Thursdays After Dark — EVENING BRUNCH —

AED 345 per person
4 course set menu with free-flowing
beverages for two hours

Starter

Marinated Cucumber & Garlic (v)

Choose One

Steamed Spinach, Sesame Peanut Sauce (v) (n)

Wood Ear Mushroom, Coriander, Garlic, Aged Balsamic Vinegar (v)

Dim Sum Choose One Steamed Free-Range Chicken Shanghainese Soup Dumplings

Szechuan Style Vegetable Dumplings, Chili Oil (v) (n)

King Prawn Har Gow (s)

Wild Mushroom, Vegetable Spring Roll (v)

Main Course Choose One Free-Range Chicken, Dried Shallots, Black Bean Sauce

Sweet & Sour Chicken, Dragon Fruit, Aged Black Vinegar

Kung Pao Prawns, Beijing Onion, Cashew Nuts (s) (n)

Wok-Fried Angus Beef, Scallion

Ma Po Tofu, Chili Paste (v)

Vegetables Classics & Rice & Noodles

Braised Eggplant, Chili (v)

Choose One

Wok Fried Seasonal Mixed Vegetables (v)

Egg Fried Rice with Vegetables

Stir-Fried Egg Noodles, Soy Sauce, Spring Onion

Desserts Choose One Almond & Chocolate, Oolong Tea "Xiao Long Bao" (n)

Pistachio Mousse with Pomelo and Orange (n)

Book your table from 6pm to 10pm for a duration of 2 hrs

MOTT[™]32 ₩二公館

SELECTED BEVERAGES

House Selection of Red, White, Rosé and Sparkling

MOTT EXPRESSIONS

Lee Highball

Ketel One Vodka / Cointreau / Lime Juice / Yuzu Cordial / Lychee

Forbidden Rose

Vanilla Infused Pisco / Passion Fruit / Lychee / Chili / Lemon / Flower

Shiso Margarita

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

La Pasión

Rosemary Infused Tanqueray Dry / Ginger / Sake / Lemon Grass Cordial / Passion Fruit / Tonic Water

CLASSIC COCKTAILS

Negroni / Aperol Spritz

HOUSE SPIRITS

Ketel One Vodka / Tanqueray Dry / Havana 3yo Rum J. W. Black Label

BEER

Asahi / Peroni 0.0

NON ALCOHOLIC

Mocktails, Juices, Soft Drinks, Tea and Coffee