

MOTT^{No.} 32

卅二公館

Global Classic Cocktails

22

Hanami

Wild Turkey 101 Rye / Roku Gin / Umeshu / Yuzu / Shiso
Ginger Beer / Chrysanthemum

It's Five O'Clock In Hong Kong

Beluga Noble Vodka / Rose Liqueur / Lemon / Orange Sherbet
Strawberry Jam / Orange Bitters

Peking Duck Old Fashioned

Mott 32 Select Maker's Mark Bourbon / Duck Fat Wash
Brown Sugar / Orange Bitters

Hong Kong Iced Tea

Volcan Cristalino Anejo Tequila / Lillet Blanc / Blackcurrant Jasmine Tea

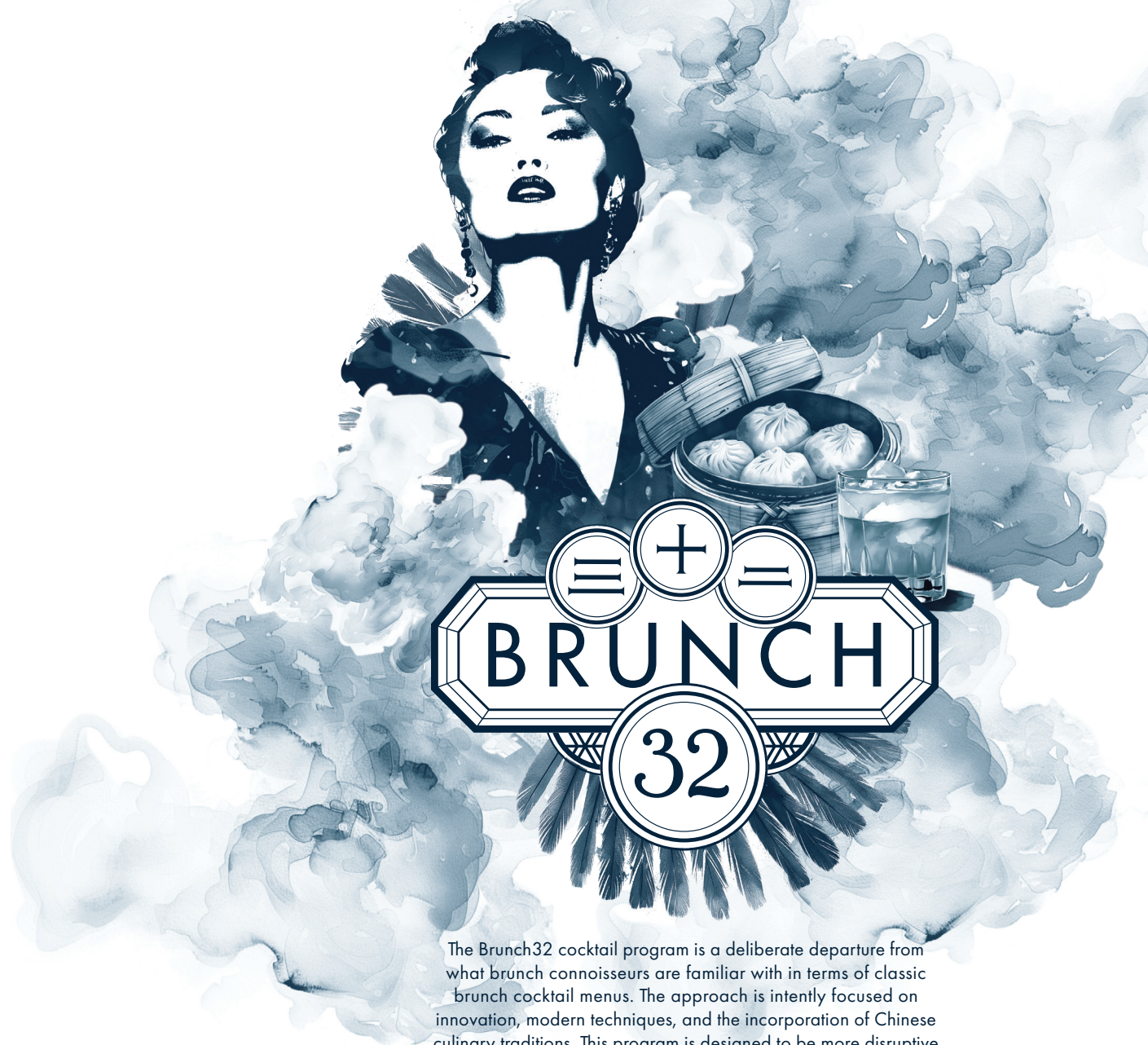
Secrets of Xi'an

Johnnie Walker Black Label / Ming River Baijiu / Green Apple
Miso Honey / Cucumber

Forbidden Rose

Vanilla Infused La Diablada Pisco / Passionfruit / Lychee / Chili Lemon
Flower / Egg White*

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



The Brunch32 cocktail program is a deliberate departure from what brunch connoisseurs are familiar with in terms of classic brunch cocktail menus. The approach is intently focused on innovation, modern techniques, and the incorporation of Chinese culinary traditions. This program is designed to be more disruptive than what you see not only in brunch menus around the world, but modern restaurants and cocktail bars. A brand-new style of brunch requires a brand-new way of thinking about cocktails & bar science overall. Brunch32 will deliver on this with the addition of our new elevated signature frozen and hot cocktails programs, "FIRE & ICE". Throughout this fascinating journey of cocktail development, the primary focus has always remained the same: Creating a truly unique and nostalgic experience to our brand, Mott 32.

火

FIRE



Kowloon Coffee 九龍咖啡

22

*Choice of Spirit, Single Cup Extraction Coffee,
Soy Sauce & Cream*

自選烈酒, 咖啡, 醬油, 忌廉

