



MOTT<sup>NO.</sup> 32  
卅二公館

Hong Kong • Vancouver • Las Vegas • Singapore  
Dubai • Seoul • Bangkok • Cebu • Toronto

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.

|           |                               |                    |
|-----------|-------------------------------|--------------------|
| 茗茶        | House Tea                     | 8 每位 / per person  |
| 清香铁观音     | Tie Guan Yin                  |                    |
| 小龙珠花茶     | Dragon Ball Jasmine           |                    |
| 家藏普洱      | Aged Puer                     |                    |
| 寿眉王(白玉牡丹) | Shoumei (White Peony Supreme) |                    |
| 贡菊花       | Chrysanthemum                 |                    |
| 极品茗茶      | Deluxe Chinese Tea            | 12 每位 / per person |
| 白毫银针      | Silver Needle                 |                    |
| 西湖狮峰龙井    | Long Jing (Dragon Well)       |                    |
| 武夷大红袍     | Wuyi Da Hung Pao              |                    |

### Sommelier selection

Glass

#### Champagne & Sparkling

Tommaso Gambino Sparkling  
Italy

14

Lallier, Réflexion R.021, Brut  
Aÿ

18

#### Rosé

Jean-Luc Colombo Cape Bleue Rosé  
France

16

#### White

Crossings Sauvignon Blanc  
New Zealand

16

Barone Fini, Pinot Grigio  
Valdadige, Italy

18

#### Red

StoneCap Cabernet Sauvignon  
Washington

16

Jean-Luc Colombo "Les Abeilles" Grenache Blend  
Rhône, France

18

## Mott Signature Cocktails

**It's Five O'Clock in Hong Kong** 25

Skyy Vodka / Rose Liqueur / Lemon /  
Orange Saccharum / Strawberry Jam

**Peking Duck Old Fashioned** 25

Mott 32 Ole Bison Red Bourbon / Duck Fat  
Wash Brown Sugar / Orange Bitters

**Forbidden Rose** 25

Vanilla Infused La Diablada Pisco /  
Passion Fruit

**Autumn Bloom** 25

Whistling Andy Pink Peppercorn & Pear Gin /  
Lemon / Chrysanthemum / Blackberry

**Hanami** 25

Roulette Rye Whiskey / Bluecoat Gin / Umeshu  
Yuzu / Shiso / Ginger Beer / Chrysanthemum

**Kowloon Coffee** 25

Choice of Spirit / Single Cup Extraction  
Coffee / Soy Sauce / Cream

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## Lunch Special Cocktails

**Shin Lim Sparkle** 16

Prosecco / Yuzu Liqueur / Chrysanthemum

**Silk & Thistle** 16

Gin / Orgeat / Aperol

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## Mottails

**Jasmine Cooler** 12

Lychee / Jasmine Tea / Orange Blossom

**Blushing Empress** 12

Raspberry Infused Syrup / Lemon

**Golden Dragonfly** 12

Passion Fruit / Miso Honey / Ginger / Lime /  
Tajin / Mint

**Iced Milk Tea** 14

## Mott Express Lunch Set

\$38 per person

### 茗饌 (选择一个) ♦ *Starter (Choice of one)*

|                  |  |     |
|------------------|--|-----|
| 脆皮西班牙黑毛猪叉烧包 (2件) | Signature Crispy Sugar-Coated Pork Buns (2 pcs)                            |     |
| 原味鲜肉小笼包 (3件)     | Traditional Iberico Pork Shanghainese Soup Dumplings (3 pcs)               |     |
| 鲜虾菜苗饺 (3件)       | Fresh Shrimp, Vegetable Dumplings (3 pcs)                                  |     |
| 野菌素春卷 (2件)       | Wild Mushroom Spring Roll (2 pcs)  |     |
| 点心拼盘 (主厨精选) (5件) | Dim Sum Platter (Chef Selection) (5 pcs)                                   | +10 |
| 北京烤鸭丝沙律          | Shredded Peking Duck Salad, Beetroot, Crispy Taro, Citrus Truffle Dressing | +10 |

### 汤·粥 (选择一个) ♦ *Soup • Congee (Choice of one)*

|        |                                     |  |
|--------|-------------------------------------|--|
| 鲜虾云吞汤  | Wonton Soup                         |  |
| 海鲜酸辣羹  | Hot and Sour Soup, Assorted Seafood |  |
| 牛肉碎蛋花粥 | Minced Beef Egg Congee              |  |

