MOTT 32 SINGAPORE 新加坡 サム公館

FOOD MENU



M()TT 32 サム公館

卅二公館的廚師善於運用時下最現代、最創新的烹飪技巧,從世界各地獲取靈感以創作出一道道以粵菜為基礎、並混合京菜與川菜風味的菜式。我們提供本地新鮮採購的海鮮、自家製的手工點心、上好的神戶和牛、伊比利亞豬肉,還有以特製的工業用磚爐處理的四十二天飼養北京片皮鴨(蘋果木燒)。

除此之外,卅二公館致力採用有機及可持續發展的食材,並與本地農地與供應商緊密合作,以確保食品的質量優越。我們的創作,旨在從代代相傳仍歷久不衰的菜式中提煉出箇中精華。以傳統為本,並以現代烹飪技法的方式呈現佳餚,是卅二公館與別不同之處。

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



42天饲养北京片皮鸭 (苹果木烧) Apple Wood Roasted Peking Duck "Mott 32 Cut"

42天饲养北京片皮鸭 (苹果木烧) 配 特级黑鱼籽酱 (30g) Apple Wood Roasted Peking Duck "Mott 32 Cut", Parisian Oscietre Caviar (30g) 296

148

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.

需预订丨每天限量 Pre-order in Advance | Limited Daily





(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)



蜜汁顶级西班牙黑毛猪叉烧 (每天限量) Barbecue Iberico Pork Yellow Mountain Honey



脆皮烧腩仔 Crispy Roasted Pork Belly 30

28



参點心 Dim Sum ◆



竹炭脆皮北京鸭肉包 Signature Crispy Sugar Coated Peking Duck Bun 3件 (3pcs) 13



参 點心 Dim Sum ◆



海鲜酸辣小笼包 South Australian Scallop, Prawn, Hot & Sour Shanghainese Soup



野菌马蹄饺 Wild Mushrooms, Water Chestnut Dumplings

3件 (3pcs) 10



黑豚肉松露鵪鶉蛋燒賣 Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai



4件 (4pcs) 13



金腿龙虾粿 Lobster Har Gow, Yunnan Ham

1件 (1pc) 34



韭黄鸭丝春卷 Yellow Garlic Chives, Shredded Peking Duck Spring Roll

3件 (3pcs) 12





42天饲养北京烤鸭丝沙律 Shredded 42 Days Peking Duck Salad, Beetroot, Crispy Taro, Citrus Truffle Dressing





蒜香手拍青瓜 Marinated Cucumber and Garlic



椒盐鲜鲍鱼仔 Whole Crispy Abalone, Salt & Pepper



黑松露野菌生菜包 Assorted Wild Mushroom in Lettuce Cup, Black Truffle Sauce



灯影牛肉 Crispy Air-Dried Beef



陈年黑醋云耳海蜇头 Marinated Jellyfish and Cucumber



口水鸡 Cold Free-Range Chicken, Szechuan Peppercorns, Chilli Sauce





黑松露伴走地鸡 Cold Free-Range Chicken, Coriander, Black Truffle



椒盐鲜鱿 21 Crispy Squid, Baby Corn, Salt and Pepper



辣子田鸡腿 Fried Frog Legs, Pepper, Dried Chili, Black Bean



参 湯 Soup ◆



佛跳牆 Buddha Jumps Over The Wall Fish Maw, Conpoy, Garoupa Soup



参 湯 Soup ◆



松茸鲍鱼炖珍珠肉汤 Double-Boiled Fresh Abalone Soup, Pearl Meat, Matsutake Mushroom

58



花胶瑶柱烩龙趸羹 Fish Maw, Conpoy, Garoupa Soup 25

参 燕窝 Bird's Nest ◆

高汤炖官燕 Double-Boiled, Bird's Nest, Supreme Soup

每位 / per person 86 红烧官燕 Bird's Nest Soup, Chicken Broth, Yunnan Ham 每位 / per person 86



