





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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SUSTAINABILITY PHILOSOPHY

Mott 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 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

Scan here for Digital Menu



茗茶 House Tea

6

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

薄荷茶	Peppermint Tea
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



Regionally Sourced



Cage-Free



Locally Sourced



Certified Sustainable Seafood



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.

Mott Signature Cocktails

Five Spice Sherry	24
Tequila / Pedro Ximénez Sherry / Five Spice / Raspberry / Sage	
Velvet Crane	24
Gin / Rose / Pistachio / Yellow Chartreuse / Egg White	
Hong Kong Iced Tea	24
Tequila / Lillet Blanc / Blackcurrant / Jasmine Tea / Basil Seeds	
Forbidden Rose	26
Vanilla Infused Pisco / Passionfruit / Lychee / Chilli / Lemon / Egg White	
Nashi	24
Pear Sake / Vodka / Thai Basil / Lemon	
Harbour Dawn	24
Butter Washed Vanilla Rum / Coconut / Pandan / Almond / Verjus / Champagne	
Hanami	26
Bourbon / Gin / Umeshu / Yuzu / Shiso / Ginger Beer / Chrysanthemum	
Secrets of Xi'an	24
Scotch Whisky / Moutai Prince / Green Apple / Miso Honey / Cucumber / Plum Salt	
Fujian Negroni	24
Amaro / Aperol / Gin / Ginseng / Lapsang Souchong Tea / Szechuan Pepper	
Oak & Ash	24
Bourbon / Shiitake Maple Syrup / Sesame Butter / Walnut	

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Zero-Edit

 C 6% sugar NUTRI-GRADE A B C D	Salty Yuzu Lemonade Fevertree Soda / Yuzu Juice / Lemon Juice / Syrup	17
 D 24% sugar NUTRI-GRADE A B C D	Hibiscus Sour Lyre Italian Spritz / Egg White / Lemon Juice / Monin Hibiscus Syrup	17
 D 13% sugar NUTRI-GRADE A B C D	Jasmine Cooler Lychee Puree / Fever Tree Ginger Beer / Fresh Lemon Juice / Jasmine Tea Syrup	17
 C 6% sugar NUTRI-GRADE A B C D	Stone Cutter Passion Fruit Puree / Miso Honey / Jasmine Da Hong Pao Mix Tea / Fever Tree Soda / Sour Plum Powder	17
 D 14% sugar NUTRI-GRADE A B C D	Garden Grove Grannysmith Green Apple Juice / Fresh Lemon Juice / Fever Tree Soda / Pandan Syrup / Thai Basil Syrup	17
 B 5% sugar NUTRI-GRADE A B C D	Heineken® 0.0 Beer	15

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Cold Teas

Available daily during dinner service

Pick Me Up	Sichuan Smash Gin / Sakura Liqueur / Menta / Liqueur De Violettes / Crème de Peach / Lemon / Red Wine / Chilli Szechuan Mala Spray	24
	Darkest Sunrise Tequila Blanco / Honey Agave / Espresso / Lime / Orange	24
Dessert	Wild Strawberry Fizz Vodka / Kwai Feh Lychee / Strawberry Liqueur / Lemon Juice / Honey / Egg White / Double Cream	24
	Matcha Colada Rum / Frangelico / Malibu / Lemon / Matcha / Egg White	24
Digestive	Tamarind Old Fashioned Tamarind Infused Bourbon / Angostura Bitter / Tamarind Syrup / Almond Cookie	24
	Smoked Calamansi Margarita Tequila Blanco / Salers / Mezcal / Orange Infused Lagavulin / Lime	24
Served Hot	Kowloon Coffee Rye Whisky / Soy Sauce / Warm Sweetened Coffee / Double Cream	24
	King of Wan Chai Scotch Whisky / Matcha Powder / Warm Sweetened Matcha / Double Cream	24



