



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

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 CS 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.

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 Pear Sake / Vodka / 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

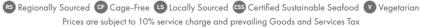
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Mott Signature Cocktails Cont.

Secrets of Xi'an	24
Scotch Whisky / Moutai Prince / Green Apple / Miso Honey / Cucumber / Plum Salt	
Fujian Negroni 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
NUTRI-GRADE	Stonecutters Passionfruit / Miso Honey / Wuyi Da Hong Pao / Soda	17
	Garden Grove Thai Basil / Pandan / Green Apple	17



Cold Teas

Available daily during dinner service

Pick Me Up	Sichuan Smash Widges Gin / Sakura Liqueur / Menta / Liqueur De Violettes / Crème de Peach / Lemon / Red Wine / Chilli Szechuan Mala Spray	24
	Darkest Sunrise Don Julio Blanco / Honey Agave / Espresso / Lime / Orange	24
Dessert	Wild Strawberry Fizz Belvedere Vodka / Kwai Feh Lychee / Strawberry Liquer / Lemon Juice / Honey / Egg White / Double Cream	24
	Matcha Colada Plantation 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 Don Julio Blanco / Salers / Mezcal / Orange Infused Lagavulin / Lime	24
Served Hot	Kowloon Coffee Woodford Rye Whisky / Soy Sauce / Warm Sweetened Coffee / Double Cream	24
	King of Wan Chai Monkey Shoulder Whisky / Matcha Powder / Warm Sweetened Matcha / Double Cream	24

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Executive Set Lunch Menu

68 Per Person

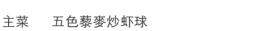
Minimum two guests 最少两位起 | With Promotion Period, with order of Executive Set Lunch will complimentary a glass Mocktail – Jasmine Cooler 优惠期间,此商务套餐赠送 一杯无酒精特调饮品

前菜拼盆 Starter Platter

蜜汁顶级西班牙黑毛猪叉烧 Barbecue Iberico Pork, Yellow Mountain Honey 🕑

> 蒜香手拍青瓜 Marinated Cucumber & Garlic RS

黑松露伴走地鸡 Cold Free-Range Chicken, Coriander, Black Truffle RS CF



Main Wok-Fried Prawn, Rainbow Quinoa, Onion

> 蒜茸粉丝蒸龙趸球 Steamed Garoupa Fillet, Minced Garlic and Vermicelli

花胶鸡丝煨稻庭乌冬

Fish Maw, Shredded Free-Range Chicken, Inaniwa Udon R5



石榴金露拼香芒椰汁糯米卷 甜点

Sweetened Guava Soup, Sago, Pomelo with Dessert Fresh Mango, Coconut, Glutinous Rice Roll

> 享受现代的奢华-另加20克优质御膳燕窝,精致地铺在您的甜点上。附加费: \$15 每套 Indulge in a modern luxury, 20g of premium Imperial Bird's Nest, delicately layered into your dessert. Add-on: \$15 per set

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Mott 32 Classic – Set Lunch Menu

98 Per Person Minimum two guests 最少两位起 | Inclusive of Premium Chinese tea 包括特级茗茶

前菜 黑松露伴走地鸡 Cold Free-Range Chicken, Coriander, Black Truffle RS CF Starter



陈年黑醋云耳海蜇头 Marinated Jellyfish and Cucumber RS

占心 黑豚肉鲜虾烧卖 Spot Prawn, Iberico Pork, Flying Fish Roe Siu Mai 🕒 Dim Sum

> 海鲜酸辣小笼包 South Australian Scallop, Prawn, Hot & Sour Shanghainese Soup Dumplings RS

- 汤 花胶瑶柱烩龙趸羹 Fish Maw, Conpoy, Garoupa Soup Soup
- 主菜 避风塘鳕鱼 Deep-Fried Cod Fish, Golden Garlic, Chilli Main

南澳玉带炒芦笋 Sautéed South Australian Scallops with Asparagus RS

葱油白菜拌面 Shanghainese Noodles, Dried Shrimp, Tossed with Scallion Oil



甜点 荔枝雪糕 Lychee Sorbet Dessert

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	Mott 32 Signature – Set Lunch Menu 168 Per Person
	Minimum two guests 最少两位起 Inclusive of Deluxe Chinese tea 包括極品茗茶
前菜	蜜汁顶级西班牙黑毛猪叉烧
Starter	Barbecue Iberico Pork, Yellow Mountain Honey CF
	42天饲养北京片皮鸭卷 Apple Wood Roasted 42 Days Peking Duck Roll, "Signature Mott 32 Cut" 📧 🗲
点心	黑豚肉松露鹌鹑蛋烧卖
Dim Sum	Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai 💶
	黑鱼子翡翠带子饺 Scallop Dumplings, Spinach, Prawn, Caviar RS
汤	竹笙菜胆炖花胶
Soup	Fish Maw, Double-Boiled Fish Bone Broth, Bamboo Pith, Chinese Cabbage
主菜	蚝皇八头鲜鲍花菇伴西兰花
Main	Braised 8-Head Abalone, Fragrant Mushroom,Broccoli
	上汤波士顿龙虾焖伊面 Stewed Ee Fu Noodle with Boston Lobster in Superior Broth ®
甜点	焦糖柚子椰皇雪糕
Dessert	Pomelo, Grapefruit & Honeycomb, Coconut Ice Cream

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

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	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.	
		需预订丨每天限量 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 R5 CF or Preserved Duck Liver Sausage, Minced Duck, Lettuce Cup R5 CF	28
		(Peking Duck second course add on)	f

(B) Regionally Sourced (C) Cage-Free (L) Locally Sourced (C) 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.