参 鮑魚 ● 海味 Abalone & Dried Seafood ◆



蚝皇原只六头南非鲍鱼 Braised Whole South African Abalone, Oyster Sauce (100g abalone) 每位 / per person 398 (Abalone is farmed from sustainable sources)



参 鮑魚 ● 海味 Abalone & Dried Seafood ◆



(Abalone is farmed from sustainable sources)

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

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 蚝皇原只十八头日本极品鲍鱼 Braised Whole Japanese Dried Abalone, Oyster Sauce (32g dried abalone)

每位 / per person 938



◈ 市场海鲜 Market Seafood ◈



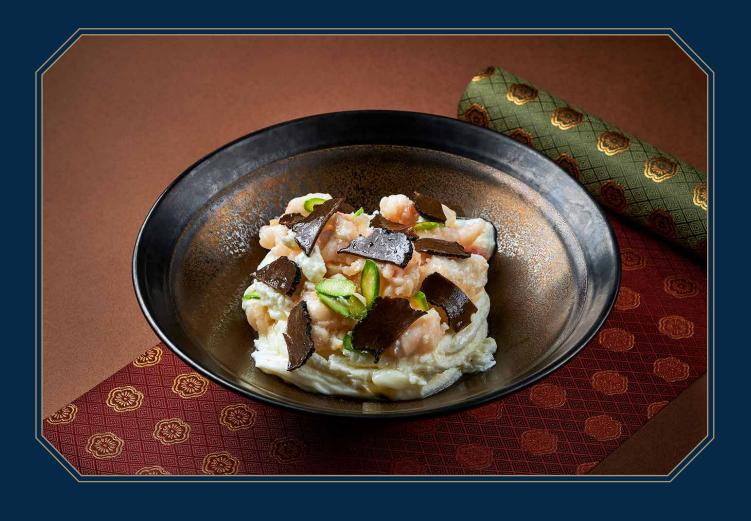
龙虾配麻婆豆腐 Signature Lobster "Ma Po Tofu"



◈ 市场海鲜 Market Seafood ◈



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



波斯顿龙虾 - 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 每只 per lobster 98



◈ 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 (4pcs) / 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



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



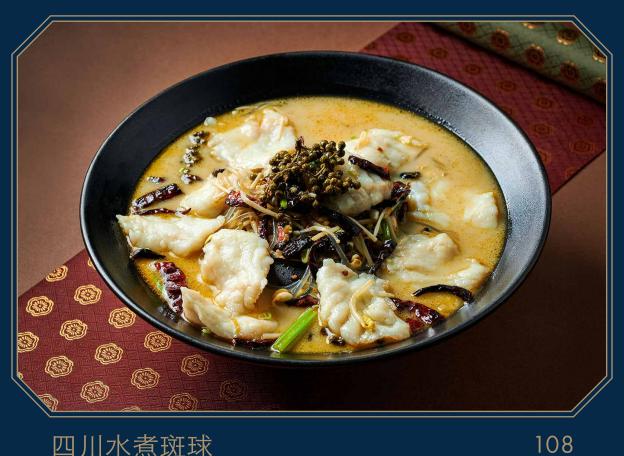
参 海鲜 Fresh Seafood ◆



烟熏黑鳕鱼 Signature Smoked Black Cod



参 海鲜 Fresh Seafood ◆



四川水煮斑球 Poached Garoupa Fillet, Szechuan Pepper Broth



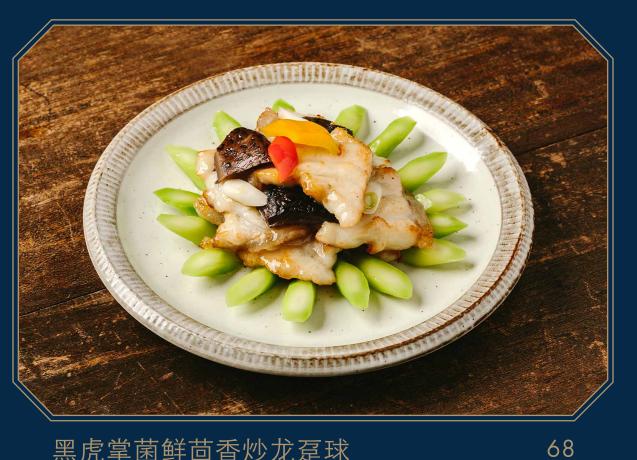
香煎黑鳕鱼芥辣柚子汁 Sticky Black Cod, Mustard Yuzu Sauce



