

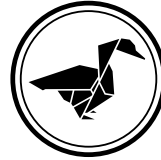


ORIGINATED 1891

RESTAURANT

MOTT No. 32

卅二公館



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

| | | |
|-----------|-------------------------------|----|
| 茗茶 | House Tea | |
| 清香鐵觀音 | Tie Guan Yin | 20 |
| 小龍珠花茶 | Dragon Ball Jasmine | 28 |
| 家藏普洱 | Aged Puer | 24 |
| 壽眉王(白玉牡丹) | Shoumei (White Peony Supreme) | 26 |
| 人參烏龍 | Ginseng Oolong | 20 |
| 貢菊花 | Chrysanthemum | 20 |
| 特級茗茶 | Premium Chinese Tea | |
| 極品鳳凰單叢 | Supreme Phoenix | 28 |
| 清香極品鐵觀音 | Supreme Tie Guan Yin | 28 |
| 雲南珍藏普洱 | Yunnan Reserved Old Puer | 32 |
| 極品茗茶 | Deluxe Chinese Tea | |
| 白毫銀針 | Silver Needle | 32 |
| 西湖獅峰龍井 | Long Jing | 32 |
| 武夷大紅袍 | Wuyi Da Hung Pao | 36 |

SEASON'S HARMONY COLLECTION

| | |
|--|----|
| Silk Solution (2oz) Ketel One Vodka / Crème de Cacao / Oolong Ginseng / Condensed Milk Clarification | 26 |
| Pearl Garden (2oz) Roku Gin / Pear Sake / Lychee Purée / Fresh Shiso / Lime | 26 |
| Fireside Remedy(2oz) Espolon Reposado Tequila / Baijiu / Szechuan Honey Butter / Lemon / Eggwhite | 26 |
| Passion & Soul (2oz) Johnnie Walker Black Label / Crème de Cassis / Passionfruit / Lemon / Fresh Apple Juice | 28 |

Mott 32 Signature Cocktails

Hanami (2oz) 28
Crown Royal Rye / Tanqueray Gin / Umesu / Yuzu / Shiso /
Ginger Beer / Chrysanthemum

Emperors Glow (2oz) 28
Johnnie Walker Black Label / Aperol / Yuzu / Pineapple Juice/
Ginger Bitters

Forbidden Rose (2oz) 28
El Gobernador Vanilla Infused Pisco / Passion Fruit /
Lychee / Chili Tincture/ Lemon / Egg White

Duck Fat Old Fashioned (2oz) 28
Duck Fat Washed Bulleit Bourbon / Brown Sugar Syrup / Orange
Bitters

Dragon Ball Zen (2.5oz) 26
Jasmine Dragon Ball Infused Tanqueray Gin / Peach Liquor /
Lime / Rose Water / Mint / Seltzer

Salted Plum Margarita (2.5oz) 26
Espolon Blanco Tequila / Cointreau / Umesu / Fresh Lime

Mottails

Mango Paradise 10
Yuzu / Mango / Guava

Jasmine Cooler 10
Lychee / Lemon / Jasmine / Soda

Passionfruit Cooler 10
Passionfruit Shrub / Coconut H2O

Pomegranate Sour 10
Pomegranate / Lime / Demerara / Coconut H2O / Egg White

Eastern Sunrise 10
Blackcurrant / Lemon / Soda / Peach / Mint

Alcohol Free Sparkling

French Bloom Organic Brut Rosé (5oz) 19
Languedoc, France NV

Oddbird Blanc de Blancs (200ml) 16
Languedoc, France NV

燒味 BBQ

| | | |
|---|--|-----|
| 42天飼養北京片皮鴨 (蘋果木燒) 配 太平洋白鱈魚子醬 (30g) | Signature Apple Wood Roasted Peking Duck "Mott 32 Cut", Kaviari Transmontanus (30g) | 480 |
| 42天飼養北京片皮鴨 (蘋果木燒) | Apple Wood Roasted Peking Duck "Mott 32 Cut" | 180 |

Mott 32 Apple Wood Roasted 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.

