

Mott No. 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。

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 (ha	lf) 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

燒味 BBQ

42天飼養北京片皮鴨 (蘋果木燒)

丩

Apple Wood Roasted Peking Duck "Mott 32 Cut"

980

1660

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)

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

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)	350
脆皮燒腩仔	Crispy Roasted Pork Belly	220

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	105
北京烤鴨絲沙律	Shredded 42 Days Peking Duck Salad, Beetroot, Crispy Taro, Citrus Truffle Dressing	165
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

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
飛魚籽蟹鉗餃	Crab Claw Egg White Dumplings, Flying Fish Roe, Prawn	3件 (3pcs)	95
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)	<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	780
松茸鮑魚燉珍珠肉湯	Double-Boiled Fresh Abalone Soup, Pearl Meat, Matsutake Mushroom	290
海鮮酸辣羹	Hot & Sour Soup, Assorted Seafood	190
芫荽豆腐班片湯	Garoupa Soup, Tofu, Coriander	180
羊肚雜菌蘆筍羹	Morel Mushroom Soup, Assorted Fungus, Asparagus, Tofu	150
魚湯雪蓮子菜膽 竹笙燉花膠	Fish Maw Soup, Chinese Cabbage, Bamboo Pith, Chinese Chickpea	420
阿拉斯加蟹肉瑤柱冬茸羹	Alaskan King Crab Meat Soup, Conpoy, Winter Melon	190
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
蠔皇原隻五頭 南非乾鮑魚	Braised Whole Dried South African Abalone, Oyster Sauce 120g	2100
蠔皇原隻廿六頭 南非吉品乾鮑魚	Braised Whole Dried South African Abalone, Oyster Sauce 23g	550
砂鍋紅燒花膠	Braised Fish Maw, Oyster Sauce	880

市場海鮮 Market Seafood

龍蝦配麻婆豆腐	Signature Lobster "Ma Po Tofu"		<i>7</i> 50
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
避風塘炒南澳龍蝦	Fresh Whole South Australian Lobster, Golden Garlic, Chili	1500g	1980
火焰原條東星斑	Flaming Leopard Coral Garoupa, Pickled Ginger, Fermented Chili Bean Paste, Chili	900g 1200g	1680 2180
清蒸原條東星斑	Whole Leopard Coral Garoupa, Steamed with Ginger	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
剁椒蒸蟹	Steamed Fresh Crab, Chopped Chili	原隻 (whole)	<i>7</i> 80

海鮮 Fresh Seafood

煙燻黑鳕魚 (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	450
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	280
黑虎掌菌油泡龍躉球	Wok-Fried Giant Garoupa, Sarcodon, Kale	480
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	360
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	200
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		580
醬烤三弄和牛肋骨	Crispy Triple-Cooked Wagyu Beef Short Rib		595
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		235
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)	<i>7</i> 50 380
香茅脆乳鴿	Roasted Whole Pigeon, Lemongrass	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	170
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	2100
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

甜品 Dessert

日本酸梅奶凍 配 洛神花冰	Sour Plum Panna Cotta, Vanilla Coconut Ice Cream, Strawberry, Roselle Snow		170
青檸海鹽芝麻撻	Sesame Chocolate Tart, Lime & Sea Salt, Pine Nut	4件 (4pcs)	175
雪糕龍鬚糖	Dragon's Beard Candy, Ice Cream, Crushed Pistachio	4件 (4pcs)	170
菠蘿杞子蛋白脆	Pineapple White Chocolate Pavlova, Goji Berry		170
鐵觀音杏仁朱古力小籠包	Almond & Chocolate, Oolong Tea "Xiao Long Bao"	4件 (4pcs)	175
中式甜品	Classics		
石榴金露	Sweetened Guava Soup, Sago, Pomelo	每位 / per person	80
棉花蛋白杏仁茶	Almond Cream Soup, Egg White Marshmallow	每位 / per person	80
香芒椰汁糯米卷	Fresh Mango Glutinous Rice Roll, Coconut	4件 (4pcs)	80
棗皇糕	Chinese Red Date Pudding	4件 (4pcs)	80
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/綠茶紅豆糕)	Chinese Dessert Platter (Fresh Mango Glutinous Rice Roll, Coconut / Chinese Red Date Pudding / Matcha Red Bean Jelly)	供四位享用 / for 4 persons	240