



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



SUSTAINABILITY PHILOSOPHY

Mott No. 32 has been at the forefront of driving global change and awareness around sustainability for the past decade. Apart from sourcing local produce and creating sustainable and deliciously plant-based menu options, we have also eliminated plastic from take-home packaging by only using compostable materials. Mott No. 32 strives to reduce energy consumption and lead the charge in the F&B industry to create circular food systems with a low carbon impact.



Scan here to learn more

茗茶 House Tea

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 Shoumei (White Peony)

胎菊 Chrysanthemum

特級茗茶 Premium Chinese Tea

10 每位 / per person

人参乌龙 Ginseng Oolong

武夷大红袍 Wuyi Da Hong Pao

极品凤凰单枞 Supreme Phoenix

極品茗茶 Deluxe Chinese Tea

12 每位 / per person

清香极品铁观音 Supreme Tie Guan Yin

云南珍藏普洱 Yunnan Reserved Old Pu Er

白毫银针 Silver Needle

西湖狮峰龙井 Long Jing

F1 Cocktails

F40	28
Patrón Silver Tequila / Crème de Cassis / Yuzu Sake / Lime Juice / Grenadine / Fresh Raspberry	
Scarlet Speedway Rosemary Infused BACARDÍ Añejo Cuatro 4 Year Old Rum / Passion Fruit Purée / Lime Juice / Ginger Ale / Antica Formula Vermouth / Grenadine	28
Racing Green Patrón Silver Tequila / Midor / Vanilla Syrup / Egg White / Lemon Juice / Pear Sake	28
Tifosi Bombay Sapphire Gin / Pink Guava Purée / Lemon Juice / Egg White / Demerara Syrup / Fresh Blackberry	28
Scuderia Drift Vanilla Infused Aberfeldy 12 Year Old Whisky / Cranberry Juice / Lustau Pedro Ximénez / Lemon Juice / D.O.M Bénédictine / Luxardo Maraschino Liquer / Campari / Sugar Syrup	28

Mott Signature Cocktails

Five Spice Sherry Tequila / Pedro Ximénez Sherry / Five Spice / Raspberry / Sage	2
Velvet Crane Gin / Rose / Pistachio / Yellow Chartreuse / Egg White	2
Hong Kong Iced Tea Tequila / Lillet Blanc / Blackcurrant / Jasmine Tea / Basil Seeds	2
Forbidden Rose Vanilla Infused Pisco / Passionfruit / Lychee / Chilli / Lemon / Egg White	2
Nashi Pear Sake / Vodka / Thai Basil / Lemon	2
Harbour Dawn Butter Washed Vanilla Rum / Coconut / Pandan / Almond / Verjus / Champagne	2
Hanami Bourbon / Gin / Umeshu / Yuzu / Shiso / Ginger Beer / Chrysanthemum	20

Mott Signature Cocktails Cont.

	Secrets of Xi'an Scotch Whisky / Moutai Prince / Green Apple / Miso Honey / Cucumber / Plum Salt	24
	Fujian Negroni Amaro / Aperol / Gin / Ginseng / Lapsang Souchong Tea / Szechuan Pepper	24
	Oak & Ash Bourbon / Shiitake Maple Syrup / Sesame Butter / Walnut	24
	Mottails	
NUTRI-GRADE	Jasmine Cooler Lychee / Jasmine Tea / Lemon / Ginger Beer	17
6% sugar	Stonecutters Passionfruit / Miso Honey / Wuyi Da Hong Pao / Soda	17
14% Nugar NUTRI-GRADE	Garden Grove Thai Basil / Pandan / Green Apple	17

烧味 BBQ

丩 42天饲养北京片皮鸭 Apple Wood Roasted Peking Duck "Mott 32 Cut" RS CF 148 (苹果木烧) 42天饲养北京片皮鸭 Signature Apple Wood Roasted Peking Duck "Mott 32 Cut", 296 (苹果木烧) 配 Parisian Oscietre Caviar (30g) RS CF 特级黑鱼籽酱 (30a) Mott 32 Apple Wood Roasted 42 Days 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. 需预订 | 每天限量 Pre-order in Advance | Limited Daily 京式香脆爆鸭件 或 Peking Style Spicy Crispy Duck Rack RS CF or 28 膶肠鸭松牛菜包 Preserved Duck Liver Sausage, Minced Duck, Lettuce Cup (可洗第二道菜) (Peking Duck second course add on)