需預訂 | 每天限量
 Pre-order in Advance | Limited Daily

| | | |
|------------------------------------|--|----|
| 京式香脆爆鴨件 或 鴨鬆醬油炒飯 (可選第二道菜) | Crispy Duck Rack, Chili Soy Or Minced Duck Fried Rice, Asparagus (Peking Duck second course add on) | 38 |
|------------------------------------|--|----|

燒味 BBQ

| | | |
|----------------------------|--|----|
| 蜜汁頂級西班牙 黑毛豬叉燒 (每天限量) | Barbecue Pluma Iberico Pork, Yellow Mountain Honey (Limited daily) | 82 |
| 脆皮燒腩仔 (只限晚市供應) | Crispy Roasted Pork Belly (Only Available at Dinner) | 35 |

一鴨三品雅宴

Peking Duck Three-Course Experience

\$180 Per Set

北京烤鴨絲沙律

Shredded Peking Duck Salad with Cherry Tomato, Wild Mushrooms, and Crispy Taro

42天飼養北京片皮鴨
(蘋果木燒)

Signature Apple Wood Roasted Peking Duck "Mott 32 Cut"

京式香脆爆鴨件

Crispy Duck Rack with Chili Soy

或

or

鴨鬆醬油炒飯

Minced Duck Fried Rice, Asparagus

精選六人套餐

Mott 32 Dinner Set For 6

\$688 Per Set 每套 | Six Guests 供六位使用 For Main Dinning Floor only

前菜

蜜汁頂級西班牙黑毛豬叉燒

Appetizer

Barbecue Pluma Iberico Pork, Yellow Mountain Honey

陳年黑醋雲耳海蜇頭

Marinated Jellyfish, Black Fungus, Aged Black Vinegar, Garlic

湯

金湯日本帶子 (6盅)

Soup

Japanese Scallops in Golden Broth(6 pots)

御宴

42天飼養北京片皮鴨 (蘋果木燒)

Entree

Apple Wood Roasted Peking Duck "Mott 32 Cut"

花雕话梅镇江骨(6件)

Huadiao Wine & Plum Sauce Pork Ribs (6 pcs)

香煎黑鱈魚芥辣柚子汁

Sticky Black Cod, Mustard Yuzu Sauce

醬爆AAA頂級牛柳粒

Stir-Fried AAA Canadian Tenderloin, Bell Peppers, Asparagus

馬拉盞蝦乾黑豚肉碎芥蘭煲

Wok-Fried Chinese Gai Lan, Dried Shrimp, Minced Pork, Shrimp Paste

飯麵

鴨鬆醬油炒飯

Rice & Noodles

Minced Duck Fried Rice, Asparagus

甜品

鐵觀音杏仁朱古力小籠包 (6件)

Dessert

Almond & Chocolate, Oolong Tea "Xiao Long Bao" (6 pcs)

至尊八人套餐 Mott 32 Dinner Set For 8

\$1288 Per Set 每套 | Eight 供八位使用 For Main Dinning Floor only

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| 湯 | 松茸竹絲雞燉響螺 (8盅) |
| Soup | Double-Boiled Sea Conch, Silky Fowl, Matsutake Mushroom (8 pots) |
| 御宴 | 42天飼養北京片皮鴨 (蘋果木燒) |
| Entree | Apple Wood Roasted Peking Duck "Mott 32 Cut" |
| | 醬烤三弄安格斯牛肋骨 |
| | Triple-Cooked Black Angus Short Rib |
| | 溫哥華珍寶蟹 (花雕蛋白蒸煮) 2.5 lbs |
| | Whole Dungeness Crab (Steamed with egg white and Hwa Diao) 2.5 lbs |
| | 古法蒸原條筍殼魚 |
| | Whole Goby Fish (Traditional Steamed with Red Dates, Mushroom, Pork) |
| | 生猛雙龍蝦 (避風塘) 3 lbs |
| | Wok-Fried Nova Scotia Lobsters (Typhoon Shelter Style) 3 lbs |
| | 酸甜咕嚕肉 |
| | Sweet & Sour Pork, Seasonal Fruit, Vinegar, Hawthorn Sauce |
| | 羊肚菌紅燒玉子豆腐 |
| | Braised Egg Tofu, Morel Mushroom |
| | 魚湯枸杞百合浸豆苗 |
| | Pea Tips, Fish Broth, Goji Berry, Lily Bulb |
| 飯麵 | 蔥油什菌開揚拌麵 |
| Rice & Noodles | Tossed Shanghainese Noodles, Assorted Mushroom, Scallion Oil |
| | 鴨鬆醬油炒飯 |
| | Minced Duck Fried Rice, Asparagus |
| 甜品 | 鐵觀音杏仁朱古力小籠包 (8件) |
| Dessert | Almond & Chocolate, Oolong Tea "Xiao Long Bao" (8 pcs) |

