



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                 | <b>6</b><br>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<br>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<br>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<br>Tequila / Pedro Ximénez Sherry / Five Spice / Raspberry / Sage             | 24 |
|---|----|
| Velvet Crane<br>Gin / Rose / Pistachio / Yellow Chartreuse / Egg White                          | 24 |
| Hong Kong Iced Tea<br>Tequila / Lillet Blanc / Blackcurrant / Jasmine Tea / Basil Seeds         | 24 |
| Forbidden Rose<br>Vanilla Infused Pisco / Passionfruit / Lychee / Chilli / Lemon /<br>Egg White | 26 |
| Nashi<br>Pear Sake / Vodka / Thai Basil / Lemon   | 24 |
| Harbour Dawn<br>Butter Washed Vanilla Rum / Coconut / Pandan / Almond /<br>Verjus / Champagne   | 24 |
| Hanami<br>Bourbon / Gin / Umeshu / Yuzu / Shiso / Ginger Beer /<br>Chrysanthemum                | 26 |

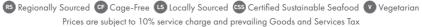
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# Mott Signature Cocktails Cont.

| Secrets of Xi'an   | 24 |
|--|----|
| Scotch Whisky / Moutai Prince / Green Apple / Miso Honey /<br>Cucumber / Plum Salt           |    |
| Fujian Negroni<br>Amaro / Aperol / Gin / Ginseng / Lapsang Souchong Tea /<br>Szechuan Pepper | 24 |
| Oak & Ash<br>Bourbon / Shiitake Maple Syrup / Sesame Butter / Walnut                         | 24 |

## Mottails

| NUTRI-GRADE | Jasmine Cooler<br>Lychee / Jasmine Tea / Lemon / Ginger Beer        | 17 |
|-------------|---|----|
| NUTRI-GRADE | Stonecutters<br>Passionfruit / Miso Honey / Wuyi Da Hong Pao / Soda | 17 |
|             | Garden Grove<br>Thai Basil / Pandan / Green Apple                   | 17 |



## Cold Teas

Available daily during dinner service

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

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#### Executive Set Lunch Menu

68 Per Person

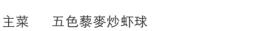
Minimum two guests 最少两位起 | With Promotion Period, with order of Executive Set Lunch will complimentary a glass Mocktail – Jasmine Cooler 优惠期间,此商务套餐赠送 一杯无酒精特调饮品

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<br>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<br>Apple Wood Roasted 42 Days Peking Duck Roll,<br>"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<br>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<br>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

| لو_ |  |  | L   |
|-----|--|--|-----|
|     | 42天饲养北京片皮鸭<br>(苹果木烧)                   | Apple Wood Roasted Peking Duck "Mott 32 Cut" RS CF   | 148 |
|     | 42天饲养北京片皮鸭<br>(苹果木烧) 配<br>特级黑鱼籽酱 (30g) | Signature Apple Wood Roasted Peking Duck "Mott 32 Cut",<br>Parisian Oscietre Caviar (30g) RS CF  | 296 |
|     |  | Mott 32 Apple Wood Roasted 42 Days Peking Duck smoked<br>with sweet aromas of dried Apple Wood, served with freshly<br>steamed pancakes, thinly sliced cucumber and scallions, raw<br>cane sugar, and house-made special hoisin sauce. We carve<br>using a unique technique that locks in all the juices developed<br>by our founders making it a true feast fit for royalty as it was<br>intended. Due to the time-intensive preparation process, the<br>duck is available in limited quantities, and are available by<br>pre-order only. Recommended for around 3–4 guests, the<br>duck will be freshly roasted upon your arrival. |     |
|     |  | 需预订丨每天限量<br>Pre-order in Advance   Limited Daily   |     |
|     | 京式香脆爆鸭件 或<br>膶肠鸭松生菜包<br>(可选第二道菜)       | Peking Style Spicy Crispy Duck Rack R5 CF or<br>Preserved Duck Liver Sausage, Minced Duck, Lettuce Cup<br>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<br>黑毛猪叉烧<br>(每天限量) | Barbecue Iberico Pork,Yellow Mountain Honey 🚥<br>(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<br>Soup Dumplings RS                 | 4件 (4pcs) | 13 |
| 海鲜酸辣小笼包    | South Australian Scallop, Prawn, Hot & Sour<br>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<br>Siu Mai 🗳                   | 2件 (2pcs) | 11 |
| 黑豚肉鲜虾烧卖    | Spot Prawn, Iberico Pork, Flying Fish Roe<br>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<br>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,<br>Black Bean  |           | 25 |
| 煎品                 | Fried   |           |    |
| 樱花虾香煎瑶柱<br>东莞腊肠萝卜糕 | Pan Fried Turnip Cake, Dried Scallops and Japanese<br>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<br>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<br>北京烤鸭丝沙律 | Shredded 42 Days Peking Duck Salad, Beetroot,<br>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<br>生菜包 | Stir-Fried Cubed Australian M9 Wagyu Beef in Lettuce Cup,<br>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,<br>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<br>ices are subject to 10% service charge and prevailing Goods and Services Tax<br>Please let your server know of any food allergies or dietary preferences. |    |

