





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.

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

F1 Cocktails

Sheares Circuit

Tried & True Vodka / Crème de Cassis / Yuzu / Grapefruit / Rosemary 28

First Lap

Widges Gin / Triple Sec / Maraschino / Pedro Ximénez / Prosecco / Lemongrass / Mango 28

Pit Lane

Don Julio Blanco / Aperol / Yellow Chartreuse / Lime / Mint 28

Last Stop

Kahlúa / Mr. Black Cold Brew Coffee Liqueur / Rum / Cream 28

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
Secrets of Xi'an Scotch Whisky / Moutai Prince / Green Apple / Miso Honey / Cucumber / Plum Salt	24
Fujian Negroni Amaro / Aperol / Gin / Ginseng / Lapsang Souchong Tea / Szechuan 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 / Wuyi Da Hong Pao / Soda

Garden Grove

Thai Basil / Pandan / Green Apple

春夏菜谱

Spring & Summer Menu

虾籽福果河虾白芦笋	Fresh Water Prawn, White Asparagus, Prawn Roe, Ginkgo Nut	60
香宫炒蟹配炸馒头	Garlic Crab, Deep Fried Mantou	180
麻辣茶树菇牛柳丝	Wok Fried Mala Angus Beef, Tea Tree Mushroom, Chili	42
东坡猪软骨	Braised Pork Cartilage, Chinese Wine, Dark Soy	38
脆薯椒盐龙虾	Wok Fried Whole Lobster, Crispy Potato, Salt & Pepper	108
干煸梅菜黑豚肉凉瓜粉丝	Wok Fried Bitter Gourd, Iberico Pork, Preserved Vegetable, Vermicelli	38

烧味 BBQ

<p>42天飼養北京片皮鴨 (蘋果木燒) (需預訂) (每天限量)</p>	<p>Apple Wood Roasted 42 Days Peking Duck "Signature Mott 32 Cut" (Pre-order in advance) (Limited daily)</p> <p>Mott 32 "Signature Apple Wood Roasted 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.</p>	<p>128</p>
<p>另配特级鱼籽酱 (30克)</p>	<p>"Add" Farmed Parisian Oscietre Caviar (30g)</p>	<p>148</p>
<p>京式香脆爆鴨件 (另加片皮鴨二食)</p>	<p>Peking Style Spicy Crispy Duck Rack (Peking Duck second course add on)</p>	<p>18</p>
<p>臘腸鴨松生菜包 (另加片皮鴨二食)</p>	<p>Preserved Duck Liver Sausage, Minced Duck, Lettuce Cup (Peking Duck second course add on)</p>	<p>20</p>
<p>蜜汁顶级西班牙黑毛猪叉烧 (每天限量)</p>	<p>Barbecue Iberico Pork, Yellow Mountain Honey (Limited daily)</p>	<p>52</p>
<p>脆皮烧腩仔</p>	<p>Crispy Roasted Pork Belly</p>	<p>30</p>

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

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)	12
野菌马蹄饺	Wild Mushrooms, Water Chestnut Dumplings	3件 (3 pcs)	8
黑豚肉松露鵝鶉蛋燒賣	Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai	2件 (2 pcs)	10
金腿龙虾粿	Lobster Har Gow, Yunnan Ham	1件 (1 pc)	32

烘品 Baked

竹炭脆皮北京鴨肉包	Signature Crispy Sugar Coated Peking Duck Bun	3件 (3 pcs)	12
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煎品 Fried

韭黃鴨絲春卷	Yellow Garlic Chives, Shredded Peking Duck Spring Roll	3件 (3 pcs)	11
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前菜 Starters

蒜香手拍青瓜	Marinated Cucumber and Garlic	8
金沙日本南瓜	Japanese Pumpkin, Salty Egg	12
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	62
芥菜澳洲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	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	18
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
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

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and prevailing Goods and Services Tax

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
砂锅红烧原件花胶公肚	Braised Whole Dried Fish Maw, Abalone Sauce	每份/ per portion	395
红烧南非鲍鱼鹅掌	Braised Abalone with Goose Web	每位/ per person	58
红烧花胶冬菇	Braised Fish Maw with Dried Shiitake	每份/ per portion	78

市场海鲜 Market Seafood

龙虾配麻婆豆腐	Signature Lobster "Ma Po Tofu"		118
金沙麦片凤尾虾	Crispy Prawns with 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	88
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

<p>中虾 - 最少300g (蒜茸开边蒸 / 豉油皇 / 白灼)</p>	<p>King Prawn - Minimum 300 grams (Steamed with Minced Garlic / Fried with Soya Sauce / Boiled Prawns)</p>	<p>每100克 per 100g</p>	<p>12</p>
<p>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)</p>	<p>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)</p>	<p>每100克 per 100g</p>	<p>18</p>
<p>清蒸原条忘不了 (一天前预定)(每天限量)</p>	<p>Whole Empurau, Steamed with Ginger & Scallion (pre-order 24 hours in advance)</p>	<p>每100克 per 100g</p>	<p>120</p>
<p>原条老虎斑 (拍姜海盐蒸 / 剁椒蒸 / 蒜蓉蒸 / 清蒸)</p>	<p>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)</p>	<p>每100克 per 100g</p>	<p>16</p>
<p>原条笋壳鱼 (油浸 / 清蒸 / 蒜蓉蒸 / 红烧)</p>	<p>Whole Marble Goby (Deep Fried / Steamed with Ginger and Scallion / Steamed with Minced Garlic / Braised)</p>	<p>每100克 per 100g</p>	<p>15</p>

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
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	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	Crispy Triple-Cooked US Black Angus Short Rib	98
葱爆安格斯牛肉	Wok-Fried Angus Beef, Scallion	42

肉类 Meat

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 35

菜类 Vegetables

银杏马蹄炒芦笋	Sautéed Asparagus, Water Chestnuts, Ginkgo Nuts	28
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	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

Plant-Based Signature Dishes

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		34
蓮藕苗青椒炒肉絲	Wok-Fried Lotus Rootlet, Shredded "Pork", Green Bell Pepper		34
紅燒獅子頭	Braised Lion's Head "Meatballs"		32
煙熏素魚柳	Signature Smoked "Cod"		48
辣子素雞丁	Crispy "Chicken", Szechuan Red Peppercorns, Dried Chili, Cashew Nuts	大 (large)	54
		小 (small)	27

饭面 Rice & Noodles

砂锅龙虾饭	Signature Lobster Fried Rice, King Oyster Mushrooms, Edamame	88
黑毛猪叉烧扬州炒饭	Fried Rice, Diced Prawn, Iberico Pork, Asparagus in Yeung Chow Style	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	44
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
竹笙上素两面黄	Crispy Egg Noodles, Bamboo Pith, Mushrooms, Green Vegetables	34
花胶鸡丝煨稻庭乌冬	Fish Maw, Shredded Free Range Chicken, Inaniwa Udon	每位/per person 28
海鲜赛螃蟹炒面	Crispy Egg Noodle, Stir-Fried Egg White with Prawn, Scallop, Conpoy	38
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 Ice Cream, Fresh Strawberries	14

中式甜品 Classic

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
即焗酥皮蛋挞 (约20分钟)	Flaky Egg Tart (approx 20min)	10