烧味 BBQ

蜜汁顶级西班牙 黑毛猪叉烧 (每天限量)	Barbecue Iberico Pork, Yellow Mountain Honey (Limited daily)	52
脆皮烧腩仔	Crispy Roasted Pork Belly CF	30

晚市點心 Evening Dim Sum

海鲜酸辣小笼包	South Australian Scallop, Prawn, Hot & Sour Shanghainese Soup Dumplings RS	4件 (4pcs)	13
野菌马蹄饺	Wild Mushrooms, Water Chestnut Dumplings RS	3件 (3pcs)	10
黑豚肉松露鵪鶉蛋燒賣	Soft Quail Egg, Iberico Pork,Black Truffle Siu Mai LS	2件 (2pcs)	11
金腿龙虾粿	Lobster Har Gow, Yunnan Ham	1件 (1pc)	34
韭黄鸭丝春卷	Yellow Garlic Chives, Shredded Peking Duck Spring Roll RS	3件 (3pcs)	12
竹炭脆皮北京鸭肉包	Signature Crispy Sugar Coated Peking Duck Bun	3件 (3pcs)	13

前菜 Starters

蒜香手拍青瓜	Marinated Cucumber and Garlic RS	10
金沙日本南瓜	Japanese Pumpkin, Salty Egg RS	13
42天饲养 北京烤鸭丝沙律	Shredded 42 Days Peking Duck Salad, Beetroot, Crispy Taro, Citrus Truffle Dressing RS	24
椒盐鲜鲍鱼仔	Whole Crispy Abalone, Salt & Pepper	68
芥茉澳洲M9和牛粒 生菜包	Stir-Fried Cubed Australian M9 Wagyu Beef in Lettuce Cup, Mustard Oil RS	30
黑松露野菌生菜包	Assorted Wild Mushroom in Lettuce Cup, Black Truffle Sauce RS	28
灯影牛肉	Crispy Air-Dried Beef	18
陈年黑醋云耳海蜇头	Marinated Jellyfish and Cucumber RS	30
口水鸡	Cold Free-Range Chicken, Szechuan Peppercorns, Chilli Sauce RS CF	28
黑松露伴走地鸡	Cold Free-Range Chicken, Coriander, Black Truffle RS CF	28
椒盐鲜鱿	Crispy Squid, Baby Corn, Salt and Pepper RS	21
辣子田鸡腿	Fried Frog Legs, Pepper, Dried Chili, Black Bean RS CF	28
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湯	Soup	每位 / per person
佛跳牆	Buddha Jumps Over The Wall	180
海鲜酸辣羹	Hot & Sour Soup, Assorted Seafood RS	19
松茸鲍鱼炖珍珠肉汤	Double-Boiled Fresh Abalone Soup, Pearl Meat, Matsutake Mushroom RS	58
竹笙菜胆炖花胶	Fish Maw, Double Boiled Fish Bone Broth, Bamboo Pith, Chinese Cabbage RS	56
花胶瑶柱烩龙趸羹	Fish Maw, Conpoy, Garoupa Soup RS	25
燕窝	Bird's Nest	
高汤炖官燕	Double-Boiled, Bird's Nest, Supreme Soup RS	86
红烧官燕	Bird's Nest Soup, Chicken Broth, Yunnan Ham	86

鮑魚 ● 海味	Abalone & Dried Seafood (Abalone is farmed from sustainable sources)	每位 / per person
蚝皇原只廿七头 南非吉品干鲍鱼	Braised Whole Dried South African Abalone, Oyster Sauce (22g dried kippin abalone)	118
蚝皇原只六头南非鲍鱼	Braised Whole South African Abalone, Oyster Sauce (100g abalone)	398
蚝皇原只十八头 日本极品鲍鱼	Braised Whole Japanese Dried Abalone, Oyster Sauce (32g dried abalone)	938
70支头葱烧原条辽参	Braised Whole Japanese Sea Cucumber, Scallions RS	108
红烧花胶伴八头鲜鲍鱼	Braised Fish Maw with Abalone	118

