



MOTT^{NO.} 32
卅二公館

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.

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Celebration Duck

42天饲养北京片皮鸭
(苹果木烧)
配 特级黑鱼籽酱 (30g)

Celebration Peking Duck
Prime Cuts on Bao
Topped with Bjørk Caviar (30g)

278

An elevated take on Mott 32's iconic duck experience, the Celebration Duck showcases the eight most exquisite cuts from a whole duck — each selected for the perfect ratio of crispy skin, succulent meat, and rendered fat. These eight optimum pieces are served on custom-made bao buns and crowned with a generous spoonful of premium caviar, delivering a rich, salty-sweet bite that's balanced and unforgettable. This indulgent dish is designed to be effortless — no assembling, no waiting, just perfection in every mouthful. The experience continues with the traditional tableside service of the remaining duck, accompanied by pancakes and condiments.

Celebration Duck is a bold reimagining of how Peking duck can be savoured — luxurious, modern, and meant to be shared.

烧味 BBQ

42天饲养北京片皮鸭
(苹果木烧)

Apple Wood Roasted Peking Duck "Mott 32 Cut"

138

Mott 32 Roasted 42 Days Peking Duck smoked with sweet aromas of dried Apple Wood, served with freshly steamed pancakes, sliced cucumber, scallions, raw cane sugar, and house-made hoisin sauce. We carve using a technique that locks in all the juices developed by our founders, making it a true feast fit for royalty then served with an additional course, the Spicy Crispy Duck Rack. Due to the time-intensive preparation, the duck's availability is limited to pre-orders only. Recommended for 3-4 guests, the duck is freshly roasted upon your arrival.

可选第二道菜
京式香脆爆鸭件
或 鸭松炒饭
或 鸭架豆腐汤

Peking Duck second course add on
Peking Style Spicy Crispy Duck Rack
or Minced Duck Fried Rice
or Duck Soup with Tofu & Cabbage

23

28

32

蜜汁顶级西班牙
黑毛猪叉烧
(苹果木烧)

Apple Wood Smoked Pluma Iberico Pork,
Yellow Mountain Honey

68

前菜 Starters

蒜香手拍青瓜	Marinated Cucumber and Garlic	12
酱佛手瓜	Pickled Chayote	14
陈年黑醋拌海蜇头黑木耳	Jellyfish, Black Fungus, Black Vinegar	32
黑松露伴走地鸡	Cold Free-Range Chicken, Coriander, Black Truffle	32
北京烤鸭丝沙律	Shredded Peking Duck Salad, Beetroot, Crispy Taro, Citrus Truffle Dressing	24
椒盐鲜鱿	Crispy Squid, Baby Corn, Salt and Pepper	24
炸虾多士	Sesame Prawn Toast, Autumn Sauce	23
黑松露野菌生菜包	Assorted Wild Mushroom in Lettuce Cup, Black Truffle Sauce	20
椒盐脆皮智利鲈鱼	Crispy Sea Bass, Salt and Pepper	32
椒盐软壳蟹	Softshell Crab, Salt and Pepper	28

点心	Dim Sum		
原味鲜肉小笼包	Traditional Iberico Pork Shanghainese Soup Dumplings	4件 (4 pcs)	18
酸辣小笼包	Hot & Sour Iberico Pork Shanghainese Soup Dumplings	4件 (4 pcs)	18
素小笼包	Vegan Shanghainese Soup Dumplings, Minced "Pork"	4件 (4 pcs)	16
剁椒海鲜菜苗饺	Garoupa, Chopped Chili, Prawn, Vegetable Dumpling	4件 (4 pcs)	24
黑鱼子翡翠带子饺	Scallop Dumplings, Spinach, Prawn, Caviar	3件 (3 pcs)	24
黑豚肉松露鹌鹑蛋虾烧卖	Soft Quail Egg Siu Mai, Iberico Pork, Prawn, Black Truffle	2件 (2 pcs)	16
脆皮西班牙黑毛猪叉烧包	Signature Crispy Sugar-Coated Pork Buns	3件 (3 pcs)	16
北京鸭丝春卷	Shredded Peking Duck Spring Roll, Mushroom	3件 (3 pcs)	16
野菌素春卷	Wild Mushroom Spring Roll	3件 (3 pcs)	14

