





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

The Spirited - The Garden

Wildflower Elixir (2oz) Oolong Ginseng Infused Ketel One Vodka / St. Germain Elderflower Sake / Kiwi / Honey Syrup / Lemon / Saline Solution	27
Fujian Bliss (2oz) Tie Guan Yin Infused Espolon Blanco / Aperol / Yuzu Pineapple Juice / Thai Peppers	25
Mott St. Lai Cha (2oz) Jameson Whiskey / Crème De Cacao / Demerara Pu-erh Tea / Condensed Milk Foam / Tapioca Boba	24
Dragon Ball Zen (2.5oz) Jasmine Dragon Ball Infused Tanqueray Gin / Peach Liquor Lime / Rose Water / Mint / Seltzer	24
Find Your Feng Shui (2oz) Ketel One Vodka / Strawberry Liquor / Limoncello Mango / Prosecco / Chrysanthemum Syrup	26

Mott 32 Signature Cocktails

Hanami (2oz) Crown Royal Rye / Tanqueray Gin / Umesu / Yuzu / Shiso / Ginger Beer / Chrysanthemum	28
Hong Kong Iced Tea (2oz) Espolon Reposado Tequila / Lillet Blanc / Crème De Cassis / Jasmine Tea	22
Forbidden Rose (2oz) El Gobernador Vanilla Infused Pisco / Passion Fruit / Lychee / Chili Tincture/ Lemon / Egg White	28
Duck Fat Old Fashioned (2oz) Duck Fat Washed Bulleit Bourbon / Brown Sugar Syrup / Orange Bitters	28
Nashi (2.25oz) Ketel One Vodka / Pear Sake / Lemon / Basil Syrup	25
Salted Plum Margarita (2.5oz) Espolon Blanco Tequila / Cointreau / Umesu / Fresh Lime	22
Lime Secret Of Beijing (2oz) Johnnie Walker Black Label / Er Guo Tou Baijiu /Apple / Miso Honey / Cucumber	28
Floating Moon (2oz) Verde Mezcal / Espolon Blanco Tequila / Orgeat / Fresh Lemon / Guava / Tapioca Boba Pearls	26

Mottails

Mango Paradise Yuzu / Mango / Guava	10
Jasmine Cooler Lychee / Lemon / Jasmine / Soda	10
Passionfruit Cooler Passionfruit Shrub / Coconut H2O	10
Pomegranate Sour Pomegranate / Lime / Demerara / Coconut H2O / Egg White	10
Eastern Sunrise Blackcurrant / Lemon / Soda / Peach / Mint	10

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
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42天飼養北京片皮鴨 (蘋果木燒)	Apple Wood Roasted Peking Duck "Mott 32 Cut"	180
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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
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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

秋冬新菜 Autumn & Winter Menu

XO酱鲍鱼炒猪颈肉配芦笋	Stir-fried Abalone and Pork Neck with Asparagus in XO Sauce		66
姜葱蘑菇鸭件煲	Braised Duck with Ginger, Scallion & Mushroom		62
无锡酱汁烧排骨	Braised Pork Ribs in Wuxi-style Sauce	6条(6pcs)	52
三菇扒菜苗	Baby Bok Choy, Braised Assorted Mushroom		48
孜然焗羊架	Baked Lamb Rack with Cumin	4件 (4pcs)	60
黑松露芦笋炒虎虾	Wok-fried Tiger Prawns with Asparagus and Black Truffle		68
皇子菇炒黄旗斑球	Wok-fried Spotted Garoupa Fillet with King Oyster Mushroom and Honey Beans		78
松露手撕鸡	Shredded chicken with Truffle Sauce(Green onion, Bell pepper, Cucumber, Coriander, Sesame)	半只 (1/2pc)	39

金馬迎新

Chinese New Year Set For 4

\$498 Per Set 每套 | Four Guests 供四位使用

前菜

柚子手拍青瓜

Appetizer

Marinated Cucumber, Pomelo

御宴

42天飼養北京片皮鴨 (蘋果木燒)

Entree

Apple Wood Roasted Peking Duck "Mott 32 Cut"

蝦籽三十五頭遼參

Braised Whole Sea Cucumber, Oyster Sauce

魚湯枸杞百合浸豆苗

Pea Tips, Fish Broth, Goji Berry, Lily Bulb

飯麵

鴨鬆醬油炒飯

Rice & Noodles

Minced Duck Fried Rice, Asparagus

甜品

香芒椰汁糯米卷

Dessert

Fresh Mango, Coconut, Glutinous Rice Roll

金馬踏春

Chinese New Year Set For 6

\$688 Per Set 每套 | Six Guests 供六位使用

前菜
Appetizer

蜜汁頂級西班牙黑毛豬叉燒
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
Soup

金湯日本帶子
Japanese Scallops in Golden Broth

御宴
Entree

42天飼養北京片皮鴨 (蘋果木燒)
Apple Wood Roasted Peking Duck "Mott 32 Cut"

