



ORIGINATED 1891

RESTAURANT

MOTT No. 32

卅二公館



MOTT<sup>NO</sup> 32  
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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
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	

RS Regionally Sourced
 CF Cage-Free
 LS Locally Sourced
 CSS 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.

## 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	

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## Mott Signature Cocktails Cont.

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	

## Mottails

	Jasmine Cooler	17
	Lychee / Jasmine Tea / Lemon / Ginger Beer	
	Stonecutters	17
	Passionfruit / Miso Honey / Wuyi Da Hong Pao / Soda	
	Garden Grove	17
	Thai Basil / Pandan / Green Apple	

## Cold Teas

Available daily after 9:30pm onwards

Pick Me Up	Sichuan Smash Widges Gin / Sakura Liqueur / Menta / Liqueur De Violettes / Crème de Peach / Lemon / Red Wine / Chilli Szechuan Mala Spray	19
	Darkest Sunrise Don Julio Blanco / Honey Agave / Espresso / Lime / Orange	19
Dessert	Wild Strawberry Fizz Belvedere Vodka / Kwai Feh Lychee / Strawberry Liqueur / Lemon Juice / Honey / Egg White / Double Cream	19
	Matcha Colada Plantation Rum / Frangelico / Malibu / Lemon / Matcha / Egg White	19
Digestive	Tamarind OF Tamarind Infused Bourbon / Angostura Bitter / Tamarind Syrup / Almond Cookie	19
	Smoked Calamansi Magarita Don Julio Blanco / Salers / Mezcal / Orange Infused Lagavulin / Lime	19
Served Hot	Kowloon Coffee Woodford Rye Whisky / Soy Sauce / Warm Sweetened Coffee / Double Cream	19
	King of Wan Chai Monkey Shoulder Whisky / Matcha Powder / Warm Sweetened Matcha / Double Cream	19

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## Canapé Platter

\$16++ per platter for every two Cold Tea cocktails ordered.  
Available from 9:30pm–11:30pm on Fridays, Saturdays, & eve of Public Holidays.

清炸野菌素春卷	Deep-Fried Wild Mushroom Spring Roll
金沙日本南瓜	Japanese Pumpkin, Salty Egg
椒盐炸脆虾	Crispy Prawn, Salt & Pepper
口水鸡	Cold Free-Range Chicken, Szechuan Peppercorns, Chilli Sauce
陈年黑醋云耳海蜇头	Marinated Jellyfish & Cucumber

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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  
Barbecue Iberico Pork, Yellow Mountain Honey CF

陈年黑醋云耳海蜇头  
Marinated Jellyfish and 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  
Fish Maw, Double Boiled Fish Bone Broth, 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 and  
Mushroom, Oyster Sauce

极品酱虾球炒芦笋  
Sauteed Fresh Prawn with Spicy XO Sauce and 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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## 春夏菜谱 Spring & Summer Menu

烧和牛沙律	Wagyu Beef Salad, Garlic, Thyme, Peanut & Sesame Sauce	98
避风塘龙虾脆薯球	Salt & Pepper Lobster, Crispy Potato Ball	98
鲍汁萝卜	Braised Radish, Abalone Sauce	36
XO酱苔兰花炒黑豚肉	Wok-Fried Broccolini, Iberico Pork	38
冬瓜阿拉斯加蟹肉煲	Braised Winter Melon, Alaskan King Crab Meat	118
虎蝦扒津胆	Braised Tiger Prawn, Chinese Cabbage	46
鳳梨燒一字骨	BBQ Pork Rib, Pineapple Honey Sauce	42

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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 膶肠鸭松生菜包 (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 (每天限量)	Barbecue Iberico Pork, Yellow Mountain Honey (Limited daily) 	52
脆皮烧腩仔	Crispy Roasted Pork Belly 	30

