





MOTT^{NO.} 32
卅二公館

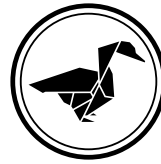
Mott 32 pays homage to 32 Mott Street in New York, where the city's first Chinese convenience store opened in 1891. The store served as the nucleus for what is now a vibrant Chinatown in one of the most dynamic cities. Our contemporary Chinese restaurant is thus a celebration of Hong Kong culture and 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

Coming Soon

Melbourne • Los Angeles • Bali • Sydney • Budapest • Scottsdale



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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	
人參乌龙	Ginseng Oolong	
武夷大红袍	Wuyi Da Hong Pao	
極品鳳凰单枞	Supreme Phoenix	
極品茗茶	Deluxe Chinese Tea	12 每位 / per person
清香極品铁观音	Supreme Tie Guan Yin	
云南珍藏普洱	Yunnan Reserved Old Pu Er	
白毫银针	Silver Needle	
西湖獅峰龙井	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	25
Tequila / Pedro Ximénez Sherry / Five Spice / Raspberry / Sage	
Velvet Crane	25
Gin / Rose / Pistachio / Yellow Chartreuse / Egg White	
Hong Kong Iced Tea	25
Tequila / Lillet Blanc / Blackcurrant / Jasmine Tea / Basil Seeds	
Forbidden Rose	26
Vanilla Infused Pisco / Passionfruit / Lychee / Chilli / Lemon / Egg White	
Nashi	25
Pear Sake / Vodka / Thai Basil / Lemon	
Harbour Dawn	25
Butter Washed Vanilla Rum / Coconut / Pandan / Almond / Verjus / Champagne	
Caviar Vesper	68
Gin / Vodka / Lillet Blanc / Pickled Shallots /Caviar	

Mott Signature Cocktails

Hanami	26
Bourbon / Gin / Umesu / Yuzu / Shiso / Ginger Beer / Chrysanthemum	
Secrets of Xi'an	25
Scotch Whisky / Moutai Prince / Green Apple / Miso Honey / Cucumber / Plum Salt	
Fujian Negroni	25
Amaro / Aperol / Gin / Ginseng / Lapsang Souchong Tea / Szechuan Pepper	
Oak & Ash	25
Bourbon / Shiitake Maple Syrup / Sesame Butter / Walnut	
Anna Wong	25
Mandarin Peel Infused Gin / Lemon/ Honey / Osmanthus / Egg White	

Zero-Edit



Salty Yuzu Lemonade

17

Fevertree Soda / Yuzu Juice / Lemon Juice / Syrup



Hibiscus Sour

17

Lyre Italian Spritz / Egg White / Lemon Juice / Monin Hibiscus Syrup



Jasmine Cooler

17

Lychee Puree / Fever Tree Ginger Beer / Fresh Lemon Juice /
Jasmine Tea Syrup



Stone Cutter

17

Passion Fruit Puree / Miso Honey / Jasmine Da Hong Pao Mix Tea /
Fever Tree Soda / Sour Plum Powder



Garden Grove

17

Grannysmith Green Apple Juice / Fresh Lemon Juice / Fever Tree Soda /
Pandan Syrup / Thai Basil Syrup



Heineken® 0.0 Beer

15

Cold Teas

Available daily during dinner service

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

Executive Set Lunch Menu

68 Per Person

Minimum two guests 最少两位起 | With Promotion Period, upon ordering of Executive Set Lunch, you will receive a glass of Mocktail - Jasmine Cooler 优惠期间, 此商务套餐赠送一杯无酒精特调饮品 Not available on weekends, PH & Eve of PH 周末、公共假期及公共假期前夕不提供此午餐套餐

前菜拼盆
Starter Platter

烧味BBQ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

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

主菜
Main

五色藜麦炒虾球
Wok-Fried Prawn, Rainbow Quinoa, Onion
附加 \$15每位将享受更换成 with an upgrade of \$15/person you could change to
黑椒炒澳洲M9和牛粒 Stir-Fried Australian M9 Wagyu, Black Pepper

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

花胶鸡丝煨稻庭乌冬
Inaniwa Udon, Fish Maw, Shredded Free-Range Chicken RS
附加 \$38 每位将享受更换成 with an upgrade of \$38/person you could change to
上汤波士顿龙虾焖伊面 Stewed Ee Fu Noodle with Boston Lobster in Superior Broth

