

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 Tea

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。

### 燒味 BBQ

q. 980 42天飼養 Apple Wood Roasted Peking Duck "Mott 32 Cut" 北京片皮鴨 (蘋果木燒) 42天飼養 Signature Apple Wood Roasted 1660 北京片皮鴨 Peking Duck "Mott 32 Cut", Parisian Oscietre Caviar (30g) (蘋果木燒) 配特級黑魚籽醬 (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 3-4guests, 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 開腸鴨鬆生菜包 (可選第二道菜) | Peking Style Spicy Crispy Duck Rack<br>or<br>Preserved Duck Liver Sausage,<br>Minced Duck, Lettuce Cup<br>(Peking Duck second course add on) | 160 |
|----------------------------|--|-----|
| 京城素鴨                       | Vegan Smoked "Duck", Carrot,<br>Shiitake Mushroom, Wood Ear<br>Fungus, Bean Curd   | 400 |
| 蜜汁頂級西班牙<br>黑毛豬叉燒<br>(每天限量) | Barbecue Pluma Iberico Pork,<br>Yellow Mountain Honey<br>(limited daily)   | 360 |
| 脆皮燒腩仔                      | Crispy Roasted Pork Belly  | 240 |

蒸品 Steamed

| 原味鮮肉小籠包        | Traditional Iberico Pork Shanghainese<br>Soup Dumplings   | 95<br>4件 (4 pcs)          |
|----------------|---|---------------------------|
| 海鮮菜苗餃          | Seafood & Vegetable Dumpling,<br>Prawn, Scallop           | 95<br>3件 (3 pcs)          |
| 松露蟹肉水晶餃        | Crab Meat Dumpling, Truffle,<br>Egg White                 | 85<br>3件 (3 pcs)          |
| 南瓜竹笙素菜餃        | Vegetable Dumpling, Bamboo<br>Fungus, Pumpkin Sauce       | 90<br>3件 (3 pcs)          |
| 懷舊灌湯餃          | Soup Dumpling, Conpoy, Scallop,<br>Mushroom, Chicken Soup | 138<br>每位<br>(per person) |
| 金腿龍蝦粿          | Lobster Har Gow, Yunnan Ham                               | 150<br>1件 (1 pc)          |
| 黑豚肉松露<br>鵪鶉蛋燒賣 | Soft Quail Egg, Iberico Pork,<br>Black Truffle Siu Mai    | 80<br>2件 (2 pcs)          |

蒸品 Steamed

| 黑豚肉鮮蝦燒賣        | Flying Fish Roe Siu Mai,<br>Spot Prawn, Iberico Pork | 75<br>4件 (4 pcs)        |
|----------------|--|-------------------------|
| 水晶蝦餃皇          | King Prawn Har Gow                                   | 95<br>4件 (4 pcs)        |
| 紅油抄手           | Szechuan Style Dumplings,<br>Minced Pork, Chili Oil  | <b>85</b><br>5件 (5 pcs) |
| 烘品             | Baked  |                         |
| 綠茶脆皮鴨肉包        | Crispy Matcha Peking Duck Bun                        | 85<br>3件 (3 pcs)        |
| 腸粉             | Cheung Fun (Steamed Rice Roll)                       |                         |
| 脆皮翡翠鮮蝦腸粉       | Prawn, Crispy Rice Paper, Vegetable                  | 130                     |
| 松茸銀蘿素腸粉        | Matsutake Mushroom,<br>Shredded Turnip               | 120                     |
| 西班牙黑毛豬<br>叉燒腸粉 | Barbecue Iberico Pork                                | 135                     |
| 拍薑龍躉腸粉         | Giant Garoupa, Ginger                                | 135                     |

煎品 Fried

| 櫻花蝦蘿蔔糕   | Pan Fried Turnip Cake, Japanese<br>Dried Shrimp           | 90<br>4件 (4 pcs) |
|----------|---|------------------|
| 韭黃北京鴨絲春卷 | Shredded Peking Duck Spring Roll,<br>Yellow Garlic Chives | 80<br>3件 (3 pcs) |
| 野菌素春卷    | Wild Mushrooms Spring Roll                                | 75<br>3件 (3 pcs) |
| 黑椒和牛柳酥   | Wagyu Beef Puff   | 90<br>3件 (3 pcs) |
| 酥脆海鮮球    | Crispy Seafood Dumpling,<br>Salmon Roe                    | 90<br>3件 (3 pcs) |

甜品 Dessert

| 即焗香港酥皮蛋撻 (約20分鐘)                      | Hong Kong Egg Tart<br>(approx 20min)   | 75<br>3件 (3 pcs)         |
|---------------------------------------|--|--------------------------|
| 香芒椰汁糯米卷                               | Fresh Mango Glutinous Rice Roll,<br>Coconut  | 80<br>4件 (4 pcs)         |
| 棗皇糕                                   | Chinese Red Date Pudding   | 80<br>4件 (4 pcs)         |
| 松子仁南乳酥                                | Fermented Red Bean Curd Puff,<br>Pine Nut  | 80<br>3件 (3 pcs)         |
| 雪糕<br>(開心果•奶茶•<br>椰子•焦糖香蕉•<br>士多啤梨雪葩) | Ice Cream<br>(Pistachio, Milk Tea, Coconut,<br>Banana Caramel,<br>Strawberry Sorbet) | 70<br>每球<br>(per scoop)  |
| 石榴金露                                  | Sweetened Guava Soup,<br>Sago, Pomelo  | 85<br>每位<br>(per person) |
| 鐵觀音杏仁朱古力<br>小籠包                       | Almond & Chocolate, Oolong Tea<br>"Xiao Long Bao"                                    | 195<br>4件 (4 pcs)        |

甜品 Dessert

| 25年陳皮川貝<br>燉津梨                         | Double-Boiled Pear & Fritillaria<br>Bulb, 25 Year Old Dried Tangerine<br>Peel, Jujube  | 120<br>每位<br>(per person)                |
|--|--|--|
| 芝麻糊燉蛋白                                 | Steamed Egg White, Black Sesame  | 85<br>每位<br>(per person)                 |
| 冰花燉官燕                                  | Double-Boiled Imperial Bird's Nest<br>Soup, Rock Sugar   | 360<br>每位<br>(per person)                |
| 青檸海鹽芝麻撻                                | White Sesame Chocolate Tart,<br>Lime & Sea Salt, Pine Nut  | 180<br>4件 (4 pcs)                        |
| 腐乳芝士杏仁脆<br>配 魚子醬牛奶<br>雪糕               | Fermented Beancurd Mascarpone,<br>Milk Ice Cream, Parmesan Foam,<br>Almond Crisp, Caviar   | 195                                      |
| 中式甜品拼盤<br>(香芒椰汁<br>糯米卷/棗皇糕/<br>松子仁南乳酥) | Chinese Dessert Platter<br>(Fresh Mango Glutinous Rice Roll,<br>Coconut / Chinese Red Date<br>Pudding / Fermented Red<br>Bean Curd Puff, Pine Nut) | 240<br>供四位享用<br>Sharing for<br>4 persons |