





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 • Seoul • Bangkok • Cebu • Toronto



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SUSTAINABILITY PHILOSOPHY

Mott^{No.} 32 has been at the forefront of driving global change and awareness around sustainability for the past decade. Apart from sourcing local produce and creating sustainable and deliciously plant-based menu options, we have also eliminated plastic from take-home packaging by only using compostable materials. Mott^{No.} 32 strives to reduce energy consumption and lead the charge in the F&B industry to create circular food systems with a low carbon impact.



Scan here to learn more

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 Puer	
寿眉王	Shoumei (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	

RS Regionally Sourced
 CF Cage-Free
 LS Locally Sourced
 CSS Certified Sustainable Seafood
 V Vegetarian

Prices are subject to 10% service charge and prevailing Goods and Services Tax

Please let your server know of any food allergies or dietary preferences.

F1 Cocktails

F40	28
Patrón Silver Tequila / Crème de Cassis / Yuzu Sake / Lime Juice / Grenadine / Fresh Raspberry	
Scarlet Speedway	28
Rosemary Infused BACARDÍ Añejo Cuatro 4 Year Old Rum / Passion Fruit Purée / Lime Juice / Ginger Ale / Antica Formula Vermouth / Grenadine	
Racing Green	28
Patrón Silver Tequila / Midor / Vanilla Syrup / Egg White / Lemon Juice / Pear Sake	
Tifosi	28
Bombay Sapphire Gin / Pink Guava Purée / Lemon Juice / Egg White / Demerara Syrup / Fresh Blackberry	
Scuderia Drift	28
Vanilla Infused Aberfeldy 12 Year Old Whisky / Cranberry Juice / Lustau Pedro Ximénez / Lemon Juice / D.O.M Bénédicte / Luxardo Maraschino Liqueur / Campari / Sugar Syrup	

Mott Signature Cocktails

Five Spice Sherry	24
Tequila / Pedro Ximénez Sherry / Five Spice / Raspberry / Sage	
Velvet Crane	24
Gin / Rose / Pistachio / Yellow Chartreuse / Egg White	
Hong Kong Iced Tea	24
Tequila / Lillet Blanc / Blackcurrant / Jasmine Tea / Basil Seeds	
Forbidden Rose	26
Vanilla Infused Pisco / Passionfruit / Lychee / Chilli / Lemon / Egg White	
Nashi	24
Pear Sake / Vodka / Thai Basil / Lemon	
Harbour Dawn	24
Butter Washed Vanilla Rum / Coconut / Pandan / Almond / Verjus / Champagne	
Hanami	26
Bourbon / Gin / Umeshu / Yuzu / Shiso / Ginger Beer / Chrysanthemum	

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

	Jasmine Cooler	17
	Lychee / Jasmine Tea / Lemon / Ginger Beer	
	Stonecutters	17
	Passionfruit / Miso Honey / Wuyi Da Hong Pao / Soda	
	Garden Grove	17
	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 包括特級茗茶

前菜 Starter 黑松露伴走地鸡
Cold Free-Range Chicken, Coriander, Black Truffle RS CF

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

点心 Dim Sum 黑豚肉鲜虾烧卖
Spot Prawn, Iberico Pork, Flying Fish Roe Siu Mai LS

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

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

主菜 Main 避风塘鳕鱼
Deep-Fried Cod Fish, Golden Garlic, Chilli

南澳玉带炒芦笋
Sautéed South Australian Scallops with Asparagus RS

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

甜点 Dessert 荔枝雪糕
Lychee Sorbet

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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

前菜 Starter 蜜汁顶级西班牙黑毛猪叉烧
Barbecue Iberico Pork, Yellow Mountain Honey CF

42天饲养北京片皮鸭卷
Apple Wood Roasted 42 Days Peking Duck Roll,
“Signature Mott 32 Cut” RS CF