甜点
Dessert

石榴金露拼香芒椰汁糯米卷
Sweetened Guava Soup, Sago, Pomelo with Fresh Mango Glutinous Rice Roll & Coconut
Indulge in a modern luxury, 20g of premium Imperial Bird's Nest, delicately layered into your dessert. Add-on: \$15 per set 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。 附加费: \$15 每套

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

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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 包括特級茗茶

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

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

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

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

汤 Soup 花胶瑶柱烩龙趸羹
Fish Maw, Conpoy, Garoupa Soup RS

主菜 Main 避风塘鳕鱼
Deep-Fried Cod Fish, Golden Garlic, Chilli

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 RS

甜点 Dessert 荔枝雪糕
Lychee Sorbet

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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 Starter 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

42天饲养北京片皮鸭卷
Apple Wood Roasted 42 Days Peking Duck Roll,
“Signature Mott 32 Cut” RS CF

点心 Dim Sum 黑豚肉松露鹌鹑蛋烧卖
Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai LS

黑鱼子翡翠带子饺
Scallop Dumplings, Spinach, Prawn, Caviar RS

汤 Soup 竹笙菜胆炖花胶
Double Boiled Fish Bone Broth, Fish Maw, Bamboo Pith, Chinese Cabbage RS

主菜 Main 蚝皇八头鲜鲍花菇伴西兰花
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 RS

甜点 Dessert 焦糖柚子椰皇雪糕
Pomelo, Grapefruit & Honeycomb, Coconut Ice Cream

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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 RS
	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 RS CSS
	阿拉斯加蟹肉飞鱼籽炒饭 Alaskan Crabmeat Fried Rice, Flying Fish Roe RS
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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Exclusively Weekend Family Set Lunch

388 Per Order 每份 | Good for 2-4 persons 可供两到四位用

前菜点心
Starter, Dim Sum

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

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

蒜香手拍青瓜
Marinated Cucumber and Garlic RS

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

主菜
Main 42天饲养北京片皮鸭 (苹果木烧)
Apple Wood Roasted Peking Duck "Mott 32 Cut" RS CF

烟熏黑鳕鱼
Signature Smoked Black Cod

樱花虾XO酱嫩豆炒津菜
Wok-Fried Baby Napa Cabbage, Japanese Sakura Shrimps,
Honey Beans, XO Sauce RS

京式香脆爆鸭件
Peking Style Spicy Crispy Duck Rack RS CF

鱼汤四宝泡饭
Scallops, Prawns, Crispy Rice in Fish Soup RS

甜点
Dessert 石榴金露
Sweetened Guava Soup, Sago, Pomelo RS V

此套餐只提供于公共假期前夕,公共假期以及周末午市时段。

This menu is only applicable on eve of public holiday, public holiday and weekends lunch period.

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时令云南野生菌盛宴

Seasonal Yunnan Wild Mushroom Menu

野生鸡枞菌炒南澳带子	Sauteed South Australian Scallops, Wild Termile Mushrooms		96
见手青菌炒 澳洲M9和牛粒	Stir Fried Porcini, Australian Diced M9 Wagyu Beef		206
黑虎掌脆皮手撕鸡	Black Tiger Paw Mushroom, Hand-Pick Shredded Chicken	半只 (half)	61
青花椒盐泥肉焗黑牛肝菌	Baked Black Porcini Mushrooms with Fresh Green Sichuan Peppercorns, Salt Mud Pork		66
南非干鲍野生菌烩砂锅饭	Braised Dried South African Abalone Rice, Wild Mushrooms served in Claypot		103
松茸雪糕泡芙	Matsutake Mushroom Ice Cream Puff	4件 (4pcs)	40

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Celebration Duck

296

42天饲养北京片皮鸭
(苹果木烧)
配 特級黑魚籽醬 (30g)

Celebration Peking Duck
Prime Cuts on Bao
Topped with Parisian Oscietre Caviar (30g) RS CF

An elevated take on Mott 32's iconic duck experience, the Celebration Duck showcases the eight most exquisite cuts from a whole duck — each selected for the perfect ratio of crispy skin, succulent meat, and rendered fat. These eight optimum pieces are served on custom-made bao buns and crowned with a generous spoonful of premium caviar, delivering a rich, salty-sweet bite that's balanced and unforgettable. This indulgent dish is designed to be effortless — no assembling, no waiting, just perfection in every mouthful. The experience continues with the traditional tableside service of the remaining duck, accompanied by pancakes and condiments.

Celebration Duck is a bold reimagining of how Peking duck can be savoured — luxurious, modern, and meant to be shared.