### 御宴 (选择一个) ♦ *Main Course (Choice of one)*

☞ Comes with White Rice

Upgrade to Fried Rice, Seasonal Vegetables

+6

|           |   |     |
|-----------|---|-----|
| 左宗棠鸡 ☞    | General Tso's Chicken                                       |     |
| 陈年黑醋咕嚕肉 ☞ | Sweet & Sour Pork, Dragon Fruit, Aged Black Vinegar         |     |
| 扬州炒饭      | Yeung Chow Style Fried Rice, Prawn, Iberico Pork, Asparagus |     |
| 杂菜炒上海面    | Stir-Fried Shanghainese Noodles, Vegetable                  |     |
| 烟熏黑鳕鱼 ☞   | Signature Smoked Black Cod                                  | +10 |
| 干炒牛河      | Wok-Fried Flat Rice Noodles, US Black Angus Beef            | +10 |

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### 甜品 ♦ *Dessert*

每款 +10 / +10 Each

|                       |  |  |
|-----------------------|--|--|
| 玫瑰白朱古力奶冻<br>配 荔枝雪葩及红莓 | Rose & Valrhona White Chocolate Panna Cotta,<br>Lychee Sorbet, Raspberries |  |
| 红枣糕                   | Red Dates Steam Cake   |  |

## Mott Exclusive Lunch Set

\$68 per person

### 茗饌 (选择一个) ♦ *Starter (Choice of one)*

|                  |  |     |
|------------------|--|-----|
| 西班牙黑毛豬菠蘿叉燒包 (2件) | Signature Pineapple Bun, BBQ Iberico Pork (2 pcs)                          |     |
| 水晶蝦餃皇 (3件)       | King Prawn Har Gow (3 pcs)   |     |
| 黑椒牛柳酥 (2件)       | Wagyu Beef Puff (2 pcs)  |     |
| 蒜香手拍青瓜           | Marinated Cucumber, Garlic   |     |
| 點心拼盤 (主廚精選) (5件) | Dim Sum Platter (Chef Selection) (5 pcs)                                   |     |
| 北京烤鴨絲沙律          | Shredded Peking Duck Salad, Beetroot, Crispy Taro, Citrus Truffle Dressing |     |
| 蜜汁頂級西班牙黑毛豬叉燒     | Barbecue Iberico Pork, Yellow Mountain Honey                               | +20 |

### 湯·粥 (选择一个) ♦ *Soup · Congee (Choice of one)*

|       |                                     |  |
|-------|-------------------------------------|--|
| 鮮蝦云吞湯 | Wonton Soup                         |  |
| 海鮮酸辣羹 | Hot and Sour Soup, Assorted Seafood |  |
| 雜錦海鮮粥 | Assorted Seafood Congee             |  |

### 御宴 (选择一个) ♦ *Main Course (Choice of one)*

☞ Comes with Fried Rice, Seasonal Vegetables

|               |   |     |
|---------------|---|-----|
| 左宗棠雞 ☞        | General Tso's Chicken                               |     |
| 魚香茄子煲 ☞       | Braised Eggplant, Minced Pork, Chili Peppers        |     |
| 陳年黑醋咕嚕肉 ☞     | Sweet & Sour Pork, Dragon Fruit, Aged Black Vinegar |     |
| 阿拉斯加蟹肉炒飯      | Alaskan Crabmeat Fried Rice, Flying Fish Roe*       |     |
| 雜菜炒上海面        | Stir-Fried Shanghainese Noodles, Vegetable          |     |
| 烟熏黑鱈魚 ☞       | Signature Smoked Black Cod                          |     |
| 香辣炒澳洲M6和牛西冷 ☞ | Stir-Fried Australian M6 Wagyu Sirloin, Asparagus*  | +18 |

### 甜品 (选择一个) ♦ *Dessert (Choice of one)*

|                       |  |  |
|-----------------------|--|--|
| 玫瑰白朱古力奶凍<br>配 荔枝雪葩及紅莓 | Rose & Valrhona White Chocolate Panna Cotta,<br>Lychee Sorbet, Raspberries |  |
| 紅棗糕                   | Red Dates Steam Cake   |  |

