

Mott 32 pays homage to 32 Mott Street in New York, where the city's first Chinese convenience store opened in 1891. The store served as the nucleus for what is now a vibrant Chinatown in one of the most dynamic cities. Our contemporary Chinese restaurant is thus a celebration of Hong Kong culture and culinary tradition.

The provenance of our ingredients is of paramount importance to us as we embrace unique flavours discovered globally. We practice ethical sourcing by using organic and sustainable ingredients, wherever possible, while also working closely with farms to ensure the uncompromising quality of the food our culinary team prepares.

In partnership with Zero Foodprint Asia, a 1% surcharge is added to all bills to help fund regenerative farming practices.

Hong Kong • Vancouver • Las Vegas • Singapore Dubai • Seoul • Bangkok • Cebu • Toronto

茗茶	House Tea	<b>32</b> 每位 / per person
清香鐵觀音	Tie Guan Yin	
小龍珠花茶	Dragon Ball Jasmine	
家藏普洱	Aged Puer	
壽眉王(白玉牡丹)	Shoumei (White Peony Supreme)	
人参烏龍	Ginseng Oolong	
貢菊花	Chrysanthemum	
特級茗茶	Premium Chinese Tea	80 每位 / per person
極品鳳凰單欉	Supreme Phoenix	
清香極品鐵觀音	Supreme Tie Guan Yin	
雲南珍藏普洱	Yunnan Reserved Old Puer	
極品茗茶	Deluxe Chinese Tea	120 每位 / per person
白毫銀針	Silver Needle	
西湖獅峰龍井	Long Jing	
武夷大紅袍	Wuyi Da Hung Pao	

We offer free flow still & sparkling Belu water at HKD 32 per person 我們提供無限量供應Belu過濾水及氣泡水,收費每位港幣三十二元。 歫

Б

Ц

rt

10% Service Charge Will Be Added Belu Free-Flow Still and Sparkling Water at HKD 32 per person In partnership with Zero Foodprint Asia, a 1% surcharge is added to all bills to help fund regenerative farming practices.

## 秋冬菜譜 Autumn & Winter Menu

椒麻蟶子	Cold Razor Clams, Szechuan Pepper, Chili		195
生啫鵪鶉腿	Quail Leg Casserole		420
蘿蔔清湯和牛面頰	Braised Beef Cheek & Radish, Clear Soup		450
黑松露栗子東坡肉	Braised Pork Belly, Chestnut, Black Truffle Sauce		450
樟茶鴨	Tea Smoked Duck	半隻 (half)	380
咖喱羊膝	Braised Lamb Shank, Curry Sauce		320
湖南蠟肉炒時蔬	Wok-Fried Hunnan Preserved Pork, Seasoned Vegetable		235
籠仔蛋白阿拉斯加蟹肉 糯米飯	Steamed Alaskan King Crab Meat Glutinous Rice, Egg White		490

卅二公館十周年	Mott 32 10 <sup>th</sup> Year
紀念菜譜	Anniversary Menu

	This year, Mott 32 Hong Kong celebrates a decade of redefining Chinese fine dining. To honor this milestone, we have curated a selection of ten premium wines from 2014—our founding year—to complement our anniversary menu, embodying our cosmopolitan spirit.			
	Sparkling Wine	Glass	Bottle	
Champagne, France	Henri Giraud, Argonne		8,880	
	Henriot, Millesime Brut		2,180	
	White Wine			
Friuli-Venezia-Giulia, Italy	Jermann, Chardonnay	240	1,180	
Burgundy, France	Domaine Leflaive, Puligny-Montrachet 1er Cru Clavoillon		12,080	
Alsace, France	Famille Hugel, Riesling Grossi Laue	408	1,980	
ц 				6

