

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 茗茶 House Tea

198 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)

小龙珠花茶 Dragon Ball Jasmine

家藏普洱 Aged Puer

特级茗茶 Premium Chinese Tea

358 每位 / per person

398 每位 / per person

极品凤凰单欉 Supreme Phoenix

清香极品铁观音 Supreme Tie Guan Yin

云南珍藏普洱 Yunnan Reserved Old Puer

极品茗茶 Deluxe Chinese Tea

白毫银针 Silver Needle

西湖狮峰龙井 Long Jing

武夷大红袍 Wuyi Da Hong Pao

# Mott Signature Cocktails

Hong Kong Iced Tea Blanco Tequila / Lillet Blanc / Blackcurrant / Jasmine Tea	458
Forbidden Rose Vanilla Infused Pisco / Passionfruit / Lychee / Chili / Lemon	528
Jade Road Don Papa Rum / Pandan / Pineapple / Lemon / Celery Bitters	488
Five Spice Sherry Tequila / Pedro Ximenez / Raspberry / Five Spices / Sage	488
Nashi Pear Brandy / Sake / Vodka / Thai Basil / Lemon	488
Ship Spotting Rum / Banana / Pineapple / Coconut / Clarified Irish Cream	458
Hanami Rye Whisky / Gin / Umeshu / Yuzu / Shiso / Ginger Beer / Chrysanthemum	488
Salt Plum Margarita Blanco Tequila / Blood Orange Liqueur/ Lime / Salted Plum	528
Fujian Negroni Amaro / Aperol / Ginseng / Lapsang Souchong Tea / Sichuan Pepper	458

Please let your server know of any food allergies or dietary preferences. 如果您担心食物过敏,请在订购前告知您的私人餐饮代理。

#### Mottails

Jasmine Cooler	288
Lychee / Jasmine Tea / Orange Blossom	
Stonecutters Passionfruit / Miso Honey / Lemon Verbena Tea	288
Mango Fizz Mango / Elderflower / Clove / Lime / Tonic	288

#### Decade of Mott 32 Menu

酸姜荞头蒸东星	Steamed Giant Coral Garoupa, Pickled Ginger & Leek	每100克 Per 100g	1188
蒜香一字排	Crispy Pork Ribs, Golden Garlic		1580
黑松露脆皮鸡	Crispy Fresh Yellow Chicken, Black Truffle		1480
酥脆海鲜球	Crispy Seafood Dumpling, Salmon Roe	3件 (3 pcs)	488

## 春夏菜谱 Spring & Summer Menu

禅衣芝麻虾多士	Crispy Prawn Toast, Sesame	4件 (4pcs)	588
煎封东星斑	Pan-Fried Giant Coral Garoupa	每100克 Per 100g	1188
避风塘龙虾脆薯球	Salt & Pepper Lobster, Crispy Potato Puff	每100克 Per 100g	1288
自制西班牙黑毛猪腊肉 炒菜苗	Wok-Fried Homemade Iberico Ham, Choi Sum		1180
鲍鱼汁煨萝卜	Braised Radish, Abalone Sauce		750
XO酱苔兰花炒黑豚肉	Wok-Fried Broccoli, Pork		1680
烧和牛沙律	Wagyu Beef Salad		6480

#### Celebration Duck

北京片皮鸭 (苹果木烧) 配 黑鱼籽酱 (30g) Celebration Peking Duck Prime Cuts on Bao 7388

(需預订) (每天限量)

Topped with Premium Caviar (30g)

(Pre-Order in Advance) (Limited Daily)

An elevated take on Mott 32's iconic duck experience, the Celebration Duck showcases the eight most exquisite cuts from a whole duck — each selected for the perfect ratio of crispy skin, succulent meat, and rendered fat. These eight optimum pieces are served on custom-made bao buns and crowned with a generous spoonful of premium caviar, delivering a rich, salty-sweet bite that's balanced and unforgettable. This indulgent dish is designed to be effortless — no assembling, no waiting, just perfection in every mouthful. The experience continues with the traditional tableside service of the remaining duck, accompanied by pancakes and condiments.

Celebration Duck is a bold reimagining of how Peking duck can be savoured — luxurious, modern, and meant to be shared.

## 烧味 BBQ

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北京片皮鸭 (苹果木烧) (需預订) (每天限量)	Signature Apple Wood Roasted Peking Duck (Pre-Order in Advance) (Limited Daily)	6180	4
	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.		ſŧ
京式香脆爆鸭件 (可选第二道菜)	Peking Style Spicy Crispy Duck Rack (Peking Duck second course add on)	1188	
生炒筍粒鸭松生菜包 (可选第二道菜)	Minced Duck, Diced Bamboo Shoot, Lettuce Cup (Peking Duck second course add on)	1188	
蜜汁顶级西班牙 黑毛猪叉烧 (每天限量)	Barbecue Iberico Pork, Yellow Mountain Honey (Limited Daily)	3480	
脆皮烧腩仔	Crispy Roasted Pork Belly	1380	