汤	Soup	每位/ per person
佛跳墙	Buddha Jumps Over the Wall	198
海鲜酸辣羹	Hot & Sour Soup, Assorted Seafood	19
松茸竹丝鸡炖螺头汤	Pearl Meat Soup, Sea Conch, Black Chicken, Matsutake Mushroom	42
竹笙菜胆螺头炖花胶	Fish Maw, Double Boiled Fish Bone Broth, Sea Conch, Bamboo Pith	68
鲜虾云吞汤	Shrimp & Pork Wonton Soup	15
羊肚菌杂菇芦笋羹	Morel, Assorted Mushroom, Asparagus Soup	16
燕窝	Bird's Nest	
高汤炖官燕	Double-Boiled Bird's Nest, Supreme Soup	88
红烧官燕	Bird's Nest Soup, Chicken Broth, Yunnan Ham	88

鲍鱼 • 海味	Abalone & Dried Seafood (Abalone is farmed from sustainable sources)	每位/ per person
蚝皇原只十六头日本极品鲍鱼	Braised Whole Japanese Dried Abalone, Oyster Sauce (16 Head)	598
蚝皇日本廿五头皇冠吉品鲍鱼	Braised Whole Japanese Dried Abalone, Oyster Sauce (25 Head)	298
蚝皇原只二十头南非鲍鱼	Braised South African Abalone, Oyster Sauce (20 Head)	108
关东辽参50支头干焗关东辽参	Braised Whole Japanese Sea Cucumber, Oyster Sauce or Spicy Garlic Sauce (50 Head)	68

市场海鲜	Market Seafood	
姜葱炒龙虾	Wok-Fried Maine Lobster, Ginger, Scallion	82
龙虾配麻婆豆腐	Signature Lobster "Ma Po Tofu"	88
清蒸原条石斑	Whole Pacific Garoupa, Steamed with Ginger	MP
避风塘炒蟹	Whole Dungeness Crab, Golden Garlic, Chili	MP
原只阿拉斯加蟹 - 两食	Whole Alaskan King Crab – 2 ways	MP
蟹身 (避风塘 / 椒盐炒)	Crab Body (Fried with Golden Garlic / Salt & Pepper)	
蟹脚 (清蒸 / 蒜蓉蒸 / 剁椒蒸)	Crab Legs (Steamed / Steamed with Minced Garlic / Steamed with Pickled Chili)	
蒜蓉姜葱蒸澳洲龙虾 (蒸蒜/薑、葱/椒鹽)	Australian Lobster (Steamed with Garlic / Ginger Scallion / Salt & Pepper)	MP
原条笋壳鱼 (油浸 / 清蒸)	Whole Marble Goby (Deep Fried / Steamed)	MP
圣塔芭芭拉牡丹虾 (白灼 / 蒜蓉蒸 / 豉油皇煎)	Santa Barbara Prawns (Poached / Steamed with Garlic / Fried with King Soy)	MP

海鲜	Fresh Seafood	
烟熏黑鳕鱼	Signature Smoked Black Cod	46
四川水煮鱼	Poached Fish Fillet, Szechuan Pepper Broth	52
香烤鳕鱼	Grilled Sea Bass, Sweet Miso Sauce	64
南瓜金沙太平洋虾球	Crispy Pacific Ocean Prawn, Salty Egg	44
黑松露酱汁菌鲜玉带	Wok-Fried Sliced Scallops, Mixed Fungus, Fresh Truffle	68
蒜香胡椒虾球煲	King Prawns, Black Pepper, Garlic, Soy Sauce	48
子母粉丝阿拉斯加蟹肉煲	Alaskan King Crab Casserole, Fish Roe, Vermicelli *	48

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

肉类 Meat

A5日本宫崎和牛烤韭菜
自制黑豆酱

10oz A5 Japanese Miyazaki Wagyu, Grilled Leeks, Housemade
Black Bean Paste*

268

A5 Japanese Miyazaki Wagyu is the pinnacle of premium beef, known for its extraordinary marbling, buttery tenderness, and rich flavor. It is graded at the highest level (A5) and offers the exceptional quality that Japanese Wagyu is known for. The delicate marbling melts during cooking, infusing each bite with a luxurious melt-in-your-mouth experience.

