



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 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

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

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

Mott Signature Cocktails

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

Zero-Proofs

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

Cold Teas

Available daily during dinner service

	Available daily during diffiler 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 Liquer / 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 Magarita 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	2.

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.

Luxury Set Menu

278 Per Person | Minimum two guests 最少两位起

前菜拼盆

蜜汁顶级西班牙黑毛猪叉烧

Starter Platter

Barbecue Iberico Pork, Yellow Mountain Honey



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

菜胆松茸炖花胶

Soup & Main

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

Sauteed 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 燕窝石榴金露

Sweetened Guava Soup, Bird Nest, Sago, Pomelo Dessert

香芒椰汁糯米卷

Fresh Mango, Coconut, Glutinous Rice Roll



大闸蟹特备佳肴 Hairy Crab Seasonal Menu

清蒸大闸蟹配姜茶(公) *取决于市场供应情况	270g Steamed Hairy Crab (Male), Ginger Tea Subject to market availability	每只 per crab	148
清蒸大闸蟹配姜茶 (母) * 取决于市场供应情况	200g Steamed Hairy Crab (Female), Ginger Tea Subject to market availability	每只 per crab	128
蟹粉水晶粿	Hairy Crab Roe Dumpling, Assorted Seafood, Garden Pea	3件 (3pcs)	29
蟹粉扒花胶皇	Braised Giant Fish Maw, Hairy Crab Roe	每位 per person	138
蟹粉燴豆腐羹	Braised Tofu Soup, Hairy Crab Roe	每位 per person	29
蟹粉红烧狮子头	Braised "Lion Head" Meat Ball with Hairy Crab Roe	每份 per portion	88
蟹粉琵琶豆腐	Pan-Fried Minced Prawn Stuffed Pipa Tofu, Hairy Crab Roe	每份 per portion	68
蟹粉煲仔饭	Steamed Claypot Rice, Hairy Crab Roe, Spring Onion	每份 per portion	86

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) RS CF (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 & 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	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

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	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
燕窝	Bird's Nest	
高汤炖官燕	Double-Boiled, Bird's Nest, Supreme Soup	86
红烧官燕	Bird's Nest Soup, Chicken Broth, Yunnan Ham RS	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, 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 RS (Fried with Ginger & Scallion / Poached with Superior Soup / Steamed with Chinese Wine & Egg White)	每100克 per 100g	45

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 spcs) / Fried with Ginger & Scallion / Steamed with Chicken Fat & 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 (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 (Deep Fried / Steamed with Ginger & Scallion / Steamed with Minced Garlic / Braised)	15

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) 半份 (half)	108 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		68

煲仔菜 Clay Pot

蒜香胡椒虾球煲	King Prawn, Black Pepper, Garlic, Soya Sauce RS CSS	42
子母阿拉斯加蟹肉粉丝煲	Alaskan King Crab Casserole, Fish 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 RS CF	36
剁椒生焗龙趸球煲	Giant Garoupa with Chopped Chilli, Dried Scallop & Black Bean	78

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		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 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 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 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)	46 26
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	Inaniwa Udon, Fish Maw, Shredded Free-Range Chicken 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

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