市场海鲜 Market Seafood

龙虾配麻婆豆腐	Signature Lobster "Ma Po Tofu" RS		128
金沙麦片虾球	Crispy Prawns, Salty Egg Yolk, Oatmeal RS CSS		42
黑松露蛋白炒龙虾球	Wok-Fried Lobster, Black Truffle, Egg White RS		118
波斯顿龙虾 - 每只650g (黑蒜炒 / 蒜蓉蒸 / 上汤焗)	Whole Boston Lobster - 650 grams each (SS) (Wok-Fry with Black Garlic / Steamed with Minced Garlic / Poached with Superior Soup)	每只 per lobster	98
澳洲龙虾 (姜葱炒 / 上汤焗 / 花雕蛋白蒸)	Australian Lobster RS (Fried with Ginger & Scallion / Poached with Superior Soup / Steamed with Chinese Wine and Egg White)	每100克 per 100g	45

Market Seafood 市场海鲜 每100克 / per 100g 斯里兰卡炒蟹 Wok-Fried Whole Sri Lanka Mud Crab RS 18 (避风塘/黑胡椒炒/ (Golden Garlic & Chili / Black Pepper / Chilli Crab Sauce with Mantou (4 pcs) / Fried with Ginger & Scallion / Steamed with 辣椒酱馒头(4粒)/ Chicken Fat and Hua Tiao Chiew / Braised Crab Casserole and Fresh 姜葱炒/鸡油花雕蒸/ Clam with Winter Melon and Luffa) 冬瓜煲) 清蒸原条忘不了 Whole Empurau, Steamed with Ginger & Scallion RS 140 (Pre-order 24 hours in advance) (一天前預定) (每天限量) Whole Tiger Garoupa RS 原条老虎斑 16 (拍姜海盐蒸/剁椒蒸/ (Steamed with Sea Salt & Ginger / Steamed with Chopped Chilli, Dried Scallop and Black Bean / Steamed with Minced Garlic / 蒜蓉蒸 / 清蒸) Steamed with Ginger and Scallion) 原条笋壳鱼 Whole Marble Goby RS 15 (油浸 / 清蒸 / (Deep Fried / Steamed with Ginger and Scallion / Steamed with Minced Garlic / Braised) 蒜蓉蒸/红烧

海鲜 Fresh Seafood

烟熏黑鳕鱼	Signature Smoked Black Cod	58
四川水煮斑球	Poached Garoupa Fillet, Szechuan Pepper Broth RS	108
香煎黑鳕鱼芥辣柚子汁	Sticky Black Cod, Mustard Yuzu Sauce	62
酱烧明虾球	Crispy King Prawns, Chinese Rice Wine, Vinegar, Chili RS CSS	42
XO酱炒南澳玉带白木耳	Stir-Fried South Australian Scallops, Snow Fungus, XO Sauce RS	64
黑虎掌菌鲜茴香 炒龙趸球	Wok-Fried Giant Garoupa Fillet, Sarcodon, Fennel RS	68
煲仔菜	Clay Pot	
蒜香胡椒虾球煲	King Prawn, Black Pepper, Garlic, Soya Sauce RS CSS	42
子母粉丝阿拉斯加 蟹肉煲	Alaskan King Crab Casserole, Crab Roe, Vermicelli	80
香脆茅台鸡	Crispy Free-Range Chicken, Moutai RS CF	58
干葱豆豉鸡煲	Free-Range Chicken Dried Shallots, Black Bean Sauce CF	36
剁椒生焗龙趸球煲	Giant Garoupa with Chopped Chilli, Dried Scallop & Black Bean RS	78

Regionally Sourced GP Cage-Free LS Locally Sourced GS Certified Sustainable Seafood V Vegetarian
Prices are subject to 10% service charge and prevailing Goods and Services Tax
Please let your server know of any food allergies or dietary preferences.