卅二公館十周年	Mott 32 10 <sup>th</sup> Year
紀念菜譜	Anniversary Menu

		Red Wine	Glass	Bottle	
Rh	ône, France	Domaine de Thalabert, Crozes Hemitage Paul Jaboulet	280	1,280	
Tu	uscany, Italy	Podere le Ripi, Cielo d'Ulisse	260	1,180	
		Confuron Cotetidot, Bourgogne Pinot Noir		1,580	
Cali	fornia, USA	Joseph Phelps, Insignia		8,000	
		Sweet Wine			
Wac	hau, Austria	Nikolaihof, Trockenbeerenauslese 375ml	520	2,080	

卅二公館十周年 紀念菜譜	Mott 32 10 <sup>th</sup> Year Anniversary Menu		
點心	Dim Sum		
南瓜竹笙素菜餃	Vegetable Dumpling, Bamboo Fungus, Pumpkin Sauce	3件 (3pcs)	90
酥脆海鮮球	Crispy Seafood Dumpling, Salmon Roe	3件 (3pcs)	90
御宴	Main		
酸薑蕎頭蒸東星	Steamed Giant Coral Garoupa, Pickled Ginger & Leek	900g 1200g	1680 2180
波士頓龍蝦 手剁肉餅蒸水蛋	Steamed Lobster & Minced Pork, Egg, Premium Soy		780
黃椒醬松葉蟹蒸水蛋	Steamed Matsuba Crab & Egg, Yellow Pepper Sauce, Chili		1380

卅二公館十周年 紀念菜譜	Mott 32 10 <sup>th</sup> Year Anniversary Menu		
御宴	Main		
黑松露脆皮雞	Crispy Fresh Yellow Chicken, Black Truffle	全隻 (whole) 半隻 (half)	860 480
陳皮怪味牛肋骨	Braised Wagyu Beef Short Rib, Tangerine Peel		650
蒜香一字排	Crispy Pork Ribs, Golden Garlic		240
辣子樟茶鴨	Tea-Smoked Duck, Szechuan Peppercorn, Dried Chili	全隻 (whole) 半隻 (half)	760 380
甜品	Dessert		
腐乳芝士杏仁脆 配 魚子醬牛奶雪糕	Fermented Beancurd Mascarpone, Milk Ice Cream, Parmesan Foam, Almond Crisp, Caviar		195

## 燒味 BBQ

_			
д.			Le
	42天飼養北京片皮鴨 (蘋果木燒)	Apple Wood Roasted Peking Duck "Mott 32 Cut"	980
	42天飼養北京片皮鴨 (蘋果木燒) 配 特級黑魚籽醬 (30g)	Signature Apple Wood Roasted Peking Duck "Mott 32 Cut", Parisian Oscietre Caviar (30g)	1660
		Mott 32 Apple Wood Roasted 42 Days Peking Duck smoked with sweet aromas of dried Apple Wood, served with freshly steamed pancakes, thinly sliced cucumber and scallions, raw cane sugar, and house-made special hoisin sauce. We carve using a unique technique that locks in all the juices developed by our founders making it a true feast fit for royalty as it was intended. Due to the time-intensive preparation process, the duck is available in limited quantities, and are available by pre-order only. Recommended for around 3–4 guests, the duck will be freshly roasted upon your arrival.	
		需預訂   每天限量 Pre-order in Advance   Limited Daily	
			Ē
Ц			

## 燒味 BBQ

京式香脆爆鴨件 或 膶腸鴨鬆生菜包 (可選第二道菜)	Peking Style Spicy Crispy Duck Rack or Preserved Duck Liver Sausage, Minced Duck, Lettuce Cup (Peking Duck second course add on)	160
京城素鴨	Vegan Smoked "Duck", Carrot, Shiitake Mushroom, Wood Ear Fungus, Bean Curd	400
蜜汁頂級 西班牙黑毛豬叉燒 (每天限量)	Barbecue Pluma Iberico Pork, Yellow Mountain Honey (Limited daily)	360
脆皮燒腩仔	Crispy Roasted Pork Belly	240