## 前菜 Starters

蒜香手拍青瓜	Marinated Cucumber, Garlic, Aged Black Vinegar	480
金沙南瓜	Pumpkin, Salty Egg	530
42天饲养北京烤鸭丝沙律	Shredded 42 Days Peking Duck Salad, Pomelo, Mango, Tomato, Crispy Taro, Homemade Sauce	980
芥茉澳洲M9和牛粒生菜包	Stir-Fried Cubed Australian M9 Wagyu Beef in Lettuce Cup, Mustard Oil	1680
黑松露野菌生菜包	Assorted Wild Mushroom in Lettuce Cup, Black Truffle Sauce	950
陈年黑醋云耳海蜇头	Marinated Jellyfish, Wood Ear Fungus, Cucumber, Garlic	1280
口水鸡	Cold Free-Range Chicken, Szechuan Peppercorns, Chili Sauce	1280
黑松露伴走地鸡	Cold Free-Range Chicken, Coriander, Black Truffle	1280
椒盐鲜鲍鱼仔	Whole Crispy Abalone, Salt and Pepper	2880
椒盐鲜鱿粟米芯	Crispy Squid, Baby Corn, Salt and Pepper	1080
灯影牛肉	Crispy Air-Dried Angus Beef, Szechuan Peppercorn	1080

# 晚市点心 Evening Dim Sum

蒸品	Steamed		
原味鲜肉小笼包	Traditional Iberico Pork Shanghainese Soup Dumplings	4件 (4 pcs)	550
海鲜酸辣小笼包	Scallop, Prawn, Hot and Sour Shanghainese Soup Dumplings	4件 (4 pcs)	550
金腿龙虾粿	Lobster Har Gow, Yunnan Ham	1件(1 pc)	950
剁椒海斑鲜虾菜苗饺	Garoupa, Chopped Chili, Prawn, Vegetable Dumplings	3件 (3 pcs)	550
黑豚肉鲜虾烧卖	Prawn, Iberico Pork, Flying Fish Roe Siu Mai	4件 (4 pcs)	580
黑豚肉松露鹌鹑蛋烧卖	Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai	2件 (2 pcs)	550
煎品	Fried		
		- //	400
北京鸭丝春卷	Shredded Peking Duck Spring Roll	3件 (3 pcs)	400
鸡肉鲜虾芋角	Chicken, Prawn, Taro Croquette	3件 (3 pcs)	450

汤	Soup	每位/ per person
佛跳墙	"Buddha Jumps Over the Wall" Double-Boiled Abalone, Sea Cucumber, Conpoy, Fish Maw, Bamboo Pith	5900
海鲜酸辣羹	Hot and Sour Soup, Assorted Seafood	950
羊肚菌炖竹丝鸡	Double-Boiled Silky Fowl Soup, Morel	950
松茸鲍鱼炖珍珠肉汤	Double-Boiled Fresh Abalone Soup, Pearl Meat, Matsutake	4280
鱼湯竹笙菜胆炖花胶	Fish Maw, Double-Boiled Fish Bone Broth, Bamboo Pith, Chinese Cabbage	3800
花胶瑶柱烩龙趸羹	Fish Maw, Conpoy, Garoupa Soup	1280
谭府黄焖海味羹	Braised Seafood Treasure Soup, Golden Broth	3800

燕窝	Bird's Nest	每位/ per person
高汤炖官燕	Double-Boiled Bird's Nest, Supreme Soup	3980
红烧官燕	Bird's Nest Soup, Chicken Broth, Yunnan Ham	3980
金汤燕窝	Bird's Nest in Sweetened Pumpkin Soup	2680

鲍鱼 ● 海味	Abalone & Dried Seafood (Our abalone is sustainably farmed)	每位/ per person
蚝皇日本廿五头皇冠吉品鲍鱼	Braised Whole Dried Japanese Abalone, Oyster Sauce 24g	29800
蚝皇原只五头南非干鲍鱼	Braised Whole Dried South African Abalone, Oyster Sauce 120g	16800
蚝皇原只廿六头南非吉品干鲍鱼	Braised Whole Dried South African Abalone, Oyster Sauce 23g	12000
蚝皇原只六头南非鲍鱼	Whole South African Abalone, Oyster Sauce (6-head abalone)	2380
50支头葱烧原条辽参	Braised Whole Japanese Sea Cucumber, Scallions	4800
肉醬50支头原条辽参	Stewed Japanese Sea Cucumber, Minced Pork Sauce	5280
砂锅红烧花胶皇	Braised Dried Fish Maw, Abalone Sauce	5580
红烧花胶冬菇	Braised Fish Maw, Dried Shiitake Mushroom	4280

市场海鲜	Market Seafood	每100克/ Per 100g
清蒸原条东星斑	Whole Leopard Coral Garoupa, Steamed with Ginger	1180
脆薯椒盐龙虾	Wok-Fried Whole Lobster, Crispy Potato, Salt Pepper	1280
姜葱炒龙虾	Wok-Fried Lobster, Ginger, Scallion	1280
龙虾配麻婆豆腐	Signature Lobster "Ma Po Tofu"	1280
避风塘炒蟹	Fresh Whole Crab, Golden Garlic, Chili	880