酱烧明虾球 Crispy King Prawns, Chinese Rice Wine, Vinegar, Chili



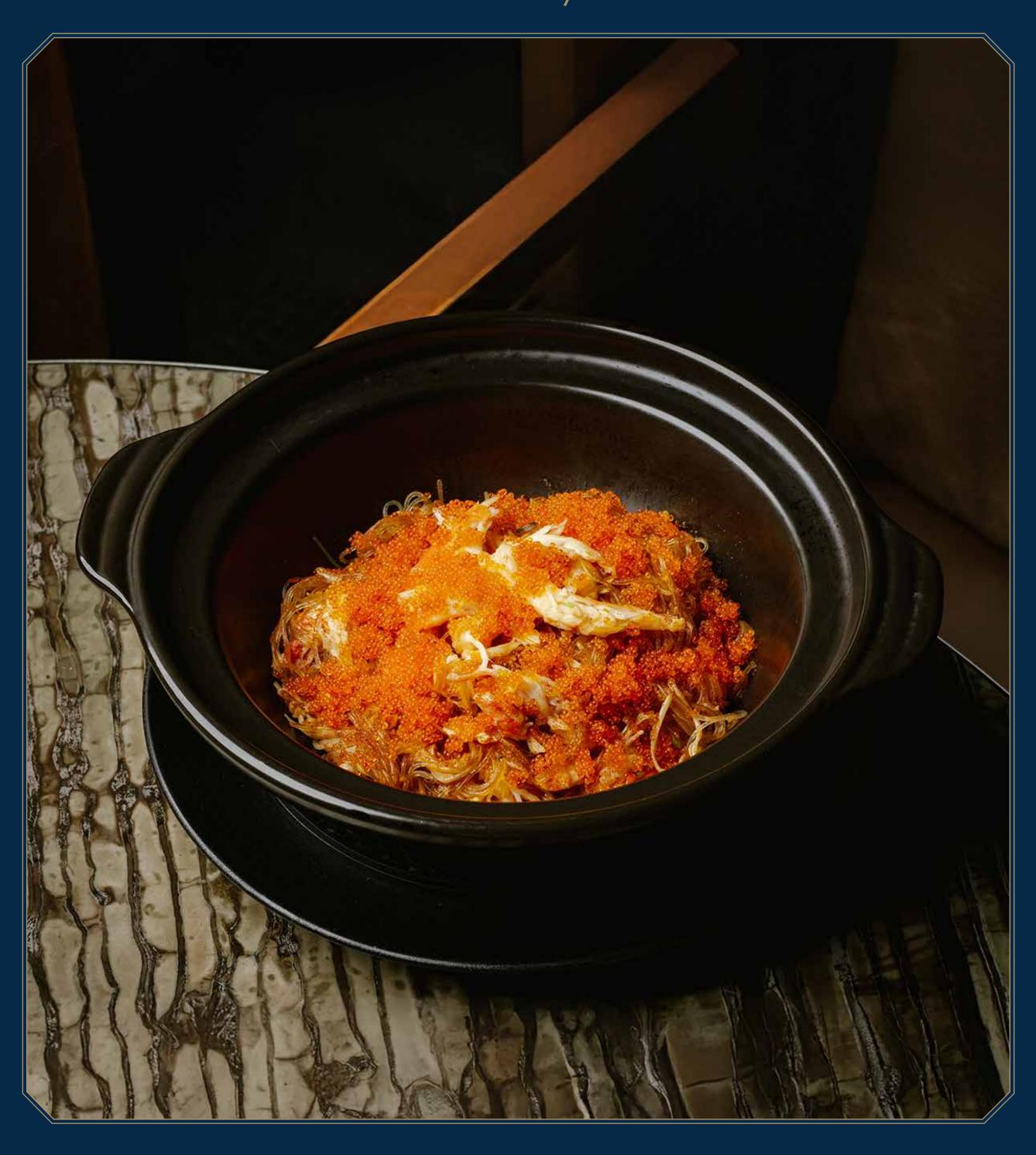
XO酱炒南澳玉带白木耳 Stir-Fried South Australian Scallops, Snow Fungus, XO Sauce