## 前菜 Starters

鹵水花膠凍	Fish Maw Jelly, Chinese Marinade Sauce	280
陳年黑醋海蜇頭	Marinated Jellyfish, Wood Ear Fungus, Walnut, Aged Balsamic Vinegar	180
柚子拍青瓜	Marinated Cucumber & Pomelo	120
北京烤鴨絲沙律	Shredded 42 Days Peking Duck Salad, Beetroot, Crispy Taro, Citrus Truffle Dressing	180
黑松露伴走地雞	Cold Free-Range Chicken, Coriander, Black Truffle	180
口水雞	Cold Free-Range Chicken, Szechuan Peppercorns, Chili Sauce	180
燈影牛肉	Crispy Air-Dried Angus Beef, Szechuan Peppercorn	145
椒鹽鮮鮑魚仔	Whole Crispy Abalone, Salt & Pepper	290
素脆鱔	Crispy Shredded Mushrooms, French Green Bean, Sesame	160
辣子田雞腿	Fried Frog Legs, Pepper, Dried Chili, Black Bean	165
椒鹽鮮魷粟米芯	Fried Squid, Crispy Baby Corn, Salt & Pepper	155

10% Service Charge Will Be Added Belu Free-Flow Still and Sparkling Water at HKD 32 per person In partnership with Zero Foodprint Asia, a 1% surcharge is added to all bills to help fund regenerative farming practices.

# 晚市點心 Evening Dim Sum

原味鮮肉小籠包	Traditional Iberico Pork Shanghainese Soup Dumplings	4件 (4pcs)	95
金腿龍蝦粿	Lobster Har Gow, Yunnan Ham	1件(1pc)	150
黑豚肉松露鵪鶉蛋燒賣	Soft Quail Egg Siu Mai, Iberico Pork, Black Truffle	2件 (2pcs)	80
南瓜竹笙素菜餃	Vegetable Dumpling, Bamboo Fungus, Pumpkin Sauce	3件 (3pcs)	90
海鮮菜苗餃	Seafood & Vegetable Dumpling, Prawn, Scallop	3件 (3pcs)	95
酥脆海鮮球	Crispy Seafood Dumpling, Salmon Roe	3件 (3pcs)	90
韭黃北京鴨絲春卷	Shredded Peking Duck Spring Roll, Yellow Garlic Chives	3件 (3pcs)	80
野菌素春卷	Wild Mushrooms Spring Roll	3件 (3pcs)	75

(每位) per person	Soup	湯
880	"Buddha Jumps Over The Wall" Double-Boiled South African Abalone, Sea Cucumber, Conpoy, Fish Maw, Bamboo Pith	佛跳牆
290	Double-Boiled Fresh Abalone Soup, Pearl Meat, Matsutake Mushroom	松茸鮑魚燉珍珠肉湯
190	Hot & Sour Soup, Assorted Seafood	海鮮酸辣羹
180	Garoupa Soup, Tofu, Coriander	芫荽豆腐班片湯
160	Morel Mushroom Soup, Assorted Fungus, Asparagus, Tofu	羊肚雜菌蘆筍羹
450	Fish Maw Soup, Chinese Cabbage, Bamboo Pith, Chinese Chickpea	魚湯雪蓮子菜膽 竹笙燉花膠
98	Soup of the Day (Served at lunch daily)	<b>原盅燉湯</b> (只限午市供應)

燕窩	Bird's Nest	每位) per person
高湯燉官燕	Double-Boiled Bird's Nest, Supreme Soup	550
紅燒官燕	Bird's Nest Soup, Chicken Broth, Yunnan Ham	550
鮑魚 ● 海味	Abalone & Dried Seafood	
蠔皇日本廿五頭 皇冠吉品鮑魚	Braised Whole Dried Japanese Abalone, Oyster Sauce 24g	2500
古法扣六頭南非鮑魚	Braised Whole Dried South African Abalone, Oyster Sauce 100g	1950
南非吉品乾鮑配柚皮	Braised Whole Dried South African Abalone,Pomelo Skin	980
脆皮花膠	Crispy Fish Maw	540