澳洲M9和牛(12oz)

Australian M9 Wagyu* (12oz)

98

香辣炒澳洲M6和牛西冷

Stir-Fried Australian M6 Wagyu Sirloin, Asparagus*

62

酱烤三弄和牛肋骨

Crispy Triple-Cooked Wagyu Beef Short Rib

90

安格斯牛肉西兰花

Wok-Fried Angus Beef, Broccoli

42

四川辣子鸡

Free-Range Chicken, Szechuan Red Peppercorns, Dried Chilli,
Cashew Nuts

39

左宗棠鸡

General Tso's Chicken

42

竹炭黑椒脆羊鞍

Bamboo Charcoal Grilled Lamb Rack, Black Pepper*

68

三杯鸡

Free-Range Chicken, Basil, Three Cup Sauce

38

陈年黑醋咕噜肉

Sweet & Sour Pork, Dragon Fruit, Aged Black Vinegar

40

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菜类 Vegetable

银杏马蹄炒芦笋	Sauteed Asparagus, Jicama, Gingko Nuts	28
鱼香茄子煲	Braised Eggplant, Minced Pork, Chili Peppers	27
黑豚肉碎芥兰煲	Wok-Fried Chinese Broccoli, Minced Pork	30
干煸和牛松四季豆	Sautéed String Beans, Diced Australian Wagyu Beef	32
蒜香豆苗	Wok-Fried Snow Pea Tips, Minced Garlic	34
羊肚菌素烧豆腐	Braised Tofu, Morel Mushrooms	34
XO酱嫩豆炒津菜	Wok-Fried Baby Napa Cabbage, Baby Beans, XO Sauce	28
清炒白菜苗	Wok-Fried Baby Bok Choy	25

饭面 Rice & Noodles

砂锅龙虾饭	Signature Maine Lobster Fried Rice, King Oyster Mushrooms, Edamame	82
扬州炒饭	Yeung Chow Style Fried Rice, Prawn, Iberico Pork, Asparagus	28
阿拉斯加蟹肉炒饭 (加配 特级黑鱼籽 30g)	Alaskan Crabmeat Fried Rice, Flying Fish Roe* (Add On Bjørk Caviar 30g)	40 140
鱼汤四宝泡饭	Scallops, Prawns, Crispy Rice in Fish Soup	42
杂蔬炒饭	Fried Rice, Seasonal Vegetables	24
杂菜炒上海面 (加配 牛肉/猪肉/虾)	Stir-Fried Shanghainese Noodles with Vegetable (Add On Beef, Pork & Prawn)	26 8
干炒安格斯牛河	Wok-Fried Flat Rice Noodles, US Black Angus Beef, Bean Sprouts	34

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甜品	Desserts		
玫瑰白朱古力奶冻 配荔枝雪葩及红莓	Rose & Valrhona White Chocolate Panna Cotta, Lychee Sorbet, Raspberries		20
鐵观音杏仁朱古力小笼包	Almond & Chocolate, Oolong Tea "Xiao Long Bao"	4件 (4 pcs)	20
焦糖柚子椰子雪糕	Pomelo, Grapefruit & Honeycomb, Coconut Ice Cream		20
中式甜品	Classics		每位/ per person
杨枝金露豆腐花	Sweetened Mango Soup, Tofu Pudding, Pomelo, Sago		16
冰花炖官燕	Double-Boiled Imperial Bird's Nest Soup, Rock Sugar		88
杏汁炖官燕	Double-Boiled Imperial Bird's Nest, Almond Soup		88
芝麻糊炖蛋白	Double-Boiled Egg White, Black Sesame		15