黑虎掌菌鲜茴香炒龙趸球 Wok-Fried Giant Garoupa Fillet, Sarcodon, Fennel



如有任何食物過敏或飲食偏好,請於點菜前通知職員。
Please let your server know of any food allergies or dietary preferences.



子母粉丝阿拉斯加蟹肉煲 Alaskan King Crab Casserole, Crab Roe, Vermicelli



42



蒜香胡椒虾球煲 King Prawn, Black Pepper, Garlic, Soya Sauce



香脆茅台鸡 Crispy Free-Range Chicken, Moutai



干葱豆豉鸡煲 Free-Range Chicken Dried Shallots, Black Bean Sauce



剁椒生焗龙趸球煲 Giant Garoupa with Chopped Chilli, Dried Scallop & Black Bean



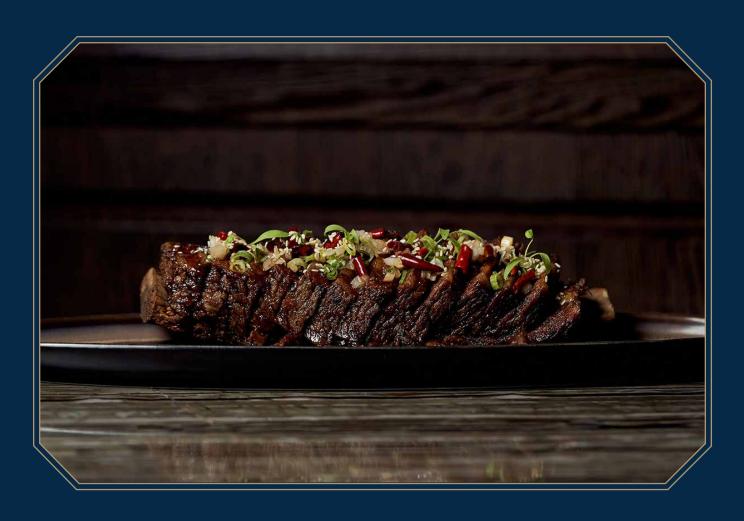


A5日本和牛辣豆酱 Japanese Wagyu A5+, Grilled Leeks, Homemade Black Bean Paste, Garlic Chips





