

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

MOTT[™]32 卅二公館

특정 음식에 알러지가 있으시거나 특이 반응이 있으신 분은 직원에게 알려주시기 바랍니다.

Please inform us of any food allergies or intolerances

난류, 우유, 메밀, 호두, 땅콩, 잣, 대두, 밀, 복숭아, 토마토 돼지고기, 닭고기, 소고기, 새우, 고등어, 홍합, 전복, 굴, 조개류, 게, 오징어, 아황산류 포함 식품

Eggs, Milk, Buckwheat, Wheat, Soybeans, Peanuts, Pine Nuts, Peaches, Tomatoes, Pork, Chicken, Beef, Shrimp, Mackerel, Mussels, Abalone, Oysters, Shellfish, Crab, Cuttlefish, Sulfites

남은 음식을 재사용하지 않습니다.

We do not reuse leftovers.

MOTT[™]32 卅二公館

원산지 표기

오리고기(국내산), 닭고기(국내산), 갑오징어(태국산), 오징어(국내산), 광어(국내산), 가리비(중국산), 전복(국내산), 두부(콩:국내산)

밥(쌀) : 국내산과 태국산 섞음,

누룽지(쌀) : 국내산(단, 소고기 해물 누룽지탕 제외),

소고기 해물 누룽지탕 - 누룽지(쌀) : 대만산

燒味 바비큐 BBQ

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	42天飼養北京片皮鴨 (蘋果木燒) (需預訂) (每天限量)	모트 시그니처 북경오리 Apple Wood Roasted 42 Days Peking Duck "Signature Mott 32 Cut" (Pre-order in Advance) (Limited Daily) Mott 32 "Signature Apple Wood Roasted Peking Duck" smoked with sweet aromas of dried Apple Wood, served with freshly steamed pancakes, thinly sliced cucumber and scallions, raw cane sugar, and house-made special hoisin sauce. We carve using a unique technique that locks in all the juices developed by our founders making it a true feast fit for royalty as it was intended. Due to the time-intensive preparation process, the duck is available in limited quantities, and are available by pre-order only. Recommended for around 3–4 guests, the duck will be freshly roasted upon your arrival.	180,000
L	鴨鬆生菜包 或京式香脆爆鴨件 (可選第二道菜)	북경오리 레터스 랩 Minced Duck, Lettuce Cup or 광동식 북경오리 볶음 Peking Style Spicy Crispy Duck Rack (Peking Duck second course add on)	21,000
	蜜汁頂級西班牙 黑毛豬叉燒 (每天限量)	꿀소스 이베리코 차슈 (돼지고기: 스페인산) Barbecue Iberico Pork, Yellow Mountain Honey (Limited Daily)	65,000
	脆皮燒腩仔	바삭한 삼겹살 구이 (돼지고기: 멕시코산) Crispy Roasted Pork Belly	55,000

前菜 전채 Starters

椒鹽鮮鮑魚仔	초염 크리스피 전복 Whole Crispy Abalone, Salt & Pepper	55,000
椒鹽鮮魷粟米芯	초염 갈릭 소스 오징어 Fried Squid, Crispy Baby Corn, Salt & Pepper	30,000
北京烤鸭丝沙律	모트32 시그니처 북경오리 샐러드 Shredded Peking Duck Salad, Beetroot, Crispy Taro, Citrus Truffle Dressing	40,000
蒜泥白玉卷	마늘소스 삼겹살 전채 (돼지고기:국내산) Pork Belly Roll, Cucumber, Spring Onion, Garlic, Soy Sauce	25,000
黑松露伴雞	블랙 트러플 닭고기 전채 Cold Chicken, Coriander, Black Truffle	28,000
陳年黑醋海蜇頭	생목이버섯을 곁들인 흑초 소스 해파리 냉채 Marinated Jellyfish & Fresh Wood Ear Fungus, Aged Balsamic Vinegar	25,000
口水雞	사천식 구수계 Cold Chicken, Szechuan Peppercorns, Chili Sauce	25,000
黑松露醬野菌生菜包	블랙 트러플 소스, 모둠 버섯 레터스 랩 Assorted Wild Mushrooms in Lettuce Cup, Black Truffle Sauce	30,000 4件 (4 pcs)
龍蝦生菜包	바닷가재 레터스 랩 Fresh Lobster in Lettuce Cup, Mushrooms	50,000 4件 (4 pcs)
蒜香手拍青瓜	갈릭 소스 오이 냉채 Marinated Cucumber & Garlic	10,000

