



BRUNCH^{No.}32

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

SELECTED BEVERAGES

WINES

White Wine Sabourin Grande Reserve Chardonnay
Red Wine Sabourin Grande Reserve Pinot Noir
Sabourin Grande Reserve Rose

BEERS

Asahi Dry / Hitachino

MOTT SIGNATURE COCKTAILS

HK Iced Tea, Forbidden Rose

CLASSIC COCKTAILS

Daiquiri, Spicy Margarita, Aperol Spritz
Appletini, Hugo

HOUSE SPIRITS

Vodka Ketel One
Gin Tanqueray
Rum Bacardi Carta Blanca
Whisky Johnnie Walker

NON ALCOHOLIC

Mottails, Juices, Soft Drinks, House Teas
Water and Coffee

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

Fried Softshell Crab, Capsicum, Salt & Pepper (s)

Shredded 42 Days Peking Duck Salad, Beetroot
Crispy Taro, Citrus Truffle Dressing

Dim Sum Wild Mushroom Dumplings, Black Truffle (v)

Vegetable Spring Roll (v)

King Prawn Har Gow (s)

Chicken and Shrimps Siu Mai (s)

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

Main Course Sweet & Sour Free-Range Chicken, Dragon Fruit Aged Black
Vinegar

Wok-Fried Angus Beef with Scallion
Oyster Sauce, Capsicums

King Prawns, Black Pepper, Garlic, Soya Sauce (s)
Sautéed String Beans (v)

Mapo Tofu, Chili bean curd(v)

Vegetable and Egg Fried Rice

Desserts Sesame Tart, Lime & Sea Salt, Pine Nut (n)

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

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