Fruit, Aged Black Vinegar | |
| 扬州炒饭 | Yeung Chow Style Fried Rice, Prawn, Iberico Pork, Asparagus | |
| 杂菜炒上海面 | Stir-Fried Shanghainese Noodles, Vegetable | |
| 烟熏黑鳕鱼 ☞ | Signature Smoked Black Cod | +10 |
| 干炒牛河 | Wok-Fried Flat Rice Noodles, US Black Angus Beef | +10 |

甜品 ♦ *Dessert*

每款 +10 / +10 Each

| | | |
|-----------------------|--|--|
| 玫瑰白朱古力奶冻 配 荔枝雪葩及红莓 | Rose & Valrhona White Chocolate Panna Cotta, Lychee Sorbet, Raspberries | |
| 红枣糕 | Red Dates Steam Cake | |

Mott Exclusive Lunch Set

\$68 per person

茗饌 (选择一个) ♦ *Starter (Choice of one)*

| | | |
|------------------|--|-----|
| 西班牙黑毛豬菠蘿叉燒包 (2件) | Signature Pineapple Bun, BBQ Iberico Pork (2 pcs) | |
| 水晶蝦餃皇 (3件) | King Prawn Har Gow (3 pcs) | |
| 黑椒牛柳酥 (2件) | Wagyu Beef Puff (2 pcs) | |
| 蒜香手拍青瓜 | Marinated Cucumber, Garlic | |
| 點心拼盤 (主廚精選) (5件) | Dim Sum Platter (Chef Selection) (5 pcs) | |
| 北京烤鴨絲沙律 | Shredded Peking Duck Salad, Beetroot, Crispy Taro, Citrus Truffle Dressing | |
| 蜜汁頂級西班牙黑毛豬叉燒 | Barbecue Iberico Pork, Yellow Mountain Honey | +20 |

湯·粥 (选择一个) ♦ *Soup • Congee (Choice of one)*

| | | |
|-------|-------------------------------------|--|
| 鮮蝦云吞湯 | Wonton Soup | |
| 海鮮酸辣羹 | Hot and Sour Soup, Assorted Seafood | |
| 雜錦海鮮粥 | Assorted Seafood Congee | |

御宴 (选择一个) ♦ *Main Course (Choice of one)*

☞ Comes with Fried Rice, Seasonal Vegetables

| | | |
|---------------|---|-----|
| 左宗棠雞 ☞ | General Tso's Chicken | |
| 魚香茄子煲 ☞ | Braised Eggplant, Minced Pork, Chili Peppers | |
| 陳年黑醋咕嚕肉 ☞ | Sweet & Sour Pork, Dragon Fruit, Aged Black Vinegar | |
| 阿拉斯加蟹肉炒飯 | Alaskan Crabmeat Fried Rice, Flying Fish Roe* | |
| 雜菜炒上海面 | Stir-Fried Shanghainese Noodles, Vegetable | |
| 烟熏黑鱈魚 ☞ | Signature Smoked Black Cod | |
| 香辣炒澳洲M6和牛西冷 ☞ | Stir-Fried Australian M6 Wagyu Sirloin, Asparagus* | +18 |

甜品 (选择一个) ♦ *Dessert (Choice of one)*

| | | |
|-----------------------|--|--|
| 玫瑰白朱古力奶凍 配 荔枝雪葩及紅莓 | Rose & Valrhona White Chocolate Panna Cotta, Lychee Sorbet, Raspberries | |
| 紅棗糕 | Red Dates Steam Cake | |

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.