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晚市點心 저녁 딤섬 Evening Dim Sum

龍蝦粿	랍스터 하가우 (돼지고기:국내산) Lobster Har Gow	23,000 1件(1 pc)
海鮮酸辣小籠包	해산물 산라 소룡포 (돼지고기:국내산) Hot & Sour Shanghainese Soup Dumplings, Scallop, Prawn	22,000 4件 (4 pcs)
豚肉松露鵪鶉蛋燒賣	블랙 트러플 메추리알 샤오마이 (돼지고기: 국내산) Soft Quail Egg, Pork, Black Truffle Siu Mai	14,000 2件 (2 pcs)
紅油抄手	사천식 교자 (돼지고기: 국내산) Szechuan Style Dumplings, Minced Pork, Chili Oil	20,000 5件 (5 pcs)
黑魚子翡翠帶子餃	캐비어 비취 관자교 (돼지고기:국내산) Scallop Dumplings, Spinach, Prawn, Caviar	21,000 3件 (3 pcs)
北京鴨絲春卷	오리 춘권 Shredded Peking Duck Spring Roll	23,000 3件 (3 pcs)

湯	수프 Soup	1인 每位/ per person
佛跳牆	불도장 (소고기: 국내산 한우) "Buddha Jumps Over The Wall" Double-Boiled Abalone, Sea Cucumber, Conpoy, Fish Maw, Bamboo Pith	130,000
紅燒官燕	홍소 제비집 수프 (돼지고기:스페인산) Braised Bird's Nest Soup, Chicken Broth	90,000
海鮮酸辣羹	해산물 산라탕 Hot & Sour Soup, Assorted Seafood	25,000
羊肚雜菌蘆筍羹	모렐버섯 두부 수프 Morel Mushroom Soup, Assorted Fungus, Asparagus, Tofu	25,000
蟹肉玉米汤	게살 옥수수 수프 Crab and Corn Soup	23,000

鮑魚 • 海味 해산물 Abalone & Dried Seafood

紅燒海蔘松茸鮑魚	홍소 해삼 송이 전복 Braised Sea Cucumber, Abalone, Matsutake Mushroom, Oyster Sauce	180,000
砂鍋紅燒花膠	돌솥홍소부레 Braised Fish Maw, Oyster Sauce	130,000
黑松露流三絲	트러플 부용삼슬 Black Truffle, Braised Sea Cucumber, Shrimp, Mushroom	120,000
全家福	광동식 팔진 해산물 Guangdong-Style Sauteed Seafood, Vegetable with Oyster Sauce	120,000
辣子海蔘	라즈해삼 Deep Fried Sea Cucumber, Dried Chili, Sichuan Peppercorn	110,000
魚香海蔘	어향소스 해삼 Braised Whole Sea Cucumber, Chili Sauce	75,000 每位 / per person
XO醬炒羊肚菌鮑魚	X.O. 전복 모렐 버섯 (돼지고기: 스페인산) Braised Abalone and Morels with X.O. Sauce	80,000

市場海鮮 해산물 Market Seafood

龍蝦配麻婆豆腐	바닷가재 마파두부 Signature Lobster "Ma Po Tofu"	120,000
清蒸許氏平鮋	간장소스 활 우럭찜 (우럭:국내산) Steamed Fresh Korean Rockfish, Premium Soy Sauce	150,000
蟹肉豆腐	게살 소스 두부 요리 Crab Meat Tofu	60,000
避風塘炒蟹	비풍당 (마늘 소스) 소프트 쉘크랩 Fresh Whole Crab, Golden Garlic, Chili	60,000
蒜茸蒸鮮鲍魚	마늘을 곁들인 간장소스 전복찜 Steamed Abalone, Garlic, Premium Soy Sauce	55,000

海鮮 해산물 Fresh Seafood

砂鍋海鮮豆腐	돌솥 해물 두부 Braised Seafood and Tofu Casserole	80,000
避風塘銀鱈魚	비풍당 (마늘 소스) 은대구 Wok-Fried Black Cod, Golden Garlic, Chili	55,000
醬燒明蝦球	소흥주 칠리새우 King Prawns, Chinese Rice Wine, Vinegar, Chili	50,000
煙燻黑鱈魚	훈연향 대구 Signature Smoked Black Cod	48,000
四川酸菜魚	사천식 마라 생선탕 Poached Mandarin Fish Fillet, Szechuan Pepper Broth	46,000

煲仔菜 돌솥/뚝배기 Clay Pot

子母粉絲蟹肉煲	날치알을 곁들인 게살 버미셀리 Crab Meat Vermicelli, Flying Fish Roe	55,000
牛肉海鮮鍋巴湯	소고기 해물 누룽지탕 (소고기:국내산 한우) Rice Soup with Korean Beef and Seafood	100,000
蒜香胡椒蝦球煲	흑 후추 마늘 새우 King Prawns, Black Pepper, Garlic, Soy Sauce	42,000
乾葱豆豉雞煲	블랙빈 소스 닭고기 Chicken, Dried Shallots, Black Bean Sauce	39,000

