



MOTT^{NO.} 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	
凍奶茶	Iced Milk Tea	14
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

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

Duke of Suffolk 25

Hendrick's Gin / Hot Sweet Tea /
Cold Cream Float

Lunch Special Cocktails

Shin Lim Sparkle 16

Prosecco / Yuzu Liqueur / Chrysanthemum

Silk & Thistle 16

Gin / Orgeat / Aperol

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

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

甜品 ♦ *Dessert*

每款 +10 / +10 Each

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	
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 配 荔枝雪葩及紅莓	Rose & Valrhona White Chocolate Panna Cotta, 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

海鲜酸辣羹	Hot and Sour Soup, Assorted Seafood	18
松茸竹丝鸡炖螺头汤	Pearl Meat Soup, Sea Conch, Black Chicken, Matsutake Mushroom	42
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

烧味 BBQ

42天饲养北京片皮鸭 (苹果木烧) 配 特级黑鱼籽酱 (30g)	Signature Apple Wood Roasted Peking Duck "Mott 32 Cut" Bjørk Caviar (30g)	278
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42天饲养北京片皮鸭 (苹果木烧)	Apple Wood Roasted Peking Duck "Mott 32 Cut"	138
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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	Peking Duck second course add on	
京式香脆爆鸭件	Peking Style Spicy Crispy Duck Rack	23
或 鸭松炒饭	or Minced Duck Fried Rice	28
或 鸭架豆腐汤	or Tofu, Cabbage Duck Soup	32
蜜汁顶级西班牙 黑毛猪叉烧	Barbecue Iberico Pork, 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
黑豚肉松露鹌鹑蛋虾烧卖	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	62
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)	42 140
杂蔬炒饭	Fried Rice, Seasonal Vegetables	24
杂菜炒上海面 (加配 鸡肉/牛肉/猪肉/虾)	Stir-Fried Shanghainese Noodles, Vegetable (Add On Chicken, Beef, Pork or Prawn)	26 6
香煎海鲜面	Crispy Pan-Fried Seafood Noodle Pork Seafood	28 32
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
鱼汤四宝泡饭	Scallops, Prawns, Crispy Rice in Fish Soup	38

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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
青柠海盐芝麻挞	White Sesame Chocolate Tart, Lime & Sea Salt, Pine Nut	3件 (3 pcs)	20
蛋挞 (约20分钟)	Classic Egg Tart (approx 20min)	2件 (2 pcs)	16
红枣糕	Red Dates Steam Cake	4件 (4 pcs)	16