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## 晚市點心 Evening Dim Sum

海鮮酸辣小籠包	South Australian Scallop, Prawn, Hot & Sour Shanghainese Soup Dumplings <b>RS</b>	4件 (4pcs)	13
野菌马蹄饺	Wild Mushrooms, Water Chestnut Dumplings <b>RS</b>	3件 (3pcs)	10
黑豚肉松露鵪鶉蛋燒賣	Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai <b>LS</b>	2件 (2pcs)	11
金腿龙虾糰	Lobster Har Gow, Yunnan Ham	1件 (1pc)	34
韭黃鴨絲春卷	Yellow Garlic Chives, Shredded Peking Duck Spring Roll <b>RS</b>	3件 (3pcs)	12
竹炭脆皮北京鴨肉包	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 and Garlic <b>RS</b>	10
金沙日本南瓜	Japanese Pumpkin, Salty Egg <b>RS</b>	13
42天饲养 北京烤鸭丝沙律	Shredded 42 Days Peking Duck Salad, Beetroot, Crispy Taro, Citrus Truffle Dressing <b>RS</b>	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 <b>RS</b>	30
黑松露野菌生菜包	Assorted Wild Mushroom in Lettuce Cup, Black Truffle Sauce <b>RS</b>	28
灯影牛肉	Crispy Air-Dried Beef	18
陈年黑醋云耳海蜇头	Marinated Jellyfish and Cucumber <b>RS</b>	30
口水鸡	Cold Free-Range Chicken, Szechuan Peppercorns, Chilli Sauce <b>RS</b> <b>CF</b>	28
黑松露伴走地鸡	Cold Free-Range Chicken, Coriander, Black Truffle <b>RS</b> <b>CF</b>	28
椒盐鲜鱿	Crispy Squid, Baby Corn, Salt and Pepper <b>RS</b>	21
辣子田鸡腿	Fried Frog Legs, Pepper, Dried Chili, Black Bean <b>RS</b> <b>CF</b>	28

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湯	Soup	每位 / per person
佛跳牆	Buddha Jumps Over The Wall <sup>RS</sup>	180
海鮮酸辣羹	Hot & Sour Soup, Assorted Seafood <sup>RS</sup>	19
松茸鮑魚炖珍珠肉湯	Double-Boiled Fresh Abalone Soup, Pearl Meat, Matsutake Mushroom <sup>RS</sup>	58
竹筴菜胆炖花膠	Fish Maw, Double Boiled Fish Bone Broth, Bamboo Pith, Chinese Cabbage <sup>RS</sup>	56
花膠瑤柱烩龍躉羹	Fish Maw, Conpoy, Garoupa Soup <sup>RS</sup>	25
燕窝	Bird's Nest	
高湯炖官燕	Double-Boiled, Bird's Nest, Supreme Soup <sup>RS</sup>	86
紅燒官燕	Bird's Nest Soup, Chicken Broth, Yunnan Ham <sup>RS</sup>	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) <span>RS</span>	938
70支头葱烧原条辽参	Braised Whole Japanese Sea Cucumber, Scallions <span>RS</span>	108
红烧花胶伴八头鲜鲍鱼	Braised Fish Maw with Abalone	118

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## 市场海鲜 Market Seafood

龙虾配麻婆豆腐	Signature Lobster "Ma Po Tofu" <b>RS</b>		128
金沙麦片虾球	Crispy Prawns, Salty Egg Yolk, Oatmeal <b>RS</b> <b>CSS</b>		42
黑松露蛋白炒龙虾球	Wok-Fried Lobster, Black Truffle, Egg White <b>RS</b>		118
波士顿龙虾 - 每只650g (黑蒜炒 / 蒜蓉蒸 / 上汤焗)	Whole Boston Lobster - 650 grams each <b>CSS</b> (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 <b>RS</b> (Fried with Ginger & Scallion / Poached with Superior Soup / Steamed with Chinese Wine and Egg White)	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 <b>RS</b> (Golden Garlic & Chili / Black Pepper / Chilli Crab Sauce with Mantou (4 pcs) / Fried with Ginger & Scallion / Steamed with Chicken Fat and Hua Tiao Chiew / Braised Crab Casserole and Fresh Clam with Winter Melon and Luffa)	18
清蒸原条忘不了 (一天前预定) (每天限量)	Whole Empurau, Steamed with Ginger & Scallion <b>RS</b> (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 <b>RS</b> (Steamed with Sea Salt & Ginger / Steamed with Chopped Chilli, Dried Scallop and 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 <b>RS</b> (Deep Fried / Steamed with Ginger and 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 <b>RS</b>	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 <b>RS</b> <b>CSS</b>		42
XO酱炒南澳玉带白木耳	Stir-Fried South Australian Scallops, Snow Fungus, XO Sauce <b>RS</b>		64
黑虎掌菌鲜茴香 炒龙趸球	Wok-Fried Giant Garoupa Fillet, Sarcodon, Fennel <b>RS</b>		68

