



PACKAGES: SOFT AED 375 | HOUSE AED 495 | CHAMPAGNE AED 745*

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
Braised Beef with Crispy Potato Chips
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
Le Rocche malatestiane
Condesa de Leganza red
Condesa de Leganza 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
Asahi

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