The use of esoteric ingredients is common in modern mixology. Our approach when we begin is to consider the cultural context of an ingredient. How would a chef use this ingredient? You ever ask yourself why in Chinese restaurants there is no salt and pepper on the tables but there is always readily available soy sauce. Soy sauce is a staple of Chinese cooking and the single ingredient most correlated with Chinese cuisine. It brings salinity, richness, texture and improves flavor when properly used. Kowloon Coffee is not a soy flavored drink. It is a hot coffee drink that uses soy sauce the way it was meant to be used. It removes bitterness, adds depth and flavor.

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King of Wan Chai 灣仔王爵

22

Japanese Whiskey, Matcha & Cream

日本威士忌, 抹茶, 忌廉

This cocktail has a simple, unassuming ingredient structure. This is the very reason you will remember it and attempt to make it at home. This is an innovative interpretation of the classic Irish Coffee. Deceivingly complex, richly layered, luxurious & comforting.

Duke of Suffolk 薩福克郡公爵

22

Gin, Earl Grey & English Breakfast, Cream

琴酒, 伯爵及英式紅茶, 忌廉

This drink was once called the “Greatest hot drink of all time.”

We agree that it is quite memorable. Gin amplifies the richness of the tea and brings it all to balance. Floral, structured, familiar, and soothing.

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Nitro-Duck Old-Fashioned 鴨香氮式經典

22

*Mott 32 Select Barrel Cask-Strength Bourbon,
Duck-Fat Wash, and Nitrogen Infused Coffee*

卅二公館原酒波本威士忌, 鴨脂, 氮氣咖啡

This is our most popular Old-Fashioned, topped with locally brewed nitrogen-infused coffee. We use our own personal cask of Maker’s Mark in this cocktail, the highest proof available. The Old-Fashioned is always served in an Old-Fashioned glass, but we’ve added a notably distinguishing feature by elevating the glassware to a distinctive spinning glass. A uniquely elevated glass for our uniquely crafted cocktail.