春夏新菜 Spring & Summer Menu

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|-----------------|---|-------------|----|
| 宫保藜麦虾球 | Kung Pao Prawn with Quinoa | 10件 (10pcs) | 66 |
| 香草咖喱羊架 | Herbal Thai Curry Lamb Rack with Pineapple | 4件 (4pcs) | 60 |
| 羊肚菌鲜百合龙虾球配芦笋 | Stir-Fried Lobster with Morel Mushrooms, Fresh Lily Bulbs & Asparagus | | 88 |
| 橙香牛仔肉配西兰花 | Wok-Seared Veal with Orange Zest & Broccoli | | 55 |
| 蘭度百合虾籽斑球 | Grouper Fillet with Shrimp roe Chinese Broccoli & Fresh Lily Bulbs | | 78 |
| XO酱尖椒黄子菇鲜鲍鱼炒猪颈肉 | Wok-Fried Pork Neck with Fresh Abalone, wild Mushrooms & Green Chili in XO Sauce | | 66 |
| 花雕话梅镇江骨 | Huadiao Wine & Plum Sauce Pork Ribs | | 52 |
| 黑松露酱芦笋炒黑虎虾 | Tiger Prawns with Asparagus in Black Truffle Sauce | | 68 |

前菜 Starters

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|-----------|--|-----------|----|
| 柚子手拍青瓜 | Marinated Cucumber, Pomelo | | 28 |
| 北京烤鴨絲沙律 | Shredded Peking Duck Salad, Cherry Tomato, Wild Mushrooms, Crispy Taro | | 35 |
| 蒜泥白玉卷 | Pork Belly Roll, Cucumber, Spring Onion, Garlic, Soy Sauce | | 28 |
| 椒鹽田雞腿 | Crispy Frog Leg, Salt & Pepper | | 35 |
| 口水雞 | Cold Free-Range Chicken, Szechuan Peppercorns, Chili Sauce, Peanuts | | 39 |
| 陳年黑醋雲耳海蜇頭 | Marinated Jellyfish, Black Fungus, Aged Black Vinegar, Garlic | | 35 |
| 黑松露野菌生菜包 | Stir-Fried Assorted Wild Mushroom, Lettuce Cup, Black Truffle | 3件 (3pcs) | 45 |
| 懷舊蝦多士 | Traditional Prawn Toast, Sweet & Sour Plum Sauce | 4件 (4pcs) | 32 |

晚市點心 Evening Dim Sum

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|------------|---|-----------|----|
| 龍蝦糰 | Nova Scotia Lobster Har Gow | 1件 (1pc) | 28 |
| 黑豚肉松露鵪鶉蛋燒賣 | Soft Quail Egg, Iberico Pork, Prawn, Black Truffle Siu Mai | 3件 (3pcs) | 24 |
| 酸辣小籠包 | Hot & Sour Iberico Pork Shanghainese Soup Dumplings | 4件 (4pcs) | 24 |
| 原味小籠包 | Classic Pork Soup Dumplings (Xiao Long Bao) | 4件 (4pcs) | 20 |
| 野菌馬蹄餃 | Wild Mushrooms, Water Chestnut Dumplings | 3件 (3pcs) | 18 |
| 蒜蓉蝦春卷 | Garlic Prawn Spring Rolls | 3件 (3pcs) | 18 |
| 蔬菜素春卷 | Vegetable Spring Roll, Cabbage, Carrots, Celery | 3件 (3pcs) | 18 |
| 雜菇素春卷 | Mixed Mushroom Vegetable Spring Roll | 3件 (3pcs) | 18 |

| 湯 | | Soup | 每位 / per person |
|-----------|---|--|--------------------|
| 佛跳牆 | "Buddha Jumps Over the Wall" | Double Boiled Japanese Abalone, Sea Cucumber, Conpoy, Fish Maw, Bamboo Pith | 168 |
| (半天前預定) | (Preorder 1/2 day in advance) | | |
| 松茸竹絲雞燉響螺 | Double-Boiled Sea Conch, Silky Fowl, Matsutake Mushroom | | 38 |
| 海鮮酸辣羹 | Hot & Sour Soup, Scallop, Prawn, Fish Maw, Sea Cucumber, Bamboo Pith | | 28 |
| 帶子蛋白蝦仁南瓜羹 | Pumpkin Seafood Soup, Scallops, Prawn, Egg White | | 28 |
| 皇帝蟹肉瑤柱東茸羹 | Alaskan King Crab Meat, Conpoy, Winter Melon | | 38 |
| 燕窩 | | Bird's Nest | |
| 紅燒官燕 | Bird's Nest Soup, Supreme Broth, Yunnan Ham | | 98 |

