



PACKAGES: SOFT AED 375 | HOUSE AED 495 | CHAMPAGNE AED 745*
TERRACE PACKAGES: SOFT AED 425 | HOUSE AED 545 | CHAMPAGNE AED 795*

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 <i>Choose One</i>	Sweet & Sour Free- Range Chicken, Dragon Fruit Braised Beef with Crispy Potato Chips Wok Fried Prawns with Crispy Garlic (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
Pierlant Blanc De Blanc Brut
Suelos, Cabernet Sauvignon
Le Rocche Malatestiane
Sabourin Cuvee Rose

MOTT EXPRESSIONS

Fujian Lychee
Vodka / Cointreau / Lime Juice / Yuzu Cordial / Lychee

Sichuan Margarita
Sichuan Infused Olmeca Blanco / Pineapple Juice / Lemon
Juice / Agave Syrup / Mixed Spices

Passion Ying
Rosemary Infused The Botanist Gin / Ginger / Sake / Lemon
Grass Cordial / Passion Fruit / Tonic Water

CLASSIC COCKTAILS
Negroni / Aperol Spritz

HOUSE SPIRITS
Ketel One Vodka / Beefeater Gin / Havana 3yo Rum
Chivas 12Yo

BEER
Kirin

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