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

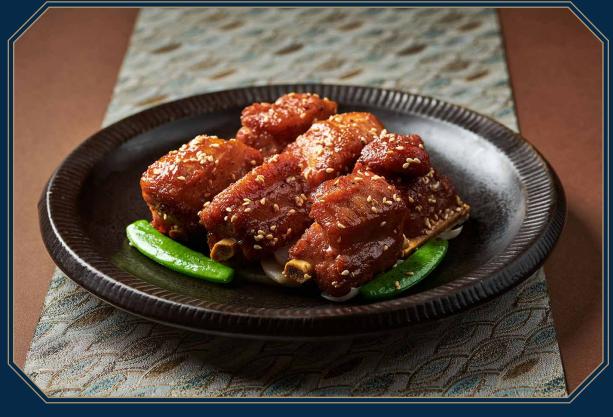


葱爆安格斯牛肉 Wok-Fried Angus Beef, Scallion





陈年黑醋咕噜肉 Sweet & Sour Pork, Dragon Fruit, Aged Black Vinegar



南乳一字排 Crispy Pork Rib, Red Beancurd



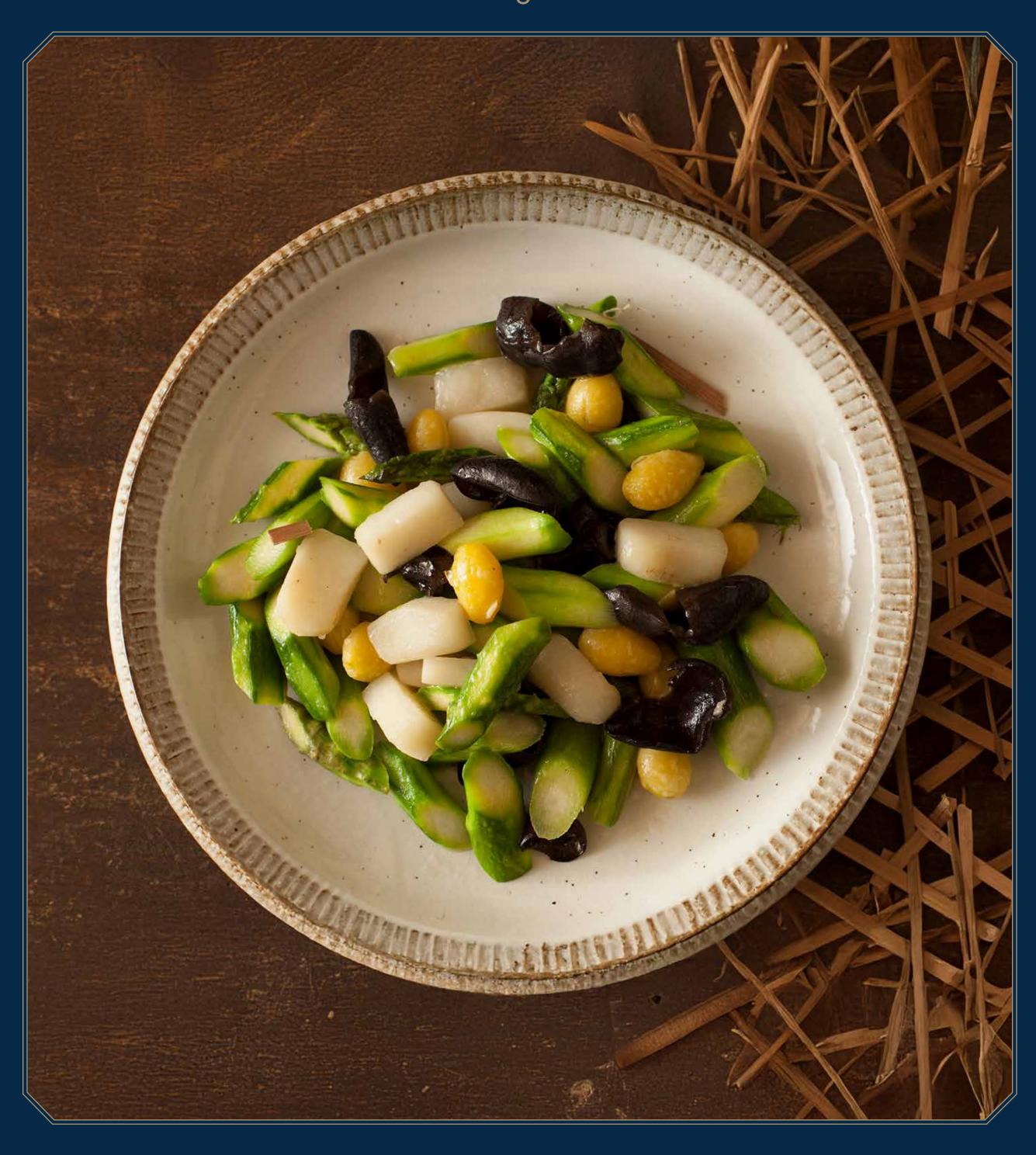
顺德生煎走地鸡 Shunde Style Pan Fried Free-Range Chicken, Sand Ginger



