卅二公館節慶晚宴 Mott 32 Festive Dinner Tasting Menu

$1480 每位 per person | 至少兩位起用 Minimum 2 persons

Optional Wine Pairing $580 per person

茗餚 Starters

南非珍饌五香鮑魚 South African Abalone, Braised in Five-Spice

金柚樹番茄 Tamarillo, Golden Pomelo

蜜汁頂級西班牙黑毛豬叉燒 (蘋果木燒) Apple Wood Smoked Pluma Iberico Pork, Yellow Mountain Honey

Beyond Time, Viognier, Ningxia, China 2025

羹 Soup

燕窩海鮮南瓜羹 Bird's Nest Soup, Pumpkin, Seafood Delicacies

或 Or

芙蓉安格斯牛肉羹 Angus Beef Soup, Silken Egg White, Fresh Coriander

Domaine Ott, By Ott, Provence, France 2025

御宴 Main Course

42天飼養北京片皮鴨 (蘋果木燒) Apple Wood Roasted Peking Duck "Mott 32 Cut"

紹興花雕醇香燴大黃魚 Yellow Croaker, braised in Shaoxing Wine

栗香燜走地雞 Free-Range Chicken, braised with Chestnut

錦繡椰菜花炒雞樅菌鮮腐竹 Wok-Fried Rainbow Cauliflower, Jizong Mushroom, Fresh Bean Curd Skin

金香蟹肉香蔥炒飯 Golden Fried Rice, Crab Meat, Scallions

René Bouvier, Bourgogne Pinot Noir, Burgundy, France 2022

甜品 Dessert

節慶臻選甜品拼盤 Festive Premium Dessert Selection

Petit Mont, Baima Snow Mountain Vidal Icewine, Yunnan, China 2024

10% Service Charge Will Be Added

Belu Free-Flow Still and Sparkling Water at HKD 35 per person

In partnership with Zero Foodprint Asia, a 1% surcharge is added to all bills to help fund regenerative farming practices.