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煲仔菜 Clay Pot

蒜香胡椒虾球煲	King Prawn, Black Pepper, Garlic, Soya Sauce <span>RS</span> <span>CSS</span>	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 <span>RS</span> <span>CF</span>	58
干葱豆豉鸡煲	Free-Range Chicken Dried Shallots, Black Bean Sauce <span>RS</span> <span>CF</span>	36
剁椒生焗龙趸球煲	Giant Garoupa with Chopped Chilli, Dried Scallop & Black Bean <span>RS</span>	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 <b>RS</b>		165
A5日本和牛辣豆酱	Japanese Wagyu A5+, Grilled Leeks, Homemade Black Bean Paste, Garlic Chips <b>RS</b>		165
澳洲M9和牛粒 (黑椒炒 / 香辣炒)	Stir-Fried Australian M9 Wagyu <b>RS</b> (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
陈年黑醋咕嚕肉	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 <b>RS</b> <b>CF</b>		36
四川辣子雞	Free-Range Chicken, Dried Chillies, Szechuan Red Peppercorns <b>RS</b> <b>CF</b>	大 (large) 小 (small)	56 28

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## 菜类 Vegetables

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

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## 飯麵 Rice & Noodles

砂锅龙虾饭	Signature Lobster Fried Rice, King Oyster Mushrooms, Edamame <b>RS</b>		98
黑毛猪叉烧扬州炒饭	Yeung Chow Style Fried Rice, Diced Prawn, Iberico Pork, Asparagus <b>RS</b>		32
阿拉斯加蟹肉 飞鱼籽炒饭	Alaskan Crabmeat Fried Rice, Flying Fish Roe <b>RS</b>		60
鱼汤四宝泡饭	Scallops, Prawns, Crispy Rice in Fish Soup <b>RS</b>	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 <b>LS</b>		34
葱油白菜拌面	Shanghainese Noodles, Dried Shrimp, Tossed with Scallion Oil <b>RS</b>		26
花胶鸡丝煨稻庭乌冬	Fish Maw, Shredded Free Range Chicken, Inaniwa Udon <b>RS</b>	每位 per person	28
海鲜赛螃蟹两面黄	Crispy Egg Noodles, Egg White with Prawn, Scallop, Conpoy <b>RS</b>		44
樱花虾香芋腊味糯米饭	Wok-Fried Glutinous Rice, Japanese Dried Shrimp, Crispy Taro, Preserved Sausage <b>RS</b>		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 <b>RS</b> <b>V</b>		20
鐵觀音杏仁朱古力小籠包	Almond & Chocolate, Oolong Tea "Xiao Long Bao"	4件 (4pcs)	38
青檸海鹽芝麻撻	Sesame Chocolate Tart, Lime & Sea Salt, Pine Nut	4件 (4pcs)	26

## 中式甜品 Classics

石榴金露	Sweetened Guava Soup, Sago, Pomelo <b>RS</b> <b>V</b>	每位 per person	10
冰花炖官燕	Double-Boiled Imperial Bird's Nest Soup, Rock Sugar <b>RS</b> <b>V</b>	每位 per person	86
鲜椰盅鲜奶炖官燕	Double-Boiled Imperial Bird's Nest, Fresh Milk, in Coconut <b>RS</b> <b>V</b>	每位 per person	96
香芒椰汁糯米卷	Fresh Mango, Coconut, Glutinous Rice Roll <b>RS</b> <b>V</b>	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

**RS** Regionally Sourced **CF** Cage-Free **LS** Locally Sourced **CS** 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.