



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 Rye Whiskey / Gin / Umeshu / Yuzu / Shiso / Ginger Beer / Chrysanthemum	26
Secrets of Xi'an Scotch Whisky / Hong Kong Baijiu / Green Apple / Miso Honey / Cucumber / Plum Salt	24
Fujian Negroni Amaro / Aperol / Ginseng / Lapsang Souchong Tea / Sichuan Pepper	24
Oak & Ash Bourbon / Shiitake Maple Syrup / Sesame Butter / Walnut	24

Mottails

17

Jasmine Cooler

Lychee / Jasmine Tea / Lemon / Ginger Beer

Stonecutters

Passionfruit / Miso Honey / Lemon Verbena

Garden Grove

Thai Basil / Pandan / Green Apple

烧味	BBQ	
42天饲养北京片皮鸭 (苹果木烧) (每天限量)	Apple Wood Roasted 42 Days Peking Duck "Signature Mott 32 Cut" (Pre-order in advance - Limited daily)	108
另配特级鱼籽酱 (30克)	"Add" Farmed Parisian Oscietre Caviar (30g)	148
京式香脆爆鸭件 (另加片皮鸭二食)	Peking Style Spicy Crispy Duck Rack (Peking Duck second course add on)	18
腊肠鸭松生菜包 (另加片皮鸭二食)	Preserved Duck Liver Sausage, Minced Duck, Lettuce Cup (Peking Duck second course add on)	20
蜜汁顶级西班牙黑毛猪叉烧 (每天限量)	Barbecue Pluma Iberico Pork, Yellow Mountain Honey (limited daily)	48
脆皮烧腩仔	Crispy Roasted Pork Belly	28

Plant-Based Signature Dishes

粉皮棒棒素雞	Shredded "Chicken", Mung Bean Noodles, Cucumber, Crispy Youtiao, Sesame Sauce, Chili Oil		26
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
香辣秋葵冬筍炒素牛肉	Stir-Fried "Beef", Okra, Bamboo Shoot, Chili	4件 (4 pcs)	34
蓮藕苗青椒炒肉絲	Wok-Fried Lotus Rootlet, Shredded "Pork", Green Bell Pepper		34
香醋素猴頭菇	Sweet & Sour "Pork", Red Dragon Fruit, Crispy Sesame Rice Cracker		32
煙熏素魚柳	Signature Smoked "Cod"		45
辣子素雞丁	Crispy "Chicken", Szechuan Red Peppercorns, Dried Chili, Cashew Nuts	大 (large) 小 (small)	52 26
乾炒素鮑魚河	Wok-Fried Flat Rice Noodle, Sliced "Abalone", Bean Sprouts, Soya Sauce		26

點心 Dim Sum

蒸品 Steamed

原味鲜肉小笼包	Traditional Iberico Pork Shanghainese Soup Dumplings	4件 (4 pcs)	10
海鲜酸辣小笼包	South Australian Scallop, Prawn, Hot & Sour Shanghainese Soup Dumplings	4件 (4 pcs)	10
野菌马蹄饺	Wild Mushrooms, Water Chestnut Dumplings	3件 (3 pcs)	6
黑豚肉松露鹌鹑蛋烧卖	Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai	2件 (2 pcs)	9
黑豚肉鲜虾烧卖	Spot Prawn, Iberico Pork, Flying Fish Roe Siu Mai	4件 (4 pcs)	9
金腿龙虾裸	Lobster Har Gow, Yunnan Ham	1件 (1 pc)	25
剁椒海斑鲜虾豆苗饺	Garoupa, Chopped Chili, Prawn, Pea Sprouts Dumpling	4件 (4 pc)	12
水晶虾饺皇	King Prawn Har Gow	4件 (4 pcs)	10
精选点心三品 (黑豚肉松露鹌鹑蛋烧卖 / 野菌马蹄饺 / 海鲜酸辣小笼包)	Premium Dim Sum Platter (Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai / Wild Mushrooms, Water Chestnut Dumplings / South Australian Scallop, Prawn, Hot & Sour Shanghainese Soup Dumpling)	每位/ per person	12