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

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點心	Dim Sum		
蒸品	Steamed		
原味鲜肉小笼包	Traditional Iberico Pork Shanghainese Soup Dumplings RS	4件 (4pcs)	13
海鲜酸辣小笼包	South Australian Scallop, Prawn, Hot & Sour Shanghainese 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
黑豚肉鲜虾烧卖	Spot Prawn, Iberico Pork, Flying Fish Roe Siu Mai 🗳	4件 (4pcs)	15
金腿龙虾粿	Lobster Har Gow, Yunnan Ham	1件(1pc)	34
黑鱼子翡翠带子饺	Scallop Dumplings, Spinach, Prawn, Caviar 📧	3件 (3pcs)	15
水晶虾饺皇	King Prawn Har Gow 😅	4件 (4pcs)	12
面豉黑雪鱼饺	Black Cod Dumpling, Miso	4件 (4pcs)	12

點心	Dim Sum		
烘品	Baked		
竹炭脆皮北京鸭肉包	Signature Crispy Sugar Coated Peking Duck Bun RS	3件 (3pcs)	13
黑椒牛柳酥	Australian Wagyu Beef Puff	3件 (3pcs)	13
肠粉	Cheung Fun (Steamed Rice Roll)		
脆皮鲜虾肠粉	Prawn, Crispy Rice Paper 🚥		20
牛油果软壳蟹肠粉	Crispy Soft-Shell Crab, Garlic, Avocado, Black Bean		25
煎品	Fried		
樱花虾香煎瑶柱 东莞腊肠萝卜糕	Pan Fried Turnip Cake, Dried Scallops and Japanese Sakura Shrimp, Dong Guan Sausage and Shrimp	4件 (4pcs)	13
蜂巢芋盒	Chicken, Prawn, Taro Croquette	3件 (3pcs)	13
韭黄鸭丝春卷	Yellow Garlic Chives, Shredded Peking Duck Spring Roll	3件 (3pcs)	12

前菜 Starters

蒜香手拍青瓜	Marinated Cucumber and Garlic R5	10
金沙日本南瓜	Japanese Pumpkin, Salty Egg 📧	13
42天饲养 北京烤鸭丝沙律	Shredded 42 Days Peking Duck Salad, Beetroot, Crispy Taro, Citrus Truffle Dressing R5	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 📧	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 📧 🖙	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 📧	21
辣子田鸡腿	Fried Frog Legs, Pepper, Dried Chili, Black Bean 📧 🕫	28
	urced C Cage-Free L Locally Sourced C Certified Sustainable Seafood V Vegetarian ices are subject to 10% service charge and prevailing Goods and Services Tax Please let your server know of any food allergies or dietary preferences.	

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 📧	56
花胶瑶柱烩龙趸羹	Fish Maw, Conpoy, Garoupa Soup 📧	25
原盅燉湯 (只限午市供應)	Soup of the Day (Served at lunch daily)	14
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) RS	938
70支头葱烧原条辽参	Braised Whole Japanese Sea Cucumber, Scallions 📧	108
红烧花胶伴八头鲜鲍鱼	Braised Fish Maw with Abalone	118

龙虾配麻婆豆腐	Signature Lobster "Ma Po Tofu" 📧		128
金沙麦片虾球	Crispy Prawns, Salty Egg Yolk, Oatmeal 📧 🚥		42
黑松露蛋白炒龙虾球	Wok-Fried Lobster, Black Truffle, Egg White 📧		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 and 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 (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 (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 📧 (Deep Fried / Steamed with Ginger and 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 R5	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 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 📧 😅	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 📭 📭	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

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肉类 Meat

松露盐香煎A5日本和牛	Pan-Fried Japanese Wagyu A5+, Truffle Salt 📭		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 📧 (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

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菜类 Vegetables

银杏马蹄炒芦笋	Sautéed Asparagus, Water Chestnuts, Ginkgo Nuts 📭	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 📧	28
干煸和牛松四季豆	Sautéed String Beans, Diced Australian Wagyu Beef 📧	29
银杏腐竹炒西兰花	Wok-Fried Broccoli, Ginkgo, Bean Curd, Red Dates 📧	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)	22

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砂锅龙虾饭	Signature Lobster Fried Rice, King Oyster Mushrooms, Edamame R5		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 📧		60
鱼汤四宝泡饭	Scallops, Prawns, Crispy Rice in Fish Soup 📧	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	Fish Maw, Shredded Free Range Chicken, Inaniwa Udon 📧	每位 per person	28
海鲜赛螃蟹两面黄	Crispy Egg Noodles, Egg White with Prawn, Scallop, Conpoy R5		44
樱花虾香芋腊味糯米饭	Wok-Fried Glutinous Rice, Japanese Dried Shrimp, Crispy Taro, Preserved Sausage 📧		38

飯麵

Rice & Noodles

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西式甜品	Western Dessert		
焦糖柚子椰皇雪糕	Pomelo, Grapefruit & Honeycomb, Coconut Ice Cream 📧 🔍		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 📧 🛡	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, Coconut, Glutinous Rice Roll 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
即焗酥皮蛋挞 (约20分钟)	Flaky Egg Tart (approx 20 min)		10