四川辣子雞 大(Free-Range Chicken, Dried Chillies, 小(Szechuan Red Peppercorns

大 (large) 56 小 (small) 28





银杏马蹄炒芦笋 Sautéed Asparagus, Water Chestnuts, Ginkgo Nuts





鱼香茄子煲 Braised Eggplant, Minced Pork, Chili Peppers

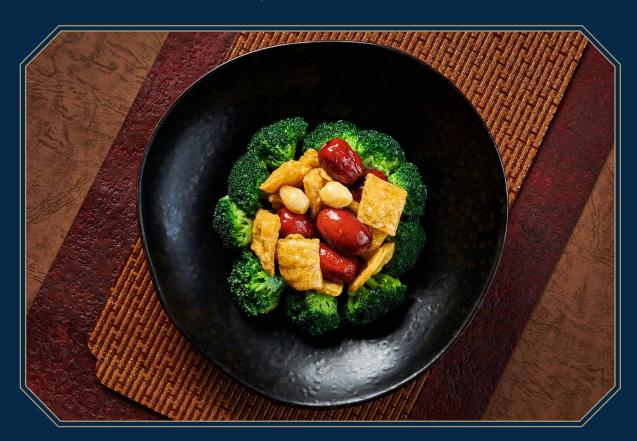


马拉盏虾干黑豚肉碎芥兰煲 Wok-Fried Kale, Dried Shrimp, Minced Pork, Shrimp Paste

28



干煸和牛松四季豆 Sautéed String Beans, Diced Australian Wagyu Beef

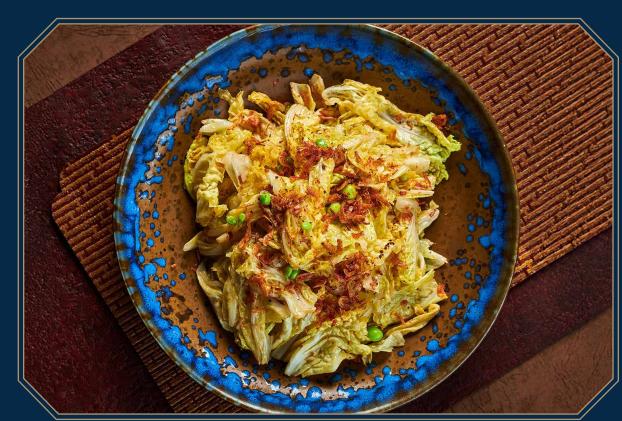


银杏腐竹炒西兰花 Wok-Fried Broccoli, Ginkgo, Bean Curd, Red Dates

28



羊肚菌红烧豆腐 Braised Tofu, Morel



樱花虾XO酱嫩豆炒津菜 Wok-Fried Baby Napa Cabbage, Japanese Sakura Shrimps, Honey Beans, XO Sauce