### 市場海鮮 Market Seafood

龍蝦配麻婆豆腐	Signature Lobster "Ma Po Tofu"		780
蛋白炒龍蝦球 配 特級黑魚籽 (10g)	Lobster, Parisian Oscietre Caviar (10g), Egg White		800
蛋白炒龍蝦球 配 特級黑魚籽(30g)	Lobster, Parisian Oscietre Caviar (30g), Egg White		1300
避風塘炒蟹	Fresh Whole Crab, Golden Garlic, Chili	原隻 (whole)	780
火焰原條東星斑	Flaming Leopard Coral Garoupa, Pickled Ginger, Fermented Chili Bean Paste, Chili	900g 1200g	1680 2180
拍薑海鹽蒸東星斑	Steamed Fillet of Leopard Coral Garoupa, Sea Salt & Ginger	900g 1200g	1680 2180
20年古越龍山花雕蒸蟹	Steamed Fresh Crab in Gu Yue Long Shan 20 Years Hua Diao & Egg	原隻 (whole)	780
羊肚菌京蔥炒南澳龍蝦 二食拆肉 (泡飯 / 花雕蒸蛋 / 炒飯)	Wok-Fried Fresh Whole South Australian Lobster, Morel Second Way (Rice in Soup / Steamed Hua Diao & Egg / Fried Rice)		2200

## 海鮮 Fresh Seafood

煙燻黑鱈魚 (有純素選擇供應)	Signature Smoked Black Cod (Vegan option available)	
金沙南瓜焗阿拉斯加蟹腳	Baked Alaskan Crab Leg, Pumpkin, Salted Egg	480
四川酸菜魚	Poached Mandarin Fish Fillet, Szechuan Pepper Broth	480
避風塘銀鱈魚	Deep-Fried Black Cod, Golden Garlic, Chili	380
醬燒明蝦球	King Prawns, Chinese Rice Wine, Vinegar, Chili	290
黑虎掌菌油泡龍躉球	Wok-Fried Giant Garoupa, Sarcodon, Kale	520
XO醬炒玉帶白木耳	Stir-Fried Scallops, Fungus, Asparagus, XO Sauce	480
煲仔菜	Clay Pot	
蒜香胡椒蝦球煲	King Prawns, Black Pepper, Garlic, Soy Sauce	380
子母粉絲阿拉斯加蟹肉煲	Alaskan King Crab Casserole, Crab Roe, Vermicelli	490
乾葱豆豉雞煲	Free-Range Chicken, Dried Shallots, Black Bean Sauce	240
香脆茅台雞	Crispy Free-Range Chicken, Moutai	290

### 肉類 Meat

京蔥燒A5神戶牛柳辣豆醬	Japanese Kobe Beef A5+, Grilled Leeks, Homemade Black Bean Paste		1080
香辣炒澳洲M9和牛西冷	Stir-Fried Australian Wagyu M9+ Sirloin, Shiitake Mushrooms, Baby Leeks, Chili		620
醬烤三弄和牛肋骨	Crispy Triple-Cooked Wagyu Beef Short Rib		620
蔥爆安格斯牛肉	Wok-Fried Angus Beef, Scallion		290
陳年黑醋咕嚕肉	Sweet & Sour Pork, Dragon Fruit, Aged Black Vinegar		250
四川辣子雞 (有純素選擇供應)	Free-Range Chicken, Szechuan Red Peppercorns, Dried Chili, Cashew Nuts (Vegan option available)	大 (large) 小 (small)	400 200
新鮮本地炸子雞	Crispy Fresh Yellow Chicken	全隻 (whole) 半隻 (half)	750 380
紅燒脆乳鴿	Roasted Whole Pigeon	每隻 (per piece)	108

# 菜類 Vegetable

芹香百合炒蘆筍	Sautéed Asparagus, Celery, Lily Bulb	200
魚香茄子煲	Braised Eggplant, Minced Pork, Chili	190
馬拉盞蝦乾 黑豚肉碎芥蘭煲	Wok-Fried Kale, Dried Shrimp, Minced Pork, Shrimp Paste	200
乾煸和牛鬆四季豆	Sautéed String Beans, Diced Wagyu Beef	190
西班牙黑豚肉根 馬拉盞椒絲椰菜苗	Brussels Sprouts, Iberico Pork, Shredded Red Chili, Shrimp Paste	190
羊肚菌素燒豆腐	Braised Tofu, Morels	200
櫻花蝦XO醬 嫩豆炒津菜	Wok-Fried Baby Napa Cabbage, Baby Beans, Japanese Dried Shrimps, XO Sauce	190
上湯杞子浸時蔬	Seasonal Vegetable, Superior Soup, Goji Berry	190