點心 Dim Sum

烘品 Baked

竹炭脆皮北京鸭肉包	Signature Crispy Sugar Coated Peking Duck Bun	3件 (3 pcs)	10
黑椒牛柳酥	Australian Wagyu Beef Puff	3件 (3 pcs)	12

肠粉 Cheung Fun (Steamed Rice Roll)

脆皮鲜虾肠粉	Prawn, Crispy Rice Paper		18
梅菜王厚切西班牙 黑毛猪叉烧肠粉	Honey Glazed BBQ Iberico Pork, Preserved Vegetable		22

煎品 Fried

樱花虾香煎瑶柱 东莞腊肠萝卜糕	Pan Fried Turnip Cake, Dried Scallops and Japanese Sakura Shrimp, Dong Guan Sausage and Shrimp	4件 (4 pcs)	12
蜂巢芋盒	Chicken, Prawn, Taro Croquette	3件 (3 pcs)	12
韭黄鸭丝春卷	Yellow Garlic Chives, Shredded Peking Duck Spring Roll	3件 (3 pcs)	10
生煎安格斯牛肉饼	Pan Fried Minced Angus Beef Bun	3件 (3 pcs)	12

Executive Set Lunch Menu

55 Per Person, Available on weekdays

Minimum two guests 最少两位起

Inclusive of House Chinese tea 包括经典中国茶

Starter 前菜

Crispy Roasted Pork Belly
脆皮烧腩仔

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

Mixed Green Salad
杂菜沙拉

Dim Sum 点心

Garoupa, Chopped Chili, Prawn, Pea Sprouts Dumpling
剁椒海斑豆鲜虾苗饺

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

Soup 汤

Braised Morel Mushroom Bisque, Diced Asparagus
羊肚菌芦笋羹

Main 主菜

Deep-fried Cod Fish, Golden Garlic and Chili, Asparagus
避风塘银鳕鱼

Braised Egg Noodles, XO Spicy Sauce
极品酱捞生面

Dessert 甜点

Sweetened Ginger Tea, Glutinous Rice Dumpling filled with Black Sesame
姜茶芝麻汤圆

(Not available on Public Holidays)

Mott 32 Classic-Set Lunch Menu

98 Per Person

Minimum two guests 最少两位起

Inclusive of Premium Chinese tea 包括经典中国茶

Starter 前菜

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

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

Crispy Mushrooms, Salt & Pepper
椒盐蘑菇

Dim Sum 点心

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

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

Soup 汤

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

Main 主菜

Stir-Fried Australian Scallops, Prawn, Asparagus, XO Sauce
XO酱炒南澳玉带虾球芦笋

Pan-Seared Black Pepper Lamb Chop, Crispy Onion Rings
黑椒煎羊扒脆洋葱圈

Dessert 甜点

Teh Tarik Ice Cream, Crumble
星洲拉茶雪糕

(Not available on Public Holidays)

Mott 32 Signature-Set Lunch Menu

128 Per Person

Minimum two guests 最少两位起

Inclusive of Premium Chinese tea 包括经典中国茶

Starter 前菜

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

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

Crispy Prawn, Salty Egg
金沙虾球

Dim Sum 点心

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

King Prawn Har Gow
水晶虾饺皇

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

Soup 汤

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

Main 主菜

Steamed Lobster with Minced Garlic, Vermicelli
蒜蓉粉丝蒸开边龙虾

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

Dessert 甜点

Lychee Sorbet, Matcha Sponge
荔枝雪糕配抹茶蛋糕

(Not available on Public Holidays)