点心 Dim Sum 黑豚肉松露鹌鹑蛋烧卖
Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai LS

黑鱼子翡翠带子饺
Scallop Dumplings, Spinach, Prawn, Caviar RS

汤 Soup 竹笙菜胆炖花胶
Fish Maw, Double-Boiled Fish Bone Broth, Bamboo Pith, Chinese Cabbage

主菜 Main 蚝皇八头鲜鲍花菇伴西兰花
Braised 8-Head Abalone, Fragrant Mushroom, Broccoli

上汤波士顿龙虾焖伊面
Stewed Ee Fu Noodle with Boston Lobster in Superior Broth RS

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

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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" RS CF 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) RS CF 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

京式香脆爆鸭件 或 膶肠鸭松生菜包 (可选第二道菜) Peking Style Spicy Crispy Duck Rack RS CF or Preserved Duck Liver Sausage, Minced Duck, Lettuce Cup RS CF 28



(Peking Duck second course add on)

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烧味 BBQ

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

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點心 Dim Sum

蒸品 Steamed

原味鲜肉小笼包	Traditional Iberico Pork Shanghainese Soup Dumplings RS	4件 (4pcs)	13
海鲜酸辣小笼包	South Australian Scallop, Prawn, Hot & Sour Shanghainese Soup Dumplings RS	4件 (4pcs)	13
野菌马蹄饺	Wild Mushrooms, Water Chestnut Dumplings RS	3件 (3pcs)	10
黑豚肉松露鹌鹑蛋烧賣	Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai LS	2件 (2pcs)	11
黑豚肉鲜虾烧賣	Spot Prawn, Iberico Pork, Flying Fish Roe Siu Mai LS	4件 (4pcs)	15
金腿龙虾糰	Lobster Har Gow, Yunnan Ham	1件 (1pc)	34
黑鱼子翡翠带子饺	Scallop Dumplings, Spinach, Prawn, Caviar RS	3件 (3pcs)	15
水晶虾饺皇	King Prawn Har Gow CSS	4件 (4pcs)	12
面鼓黑雪鱼饺	Black Cod Dumpling, Miso	4件 (4pcs)	12

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點心 Dim Sum

烘品 Baked

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

黑椒牛柳酥 Australian Wagyu Beef Puff 3件 (3pcs) 13

肠粉 Cheung Fun (Steamed Rice Roll)

脆皮鲜虾肠粉 Prawn, Crispy Rice Paper **CSS** 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 Pan Fried Turnip Cake, Dried Scallops and Japanese Sakura Shrimp, Dong Guan Sausage and Shrimp 4件 (4pcs) 13

蜂巢芋盒 Chicken, Prawn, Taro Croquette 3件 (3pcs) 13

韭黄鸭丝春卷 Yellow Garlic Chives, Shredded Peking Duck Spring Roll 3件 (3pcs) 12

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前菜 Starters

蒜香手拍青瓜	Marinated Cucumber and Garlic RS	10
金沙日本南瓜	Japanese Pumpkin, Salty Egg RS	13
42天饲养 北京烤鸭丝沙律	Shredded 42 Days Peking Duck Salad, Beetroot, Crispy Taro, Citrus Truffle Dressing RS	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 RS	30
黑松露野菌生菜包	Assorted Wild Mushroom in Lettuce Cup, Black Truffle Sauce RS	28
灯影牛肉	Crispy Air-Dried Beef	18
陈年黑醋云耳海蜇头	Marinated Jellyfish and Cucumber RS	30
口水鸡	Cold Free-Range Chicken, Szechuan Peppercorns, Chilli Sauce RS CF	28
黑松露伴走地鸡	Cold Free-Range Chicken, Coriander, Black Truffle RS CF	28
椒盐鲜鱿	Crispy Squid, Baby Corn, Salt and Pepper RS	21
辣子田鸡腿	Fried Frog Legs, Pepper, Dried Chili, Black Bean RS CF	28