## 飯麵 Rice & Noodles

砂鍋龍蝦飯	Signature Lobster Fried Rice, Salmon Roe, King Oyster Mushrooms, Edamame		490
上湯南澳龍蝦伊麵	Whole South Australian Lobster, E-fu Noodles	1500g	2200
上海什菌蔥油拌麵	Tossed Shanghainese Noodles, Assorted Mushrooms, Scallion Oil		195
揚州八寶炒飯	Yeung Chow Style Fried Rice, Diced Sea Cucumber, Prawn, Iberico Pork, Carrots, Asparagus		260
魚湯四寶泡飯	Scallops, Prawns, Crispy Rice in Fish Soup		290
乾炒安格斯牛河	Wok-Fried Flat Rice Noodles, US Black Angus Beef, Bean Sprouts		260
海鮮賽螃蟹兩面黃	Crispy Egg Noodles, Egg White with Prawn, Scallop, Conpoy		280
阿拉斯加蟹肉飛魚籽炒飯	Alaskan Crabmeat Fried Rice, Flying Fish Roe		260
阿拉斯加蟹肉 配 特級黑魚籽(30g)炒飯	Alaskan Crabmeat Fried Rice, Parisian Oscietre Caviar (30g)		980
櫻花蝦香芋生炒糯米飯	Chinese Preserved Meat Glutinous Rice, Taro, Sakura Shrimp		280

甜品	Dessert (serve at dinner daily 只限晚市供應)		
腐乳芝士杏仁脆 配 魚子醬牛奶雪糕	Fermented Beancurd Mascarpone, Milk Ice Cream, Parmesan Foam, Almond Crisp, Caviar		195
日本酸梅奶凍 配 洛神花冰	Sour Plum Panna Cotta, Vanilla Coconut Ice Cream, Strawberry, Roselle Snow		180
青檸海鹽芝麻撻	Sesame Chocolate Tart, Lime & Sea Salt, Pine Nut	4件 (4pcs)	180
雪糕龍鬚糖	Dragon's Beard Candy, Ice Cream, Crushed Pistachio	4件 (4pcs)	180
菠蘿杞子蛋白脆	Pineapple White Chocolate Pavlova, Goji Berry		180
鐵觀音杏仁朱古力小籠包	Almond & Chocolate, Oolong Tea "Xiao Long Bao"	4件 (4pcs)	195
中式甜品	Classics		
冰花燉官燕	Double-Boiled Imperial Bird's Nest Soup, Rock Sugar	每位 / per person	360
中式甜品拼盤 (香芒椰汁糯米卷/ 棗皇糕/松子仁南乳酥)	Chinese Dessert Platter (Fresh Mango Glutinous Rice Roll, Coconut / Chinese Red Date Pudding / Fermented Red Bean Curd Puff, Pine Nut)	供四位享用 / for 4 persons	240

# 中式甜品 Classics

石榴金露	Sweetened Guava Soup, Sago, Pomelo	每位 / per person	85
25年陳皮川貝燉津梨	Double-Boiled Pear & Fritillaria Bulb, 25 Year Old Dried Tangerine Peel, Jujube	每位 / per person	120
芝麻糊燉蛋白	Steamed Egg White, Black Sesame	每位 / per person	85
香芒椰汁糯米卷	Fresh Mango Glutinous Rice Roll, Coconut	4件 (4pcs)	80
松子仁南乳酥	Fermented Red Bean Curd Puff, Pine Nut	3件 (3pcs)	80
棗皇糕	Chinese Red Date Pudding	4件 (4pcs)	80