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Luxury Set Menu

278 Per Person | Minimum two guests 最少两位起

前菜拼盆 Starter Platter	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 CF
	陈年黑醋云耳海蜇头 Marinated Jellyfish & Cucumber RS
	脆皮烧腩仔 Crispy Roasted Pork Belly CF
汤及主菜 Soup & Main	菜胆松茸炖花胶 Double-Boiled Fish Bone Broth, Fish Maw, Matsutake Mushroom, Chinese Cabbage
	蚝皇原只廿七头南非吉品干鲍鱼伴冬菇西兰花 Braised Whole Dried South African Abalone, Broccoli, Mushroom & Oyster Sauce
	极品酱虾球炒芦笋 Sautéed Fresh Prawn with Spicy XO Sauce & Asparagus
	阿拉斯加蟹肉飞鱼籽炒饭 Alaskan Crabmeat Fried Rice, Flying Fish Roe
甜点 Dessert	燕窝石榴金露 Sweetened Guava Soup, Bird Nest, Sago, Pomelo
	香芒椰汁糯米卷 Fresh Mango, Coconut, Glutinous Rice Roll



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新春特备系列

Chinese New Year Abundance Specialties

风生水起 三文鱼捞起鱼生	Smoked Salmon Yu Sheng	RS CSS	88 另加三文鱼 Add on Salmon
幸福安康 素捞起鱼生	Healthy Vegetarian Yu Sheng	V	88 另加配料 Add Ingredients
包罗万有 鲍鱼捞起鱼生	Abalone Yu Sheng	CSS	128 另鲍鱼 Add on Abalone
龙马精神 龙虾捞起鱼生	Cooked Lobster Yu Sheng		188 另加龙虾 Add on Lobster
朝气勃勃 潮式炒花胶条	Teochew Style Fish Maw Casserole, Crab, Conpoy, Preserved Vegetable, XO Sauce	RS CSS	每份 per portion 168
五谷丰收 五色藜麦炒明虾球	Wok-Fried Fresh Prawn, Rainbow Quinoa, Onion	CSS	每份 per portion 45
年年有余 菜脯蒸龙趸球	Steamed Garoupa Fillet, Minced Preserved Vegetables		每份 per portion 78
年年高升 凤凰煎年糕	Pan-fried Nian Gao with Egg		3件 (3pcs) 18
三星报喜 三宝煎年糕	Pan-fried Nian Gao with Sweet Potato and Yam		3件 (3pcs) 28
堆积黄金 芝麻莲蓉煎堆仔	Deep-fried Sesame Ball filled with Lotus Seed Paste		3件 (3pcs) 28
富贵团圆 红豆沙汤圆	Sweetened glutinous rice ball with Red Bean Soup		每份 per portion 13



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烧味 BBQ

42天饲养北京片皮鸭
(苹果木烧)

Apple Wood Roasted Peking Duck "Mott 32 Cut"

RS CF

148

42天饲养北京片皮鸭
(苹果木烧) 配
特级黑鱼籽酱 (30g)

Signature Apple Wood Roasted Peking Duck "Mott 32 Cut",
Parisian Oscietre Caviar (30g)

RS CF

296

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
臘肠鸭松生菜包
(可选第二道菜)

Peking Style Spicy Crispy Duck Rack RS CF or
Preserved Duck Liver Sausage, Minced Duck, Lettuce Cup

RS CF

28

(Peking Duck second course add on)



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烧味 BBQ

蜜汁顶级西班牙 黑毛猪叉烧 (苹果木烧) (每天限量)	Apple Wood Smoked Pluma Iberico Pork, Yellow Mountain Honey (Limited daily)	CF	58
脆皮烧腩仔	Crispy Roasted Pork Belly	CF	30

RS Regionally Sourced CF Cage-Free LS Locally Sourced CSS Certified Sustainable Seafood V Vegetarian