肉类 Meat

松露盐香煎A5日本和牛	Pan-Fried Japanese Wagyu A5+, Truffle Salt R5		165
A5日本和牛辣豆酱	Japanese Wagyu A5+, Grilled Leeks, Homemade Black Bean Paste, Garlic Chips		165
澳洲M9和牛粒 (黑椒炒 / 香辣炒)	Stir-Fried Australian M9 Wagyu RS (Black Pepper / Baby Leeks & Chilli)		98
酱烤三弄美国安格斯 牛肋骨	Triple-Cooked US Black Angus Short Rib		98
葱爆安格斯牛肉	Wok-Fried Angus Beef, Scallion		42
陈年黑醋咕噜肉	Sweet & Sour Pork, Dragon Fruit, Aged Black Vinegar		30
南乳一字排	Crispy Pork Rib, Red Beancurd		42
顺德生煎走地鸡	Shunde Style Pan Fried Free-Range Chicken, Sand Ginger RS CF		36
四川辣子雞	Free-Range Chicken, Dried Chillies, Szechuan Red Peppercorns RS CF	大 (large) 小 (small)	56 28

菜类 Vegetables

银杏马蹄炒芦笋	Sautéed Asparagus, Water Chestnuts, Ginkgo Nuts RS	29
鱼香茄子煲	Braised Eggplant, Minced Pork, Chili Peppers	22
马拉盏虾干黑豚肉碎 芥兰煲	Wok-Fried Kale, Dried Shrimp, Minced Pork, Shrimp Paste RS	28
干煸和牛松四季豆	Sautéed String Beans, Diced Australian Wagyu Beef RS	29
银杏腐竹炒西兰花	Wok-Fried Broccoli, Ginkgo, Bean Curd, Red Dates RS	28
羊肚菌红烧豆腐	Braised Tofu, Morel RS	28
樱花虾XO酱嫩豆炒津菜	Wok-Fried Baby Napa Cabbage, Japanese Sakura Shrimps, Honey Beans, XO Sauce RS	28
季节时蔬 (芥兰仔 / 香港芥兰 / 香港菜心 / 菠菜) (上汤 / 蒜蓉炒 / 清炒 / 蚝油扒)	Seasonal Vegetables RS (Baby Kai Lan / Hong Kong Kai Lan / Hong Kong Choy Sum / Spinach) (Superior Stock / Minced Garlic / Sautéed / Oyster Sauce)	22

飯麵 Rice & Noodles

砂锅龙虾饭	Signature Lobster Fried Rice, King Oyster Mushrooms, Edamame		98
黑毛猪叉烧扬州炒饭	Yeung Chow Style Fried Rice, Diced Prawn, Iberico Pork, Asparagus RS		32
阿拉斯加蟹肉 飞鱼籽炒饭	Alaskan Crabmeat Fried Rice, Flying Fish Roe RS		60
鱼汤四宝泡饭	Scallops, Prawns, Crispy Rice in Fish Soup		46
干炒安格斯牛河	Wok-Fried Flat Rice Noodles, US Black Angus Beef, Bean Sprouts		34
葱油白菜拌面	Shanghainese Noodles, Dried Shrimp, Tossed with Scallion Oil RS		26
花胶鸡丝煨稻庭乌冬	Fish Maw, Shredded Free Range Chicken, Inaniwa Udon RS	每位 per person	28
海鲜赛螃蟹两面黄	Crispy Egg Noodles, Egg White with Prawn, Scallop, Conpoy RS		44
樱花虾香芋腊味糯米饭	Wok-Fried Glutinous Rice, Japanese Dried Shrimp, Crispy Taro, Preserved Sausage RS		38

西式甜品 Western Dessert

绿茶青柠奶酪蛋糕	Bamboo Green Forest RS V	18
焦糖柚子椰皇雪糕	Pomelo, Grapefruit & Honeycomb, Coconut Ice Cream RS V	20
草莓酱油雪糕	Soy Sauce Ice Cream, Fresh Strawberries & White Chocolate RS V	14
中式甜品	Classics	
绿茶红豆糕	Matcha Red Bean Pudding RS V	12
石榴金露	Sweetened Guava Soup, Sago, Pomelo RS V	10
冰花炖官燕	Double-Boiled Imperial Bird's Nest Soup, Rock Sugar RS V	86
鲜椰盅鲜奶炖官燕	Double-Boiled Imperial Bird's Nest, Fresh Milk, in Coconut RS V	96
南乳白莲蓉酥	Lotus Seed Paste Puff, Red Bean Curd RS V	10
香芒椰汁糯米卷	Fresh Mango, Coconut, Glutinous Rice Roll RS V	10
芝麻糊炖蛋白	Double-Boiled Egg White, Black Sesame 🔻	10