参 飯麵 Rice & Noodles ◆

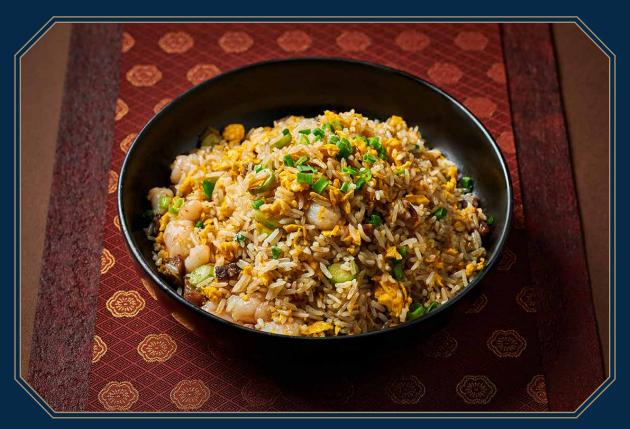


砂锅龙虾饭 Signature Lobster Fried Rice, King Oyster Mushrooms, Edamame

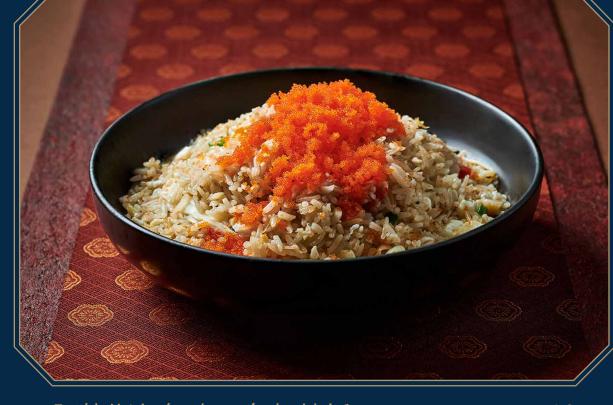


参 飯麵 Rice & Noodles ◆

32



黑毛猪叉烧扬州炒饭 Yeung Chow Style Fried Rice, Iberico Pork, Asparagus



阿拉斯加蟹肉飞鱼籽炒饭 Alaskan Crabmeat Fried Rice, Flying Fish Roe

60



鱼汤四宝泡饭 Scallops, Prawns, Crispy Rice in Fish Soup



干炒安格斯牛河 Wok-Fried Flat Rice Noodles, US Black Angus Beef, Bean Sprouts

34



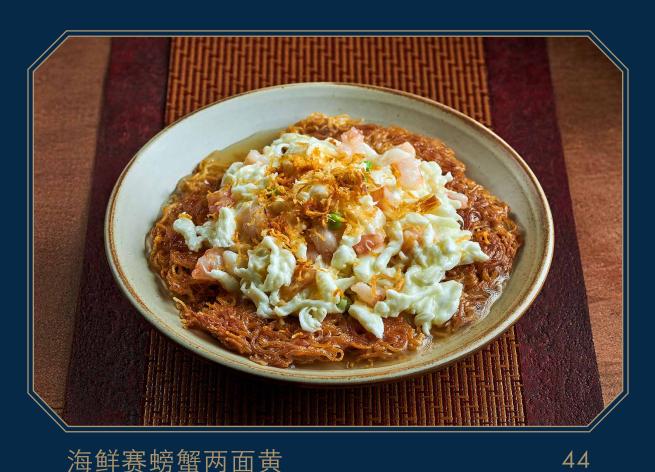
花胶鸡丝煨稻庭乌冬 Fish Maw, Shredded Free Range Chicken, Inaniwa Udon