需预订 | 每天限量

Pre-order in Advance | Limited Daily

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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

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 腊肠鸭松生菜包 (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
(Peking Duck second course add on)

28

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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

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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)	14
海鲜酸辣小笼包	South Australian Scallop, Prawn, Hot & Sour Shanghainese Soup Dumplings RS	4件 (4pcs)	14
野菌马蹄饺	Wild Mushrooms, Water Chestnut Dumplings RS	3件 (3pcs)	11
黑豚肉松露鵪鶉蛋燒賣	Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai LS	2件 (2pcs)	12
黑豚肉鲜虾烧卖	Spot Prawn, Iberico Pork, Flying Fish Roe Siu Mai LS	4件 (4pcs)	16
翡翠海龙王饺	Jade Lobster Har Gow, Alaskan Crab Meat, Scallops & Fresh Prawns	1件 (1pc)	34
黑鱼子翡翠带子饺	Scallop Dumplings, Spinach, Prawn, Caviar RS	3件 (3pcs)	15
水晶虾饺皇	King Prawn Har Gow CSS	4件 (4pcs)	14
剁椒海鲜饺	Spicy Garoupa Dumplings with Dried Scallop, Fresh Prawn, Scallop & Cabbage	3件 (3pcs)	16

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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) 14

肠粉 Cheung Fun (Steamed Rice Roll)

脆皮鲜虾肠粉 Prawn, Crispy Rice Paper **CSS** 22

香茜黑毛猪叉烧肠粉 Barbecue Iberico Pork, Chinese Parsley **CF** 25

煎品 Fried

樱花虾香煎瑶柱
东莞腊肠萝卜糕 Pan Fried Turnip Cake, Dong Guan Sausage,
Dried Scallops & Japanese Sakura 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) 13

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前菜 Starters

蒜香手拍黄瓜	Marinated Cucumber & Garlic RS	10
金沙日本南瓜	Japanese Pumpkin, Salted Egg RS	14
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
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	19
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	29
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
海鮮酸辣羹	Hot & Sour Soup, Assorted Seafood RS	19
松茸鮑魚炖珍珠肉湯	Double-Boiled Fresh Abalone Soup, Pearl Meat, Matsutake Mushroom RS	58
竹筴菜胆炖花膠	Double Boiled Fish Bone Broth, Fish Maw, Bamboo Pith, Chinese Cabbage RS	58
花膠瑤柱烩龍躉羹	Fish Maw, Conpoy, Garoupa Soup RS	25
原盅燉湯 (只限午市供應)	Soup of the Day (Served at lunch daily)	14
燕窩	Bird's Nest	
高湯炖官燕	Double-Boiled, Bird's Nest, Supreme Soup RS	86
紅燒官燕	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) 	938
70支头葱烧原条辽参	Braised Whole Japanese Sea Cucumber, Scallions 	118
红烧花胶伴八头鲜鲍鱼	Braised Fish Maw with Abalone	128

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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		45
黑松露蛋白炒龙虾球	Wok-Fried Lobster, Black Truffle, Egg White RS		118
波士顿龙虾 - 每只650g (黑蒜炒 / 蒜蓉蒸 / 上汤焗)	Whole Boston Lobster - 650 grams each CSS (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

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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)	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)	18
清蒸原条忘不了 (一天前预定) (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)	18
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	RS	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
虎蝦扒津胆	Wok-Fried Tiger Prawn, Chinese Cabbage	RS CSS	45
XO酱炒南澳玉带白木耳	Stir-Fried South Australian Scallops, Snow Fungus, XO Sauce	RS	68
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 CSS	42
子母粉丝 阿拉斯加蟹肉煲	Alaskan King Crab Casserole, Fish Roe, Vermicelli		82
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	38
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 RS (Black Pepper / Baby Leeks & Chilli)	118
酱烤三弄美国安格斯 牛肋骨	Triple-Cooked US Black Angus Short Rib	128
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
顺德生煎走地鸡	Shunde Style Pan Fried Free-Range Chicken, Sand Ginger	38
四川辣子雞	Free-Range Chicken, Dried Chillies, Szechuan Red Peppercorns RS CF	大 (large) 57 小 (small) 30

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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	24
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

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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		62
鱼汤四宝泡饭	Scallops, Prawns, Crispy Rice in Fish Soup RS	例牌 (regular) 半份 (half)	47 27
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	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

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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
绿茶青柠奶酪蛋糕	Bamboo Green Forest RS		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
即焗酥皮蛋挞 (约20分钟)	Flaky Egg Tart (approx 20 min)	3件 (3pcs)	10

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