



PACKAGES: SOFT AED 395 | HOUSE AED 545 | CHAMPAGNE AED 895*

Starters & Dim Sum

Duck Salad, Crispy Taro, Citrus Truffle Dressing
Soft Shell Crab with Golden Potato
Chicken Puff
Shrimp And Pumpkin Har Gow (s)
Wild Mushroom Dumpling (v)
French Bean Duck Gyoza
Vegetable Spring Roll (v)

Condiments: Dark Rice Vinegar Shredded Ginger Sauce,
Homemade Sweet Chili Sauce, Garlic & Soy Sauce

Signature Mott 32 Cut

Mott 32 Apple Wood Roasted 42 Days Peking Duck
smoked with sweet aromas of dried Apple Wood,
served on crackers, with thinly sliced cucumber, scallions
and house-made special hoisin sauce.

Main Course
Choose One

Sweet & Sour Free- Range Chicken, Dragon Fruit
Wok Fried Angus Beef, Scallion
Steamed White Fish, Supreme Soy Sauce (s)

Sharing Sides

Sautéed String Beans (v)
Vegetable Fried Rice

Dessert

Matcha and Raspberry Lime Tart, Mini Vanilla Tart
Pistachio Mousse With Pomelo And Orange

(n) Nuts (v) Vegetarian (s) Shellfish

SELECTED BEVERAGES

CHAMPAGNE
Delamotte Brut NV*

WINE
Conte Fosco Brut
Condesa de Leganza red
Condesa de Leganza white
Altre stelle Rosé

MOTT EXPRESSIONS

Mandarin Mule
Vodka / Mandarin / Lemon / Sugar / Ginger Ale / Cherry

The Five Spice Margarita
Tequila / Pineapple Juice / Lemon Juice /
Agave Syrup / Five Spices

Lychee & Tonic
Rosemary Infused Tanqueray Dry / Lychee / Lemon Grass
Cordial / Sweet & Sour / Tonic Water

CLASSIC COCKTAILS
Negroni / Aperol Spritz

HOUSE SPIRITS
Ketel One Vodka / Beefeater Gin / Havana 3yo Rum
Monkey Shoulder

BEER
Tsingtao

NON ALCOHOLIC
Mocktails, Juices, Soft Drinks, Tea and Coffee