10

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

前菜 Starters

蒜香手拍青瓜	Marinated Cucumber and Garlic	8
金沙日本南瓜	Japanese Pumpkin, Salty Egg	10
42天饲养北京烤鸭丝沙律	Shredded 42 Days Peking Duck Salad, Almonds, Mango, Hydroponic Vegetable with Homemade Sauce	18
椒盐鲜鲍鱼仔	Whole Crispy Abalone, Salt & Pepper	45
芥菜澳洲M9和牛粒生菜包	Stir-Fried Cubed Australian M9 Wagyu Beef in Lettuce Cup, Mustard Oil	28
黑松露野菌生菜包	Assorted Wild Mushroom in Lettuce Cup, Black Truffle Sauce	25
灯影牛肉	Crispy Air-Dried Beef	18
陈年黑醋云耳海蜇头	Marinated Jellyfish and Cucumber	28
口水鸡	Cold Free-Range Chicken, Szechuan Peppercorns, Chilli Sauce	26
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	16
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	18
松茸竹丝鸡炖珍珠肉汤	Double Boiled Pearl Meat Soup, Silky Fowl, Matsutake Mushroom	46
竹笙菜胆炖花胶	Fish Maw, Double Boiled Fish Bone Broth, Bamboo Pith, Chinese Cabbage	56
野生蘑菇炖鲜鲍鱼汤	Double Boiled Abalone, Wild Mushroom Soup	38
花胶瑶柱烩龙趸羹	Fish Maw, Conpoy, Garoupa Soup	25
原盅炖汤 (只限午市供应)	Soup of the Day (served lunch only)	12

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
金汤燕窝	Bird's Nest in Sweetened Pumpkin Soup	68

鮑魚 · 海味

Abalone & Dried Seafood

(Abalone is farmed from sustainable sources)

蚝皇原只廿六头南非吉品干鲍鱼	Braised Whole Dried South African Abalone, Oyster Sauce (23g dried kippin abalone)	每位/ per person	98
蚝皇原只六头南非鲍鱼	Braised Whole South African Abalone, Oyster Sauce (100g abalone)	每位/ per person	228
蚝皇原只十六头日本极品鲍鱼	Braised Whole Japanese Dried Abalone, Oyster Sauce (38g dried abalone)	每位/ per person	980
50支头葱烧原条辽参	Braised Whole Japanese Sea Cucumber, Scallions	每位/ per person	98
鲍鱼黑豚肉蒸蛋	Steamed Egg, Abalone, Minced Iberico Pork	每份/ per portion	50
砂锅红烧原件花胶公肚	Braised Whole Dried Fish Maw, Abalone Sauce	每位/ per person	320
红烧南非鲍鱼鹅掌	Braised Abalone with Goose Web	每份/ per portion	58
红烧花胶冬菇	Braised Fish Maw with Dried Shiitake	每份/ per portion	68

市场海鲜 Market Seafood

龙虾配麻婆豆腐	Signature Lobster "Ma Po Tofu"		106
金沙麦片凤尾虾	Crispy Prawns with Salty Egg Yolk & Oatmeal		38
黑松露蛋白炒龙虾球	Wok-Fried Lobster, Black Truffle, Egg White		112
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	80
本地青龙虾 (蒜蓉蒸 / 上汤伊面焗 / 花雕蛋白蒸)	Pacific Lobster (Steamed with Minced Garlic / Superior Stock with Ee Fu Noodles / Steamed with Chinese Wine and Egg White)	每100克 per 100g	20
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

中虾 - 最少300g (蒜茸开边蒸 / 豉油皇 / 白灼)	King Prawn - Minimum 300 grams (Steamed with Minced Garlic / Fried with Soya Sauce / Boiled Prawns)	每100克 per 100g	12
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 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	15
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	120
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	20
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	12

海鲜		Fresh Seafood	
烟熏黑鳕鱼	Signature Smoked Black Cod		56
四川水煮斑球	Poached Garoupa Fillet, Szechuan Pepper Broth		98
香煎黑鳕鱼芥辣柚子汁	Sticky Black Cod, Mustard Yuzu Sauce		58
酱烧明虾球	Crispy King Prawns, Chinese Rice Wine, Vinegar, Chili		42
金沙南瓜焗阿拉斯加蟹脚	Baked Alaskan King Crab Legs, Pumpkin, Salty Egg		68
XO酱炒南澳玉带白木耳	Stir-Fried South Australian Scallops, Snow Fungus, XO Sauce		64
宫保虾球粟米酪	Kung Po Prawn, Sweetcorn & Water Chestnut Cake		40
黑虎掌菌鲜茴香炒龙趸球	Wok-Fried Giant Garoupa Fillet, Sarcodon, Fennel		64
油泡橄榄菜明虾球	Crystal Prawns, Olive Vegetable		42