| 鮑魚 • 海味 | Abalone & Dried Seafood | 每位 / per person |
|--------------------|--|--------------------|
| 蠔皇原隻十三頭 南非極品乾鮑 | Braised Whole South African Dried Abalone, Oyster Sauce | 158 |
| 蠔皇原隻二十五頭 日本極品干鮑 | Braised Whole Japanese Dried Abalone, Oyster Sauce | 295 |
| 蝦籽三十五支頭 乾焗關東遼參 | Braised Whole Japanese Sea Cucumber, Oyster Sauce | 95 |
| 蠔皇原隻鱉魚肚公 | Braised Whole Dried Fish Maw, Oyster Sauce | 650 |

市場海鮮 Market Seafood

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|--------------------------------|--|----------|
| 龍蝦麻婆豆腐 | Signature Nova Scotia Lobster "Ma Po Tofu", Chili | 85 |
| 原條筍殼魚 (古法蒸 / 姜拍海鹽蒸 / 油浸) | Whole Goby Fish (Traditional Steamed with Red Dates, Mushroom, Pork / Steamed with Ginger & Sea Salt / Fried) | 220 |
| 原隻阿拉斯加 皇帝蟹 - 兩食 | Whole Alaskan King Crab - 2 ways | 市價 MP |
| 蟹身 (避風塘 / 椒鹽炒) | Crab Body (Fried with Golden Garlic / Salt & Pepper) | |
| 蟹腳 (清蒸 / 蒜蓉蒸 / 剁椒蒸) | Crab Legs (Steamed Plain / Steamed with Minced Garlic / Steamed with Pickled Chili) | |
| 溫哥華珍寶蟹 (避風塘 / 花雕蛋白蒸 / 港式咖喱) | Whole Dungeness Crab (Wok fried with Golden garlic / Steamed with egg white and Hwa Diao / Hong Kong Style Curry) | 188 |
| 生猛雙龍蝦 (避風塘 / 美極 / 姜蔥 / 金沙) | Wok-Fried Nova Scotia Lobsters (Typhoon Shelter Style / Maggi Sauce / Ginger & Onions / Slated Egg Yolk) | 198 |
| 黑松露龍蝦炒蛋白 | Wok-Fried Nova Scotia Lobster, Egg White, Black Truffle | 88 |
| 黑松露龍蝦炒蛋白 配 特級黑魚籽 (30g) | Wok-Fried Nova Scotia Lobster, Egg White, Black Truffle, Caviar (30g) | 238 |

海鮮 Fresh Seafood

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|------------|--|----|
| 煙燻黑鱈魚 | Signature Smoked Black Cod | 58 |
| 香煎黑鱈魚芥辣柚子汁 | Sticky Black Cod, Mustard Yuzu Sauce | 60 |
| 雙籽皇帝蟹肉銀絲煲 | Alaskan King Crab Meat Vermicelli, Flying Fish Roe | 65 |
| 金沙南瓜蝦球 | King Prawns, Pumpkin, Salted Egg Yolk | 48 |
| 醬燒明蝦球 | King Prawns, Chinese Rice Wine, Vinegar, Chili | 48 |
| 四川水煮魚 | Poached Fish Filet, Szechuan Pepper Broth, Chili | 75 |
| 蒜香胡椒蝦球煲 | King Prawns, Black Pepper, Garlic, Soy Sauce | 52 |
| 酸甜黑鱈魚 | Sweet & Sour Black Cod, Vinegar, Lychee, Hawthorn Sauce | 58 |
| XO醬羊肚菌炒玉帶 | Wok Fried Fresh Scallops with Morels Mushroom, Asparagus, XO Sauce | 58 |
| 四川辣子黑鱈魚 | Crispy Black Cod, Szechuan Peppercorn, Dried Chili, Cashew Nuts | 58 |