無錫醬汁燒排骨
Braised Pork Ribs in Wuxi-style Sauce

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
Rice & Noodles

鴨鬆醬油炒飯
Minced Duck Fried Rice, Asparagus

甜品
Dessert

鐵觀音杏仁朱古力小籠包
Almond & Chocolate, Oolong Tea "Xiao Long Bao"

龍馬精神

Chinese New Year Set For 8-10

\$1288 Per Set 每套 | Eight to Ten Guests 供八至十位使用

前菜 Appetizer

風山水起 – 黑松露, 鮮龍蝦肉 南非乾鮑片撈起

LoHei - Prosperity Toss

Fresh Lobster, Sliced South African Dried Abalone, Black Truffle Sauce

湯 Soup

松茸竹絲雞燉響螺

Double-Boiled Sea Conch, Silky Fowl, Matsutake Mushroom

御宴 Entree

42天飼養北京片皮鴨 (蘋果木燒)

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)

Whole Dungeness Crab (Steamed with egg white and Hwa Diao)

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)

Wok-Fried Nova Scotia Lobsters (Typhoon Shelter Style)

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 Rice & Noodles

蔥油什菌開揚拌麵

Tossed Shanghaiese Noodles, Assorted Mushroom, Scallion Oil

鴨鬆醬油炒飯

Minced Duck Fried Rice, Asparagus

甜品 Dessert

鐵觀音杏仁朱古力小籠包

Almond & Chocolate, Oolong Tea “Xiao Long Bao”

金馬獻瑞

Chinese New Year Set For 12-14

\$1688 Per Set 每套 | Twelve to Fourteen Guests 供十二至十四位使用

Based on 12 guests an additional \$50 CAD will apply for each additional guest

前菜 Appetizer	蜜汁頂級西班牙 黑毛豬叉燒 Barbecue Pluma Iberico Pork, Yellow Mountain Honey 風山水起 – 黑松露, 鮮龍蝦肉 南非乾鮑片撈起 LoHei - Prosperity Toss Fresh Lobster, Sliced South African Dried Abalone, Black Truffle Sauce
湯 Soup	松茸竹絲雞燉響螺 Double-Boiled Sea Conch, Silky Fowl, Matsutake Mushroom
御宴 Entree	42天飼養北京片皮鴨 (蘋果木燒) Apple Wood Roasted Peking Duck “Mott 32 Cut” 醬烤三弄安格斯牛肋骨 Triple-Cooked Black Angus Short Rib 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) Wok-Fried Nova Scotia Lobsters (Typhoon Shelter Style) 幹鮑魚紅燒肉 Braised Dried Abalone & Pork Belly 雙籽皇帝蟹肉粉絲煲 Alaskan King Crab Meat Vermicelli, Salmon Roe 蒜香胡椒蝦球煲 King Prawns, Black Pepper, Garlic, Soy Sauce 馬拉盞蝦乾黑豚肉碎芥蘭煲 Wok-Fried Chinese Gai Lan, Dried Shrimp, Minced Pork, Shrimp Paste 魚湯枸杞百合浸豆苗 Pea Tips, Fish Broth, Goji Berry, Lily Bulb
飯麵 Rice & Noodles	鴨鬆醬油炒飯 Minced Duck Fried Rice, Asparagus
甜品 Dessert	鐵觀音杏仁朱古力小籠包 Almond & Chocolate, Oolong Tea “Xiao Long Bao” 香芒椰汁糯米卷 Fresh Mango, Coconut, Glutinous Rice Roll

前菜 Starters

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

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
野菌馬蹄餃	Wild Mushrooms, Water Chestnut Dumplings	3件 (3pcs)	18
蒜蓉蝦春卷	Garlic Prawn Spring Roll	3件 (3pcs)	21
蔬菜素春卷	Vegetable Spring Roll, Cabbage, Carrots, Celery	3件 (3pcs)	21

湯	Soup	每位 / per person
佛跳牆 (半天前預定)	"Buddha Jumps Over the Wall" Double Boiled Japanese Abalone, Sea Cucumber, Conpoy, Fish Maw, Bamboo Pith (Preorder 1/2 day in advance)	168
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 (Abalone is farmed from sustainable sources)	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
蠔皇原隻鯊魚肚公	Braised Whole Dried Fish Maw, Oyster Sauce	650

市場海鮮 Market Seafood

龍蝦麻婆豆腐	Signature Nova Scotia Lobster "Ma Po Tofu", Chili	88
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

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
乾葱豆豉雞煲	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

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

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
楊州炒飯	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		
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
抹茶桂花枸杞糕	Matcha Osmanthus Goji Jelly	4件 (4pcs)	12
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