



BRUNCH
32
LIMITLESS

◆ MOTHER'S DAY BRUNCH ◆

LIMITLESS FEAST

Enjoy our curated limitless selections for Mother's Day below.

Your 2 hour brunch experience concludes with our Deluxe Dessert Platter.

80*

CLASSIC

Sparkling
House White,
Red Wine & Rosé

38*

SIGNATURE

Limitless Brunch Cocktails:
Shin Lim Sparkle and Silk & Thistle
Lallier Champagne

House White, Red Wine & Rosé

78*

PREMIUM

Welcome Vesper Caviar Cocktail
Limitless Brunch Cocktails:
Shin Lim Sparkle and Silk & Thistle
Billecart - Salmon Champagne
Premium House White & Red Wine & Rosé

298*

点心 • DIM SUM (3PCS)

蒸東星斑餃

Steamed Garoupa Dumpling

韭黃蝦餃

Prawn Dumplings, Yellow Chives

蟹子燒賣

Crab Roe Siu Mai

紅油抄手

Szechuan Style Dumplings, Minced Pork,
Chili Oil

原味鮮肉小籠包

Traditional Iberico Pork Xiao Long Bao

酸辣小籠包

Hot & Sour Iberico Pork Xiao Long Bao

◆ 帶子菠菜蝦餃配魚子醬

Spinach, Prawn, Scallop & Caviar Dumplings

蔬菜 • VEGETABLES

清炒菜心

Stir-Fried Choy Sum

XO醬炒滷菜

Wok-Fried Baby Napa Cabbage, Baby Beans,
XO Sauce

豆苗

Snow Pea Tips

前菜 • APPETIZERS

招牌糖衣叉燒包

Signature Sugar-Coated BBQ Pork Bun

◆ 酥炸蟹肉芝士云吞

Fried Crabmeat & Cheese Wonton

蒜香手拍青瓜

Marinated Cucumber and Garlic

◆ 竹炭黑椒和牛柳酥

Wagyu Beef Puff

◆ 鴨肉糯米粽

Duck Glutinous Rice Dumpling

野菌素春卷

Wild Mushroom Spring Roll

北京烤鴨絲沙律

Shredded Peking Duck Salad,
Beetroot Crispy Taro, Citrus Truffle Dressing

湯、粥 • SOUP • CONGEE

◆ 緬因龍蝦湯麵

Maine Lobster Noodle Soup

海鮮酸辣羹

Hot & Sour, Assorted Seafood

蟹肉粟米羹

Crabmeat & Corn

皮蛋瘦肉粥

Pork & Century Egg Congee

炒鍋 • WOK & GRILL

阿拉斯加蟹肉炒飯

Alaskan Crabmeat Fried Rice

左宗雞

General Tso's Chicken

椒鹽鮮魷

Crispy Squid, Baby Corn, Salt and Pepper

黑醋鎮江骨

Zhenjiang Braised Pork Ribs

干炒牛河

Wok-Fried Flat Rice Noodles,
US Black Angus Beef

雜菜炒上海面

Stir-Fried Shanghai Noodles with
Vegetable

(加配牛、豬或蝦)

(Add-on: Beef, Pork or Prawn)

+8

(ADD-ON) 海鮮 • FRESH SEAFOOD

烟熏黑鱈魚

Signature Smoked Black Cod

+40

蒜香胡椒蝦球煲

King Prawns, Black Pepper, Garlic,
Soy Sauce

+38

子母粉絲阿拉斯加蟹肉煲

Alaskan King Crab Casserole, Fish Roe,
Vermicelli

+43

澳洲龍蝦

Whole Australian Lobster

MP

龍蝦配麻婆豆腐

Signature Lobster "Ma Po Tofu"

+78

添加 / ADD-ON

卅二公館精選
MOTT SIGNATURE

42天飼養北京片皮鴨 (蘋果木燒)
配 特級黑魚籽醬 (30g)
Apple Wood Peking Duck,
Topped with Bjørk Caviar (30g)
+278

42天飼養北京片皮鴨 (蘋果木燒)
Apple Wood Peking Duck,
Peking Duck "Mott 32 Cut"
+138

蜜汁頂級西班牙黑毛豬叉燒
BBQ Smoked Pluma Iberico Pork
+68

京蔥燒A5神戶牛柳辣豆瓣醬
Japanese Kobe Beef A5+, Grilled
Leeks, Homemade Black Bean Paste
+238

甜品拼盤

DELUXE DESSERT PLATTER

甜品拼盤

Assortment of Chef's Selections



*All our brunch items are intended to be enjoyed within our premises and within a 2 hours dining experience from the time of the reservation. Our server will gladly assist you with portion sizes and quantities to ensure your satisfaction.

**We comply with an alcohol and social responsibility policy. Drinks are served one at a time per person. Last drink is served with the dessert course or at two-hour dining period, whichever comes first during your brunch.

Children under 4 dine free; ages 4-11 \$38 each.