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

## 汤、粥      Soup • Congee

|           |   |    |
|-----------|---|----|
| 松茸竹丝鸡炖螺头汤 | Pearl Meat Soup, Sea Conch, Black Chicken, Matsutake Mushroom | 42 |
| 鱼汤四宝泡饭    | Scallops, Prawns, Crispy Rice in Fish Soup                    | 38 |
| 海鲜酸辣羹     | Hot and Sour Soup, Assorted Seafood                           | 18 |
| 鲜虾云吞汤     | Shrimp, Pork Wonton Soup                                      | 15 |
| 羊肚菌杂菇芦笋羹  | Morel, Assorted Mushroom, Asparagus Soup                      | 16 |
| 皮蛋瘦肉粥     | Pork, Century Egg Congee                                      | 16 |
| 牛肉碎蛋花粥    | Minced Beef Egg Congee  | 16 |
| 杂锦海鲜粥     | Assorted Seafood Congee                                       | 18 |

## 汤面      Noodle Soup

|         |  |    |
|---------|--|----|
| 香辣牛肉汤面  | Spicy Beef Noodle Soup                       | 28 |
| 云吞面     | Wonton Noodle Soup                           | 22 |
| 鸭丝雪菜汤米粉 | Shredded Duck Vegetable Rice Vermicelli Soup | 22 |

## 烧味 BBQ

|  |   |     |
|--|---|-----|
| 42天饲养北京片皮鸭<br>(苹果木烧)<br>配 特级黑鱼籽酱 (30g) | Signature Apple Wood Roasted Peking Duck<br>"Mott 32 Cut"<br>Bjørk Caviar (30g) | 278 |
|--|---|-----|

|                      |   |     |
|----------------------|---|-----|
| 42天饲养北京片皮鸭<br>(苹果木烧) | Apple Wood Roasted Peking Duck<br>"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<br>京式香脆爆鸭件<br>或 鸭松炒饭<br>或 鸭架豆腐汤 | Peking Duck second course add on<br>Peking Style Spicy Crispy Duck Rack<br>or Minced Duck Fried Rice<br>or Tofu, Cabbage Duck Soup | 23<br>28<br>32 |
|--|--|----------------|

|                  |   |    |
|------------------|---|----|
| 蜜汁顶级西班牙<br>黑毛猪叉烧 | Barbecue Iberico Pork,<br>Yellow Mountain Honey | 68 |
|------------------|---|----|

## 点心 Dim Sum

### 蒸品 ♦ *Steamed*

|             |  |            |    |
|-------------|--|------------|----|
| 点心拼盘 (主厨精选) | Dim Sum Platter (Chef Selection)                           | 5件 (5 pcs) | 28 |
| 荷叶糯米鸡       | Chicken Lotus Leaf Sticky Rice                             | 2件 (2 pcs) | 12 |
| 黑豚肉松露鹤鹑蛋虾烧卖 | Soft Quail Egg Siu Mai, Iberico Pork, Prawn, Black Truffle | 2件 (2 pcs) | 16 |
| 水晶虾饺皇       | King Prawn Har Gow   | 3件 (3 pcs) | 14 |
| 鲜虾菜苗饺       | Fresh Shrimp, Vegetable Dumplings                          | 4件 (4 pcs) | 18 |
| 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 |

### 小籠包 ♦ *Xiao Long Bao (Soup Dumpling)*

|      |                          |            |    |
|------|--------------------------|------------|----|
| 原味鲜肉 | Traditional Iberico Pork | 4件 (4 pcs) | 18 |
| 鲜肉酸辣 | Hot & Sour Iberico Pork  | 4件 (4 pcs) | 18 |
| 素鲜肉  | Vegan Minced "Pork"      | 4件 (4 pcs) | 16 |

## 点心 Dim Sum

### 烘品 ♦ *Baked*

|             |   |            |    |
|-------------|---|------------|----|
| 脆皮西班牙黑毛猪叉烧包 | Signature Crispy Sugar-Coated Pork Buns   | 3件 (3 pcs) | 16 |
| 西班牙黑毛猪菠萝叉烧包 | Signature Pineapple Bun, BBQ Iberico Pork | 3件 (3 pcs) | 16 |

### 煎品 ♦ *Fried*

|        |   |            |    |
|--------|---|------------|----|
| 黑椒和牛柳酥 | Wagyu Beef Puff   | 3件 (3 pcs) | 28 |
| 芋蓉带子盒  | Chicken, Prawn, Scallop, Shitake Mushroom, Taro Croquette | 3件 (3 pcs) | 28 |
| 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 |

