



MOTT<sup>No.</sup> 32

VANCOUVER 溫哥華

卅二公館



FOOD MENU





# MOTT<sup>No.</sup> 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

燒味 BBQ



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

165

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.

42天飼養北京片皮鴨 (蘋果木燒)  
配 特級黑魚籽醬 (30g)  
Apple Wood Roasted Peking  
Duck "Mott 32 Cut",  
Northern Divine Caviar (30g)

296

需預訂 | 每天限量

Pre-order in Advance | Limited Daily



◈ 燒味 BBQ ◈



京式香脆爆鴨件 或  
鴨松醬油炒飯  
(可選第二道菜)

35

Wok Fried Duck with Chili Soy or  
Fried Rice, Asparagus, Egg White,  
Minced Duck

(Peking Duck second course add on)



蜜汁頂級西班牙黑毛豬叉燒  
(每天限量)

78

Barbecue Iberico Pork,  
Yellow Mountain Honey  
(Limited daily)



脆皮燒腩仔  
Crispy Roasted Pork Belly

35





北京烤鴨絲沙律  
Shredded Peking Duck Salad, Cherry  
Tomato, Wild Mushrooms, Crispy Taro



❖ 前菜 Starters ❖



柚子手拍青瓜

Marinated Cucumber, Pomelo, Garlic

24



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

32



口水雞

Cold Free-Range Chicken, Szechuan  
Peppercorns, Chili Sauce, Peanuts

半只 (half) 38



◆ 前菜 Starters ◆



陳年黑醋雲耳海蜇頭

32

Marinated Jellyfish, Black Fungus,  
Aged Black Vinegar, Garlic



黑松露野菌生菜包

3件 (3pcs) 42

Stir-Fried Assorted Wild Mushroom,  
Lettuce Cup, Black Truffle



椒鹽鮮鮑魚

