



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

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

Please inform us of any food allergies or intolerances.

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

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원산지 표기

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

밥(쌀): 국내산과 태국산 섞음

燒味 바비큐 BBQ

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)

180,000

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.

燒味 바비큐 BBQ

鴨鬆生菜包 或京式香脆爆鴨件 (可選第二道菜)	북경오리 레터스 랍 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

點心 딤섬 Dim Sum

蒸品 딤섬 Steamed

原味鮮肉小籠包	상해식 소롱포 (돼지고기: 국내산) Traditional Pork Shanghainese Soup Dumplings	20,000 4件 (4 pcs)
海鮮酸辣小籠包	해산물 산라 소롱포 (돼지고기: 국내산) Hot & Sour Shanghainese Soup Dumplings, Scallop, Prawn	22,000 4件 (4pcs)
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 (2pcs)
黑魚子翡翠帶子餃	캐비어 비취 관자교 (돼지고기: 국내산) Scallop Dumplings, Spinach, Prawn, Caviar	21,000 3件 (3pcs)
水晶蝦餃皇	수정 하가우 (돼지고기: 국내산) King Prawn Har Gow	20,000 4件 (4 pcs)
黑松露野菌餃	트러플 야채 교자 Wild Mushrooms Dumplings, Black Truffle, Carrot, Coriander	21,000 3件 (3 pcs)

點心 딤섬 Dim Sum

蒸品 딤섬 Steamed

紅油抄手 사천식 교자 (돼지고기: 국내산) 20,000
Szechuan Style Dumplings, Minced Pork, 5件 (5 pcs)
Chili Oil

烘品 베이크 Baked

脆皮西班牙黑毛豬 이베리코 차슈번 21,000
叉燒包 (돼지고기: 스페인산) 3件 (3 pcs)
Signature Crispy Sugar-Coated BBQ
Iberico Pork Bun

點心 딤섬 Dim Sum

腸粉 창편 Cheung Fun
(Steamed Rice Roll)

脆皮翡翠鮮蝦腸粉 크리스피 새우 창편 33,000
(돼지고기: 국내산)
Prawn, Crispy Rice Paper, Vegetable

香脆軟殼蟹腸粉 소프트 셸 크랩 창편 36,000
Crispy Soft Shell Crab, Garlic,
Avocado, Black Bean

點心 딤섬 Dim Sum

煎品 튀김 Fried

北京鴨絲春卷	오리 춘권 Shredded Peking Duck Spring Roll	23,000 3件 (3 pcs)
香煎韭菜鮮蝦餅	부추 전병 (돼지고기: 국내산) Pan Fried Chinese Chives Cake, Minced Shrimp	22,000 4件 (4 pcs)
野菌素春卷	버섯춘권 Wild Mushrooms Spring Roll	21,000 3件 (3 pcs)

點心 딤섬 Dim Sum

甜品 디저트 Dessert

即焗酥皮蛋撻 (約20分鐘)	에그 타르트 Flaky Egg Tart	20,000 4件 (4 pcs)
香芒椰汁糯米卷	코코넛 찹쌀 망고 롤 Fresh Mango Glutinous Rice Roll, Coconut	12,000 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)
芝麻糊燉蛋白	흑임자 푸딩 Steamed Egg White, Black Sesame	12,000 每位 (per person)