肉類 육류 Meat

香辣牛肉	향라소스 소고기 (소고기:국내산 한우 1++) Stir-Fried Korean Beef with Chili Sauce, Shiitake Mushroom, Baby Leeks	110,000
蔥爆牛肉	파향 우육 (소고기:국내산 한우 1++) Wok-Fried Korean Beef, Scallion	110,000
醬烤三弄牛肋骨	광동식 소갈비 구이 (소고기: 미국산) Crispy Triple-Cooked Beef Short Ribs	100,000
炸子雞	광동식 크리스피 닭고기 Crispy Yellow Chicken	60,000
四川辣子雞	사천식 라즈지 Chicken, Dried Chili, Szechuan Red Peppercorns	45,000
陳年黑醋咕嚕肉	흑초소스 탕수육 (돼지고기: 국내산) Sweet & Sour Pork, Dragon Fruit, Aged Black Vinegar	45,000
宮保雞丁	사천식 궁보계정 Szechuan Kung Pao Chicken	42,000

菜類 채소류 Vegetable

魚香茄子煲	어향 가지 볶음 (돼지고기:국내산) Braised Eggplant, Pork, Chili	30,000
乾煸牛肉鬆四季豆	소고기 그린빈스 볶음 (소고기: 미국산) Sautéed String Beans, Minced Beef	32,000
季節炒蔬菜	마늘소스 계절야채 볶음 Sautéed Seasonal Vegetables, Garlic, Oyster Sauce	32,000
羊肚菌素燒豆腐	모렐버섯 두부 볶음 Braised Tofu, Morels	45,000
香醋素猴頭菇	흑초 소스 탕수 버섯 (노루궁뎅이 버섯) Sweet & Sour Mushroom, Dragon Fruit	50,000
煙熏素香菇	훈연향 버섯 Signature Smoked Mushrooms	35,000
辣子素茄子	사천식 라즈 가지 Crispy Szechuan Style Fried Eggplant, Red Peppercorn, Dried Chili, Cashew Nut	35,000

飯麵 식사류 Rice & Noodles

砂鍋龍蝦飯	돌솥 랍스터 볶음밥 Signature Lobster Fried Rice, King Oyster Mushrooms, Edamame	95,000
海鮮松露炒飯	해산물 트러플 볶음밥 Seafood Black Truffle Fried Rice	50,000
蟹肉飛魚籽炒飯	날치알을 곁들인 게살 볶음밥 Crab Meat Fried Rice, Flying Fish Roe	33,000
揚州八寶炒飯	양주 팔보 볶음밥 (돼지고기: 스페인산) Yeung Chow Style Fried Rice, Diced Sea Cucumber, Prawn, Iberico Pork, Asparagus	33,000
魚湯四寶泡飯	돌솥어탕 Scallops, Prawns, Crisipy Rice in Fish Soup	35,000
花膠雞絲煨稻庭烏冬	부레 기스 우동 Fish Maw, Shredded Free-Range Chicken, Inaniwa Udon	40,000
海鮮賽螃蟹兩面黃	해물 에그누들 Crispy Egg Noodles, Egg White with Prawn, Scallop, Conpoy	35,000
海鮮湯麵	광동탕면 Spicy Guangdong Noodle Soup with Vegetable and Seafood	32,000

飯麵 식사류 Rice & Noodles

乾炒牛河	소고기 쌀국수 볶음 (소고기: 미국산) Wok-Fried Flat Rice Noodles, Beef, Bean Sprouts	30,000
炸醬麵	첨면장 반면 (소고기: 국내산 한우) Noodles with Seafood and Korean Beef, Special Black Bean Sauce	30,000
四川担担面	사천식 탄탄면 (소고기: 국내산 한우) Szechuan Dan Dan Noodles, Korean Beef, Peanuts	28,000

甜品 디저트 Dessert

荔枝冰	리치 셔벗 Lychee Sherbet	10,000
青檸海鹽芝麻撻	라임, 잣 초코 타르트 White Sesame Chocolate Tart, Lime & Sea Salt, Pine Nut	20,000
焦糖柚子椰皇雪糕	자몽 초코 크럼블 코코넛 아이스크림 Young Coconut Ice Cream, Honeycomb, Grapefruit, Chocolate Crumble	15,000
中式甜品	중식디저트 Classics	
即焗酥皮蛋撻 (約20分鐘)	에그 타르트 Flaky Egg Tart	20,000 4件 (4 pcs)
石榴金露	구아바 시미로 Sweetened Guava Soup, Sago	12,000 每位 /Per Person
楊枝甘露豆腐花	수제 두부를 곁들인 망고 시미로 Tofu Pudding, Mango, Grapefruit, Sago	12,000 每位 /Per Person
香芒椰汁糯米卷	코코넛 찹쌀 망고 롤 Fresh Mango Glutinous Rice Roll, Coconut	12,000 4件 (4 pcs)
芝麻糊燉蛋白	흑임자 푸딩 Steamed Egg White, Black Sesame	12,000 每位 /Per Person

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