冰

ICE





Lai-Chee 荔枝馬丁尼

22

Vodka, Fresh Lychee Fruit, Citrus & Elderflower

伏特加, 新鮮荔枝, 柑橘, 接骨木花

Lychee martinis are ubiquitous in almost all Asian restaurants globally. We believe it is a modern cocktail classic that deserves more recognition. It does everything a cocktail should do and does it flawlessly (when made with care). Our offering is a reimagined take that is frozen, made with fresh lychee, and uses elderflower to elevate the drink to another level of bar science.

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Tang-Tang 唐唐橘香

22

Tequila, Mandarin, Condensed Milk, Lime, Agave & Szechuan Coconut Crunch

龍舌蘭酒, 柑橘, 煉奶, 青檸, 龍舌蘭糖漿, 四川椰子脆脆

Interesting fact, oranges are indigenous to China. That means nearly every citrus cocktail in existence and every citrus-based liqueur has roots of origin back to China. Worth mentioning simply because you can't make a Margarita without lime and/or orange liqueur. Consider this cocktail our offering of what we believe to be among one of the most impressionable drinks ever made using Chinese ingredients. Mandarin, citrus, agave, topped with our house-made spicy coconut crunch.

Black Sesame Colada 黑芝麻可樂達

22

*Aged Rum, Pineapple, Coconut, Tahitian Vanilla,
Black Sesame, Red Bean Paste Sesame Ball*

陳年蘭姆酒, 菠蘿, 椰子, 大溪地雲尼拿, 黑芝麻,
紅豆芝麻丸

A creative twist on the classic Piña Colada, our Black Sesame Colada features aged rum blended with pineapple and coconut, complemented by the exotic flavors of Tahitian vanilla and black sesame. Garnished with a red bean paste sesame ball, this drink is a unique fusion of tropical and Asian flavors, offering a rich and indulgent experience.

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Lucky 8 “Shot” 發‘8’

22

*Triple Caffeinated Vodka, Espresso, Nitro Coffee,
Licor 43, Cream*

三重咖啡因伏特加, 濃縮咖啡, 氮氣咖啡, 里刻43香甜酒, 忌廉

The number “8” plays a special significance in Chinese Culture. It is considered lucky and connected with wealth, success, knowledge, abundance and the importance of wisdom. Our Lucky 8 “Shot” is an intense and invigorating blend of three styles of coffee. This potent combination promises a burst of energy and flavor. Good luck.

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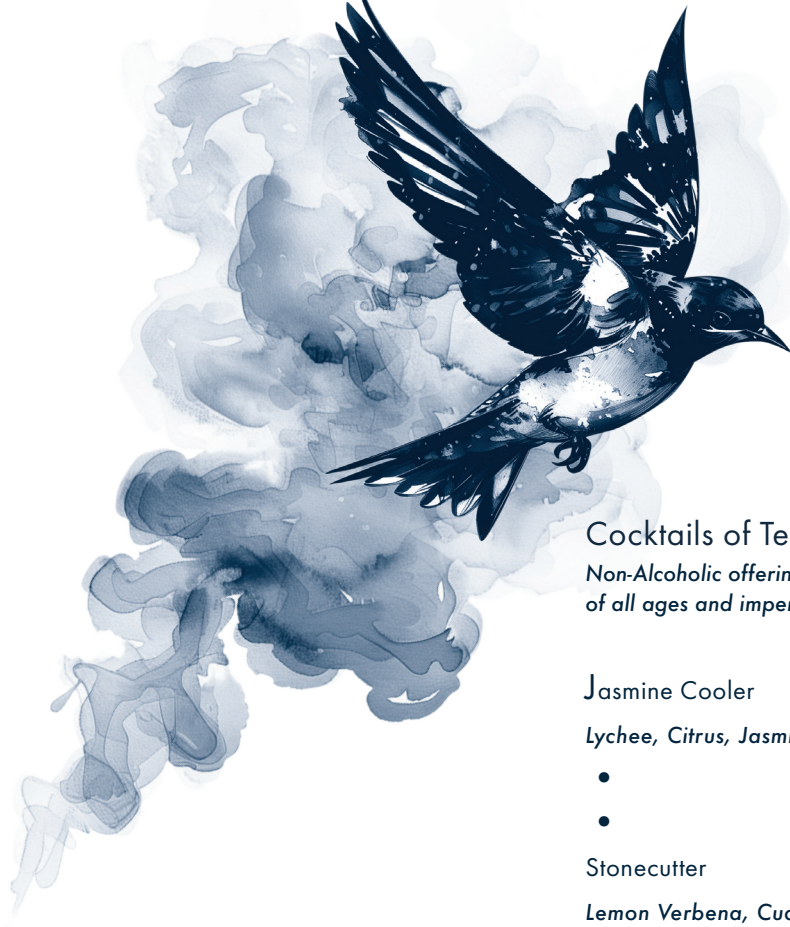
Darkest Sunrise 龍舌蘭日出

