



點心 • DIM SUM (3PCS)

- 菠蘿叉燒包
Pineapple Sugar Coated BBQ Pork Bun
- 水晶蝦餃皇
King Prawn Har Gow
- 飛魚子燒賣
Siu Mai, Pork, Shrimp, Flying Fish Roe
- 紅油抄手
Szechuan Style Dumplings, Minced Pork, Chili Oil
- 原味雞肉小籠包
Traditional Chicken Xiao Long Bao
- 酸辣小籠包
Hot & Sour Iberico Pork Xiao Long Bao
- 野菌馬蹄餃
Wild Mushrooms, Water Chestnut Dumplings

前菜 • APPETIZERS

- 蒜香手拍青瓜
Marinated Cucumber and Garlic
- XO醬蘿蔔糕
Pan-Fried Turnip Cake, XO Sauce
- 酥炸雲吞
Fried Prawn & Pork Wonton
- 椒鹽魷魚鬚
Salt & Pepper Squid Tentacles
- 蒜蓉蝦春卷
Garlic Prawn Spring Rolls
- 蔬菜素春卷
Vegetable Spring Roll, Cabbage, Carrots, Celery
- 北京烤鴨絲沙律
Shredded Peking Duck Salad, Beetroot, Crispy Taro, Citrus Dressing

湯、粥 • SOUP • CONGEE

- 海鮮酸辣羹
Hot & Sour, Assorted Seafood
- 海鮮南瓜羹
Seafood Pumpkin Soup
- 雞肉粥
Chicken Congee

炒鍋 • WOK & GRILL

- 炒飯
Fried rice
(可選素菜、牛、雞或海鮮) (Choice of Vegetables OR Beef, OR Chicken OR Seafood)
- 左宗棠雞
General Tso's Chicken
- 金磚豆腐
Salt & Pepper Tofu, Golden Garlic
- 陳年黑醋咕嚕肉
Sweet & Sour Pork, Dragon Fruit, Aged Black Vinegars
- 乾炒牛河
Wok-Fried Flat Rice Noodles, AAA Canadian Prime Beef
- 雜菜炒上海麵
Stir-Fried Shanghainese Noodles with Vegetable
(加配牛、豬、雞或蝦) (Add-on: Beef, Pork, Chicken or Prawn) +8

LIMITLESS FEAST

Enjoy our curated limitless selections below.
Your 2 hour brunch experience concludes with our
Deluxe Dessert.
68*
Children under 4 dine free; ages 4-11 \$38 each.

BRUNCH BEVERAGE

Cocktails	Salted Plum Margarita (2oz)	12
	Espolon Blanco Tequila / Cointreau / Umeshu / Fresh Lime	
	French 75 (2oz)	12
	Aviation Gin / Lemon / Simple Syrup / Lampo Borgoluce Brut Prosecco	
Wine by Glass Sparkling	Zardetto "Porta Monticano"	10
	Prosecco Brut Veneto, Italy, NV Vibrant and Refreshing, Citrus, Apple, White Peach	
Wine by Glass White	Cantina Rauscedo	10
	Friuli, Italy 2025 Pinot Grigio - Ripe Apple and Pear, Lemon Meringue	
Wine by Glass Red	Poggio Salvi Caspagnolo Chianti Classico	10
	Tuscany, Italy 2024 Sangiovese - Black Currants, Roses, Violet, Cherry, Silky Tannins	

添加 / ADD-ON

卅二公館精選 • MOTT SIGNATURE

- 42天飼養北京片皮鴨 (蘋果木燒) +168
Apple Wood Peking Duck, Peking Duck "Mott 32 Cui"
需預訂 Pre-order in Advance | 每天限量 Limited Daily
- 蜜汁頂級西班牙黑毛豬叉燒 +78
BBQ Smoked Pluma Iberico Pork
每天限量 Limited Daily
- 京蔥燒A5神戶牛柳辣豆醬 +168
Japanese Kobe Beef A5+, Grilled Leeks, Homemade Black Bean Paste

(ADD-ON) 海鮮 • FRESH SEAFOOD

煙燻黑鱈魚	+58
Signature Smoked Black Cod	
蒜香胡椒蝦球煲	+52
King Prawns, Black Pepper, Garlic, Soy Sauce	
子母粉絲阿拉斯加蟹肉煲	+65
Alaskan King Crab Casserole, Fish Roe, Vermicelli	
生猛雙龍蝦	+188
Double Nova Scotia Lobster	
龍蝦配麻婆豆腐	+85
Signature Lobster "Ma Po Tofu"	

蔬菜 • VEGETABLES

- XO醬炒芥蘭
Wok Fried Gai Lan, XO sauce
- 豆苗
Snow Pea Tips

甜點 • DELUXE DESSERT

- 馬拉糕
Traditional Ma Lai Sponge Cake
- 香芒椰汁糯米卷
Fresh Mango, Coconut, Glutinous Rice Roll
- 荔枝雪葩
Lychee Sorbet

*All our brunch items are intended to be enjoyed within our premises and within a 2 hours dining experience from the time of the reservation.
Our server will gladly assist you with portion sizes and quantities to ensure your satisfaction.

