

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	
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We offer free flow still & sparkling Belu water at HKD 30 per person 我們提供無限量供應Belu過濾水及氣泡水,收費每位港幣三十元。

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Seasonal Cherry Blossom Cocktails

Qingdao Cherry	110
Roku Gin / Cherry Liqueur / Yuzu / Hibiscus / Egg White	
Sakuratini	110
Roku Gin / Cherry Blossom / Lemon	
Wild Himalayan Cherry	110
Hennessy VSOP / Apple Liqueur / Cherry / Lemon	
Full Bloom	110
Sauvignon Blanc / Grape Cordial / Lychee / Lemon	
Yoshino Sakura	110
Akayane Gin / Kirakira / Mancino Sakura	

Mott Signature Cocktails

Forbidden Rose	130
Vanilla Infused Macchu Pisco / Passionfruit / Lychee / Chili / Lemon	
Hong Kong Ice Tea	120
Blanco Tequila / Lillet Blanc / Blackcurrant / Jasmine Tea	
Nashi	130
Pear Sake / Tried & True Vodka / Thai Basil / Lemon	
Joe's Elixer	130
Widges Gin/ Monasticum Centum Herbis/ Blackberries / Passionfruit / Ginseng/ Shiso	
Hanami	150
Michter's Bourbon / Widges Gin / Umeshu / Yuzu / Shiso / Ginger Beer / Chrysanthemum	
Anna Wong	120
Tangerine Peel Infused Gin / Osmanthus Honey / Lemon / Egg White	

Mott Classics

Fujian Negroni	130
Amaro / Campari / Widges Gin / Lapsang Souchong Tea /	
Sichuan Pepper	
	100
Mott Street Mule	120
Tried & True Vodka / Yuzu & Grapefruit Cordial / Ginger Beer	
Old Harbour (Fashioned)	160
Miyagikyo Whisky / Bulleit Rye / Chivas Regal 12 /	
Chrysanthemum / Goji Berry / Grapefruit Bitters	
Cirrysdimentum / Goli berry / Grapertur biners	
Salt Plum Margarita	130
Blanco Tequila / Blood Orange Cointreau / Lime / Salted Plum	

Mott Martinis

The Anita	150
Tried & True Vodka / Passionfruit / Sichuan Pepper /	
Champagne Air	
Mott Gibson	150
Roku Gin / Sake / Fino Sherry / Bianco / Pickled Shallot	
Pearl of Sin	150
Absolut Elyx / Apple Liquor / Celery Bitters	

Mottails

Mango Paradise	85
Mango / Guava / Yuzu / Dill	
Jasmine Cooler Lychee / Jasmine Tea / Orange Blossom	85
Silk Street Chamomile Tea / Passionfruit / Miso Honey	85

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潮式炒花膠條	Teochew Style Fish Maw Casserole, Crab, Conpoy, Preserved Vegetable, XO Sauce		1280
南澳龍蝦羊肚菌京蔥炒球	Wok-fried South Australian Lobster Meat, Morel, Scallion		1980
(可選第二道菜) 龍蝦花雕蒸蛋/ 龍蝦蛋白炒飯/ 龍蝦湯泡飯	(South Australian Lobster second course add on) Steamed South Australian Lobster, Hwa Tiao, Egg / South Australian Lobster Fried Rice / Rice in South Australian Lobster Soup		200
剁椒陳村粉蒸東星斑	Steamed Giant Coral Garoupa, Chencun Rice Roll, Chili, Soy	900g 1200g	1680 2180
竹炭黑椒脆法國羊鞍	Bamboo Charcoal French Lamb Rack, Black Pepper	4件 (4 pcs)	480
香辣脆米雞	Crispy Rice Coated Free-Range Chicken, Chili, Cumin	半隻 (half)	390
龍穿鳳翼	Wok-Fried Chicken Wing, Prawn, Chinese Cured Ham, Asparagus		320

春夏精選 Spring & Summer Menu

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. 帶預訂 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

特級黑魚籽鹵水花膠凍	Fish Maw Jelly, Chinese Marinade Sauce, Parisian Oscietre Caviar		380
陳年黑醋海蜇頭	Marinated Jellyfish, Wood Ear Fungus, Walnut, Aged Balsamic Vinegar		180
醬佛手瓜	Pickled Chayote		125
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
特級黑魚籽燕窩棧	Crispy Bird's Nest, Parisian Oscietre Caviar	4件 (4 pcs)	400
燈影牛肉	Crispy Air-Dried Angus Beef, Szechuan Peppercorn		145

前菜 Starters

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 (4 pcs)	95
金腿龍蝦粿	Lobster Har Gow, Yunnan Ham	1件(1 pc)	150
黑豚肉松露鵪鶉蛋燒賣	Soft Quail Egg Siu Mai, Iberico Pork, Black Truffle	2件 (2 pcs)	80
黑魚子翡翠帶子餃	Scallop Dumplings, Spinach, Prawn, Caviar	3件 (3 pcs)	95
韭黃北京鴨絲春卷	Shredded Peking Duck Spring Roll, Yellow Garlic Chives	3件 (3 pcs)	80
野菌素春卷	Wild Mushrooms Spring Roll	3件 (3 pcs)	75

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
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
燕窩南瓜海鮮羹	Braised Bird's Nest, Pumpkin, Assorted Seafood	300

鮑魚 · 海味	Abalone & Dried Seafood	每位/ per person
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
魚香50支頭關東遼參	Braised Whole Japanese Sea Cucumber, Chili Bean Sauce	520

龍蝦配麻婆豆腐	Signature Lobster "Ma Po Tofu"		750
宮保南澳龍蝦	Kung Pao South Australian Lobster, Cashew Nut, Chili	1500g	1980
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

市場海鮮

Market Seafood

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淸蒸原條東星斑	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 & Gir	ıger	900g 1200g	1680 2180
陳年花雕蒸蟹	Steamed Fresh Crab in Chinese Hwa Tiao & Egg	原隻	E (whole)	780
剁椒蒸蟹	Steamed Fresh Crab, Chopped Chili	原隻	E (whole)	780

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	420
避風塘銀鱈魚	Deep-Fried Black Cod, Golden Garlic, Chili	350
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 M Baby Leeks, Chili	ushrooms,	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 Vinego	ır	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)	750 380
紅燒迷你乳鴿	Roasted Whole Pigeon	每隻 (per piece)	98

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	500g	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
香芋臘味糯米飯	Chinese Preserved Meat Glutinous Rice, Taro		270

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甜品 Dessert	(serve at dinner daily 只限晚市供應)
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綠茶青檸乳酪蛋糕	Bamboo Green Forest	160
青檸海鹽芝麻撻	Sesame Chocolate Tart, Lime & Sea Salt, Pine Nut	4件 (4 pcs) 165
雪糕龍鬚糖	Dragon's Beard Candy, Ice Cream, Crushed Pistachio	4件 (4 pcs) 160
菠蘿杞子蛋白脆	Pineapple White Chocolate Pavlova, Goji Berry	160
鐵觀音杏仁朱古力小籠包	Almond & Chocolate, Oolong Tea "Xiao Long Bao"	4件 (4 pcs) 165
中式甜品	Classics	
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
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 (4 pcs) 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/ 山楂卷/綠茶紅豆糕)	Chinese Dessert Platter (Fresh Mango Glutinous Rice Roll, Coconut / Hawthorne Roll / Matcha Red Bean Jelly)	供四位享用 / 240 Sharing for 4 persons