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	78
香脆茅台鸡	Crispy Free-Range Chicken, Moutai	52
剁椒生焗龙趸球煲	Giant Garoupa with Chopped Chilli, Dried Scallop & Black Bean	68

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)	90
酱烤三弄美国安格斯牛肋骨	Crispy Triple-Cooked US Black Angus Short Rib	98
葱爆安格斯牛肉	Wok-Fried Angus Beef, Scallion	38

肉类 Meat

東坡牛肋骨	Braised Beef Short Ribs, Chinese Spices	每位/ per person	26
羊腩 (豉香辣椒烧 / 黑椒煎)	Lamb Rack (Hunan Chilli, Black Bean / Pan Seared with Black Pepper)		68
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		38
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
芝麻吊烧鸡	Sesame Crispy Free-Range Yellow Chicken	全隻 (whole) 半隻 (half)	68 34

菜类 Vegetables

银杏马蹄炒芦笋	Sautéed Asparagus, Water Chestnuts, Ginkgo Nuts	26
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	26
干煸和牛松四季豆	Sautéed String Beans, Diced Australian Wagyu Beef	28
银杏腐竹炒西兰花	Wok-Fried Broccoli, Ginkgo, Bean Curd, Red Dates	26
黑豚肉马拉盏椒丝泰国芥兰苗	Thai Baby Kai Lan, Iberico Pork, Shredded Red Chili, Shrimp Paste	26
黑虎掌菌红烧豆腐	Braised Tofu, Sarcodon	28
樱花虾XO酱嫩豆炒津菜	Wok-Fried Baby Napa Cabbage, Japanese Sakura Shrimps, Honey Beans, XO Sauce	26
如意百合酿莲藕	Minced Prawn Stuffed Lotus Root, Lily Bulb	32
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	80
黑毛猪叉烧扬州炒饭	Fried Rice, Diced Prawn, Iberico Pork, Asparagus in Yeung Chow Style	28
阿拉斯加蟹肉飞鱼籽炒饭	Alaskan Crabmeat Fried Rice, Flying Fish Roe	48
瑶柱海鲜炒紫菜饭	Assorted Seafood Fried Rice, Conpoy, Seaweed	32
鱼汤四宝泡饭	Scallops, Prawns, Crispy Rice in Fish Soup	42
干炒安格斯牛河	Wok Fried Flat Rice Noodles, US Black Angus Beef, Bean Sprouts	32
葱油白菜拌面	Shanghainese Noodles, Dried Shrimp, Tossed with Scallion Oil	26
竹笙上素两面黄	Crispy Egg Noodles, Bamboo Pith, Mushrooms, Green Vegetables	32
花胶鸡丝煨稻庭乌冬	Fish Maw, Shredded Free Range Chicken, Inaniwa Udon	28
海鲜赛螃蟹炒面	Crispy Egg Noodle, Stir-Fried Egg White with Prawn, Scallop, Conpoy	32
樱花虾香芋腊味糯米饭	Wok Fried Glutinous Rice, Japanese Dried Shrimp, Crispy Taro, Preserved Sausage	36

甜品 Desserts

西式甜品 Western

绿茶青柠奶酪蛋糕	Bamboo Green Forest	16
玫瑰白朱古力奶冻 配荔枝雪葩及红莓	Rose & Valrhona White Chocolate Pannacotta, Lychee Sorbet, Raspberries	18
草莓酱油雪糕	Soy Ice Cream, Fresh Strawberries	12

中式甜品 Classic

石榴金露	Sweetened Guava Soup, Sago, Pomelo	9
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	86
南乳白莲蓉酥	Lotus Seed Paste Puff, Red Bean Curd	9
香芒椰汁糯米卷	Fresh Mango, Coconut, Glutinous Rice Roll	9
芝麻糊炖蛋白	Double Boiled Egg White, Black Sesame	9
果仁椰汁马蹄卷	Coconut, Water Chestnut, Glutinous Rice Roll, Crushed Nuts	9