肉類 Meat

| | | | |
|------------|--|-----------|-----|
| A5日本和牛辣豆醬 | Japanese Wagyu A5+, Asparagus, Homemade Black Bean Paste, Garlic Chips | | 165 |
| 醬爆AAA頂級牛柳粒 | Stir-Fried AAA Canadian Tenderloin, Bell Peppers, Asparagus | | 65 |
| 醬烤三弄安格斯牛肋骨 | Triple-Cooked Black Angus Short Rib | | 92 |
| 豆豉香辣羊架 | New Zealand Lamb Chop, Black Bean, Chili, Bell Peppers | 4件 (4pcs) | 60 |
| 酸甜咕嚕肉 | Sweet & Sour Pork, Seasonal Fruit, Vinegar, Hawthorn Sauce | | 42 |
| 四川辣子雞 | Free-Range Chicken, Dried Chili, Cumin, Szechuan Red Peppercorns, Cashew Nuts | | 48 |
| 乾蔥豆豉雞煲 | Free-Range Chicken, Dried Shallots, Black Bean Sauce | | 42 |
| 左宗棠雞 | General Tso's Free-Range Chicken, Chili | | 45 |
| 幹鮑魚紅燒肉 | Braised Dried Abalone & Pork Belly | | 98 |
| 蘋果木脆皮手撕鸡 | Applewood Roasted Shredded Crispy Free Range Chicken | | 88 |

菜類 Vegetable

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|------------------|---|----|
| 魚湯枸杞百合浸豆苗 | Pea Tips, Fish Broth, Goji Berry, Lily Bulb | 48 |
| 魚香茄子煲 | Braised Eggplant, Minced Pork, Chili Pepper | 42 |
| 馬拉盞蝦乾 黑豚肉碎芥蘭煲 | Wok-Fried Chinese Gai Lan, Dried Shrimp, Minced Pork, Shrimp Paste | 48 |
| 乾煸和牛鬆四季豆 | Sautéed String Beans, Minced Wagyu Beef, Chili | 42 |
| 銀杏腐竹炒西蘭花 | Wok-Fried Broccoli, Ginkgo, Bean Curd, Red Dates | 42 |
| 珊瑚扒蘆筍 | Green Asparagus, Crab Meat, Egg White, Honey Peas | 52 |
| 羊肚菌紅燒玉子豆腐 | Braised Egg Tofu, Morel Mushroom | 48 |

飯麵 Rice & Noodles

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|-------------------|--|----|
| 砂鍋龍蝦飯 | Signature Nova Scotia Lobster Fried Rice, Salmon Roe, Spring Mushrooms, Broad Beans | 82 |
| 金瑤海鮮炒飯 | Mixed Seafood Fried Rice, Golden Conpoy | 48 |
| 揚州炒飯 | Fried Rice, Diced Prawn, Iberico BBQ Pork, Asparagus in Yeung Chow Style | 52 |
| 魚湯四寶泡飯 | Scallops, Prawns, Crispy Rice in Fish Soup | 55 |
| 乾炒AAA加拿大頂級牛河 | Wok-Fried Flat Rice Noodles, AAA Canadian Beef, Bean Sprouts | 45 |
| 蔥油什菌開揚拌麵 | Tossed Shanghainese Noodles, Assorted Mushroom, Scallion Oil | 36 |
| 皇帝蟹肉瑤柱蛋白 飛魚子炒飯 | Alaskan King Crab Meat Fried Rice, Conpoy, Egg White, Flying Fish Roe | 58 |
| 野菌素炒飯 | Vegetable Fried Rice, Wild Mushroom, Asparagus, Corn, Tomato, Green Onion | 42 |

甜品 Dessert

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|-----------------------|--|-----------------|----|
| 鐵觀音杏仁朱古力 小籠包 | Almond & Chocolate, Oolong Tea "Xiao Long Bao" | 4件 (4pcs) | 24 |
| 玫瑰白朱古力奶凍 配 荔枝雪葩及紅莓 | Rose & Valrhona White Chocolate Panna Cotta, Lychee Sorbet, Raspberries | | 20 |
| 草莓醬油雪糕 | Soy Sauce Ice Cream, Fresh Strawberries | 每位 (per person) | 20 |
| 青檸海鹽芝麻撻 | Sesame Chocolate Tart, Lime & Sea Salt, Pine Nut | 3件 (3pcs) | 18 |

中式甜品 Classics

| | | | |
|---------|--|-----------------|----|
| 楊枝甘露 | Mango Soup, Pomelo, Grapefruit | 每位 (per person) | 16 |
| 香芒椰汁糯米卷 | Fresh Mango, Coconut, Glutinous Rice Roll | 4件 (4pcs) | 16 |
| 椰汁燉官燕 | Double-Boiled Imperial Bird's Nest Soup, Coconut Milk | 每位 (per person) | 88 |
| 杏仁汁燉官燕 | Double-Boiled Imperial Bird's Nest Soup, Apricot Seed Juice | 每位 (per person) | 88 |