22

Tequila, Orange Juice, Agave & Aerated Espresso

龍舌蘭酒, 橙汁, 龍舌蘭糖漿, 咖啡

This cocktail is a drier, infinitely more elegant representation of the misaligned classic: Tequila Sunrise. Freshness and simplicity are what bring this all together. Silky. Earthy. Vegetal. Nothing can be more brunch-like than fresh orange juice and coffee to start your day.



Cocktails of Temperance

Non-Alcoholic offerings for guests of all ages and imperatives.

12

Jasmine Cooler

Lychee, Citrus, Jasmine & Soda

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Stonecutter

Lemon Verbena, Cucumber, Passion Fruit & Honey topped with Soda

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Black Lemonade

Nitro Cold Brew, Whipped Coconut Lemonade

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Prince of Wan Chai

Matcha, Black Sesame, Cream



House Tea

8
p/p

Tie Guan Yin
清香鐵觀音

Dragon Ball Jasmine
小龍珠花茶

Aged Puer
家藏普洱

Shoumei (White Peony Supreme)
壽眉王(白玉牡丹)

Chrysanthemum
貢菊花

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Deluxe Chinese Tea

12
p/p

Silver Needle
白毫銀針

Long Jing (Dragon Well)
西湖獅峰龍井

Wuyi Da Hong Pao
武夷大紅袍



Wine by Glass

Champagne & Sparkling

Duval-Leroy, Brut Vertus NV	30
Collet, Brut Rosé Aÿ NV	45
Veuve Clicquot Ponsardin Brut Reims MV	45
Patrick Piuze, Val de Mer, Crémant de Bourgogne, Brut Nature Rosé, Burgundy, France NV	18

White

J. Moreau & Fils, Chardonnay, Burgundy, France 2021	30
Moulin Jamet, Sauvignon Blanc, Loire Valley, France 2022	25
Davis Bynum, Chardonnay, Russian River Valley, USA 2022	25

Rosé

Whispering Angel, Côtes de Provence, France 2023	18
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Red

Martis, Cabernet Sauvignon, Sonoma County, USA 2019	25
Davis Bynum, Pinot Noir, Russian River Valley, USA 2021	25
Maison Louis Latour, Pinot Noir, Marsannay Burgundy, France 2019	30

Sake

Hakkaisan 45, Junmai Diginjo, Niigata	25
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Beer Draught

Asahi, Super Dry, Lager, Japan	9
Hitachino Nest, White Ale, Japan	15
Almanac Love, IPA, USA	11
Fremont Lush, IPA, USA	12
Delirium Tremens, Golden Strong Pale Ale, Belgium	16

Bottled

Yanjing, Lager, China	10
Tsingtao, Pale Lager, China	9
Stella Artois, Pilsner, Belgium	10
Stillwater Extra Dry, Sake Style Saison, USA	11
Chimay, Trappist Ale, Belgium	14
Dogfish Head 90 Minute, IPA, USA	12
Hitachino Nest, Espresso Stout, Japan	14

Large Format

St. Feuillen Triple Belgian Tripel 3L	220
St. Feuillen Triple Belgian Tripel 6L	600