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湯	Soup	每位 / per person
佛跳牆	Buddha Jumps Over The Wall RS	180
海鮮酸辣羹	Hot & Sour Soup, Assorted Seafood RS	19
松茸鮑魚炖珍珠肉湯	Double-Boiled Fresh Abalone Soup, Pearl Meat, Matsutake Mushroom RS	58
竹筴菜胆炖花膠	Fish Maw, Double Boiled Fish Bone Broth, Bamboo Pith, Chinese Cabbage RS	56
花膠瑤柱烩龍躉羹	Fish Maw, Conpoy, Garoupa Soup RS	25
原盅燉湯 (只限午市供應)	Soup of the Day (Served at lunch daily)	14
燕窩	Bird's Nest	
高湯炖官燕	Double-Boiled, Bird's Nest, Supreme Soup RS	86
紅燒官燕	Bird's Nest Soup, Chicken Broth, Yunnan Ham RS	86

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鮑魚 • 海味	Abalone & Dried Seafood (Abalone is farmed from sustainable sources)	每位 / per person
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)	118
蚝皇原只六头南非鲍鱼	Braised Whole South African Abalone, Oyster Sauce (100g abalone)	398
蚝皇原只十八头 日本极品鲍鱼	Braised Whole Japanese Dried Abalone, Oyster Sauce (32g dried abalone) RS	938
70支头葱烧原条辽参	Braised Whole Japanese Sea Cucumber, Scallions RS	108
红烧花胶伴八头鲜鲍鱼	Braised Fish Maw with Abalone	118

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市场海鲜 Market Seafood

龙虾配麻婆豆腐	Signature Lobster "Ma Po Tofu" RS		128
金沙麦片虾球	Crispy Prawns, Salty Egg Yolk, Oatmeal RS CSS		42
黑松露蛋白炒龙虾球	Wok-Fried Lobster, Black Truffle, Egg White RS		118
波士顿龙虾 - 每只650g (黑蒜炒 / 蒜蓉蒸 / 上汤焗)	Whole Boston Lobster - 650 grams each CSS (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 RS (Fried with Ginger & Scallion / Poached with Superior Soup / Steamed with Chinese Wine and Egg White)	每100克 per 100g	45

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市场海鲜	Market Seafood	每100克 / per 100g
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 RS (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)	18
清蒸原条忘不了 (一天前预定) (每天限量)	Whole Empurau, Steamed with Ginger & Scallion RS (Pre-order 24 hours in advance)	140
原条老虎斑 (拍姜海盐蒸 / 剁椒蒸 / 蒜蓉蒸 / 清蒸)	Whole Tiger Garoupa RS (Steamed with Sea Salt & Ginger / Steamed with Chopped Chilli, Dried Scallop and Black Bean / Steamed with Minced Garlic / Steamed with Ginger and Scallion)	16
原条笋壳鱼 (油浸 / 清蒸 / 蒜蓉蒸 / 红烧)	Whole Marble Goby RS (Deep Fried / Steamed with Ginger and Scallion / Steamed with Minced Garlic / Braised)	15

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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 RS	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 RS CSS	42
XO酱炒南澳玉带白木耳	Stir-Fried South Australian Scallops, Snow Fungus, XO Sauce RS	64
黑虎掌菌鲜茴香 炒龙趸球	Wok-Fried Giant Garoupa Fillet, Sarcodon, Fennel RS	68

煲仔菜 Clay Pot

蒜香胡椒虾球煲	King Prawn, Black Pepper, Garlic, Soya Sauce RS CSS	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 RS CF	58
干葱豆豉鸡煲	Free-Range Chicken Dried Shallots, Black Bean Sauce RS CF	36
剁椒生焗龙趸球煲	Giant Garoupa with Chopped Chili, Dried Scallop & Black Bean RS	78

