

# MOTT<sup>No.</sup> 32

## 卅二公館

### MOTHER'S DAY DEGUSTATION MENU 母親節套餐

\$7980 | For 7-8 persons in family sharing style 供7至8人共享

#### 茗饌 Starter

蜜汁頂級西班牙黑毛豬叉燒	Barbecue Pluma Iberico Pork, Huang Shan Honey
陳年黑醋海蜇頭	Marinated Jellyfish, Aged Balsamic Vinegar, Fungus, Walnut
椒鹽鮮鮑魚仔	Whole Crispy Abalone, Salt and Pepper
煙燻黑鱈魚	Signature Smoked Black Cod

#### 湯 Soup

鮑魚花膠鴨絲羹	Shredded Duck Soup, Abalone and Fish Maw
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#### 御宴 Main Course

42天飼養北京片皮鴨 (蘋果木燒)	Signature Apple Wood Roasted Peking Duck
清蒸東星斑	Steamed Whole Leopard Coral Garoupa
海參紅燒肉	Braised Pork Belly, Sea Cucumber
南澳龍蝦炆三色麵	South Australian Lobster, Tri-color Noodles

#### 甜品 Dessert

老薑番薯手工湯圓	Sweet Potato Ginger Soup, Glutinous Rice Dumplings
雪糕龍鬚糖	Dragon's Beard Candy, Ice Cream, Crushed Pistachio
或	Or
蓮蓉壽桃包	Longevity Buns

#### 香檳 Champagne

Épernay	Krug Rose Brut – \$4800
Mareuil-sur-Aÿ	Billecart-Salmon Rose Brut – \$1580
Aÿ	Henri Giraud, MV19 Brut Mott 32 Limited Edition Brut – \$2450

10 % service charge 另加一服務費

MOTT<sup>No.</sup> 32  
卅二公館

MOTHER'S DAY DEGUSTATION MENU 母親節套餐

\$3980 | For 3-4 persons in family sharing style 供3至4人共享

茗饌 Starter

蜜汁頂級西班牙黑毛豬叉燒 Barbecue Pluma Iberico Pork, Huang Shan Honey  
椒鹽鮮鮑魚仔 Whole Crispy Abalone, Salt and Pepper  
煙燻黑鱈魚 Signature Smoked Black Cod

湯 Soup

阿拉斯加蟹肉冬茸羹 Winter Melon Soup, Alaskan King Crab Meat

御宴 Main Course

42天飼養北京片皮鴨 (蘋果木燒) Signature Apple Wood Roasted Peking Duck  
波士頓龍蝦伊麵 Boston Lobster, E-fu Noodles  
紅燒肉滷水蛋 Braised Pork Belly, Marinated Soy Eggs  
愛心手工餃子 Handmade Dumplings, "Mother's Heart" Edition

甜品 Dessert

桂花蘆薈燕窩 Chilled Bird's Nest, Aloe Vera and Osmanthus  
鐵觀音杏仁朱古力小籠包 Almond & Chocolate, Oolong Tea "Xiao Long Bao"  
或 Or  
蓮蓉壽桃包 Longevity Buns

香檳 Champagne

Épernay Krug Rose Brut – \$4800  
Mareuil-sur-Aÿ Billecart-Salmon Rose Brut – \$1580  
Aÿ Henri Giraud, MV19 Brut Mott 32  
Limited Edition Brut – \$2450

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