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晚市點心 Evening Dim Sum

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

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前菜 Starters

蒜香手拍青瓜	Marinated Cucumber & Garlic	RS	10
金沙日本南瓜	Japanese Pumpkin, Salted 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 & 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 & 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	RS	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	Double Boiled Fish Bone Broth, Fish Maw, Bamboo Pith, Chinese Cabbage	RS	56
花胶瑶柱烩龙趸羹	Fish Maw, Conpoy, Garoupa Soup	RS	25

燕窩 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	RS	86



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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) RS	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

RS Regionally Sourced CF Cage-Free LS Locally Sourced CSS Certified Sustainable Seafood V Vegetarian

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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, Salted 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 (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 (Fried with Ginger & Scallion / Poached with Superior Soup / Steamed with Chinese Wine & Egg White)	RS	每100克 per 100g 45



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市场海鲜 Market Seafood

每100克 /
per 100g

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



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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	例牌 (regular)	108
		半份 (half)	54
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



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煲仔菜 Clay Pot

蒜香胡椒虾球煲	King Prawn, Black Pepper, Garlic, Soya Sauce	RS	CS	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
干葱豆鼓鸡煲	Free-Range Chicken Dried Shallots, Black Bean Sauce	RS	CF	36
剁椒生焗龙趸球煲	Giant Garoupa with Chopped Chilli, Dried Scallop & Black Bean	RS		78



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肉类 Meat

松露盐香煎A5日本和牛	Pan-Fried Japanese Wagyu A5+, Truffle Salt	RS	165
A5日本和牛辣豆酱	Japanese Wagyu A5+, Grilled Leeks, Homemade Black Bean Paste, Garlic Chips	RS	165
澳洲M9和牛粒 (黑椒炒 / 香辣炒)	Stir-Fried Australian M9 Wagyu (Black Pepper / Baby Leeks & Chilli)	RS	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
四川辣子鸡	Free-Range Chicken, Dried Chillies, Szechuan Red Peppercorns	RS CF	56 大 (large) 小 (small) 28



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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	RS	22
马拉盏虾干黑豚肉碎 芥兰煲	Wok-Fried Kale, Minced Pork, Dried Shrimp, 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 (Baby Kai Lan / Hong Kong Kai Lan / Hong Kong Choy Sum / Spinach) (Superior Stock / Minced Garlic / Sautéed / Oyster Sauce)	RS	22



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飯麵 Rice & Noodles

砂锅龙虾饭	Signature Lobster Fried Rice, King Oyster Mushrooms, Edamame	RS	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	RS	例牌 (regular) 半份 (half)
干炒安格斯牛河	Wok-Fried Flat Rice Noodles, US Black Angus Beef, Bean Sprouts	LS	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	Inaniwa Udon, Fish Maw, Shredded Free-Range Chicken	RS	每位 per person
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



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西式甜品 Western Dessert

焦糖柚子椰皇雪糕	Pomelo, Grapefruit & Honeycomb, Coconut Ice Cream	RS V	20
鐵觀音杏仁朱古力 小籠包	Almond & Chocolate, Tie Guan Yin Tea, Xiao Long Bao		4件 (4pcs) 38
青檸海鹽芝麻撻	Sesame Chocolate Tart, Pine Nut, Lime & Sea Salt		4件 (4pcs) 26

中式甜品 Classics

石榴金露	Sweetened Guava Soup, Sago, Pomelo	RS V	每位 per person 10
冰花炖官燕	Double-Boiled Imperial Bird's Nest Soup, Rock Sugar	RS V	每位 per person 86
鲜椰盅鲜奶炖官燕	Double-Boiled Imperial Bird's Nest, Fresh Milk, in Coconut	RS V	每位 per person 96
香芒椰汁糯米卷	Fresh Mango Glutinous Rice Roll, Coconut	RS V	4件 (4pcs) 10
棗皇糕	Chinese Red Date Pudding		4件 (4pcs) 12
棉花蛋白杏仁茶	Almond Cream Soup, Egg White Marshmallow		每位 per person 12



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Certified Sustainable Seafood



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.