



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
Dragon Ball Zen (2.5oz) Jasmine Dragon Ball Infused Tanqueray Gin / Peach Liquor Lime / Rose Water / Mint / Seltzer	24
Passion & Soul (2oz) Johnnie Walker Black Label / Crème de Cassis / Passionfruit / Lemon / Fresh Apple Juice	28

Mott 32 Signature Cocktails

Hanami (2oz) Rye Whiskey / Tanqueray Gin / Umeshu / Yuzu / Shiso / Ginger Beer / Chrysanthemum	28
Emperors Glow (2oz) Johnnie Walker Black Label / Aperol / Yuzu / Pinapple Juice / Ginger Bitters	28
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 Whiskey / Brown Sugar Syrup / Orange Bitters	28
Dragon Ball Zen (2.5oz) Jasmine Dragon Ball Infused Tanqueray Gin / Peach Liquor / Lime / Rose Water / Mint / Seltzer	26
Salted Plum Margarita (2.5oz) Espolon Blanco Tequila / Cointreau / Umeshu / Fresh Lime	26

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)

Apple Wood Roasted Peking Duck "Mott 32 Cut"

168

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

鴨鬆生菜包
或
鴨鬆醬油炒飯
(可選第二道菜)

Minced Duck, Lettuce Cup

38

Or

Minced Duck Fried Rice, Asparagus
(Peking Duck second course add on)

蜜汁頂級西班牙
黑毛豬叉燒
(每天限量)

Barbecue Pluma Iberico Pork,
Yellow Mountain Honey

78

(Limited daily)

前菜 Starters

柚子手拍青瓜	Marinated Cucumber, Pomelo		24
北京烤鴨絲沙律	Shredded Peking Duck Salad, Cherry Tomato, Wild Mushrooms, Crispy Taro		33
椒鹽田雞腿	Crispy Frog Leg, Salt & Pepper		32
口水雞	Cold Free-Range Chicken, Szechuan Peppercorns, Chili Sauce, Peanuts		38
陳年黑醋雲耳海蜇頭	Marinated Jellyfish, Black Fungus, Aged Black Vinegar, Garlic		32
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)	18
蔬菜素春卷	Vegetable Spring Roll, Cabbage, Carrots, Celery	3件 (3pcs)	18

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	35
海鮮酸辣羹	Hot & Sour Soup, Scallop, Prawn, Fish Maw, Sea Cucumber, Bamboo Pith	25
蛋白海鮮南瓜羹	Pumpkin Seafood Soup, Scallops, Prawn, Egg White	25
皇帝蟹肉瑤柱冬茸羹	Alaskan King Crab Meat, Conpoy, Winter Melon	28
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

市場海鮮 Market Seafood

龍蝦麻婆豆腐	Signature Nova Scotia Lobster "Ma Po Tofu", Chili	85
原條筍殼魚 (古法蒸 / 薑拍海鹽蒸 / 油浸)	Whole Goby Fish (Traditional Steamed with Red Dates, Mushroom, Pork / Steamed with Ginger & Sea Salt / Fried)	168
原隻阿拉斯加 皇帝蟹 - 兩食 蟹身 (避風塘 / 椒鹽炒) 蟹腳 (清蒸 / 蒜蓉蒸 / 剁椒蒸)	Whole Alaskan King Crab - 2 ways Crab Body (Fried with Golden Garlic / Salt & Pepper) Crab Legs (Steamed Plain / Steamed with Minced Garlic / Steamed with Pickled Chili)	市價 MP
溫哥華珍寶蟹 (避風塘 / 花雕蛋白蒸)	Whole Dungeness Crab (Wok Fried with Golden garlic / Steamed with Egg White, Hwa Diao)	188
生猛加拿大龍蝦 (避風塘 / 美極 / 姜葱)	Wok-Fried Nova Scotia Lobsters (Typhoon Shelter Style / Maggi Sauce / Ginger & Onions)	85
龍蝦炒蛋白配魚子醬	Wok-Fried Nova Scotia Lobster, Egg White, Caviar	88

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
子母粉絲阿拉斯加蟹肉煲	Alaskan King Crab Meat Vermicelli, Flying Fish Roe	65
醬燒明蝦球	King Prawns, Chinese Rice Wine, Vinegar, Chili	48
蒜香胡椒蝦球煲	King Prawns, Black Pepper, Garlic, Soy Sauce	52
XO醬羊肚菌炒玉帶	Wok Fried Fresh Scallops with Morels Mushroom, Asparagus, XO Sauce	58
避風塘黑鱈魚	Deep-Fried Black Cod, Golden Garlic, Chili	58

肉類 Meat

A5日本和牛辣豆醬	Japanese Wagyu A5+, Asparagus, Homemade Black Bean Paste, Garlic Chips		158
香辣AAA頂級牛柳粒	Stired-Fried AAA Canadian Tenderloin, Shiitake Mushrooms, Baby Leeks, Chili		65
醬烤三弄安格斯牛肋骨	Triple-Cooked Black Angus Short Rib		98
豆豉香辣羊架	New Zealand Lamb Chop, Black Bean, Chili, Bell Peppers	4件 (4pcs)	65
陳年黑醋咕嚕肉	Sweet & Sour Pork, Dragon Fruit, Aged Black Vinegar		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		46
蘋果木脆皮手撕雞	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
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
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
上海什菌蔥油拌麵	Tossed Shanghainese Noodles, Assorted Mushroom, Dried Prawn, 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
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
冰花燉官燕	Double-Boiled Imperial Bird's Nest Soup, Rock Sugar	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