## 海鲜 Seafood

烟熏黑鳕鱼	Signature Smoked Black Cod	3280
四川水煮龙趸球	Poached Giant Garoupa Fillet, Szechuan Pepper Broth	2800
避风塘黑鳕鱼	Deep-Fried Black Cod, Golden Garlic, Chili	2580
酱烧明虾球	King Prawns, Chinese Rice Wine, Vinegar, Chili	1980
黑虎掌菌合掌瓜炒龙趸球	Wok-Fried Giant Garoupa Fillet, Sarcodon, Chayote	2280
XO醬炒帶子	Wok-Fried Scallops, XO Sauce	3200
煲仔菜	Clay Pot	
蒜香胡椒虾球煲	King Prawn, Black Pepper, Garlic, Soy Sauce	2480
子母蟹肉粉丝煲	Crab Casserole, Crab Roe, Vermicelli	2980
香脆茅台鸡	Crispy Free-Range Chicken, Moutai	1980

## 肉类 Meat

香辣炒澳洲M9和牛西冷	Stir Fried Australian M9 Wagyu, Mushroom, Chili		6480
酱烤三弄美国 安格斯牛肋骨	Triple-Cooked US Black Angus Short Rib		4980
陈年黑醋咕噜肉	Sweet and Sour Pork, Dragon Fruit, Aged Black Vinegar		1580
黑椒煎羊鞍	Pan Seared Lamb Rack with Black Pepper		3500
四川辣子鸡	Free-Range Chicken, Cashew, Dried Chili, Szechuan Peppercorns	大 (large) 小 (small)	1880 980
新鲜本地炸子鸡	Crispy Fresh Yellow Chicken	全只 (whole) 半只 (half)	2180 1280
柠汁芝麻百花鸡	Crispy Sesame Chicken & Minced Prawn, Lemon Dressing		1680

# 菜类 Vegetable

鱼香茄子煲	Braised Eggplant, Minced Pork, Chili	1050
马拉盏虾干黑豚肉碎 罗文生菜煲	Wok Fried Romaine Lettuce, Dried Shrimp, Minced Pork, Shrimp Paste	1050
干煸和牛松四季豆	Sautéed String Beans, Diced Australian Wagyu Beef	1380
蒜子椒丝炒芦笋	Stir-Fried Asparagus, Garlic, Chili	1120
羊肚菌红烧豆腐	Braised Tofu, Morel	1580
樱花虾XO酱炒津菜	Baby Napa Cabbage, Wok-Fried Japanese Shrimps, XO Sauce	1250
脆金菇黑松露鲜菌炒卢筍	Stir-Fried Assorted Mushrooms, Asparagus, Crispy Enoki, Black Truffle Sauce	1480
时令绿蔬	Seasonal Vegetable	980

## 饭面 Rice & Noodles

上汤龙虾伊面	Lobster E-Fu Noodle	每100克/per 100g	1380
扬州八宝炒饭	Yeung Chow Style Fried Rice, Diced Sea Cucumbe Iberico Pork	r, Prawn,	1980
蟹肉飞鱼籽炒饭	Crabmeat Fried Rice, Flying Fish Roe		1980
鱼汤四宝泡饭	Scallops, Prawns, Crispy Rice in Fish Soup		2120
鲜赛螃蟹两面黄	Crispy Egg Noodles, Egg White with Prawn, Scalle	pp, Conpoy	2180
干炒安格斯牛河	Wok-Fried Flat Rice Noodles, US Black Angus Bee	f, Bean Sprouts	1480
上海什菌蔥油拌麵	Tossed Shanghainese Noodles, Assorted Mushrooms	, Scallion Oil	1120
竹笙上素两面黄	Crispy Egg Noodles, Bamboo Pith, Mushrooms, Gr	reen Vegetables	1680
樱花虾香芋腊味糯米饭	Wok-Fried Glutinous Rice, Japanese Dried Shrimp, Preserved Sausage	Crispy Taro,	1480

## 甜品 Dessert

焦糖柚子椰皇雪糕	Pomelo, Grapefruit & Honeycomb, Coconut Ice Crear	m	780
铁观音杏仁朱古力小笼包	Almond & Chocolate, Oolong Tea "Xiao Long Bao"	4件 (4 pcs)	1280
青柠海盐芝麻挞	Sesame Tart, Lime & Sea Salt, Pine Nut	4件 (4 pcs)	1280
中式甜品	Classics		
杨枝甘露	Sweetened Mango Soup, Pomelo, Sago	每位/per person	420
冰花炖官燕	Double Boiled Imperial Bird's Nest Soup, Rock Sugar	每位/per person	2230
山楂卷	Hawthorne Roll	4件 (4 pcs)	380
香芒椰汁糯米卷	Fresh Mango, Coconut, Glutinous Rice Roll	4件 (4 pcs)	420