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肉类 Meat

松露盐香煎A5日本和牛	Pan-Fried Japanese Wagyu A5+, Truffle Salt RS		165
A5日本和牛辣豆酱	Japanese Wagyu A5+, Grilled Leeks, Homemade Black Bean Paste, Garlic Chips RS		165
澳洲M9和牛粒 (黑椒炒 / 香辣炒)	Stir-Fried Australian M9 Wagyu RS (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
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 RS CF		36
四川辣子雞	Free-Range Chicken, Dried Chillies, Szechuan Red Peppercorns RS CF	大 (large)	56
		小 (small)	28

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菜类 Vegetables

银杏马蹄炒芦笋	Sautéed Asparagus, Water Chestnuts, Ginkgo Nuts RS	29
鱼香茄子煲	Braised Eggplant, Minced Pork, Chili Peppers RS	22
马拉盏虾干黑豚肉碎 芥兰煲	Wok-Fried Kale, Dried Shrimp, Minced Pork, Shrimp Paste RS	28
干煸和牛松四季豆	Sautéed String Beans, Diced Australian Wagyu Beef RS	29
银杏腐竹炒西兰花	Wok-Fried Broccoli, Ginkgo, Bean Curd, Red Dates RS	28
羊肚菌红烧豆腐	Braised Tofu, Morel RS	28
樱花虾XO酱嫩豆炒津菜	Wok-Fried Baby Napa Cabbage, Japanese Sakura Shrimps, Honey Beans, XO Sauce RS	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 RS (Baby Kai Lan / Hong Kong Kai Lan / Hong Kong Choy Sum / Spinach) (Superior Stock / Minced Garlic / Sautéed / Oyster Sauce)	22

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飯麵 Rice & Noodles

砂锅龙虾饭	Signature Lobster Fried Rice, King Oyster Mushrooms, Edamame RS	98
黑毛猪叉烧扬州炒饭	Yeung Chow Style Fried Rice, Diced Prawn, Iberico Pork, Asparagus RS	32
阿拉斯加蟹肉 飞鱼籽炒饭	Alaskan Crabmeat Fried Rice, Flying Fish Roe RS	60
鱼汤四宝泡饭	Scallops, Prawns, Crispy Rice in Fish Soup RS	46
干炒安格斯牛河	Wok-Fried Flat Rice Noodles, US Black Angus Beef, Bean Sprouts LS	34
葱油白菜拌面	Shanghainese Noodles, Dried Shrimp, Tossed with Scallion Oil RS	26
花胶鸡丝煨稻庭乌冬	Fish Maw, Shredded Free Range Chicken, Inaniwa Udon RS	28
海鲜赛螃蟹两面黄	Crispy Egg Noodles, Egg White with Prawn, Scallop, Conpoy RS	44
樱花虾香芋腊味糯米饭	Wok-Fried Glutinous Rice, Japanese Dried Shrimp, Crispy Taro, Preserved Sausage RS	38

每位
per person

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西式甜品 Western Dessert

绿茶青柠奶酪蛋糕	Bamboo Green Forest RS V	18
焦糖柚子椰皇雪糕	Pomelo, Grapefruit & Honeycomb, Coconut Ice Cream RS V	20
草莓酱油雪糕	Soy Sauce Ice Cream, Fresh Strawberries & White Chocolate RS V	14

中式甜品 Classics

绿茶红豆糕	Matcha Red Bean Pudding RS V	12
石榴金露	Sweetened Guava Soup, Sago, Pomelo RS V	10
冰花炖官燕	Double-Boiled Imperial Bird's Nest Soup, Rock Sugar RS V	86
鲜椰盅鲜奶炖官燕	Double-Boiled Imperial Bird's Nest, Fresh Milk, in Coconut RS V	96
南乳白莲蓉酥	Lotus Seed Paste Puff, Red Bean Curd RS V	10
香芒椰汁糯米卷	Fresh Mango, Coconut, Glutinous Rice Roll RS V	10
芝麻糊炖蛋白	Double-Boiled Egg White, Black Sesame V	10
即焗酥皮蛋挞 (约20分钟)	Flaky Egg Tart (approx 20 min)	10

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