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.

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

Coming Soon
Melbourne • Los Angeles • Bali • Sydney • Budapest • Scottsdale

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

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

Golden Dragonfly 12
Passion Fruit / Miso Honey / Ginger / Lime / Tajin / Mint

Blushing Empress 12
Raspberry Infused Syrup / Lemon

Hong Kong Iced Milk Tea 14

Mott Express Lunch Set

$38 per person

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

茗餚 (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

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

Comes with White Rice

Upgrade to Vegetables Fried Rice +6

左宗棠鸡 — General Tso's Chicken

黑醋镇江骨 — Zhenjiang Braised Pork Ribs

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

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

杂锦海鲜粥 — Assorted Seafood Congee

茗餚 (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)

水晶虾饺皇 (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

点心拼盘 (主厨精选) (5件) — Dim Sum Platter (Chef Selection) (5 pcs)

北京烤鸭丝沙律 — Shredded Peking Duck Salad, Beetroot, Crispy Taro, Citrus Truffle Dressing

蜜汁顶级西班牙黑毛猪叉烧 — Barbecue Iberico Pork, Yellow Mountain Honey +20

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

Comes with Vegetables Fried Rice

左宗棠鸡 — General Tso's Chicken

鱼香茄子煲 — Braised Eggplant, Minced Pork, Chili Peppers

黑醋镇江骨 — Zhenjiang Braised Pork Ribs

阿拉斯加蟹肉炒饭 — Alaskan Crabmeat Fried Rice, Flying Fish Roe*

杂菜炒上海面 — Stir-Fried Shanghainese Noodles, Vegetable

烟熏黑鳕鱼 — 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

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

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	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 (苹果木烧)	**Apple Wood Smoked Pluma 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
西班牙黑毛豬菠蘿叉燒包	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

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

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 Chu’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	Alaskan Crabmeat Fried Rice, Flying Fish Roe*	40
(加配 特级黑鱼籽30g)	(Add On Bjørk Caviar 30g)	140
杂蔬炒饭	Fried Rice, Seasonal Vegetables	24
杂菜炒上海面	Stir-Fried Shanghainese Noodles, Vegetable	26
(加配 鸡肉/牛肉/猪肉/虾)	(Add On Chicken, Beef, Pork or Prawn)	6
香煎海鲜面	Crispy Pan-Fried Seafood Noodle	
	Pork	28
	Seafood	32

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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