| 湯                       | Soup   | 每位)<br>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,<br>Matsutake Mushroom RS     | 58                |
| 竹笙菜胆炖花胶                 | Fish Maw, Double Boiled Fish Bone Broth, Bamboo Pith,<br>Chinese Cabbage 📧 | 56                |
| 花胶瑶柱烩龙趸羹                | Fish Maw, Conpoy, Garoupa Soup 📧   | 25                |
| <b>原盅燉湯</b><br>(只限午市供應) | Soup of the Day<br>(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<br>(Abalone is farmed from sustainable sources)               | 每位 /<br>per person |
|--------------------|---|--------------------|
| 蚝皇原只廿七头<br>南非吉品干鲍鱼 | Braised Whole Dried South African Abalone, Oyster Sauce<br>(22g dried kippin abalone) | 118                |
| 蚝皇原只六头南非鲍鱼         | Braised Whole South African Abalone, Oyster Sauce<br>(100g abalone)                   | 398                |
| 蚝皇原只十八头<br>日本极品鲍鱼  | Braised Whole Japanese Dried Abalone, Oyster Sauce<br>(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<br>(黑蒜炒 / 蒜蓉蒸 /<br>上汤焗) | Whole Boston Lobster - 650 grams each<br>(Wok-Fry with Black Garlic / Steamed with<br>Minced Garlic / Poached with Superior Soup)    | 每只<br>per lobster | 98  |
| 澳洲龙虾<br>(姜葱炒 / 上汤焗 /<br>花雕蛋白蒸)         | Australian Lobster RS<br>(Fried with Ginger & Scallion / Poached with<br>Superior Soup / Steamed with Chinese Wine<br>and Egg White) | 每100克<br>per 100g | 45  |

