

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

32 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。

#### Celebration Duck

42天飼養北京片皮鴨 (蘋果木燒)

П

Celebration Peking Duck Prime Cuts on Bao

配 特級黑魚籽醬 (30g)

Topped with Parisian Oscietre Caviar (30g)

An elevated take on Mott 32's iconic duck experience, the Celebration Duck showcases the eight most exquisite cuts from a whole duck — each selected for the perfect ratio of crispy skin, succulent meat, and rendered fat. These eight optimum pieces are served on custom-made bao buns and crowned with a generous spoonful of premium caviar, delivering a rich, salty-sweet bite that's balanced and unforgettable. This indulgent dish is designed to be effortless — no assembling, no waiting, just perfection in every mouthful. The experience continues with the traditional tableside service of the remaining duck, accompanied by pancakes and condiments.

1480

Celebration Duck is a bold reimagining of how Peking duck can be savoured — luxurious, modern, and meant to be shared.

需預訂|每天限量 Pre-order in Advance | Limited Daily

#### 燒味 BBQ

#### ф 42天飼養北京片皮鴨 Apple Wood Roasted Peking Duck "Mott 32 Cut" 980 (蘋果木燒) 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 京城素鴨 Vegan Smoked "Peking Duck" 400 Carrot, Shiitake Mushroom, Wood Ear Fungus, Bean Curd Served with freshly steamed pancakes, thinly sliced cucumber and scallions, and house-made special hoisin sauce

### 燒味 BBQ

蜜汁頂級 西班牙黑毛豬叉燒 (蘋果木燒) (每天限量)	Apple Wood Smoked Pluma Iberico Pork, Yellow Mountain Honey (Limited daily)	390
	<del></del>	
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
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
樟茶鴨柚子沙律	Tea Smoked Duck & Pomelo Salad	200
黑松露拌走地雞	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	160
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

# 晚市點心 Evening Dim Sum

原味鮮肉小籠包	Traditional Iberico Pork Shanghainese Soup Dumplings	4件 (4pcs)	96
海鮮酸辣小籠包	South Australian Scallop, Prawn, Hot & Sour Shanghainese Soup Dumpling	4件 (4pcs)	96
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
韭黃北京鴨絲春卷	Shredded Peking Duck Spring Roll, Yellow Garlic Chives	3件 (3pcs)	84
野菌素春卷	Wild Mushrooms Spring Roll	3件 (3pcs)	<i>7</i> 5

湯	Soup	每位 / per person
佛跳牆	"Buddha Jumps Over The Wall" Double-Boiled South African Abalone, Sea Cucumber, Conpoy, Fish Maw, Bamboo Pith	880
松茸竹笙燉珍珠肉湯	Double-Boiled Bamboo Fungus Soup, Pearl Meat, Matsutake Mushroom	290
海鮮酸辣羹	Hot & Sour Soup, Assorted Seafood	190
芫荽豆腐斑片湯	Garoupa Soup, Tofu, Coriander	180
羊肚雜菌蘆筍羹	Morel Mushroom Soup, Assorted Fungus, Asparagus, Tofu	160
花膠螺頭老雞燉 野生珍珠柑橘湯	Fish Maw Soup, Chinese Cabbage, Bamboo Pith, Chinese Kumquat	480
原盅燉湯 (只限午市供應)	Soup of the Day (Served at lunch daily)	98

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
古法扣六頭南非乾鮑魚	Braised Whole Six Head 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)	290
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	500
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
波士頓龍蝦手剁肉餅 蒸水蛋	Steamed Lobster & Minced Pork, Egg, Premium Soy	<i>7</i> 80
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
陳皮怪味牛肋骨	Five-Peppers Wagyu Beef Short Rib, Tangerine Peel		650
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
辣子樟茶鴨	Tea-Smoked Duck, Szechuan Peppercorn, Dried Chili	全隻 (whole) 半隻 (half)	760 380

# 菜類 Vegetable

姬松茸藕片百合炒蘆筍	Wok-Fried Asparagus, Himematsutake Mushroom, Lotus Root, Celery, Lily Bulb	220
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X〇醬 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		520
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)

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)	196

## 中式甜品 Classics

棉花蛋白杏仁茶	Almond Cream Soup, Egg White Marshmallow	每位 / per person	90
石榴金露	Sweetened Guava Soup, Sago, Pomelo	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)	78
冰花燉官燕	Double-Boiled Imperial Bird's Nest Soup, Rock Sugar	每位 / per person	360