### 肠粉 ♦ *Cheung Fun (Steamed Rice Roll)*

|        |                                   |  |    |
|--------|-----------------------------------|--|----|
| 叉烧肠粉   | BBQ Pork Cheung Fun, Cilantro     |  | 16 |
| 脆软壳蟹肠粉 | Crispy Soft Shell Crab Cheung Fun |  | 20 |

## 前菜 Starters

|          |  |    |
|----------|--|----|
| 蒜香手拍青瓜   | Marinated Cucumber, Garlic   | 12 |
| 北京烤鸭丝沙律  | Shredded Peking Duck Salad, Beetroot, Crispy Taro, Citrus Truffle Dressing | 24 |
| 温拌蘑菇沙律   | Warm Mushroom Salad  | 16 |
| 椒盐鲜鱿     | Crispy Squid, Baby Corn, Salt and Pepper                                   | 22 |
| 炸虾多士     | Sesame Prawn Toast, Autumn Sauce   | 21 |
| 椒盐脆皮智利鲈鱼 | Crispy Sea Bass, Salt and Pepper   | 28 |
| 酥炸蟹肉芝士云吞 | Fried Crabmeat, Cheese Wonton  | 22 |

## 海鲜 Seafood

|             |  |    |
|-------------|--|----|
| 龙虾配麻婆豆腐     | Signature Lobster "Ma Po Tofu"                     | 88 |
| 烟熏黑鳕鱼       | Signature Smoked Black Cod                         | 46 |
| 南瓜金沙太平洋虾球   | Crispy Pacific Ocean Prawn, Salty Egg              | 44 |
| 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 |

## 肉类 Meat

|             |   |    |
|-------------|---|----|
| 香辣炒澳洲M6和牛西冷 | Stir-Fried Australian M6 Wagyu Sirloin, Asparagus*                      | 62 |
| 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 |
| 陈年黑醋咕噜肉     | Sweet and 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            | 22 |
| 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           | 28 |
| 干煸和牛松四季豆 | Sautéed String Beans, Diced Australian Wagyu Beef | 28 |
| 清炒白菜苗    | Wok-Fried Baby Bok Choy                           | 20 |
| 蒜香豆苗     | Wok-Fried Snow Pea Tips, Minced Garlic            | 28 |

| 饭面                        |   | Rice & Noodles |           |
|---------------------------|---|----------------|-----------|
| 扬州炒饭                      | Yeung Chow Style Fried Rice, Prawn, Iberico Pork, Asparagus                         |                | 28        |
| 阿拉斯加蟹肉炒饭<br>(加配 特级黑鱼籽30g) | Alaskan Crabmeat Fried Rice, Flying Fish Roe*<br>(Add On Bjørk Caviar 30g)          |                | 40<br>140 |
| 杂蔬炒饭                      | Fried Rice, Seasonal Vegetables   |                | 24        |
| 杂菜炒上海面<br>(加配 鸡肉/牛肉/猪肉/虾) | Stir-Fried Shanghainese Noodles, Vegetable<br>(Add On Chicken, Beef, Pork or Prawn) |                | 26<br>6   |
| 香煎海鲜面                     | Crispy Pan-Fried Seafood Noodle<br>Pork<br>Seafood                                  |                | 28<br>32  |

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## 甜品 Desserts

|                       |   |            |    |
|-----------------------|---|------------|----|
| 玫瑰白朱古力奶冻 配<br>荔枝雪葩及红莓 | Rose & Valrhona White Chocolate<br>Panna Cotta, Lychee Sorbet,<br>Raspberries |            | 20 |
| 鐵观音杏仁朱古力小笼包           | Almond & Chocolate,<br>Oolong Tea "Xiao Long Bao"                             | 4件 (4 pcs) | 20 |
| 焦糖柚子椰子雪糕              | Pomelo, Grapefruit & Honeycomb,<br>Coconut Ice Cream                          |            | 20 |
| 青柠海盐芝麻挞               | White Sesame Chocolate Tart,<br>Lime & Sea Salt, Pine Nut                     | 3件 (3 pcs) | 20 |
| 蛋挞<br>(约20分钟)         | Classic Egg Tart<br>(approx 20min)  | 2件 (2 pcs) | 16 |
| 红枣糕                   | Red Dates Steam Cake  | 4件 (4 pcs) | 16 |