| 市场海鲜  | Market Seafood   | 每100克 /<br>per 100g |
|---|--|---------------------|
| 斯里兰卡炒蟹<br>(避风塘 / 黑胡椒炒 /<br>辣椒酱馒头(4粒) /<br>姜葱炒 / 鸡油花雕蒸 /<br>冬瓜煲) | Wok-Fried Whole Sri Lanka Mud Crab<br>(Golden Garlic & Chili / Black Pepper / Chilli Crab Sauce with<br>Mantou (4 pcs) / Fried with Ginger & Scallion / Steamed with<br>Chicken Fat and Hua Tiao Chiew / Braised Crab Casserole and Fresh<br>Clam with Winter Melon and Luffa) | 18                  |
| <b>清蒸原条忘不了</b><br>一天前預定) (每天限量)                                 | Whole Empurau, Steamed with Ginger & Scallion 📧<br>(Pre-order 24 hours in advance)   | 140                 |
| 原条老虎斑<br>(拍姜海盐蒸 / 剁椒蒸 /<br>蒜蓉蒸 / 清蒸)                            | Whole Tiger Garoupa<br>(Steamed with Sea Salt & Ginger / Steamed with Chopped Chilli,<br>Dried Scallop and Black Bean / Steamed with Minced Garlic /<br>Steamed with Ginger and Scallion)  | 16                  |
| 原条笋壳鱼<br>(油浸 / 清蒸 /<br>蒜蓉蒸 / 红烧)                                | Whole Marble Goby 📧<br>(Deep Fried / Steamed with Ginger and Scallion /<br>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,<br>Szechuan Pepper Broth R5               | 例牌 (regular)<br>半份 (half) | 108<br>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,<br>Chili RS CSS   |                           | 42        |
| XO酱炒南澳玉带白木耳     | Stir-Fried South Australian Scallops, Snow Fungus,<br>XO Sauce RS |                           | 64        |
| 黑虎掌菌鲜茴香<br>炒龙趸球 | Wok-Fried Giant Garoupa Fillet,<br>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<br>蟹肉煲 | Alaskan King Crab Casserole,<br>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,<br>Homemade Black Bean Paste, Garlic Chips 📧 |                        | 165      |
| 澳洲M9和牛粒<br>(黑椒炒 / 香辣炒) | Stir-Fried Australian M9 Wagyu 📧<br>(Black Pepper / Baby Leeks & Chilli)        |                        | 98       |
| 酱烤三弄美国安格斯<br>牛肋骨       | Triple-Cooked US<br>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,<br>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,<br>Sand Ginger RS CF                 |                        | 36       |
| 四川辣子雞                  | Free-Range Chicken, Dried Chillies,<br>Szechuan Red Peppercorns RS CF           | 大 (large)<br>小 (small) | 56<br>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<br>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,<br>Honey Beans, XO Sauce RS  | 28 |
| 季节时蔬<br>(芥兰仔 / 香港芥兰 /<br>香港菜心 / 菠菜)<br>(上汤 / 蒜蓉炒 /<br>清炒 / 蚝油扒) | Seasonal Vegetables 📧<br>(Baby Kai Lan / Hong Kong Kai Lan /<br>Hong Kong Choy Sum / Spinach)<br>(Superior Stock / Minced Garlic / Sautéed / Oyster Sauce) | 22 |

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| 砂锅龙虾饭           | Signature Lobster Fried Rice, King Oyster<br>Mushrooms, Edamame R5                   |                           | 98       |
|-----------------|--|---------------------------|----------|
| 黑毛猪叉烧扬州炒饭       | Yeung Chow Style Fried Rice, Diced Prawn,<br>Iberico Pork, Asparagus RS              |                           | 32       |
| 阿拉斯加蟹肉<br>飞鱼籽炒饭 | Alaskan Crabmeat Fried Rice,<br>Flying Fish Roe 📧                                    |                           | 60       |
| 鱼汤四宝泡饭          | Scallops, Prawns, Crispy Rice in Fish Soup 📧   | 例牌 (regular)<br>半份 (half) | 46<br>26 |
| 干炒安格斯牛河         | Wok-Fried Flat Rice Noodles, US Black Angus Beef,<br>Bean Sprouts 🕒                  |                           | 34       |
| 葱油白菜拌面          | Shanghainese Noodles, Dried Shrimp,<br>Tossed with Scallion Oil RS                   |                           | 26       |
| 花胶鸡丝煨稻庭乌冬       | Fish Maw, Shredded Free Range Chicken,<br>Inaniwa Udon 📧                             | 每位<br>per person          | 28       |
| 海鲜赛螃蟹两面黄        | Crispy Egg Noodles, Egg White with Prawn,<br>Scallop, Conpoy R5                      |                           | 44       |
| 樱花虾香芋腊味糯米饭      | Wok-Fried Glutinous Rice, Japanese Dried Shrimp,<br>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,<br>Coconut Ice Cream 📧 🔍           |               | 20 |
| 鐵觀音杏仁朱古力<br>小籠包   | Almond & Chocolate, Oolong Tea<br>"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,<br>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,<br>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<br>(约20分钟) | Flaky Egg Tart<br>(approx 20 min)                                  |               | 10 |