每位 / per person 28



葱油白菜拌面 Shanghainese Noodles, Dried Shrimp, Tossed with Scallion Oil

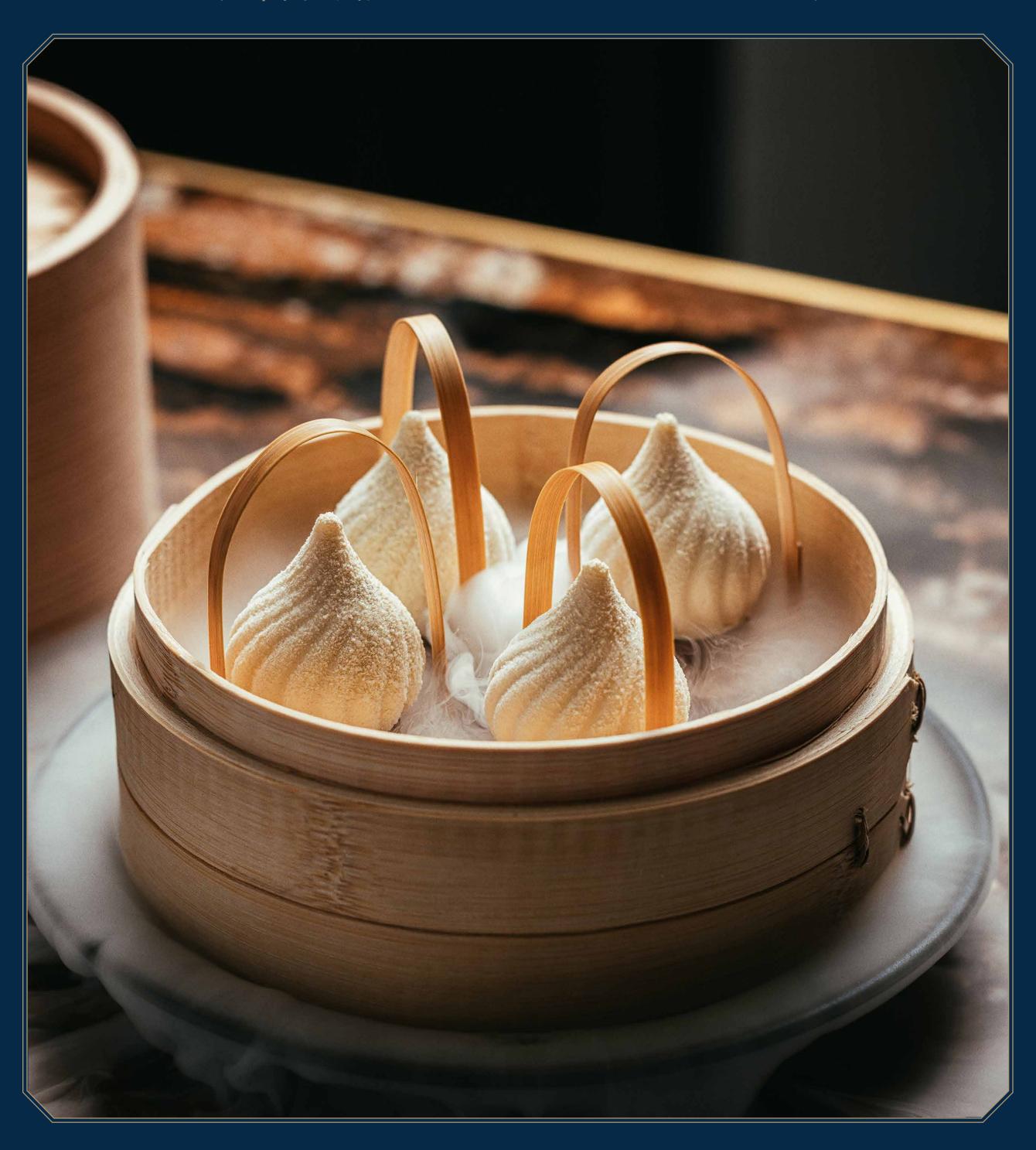




海鲜赛螃蟹两面黄 Crispy Egg Noodles, Egg White with Prawn, Scallop, Conpoy



樱花虾香芋腊味糯米饭 Wok-Fried Glutinous Rice, Japanese Dried Shrimp, Crispy Taro, Preserved Sausage



鐵觀音杏仁朱古力小籠包 Almond & Chocolate, Oolong Tea "Xiao Long Bao 4件 (4pcs) 38



20



焦糖柚子椰皇雪糕 Pomelo, Grapefruit & Honeycomb, Coconut Ice Cream



青檸海鹽芝麻撻 Sesame Chocolate Tart, Lime & Sea Salt, Pine Nut

4件 (4pcs) 26



石榴金露 Sweetened Guava Soup, Sago, Pomelo



冰花炖官燕 Double-Boiled Imperial Bird's Nest Soup, Rock Sugar



鲜椰盅鲜奶炖官燕 Double-Boiled Imperial Bird's Nest, Fresh Milk, in Coconut



香芒椰汁糯米卷 Fresh Mango, Coconut, Glutinous Rice Roll

4件 (4pcs) 10



楽皇糕 Chinese Red Date Pudding

4件 (4pcs) 12



棉花蛋白杏仁茶 Almond Cream Soup, Egg White Marshmallow