4件 (4pcs) 80

Whole Crispy Abalone, Salt & Pepper



◆ 點心 Dim Sum ◆



金腿龍蝦糰  
Nova Scotia Lobster Har Gow

1件 (1pc) 25





◆ 點心 Dim Sum ◆



黑豚肉松露鵪鶉蛋燒賣  
Soft Quail Egg, Iberico Pork,  
Black Truffle Siu Mai

3件 (3pcs) 24



酸辣小籠包  
Hot & Sour Iberico Pork  
Shanghainese Soup Dumplings

4件 (4pcs) 24

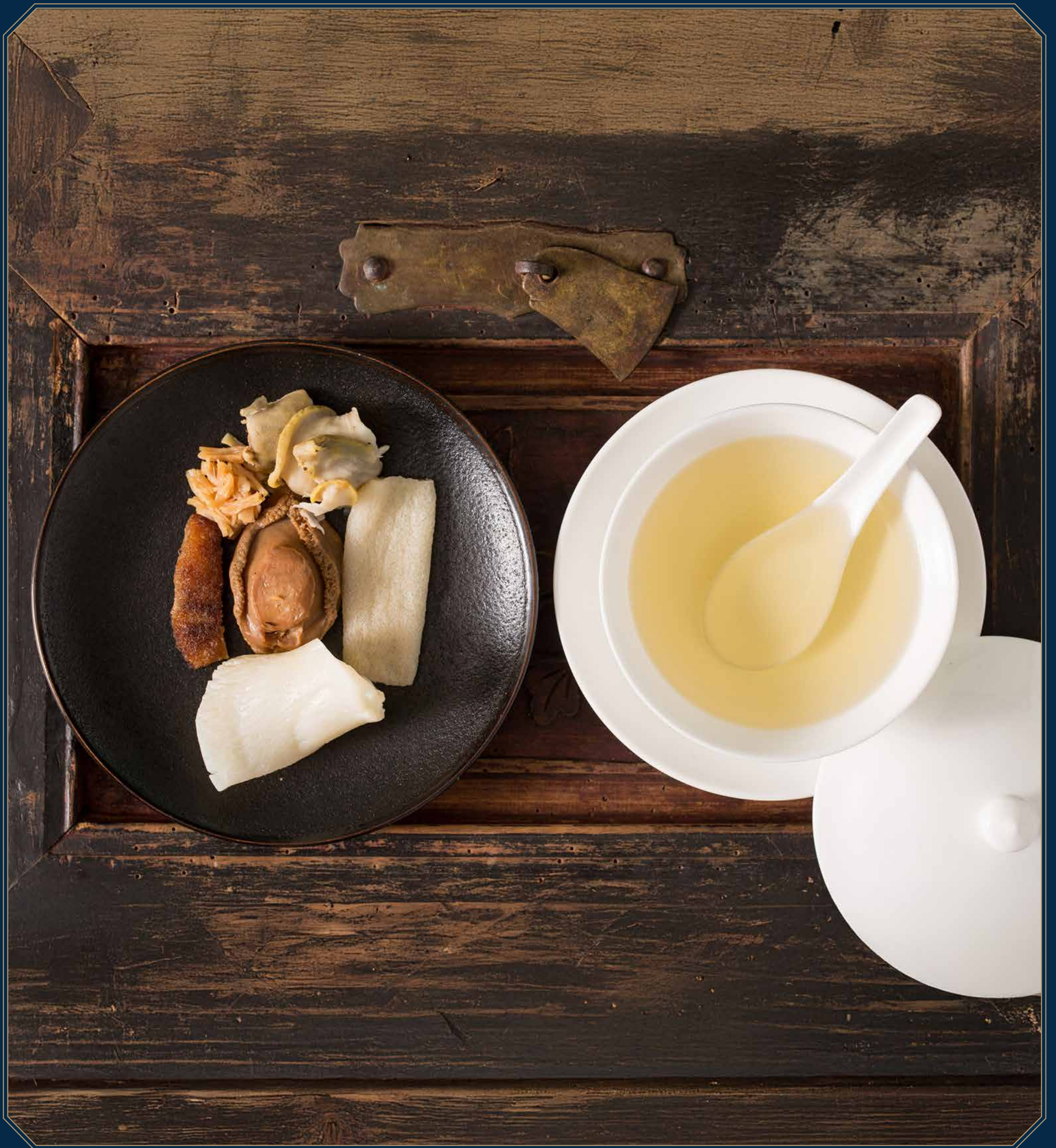


水晶野菌馬蹄餃  
Wild Mushrooms, Water Chestnut  
Dumplings

3件 (3pcs) 21



◈ 湯 Soup ◈



佛跳牆  
(半天前預定)

每位 /  
per person  
158

半天前預定  
Pre-order half day in advance

Buddha Jumps Over The Wall  
Double Boiled Japanese Abalone, Sea  
Cucumber, Conpoy, Fish Maw, Bamboo Pith  
(Pre-order half day in advance)



## ❖ 湯 Soup ❖



松茸竹絲雞燉響螺

Double Boiled Sea Conch, Silky Fowl,  
Matsutake Mushroom

每位 /  
per person  
35

皇帝蟹肉瑤柱東茸羹

Alaskan King Crab Meat, Conpoy,  
Winter Melon

每位 /  
per person  
28

海鮮酸辣羹

Hot & Sour Soup, Scallop, Prawn,  
Fish Maw, Sea Cucumber, Bamboo  
Pith

每位 /  
per person  
25

帶子蛋白蝦仁南瓜羹

Pumpkin Seafood Soup, Scallops,  
Prawn, Egg White

每位 /  
per person  
25

## ❖ 燕窩 Bird's Nest ❖



紅燒官燕

Bird's Nest Soup, Chicken Broth,  
Yunnan Ham

每位 /  
per person  
98



❖ 鮑魚 • 海味 Abalone & Dried Seafood ❖



蠔皇原隻十三頭南非極品干鮑  
Braised Whole South African Dried  
Abalone, Oyster Sauce

每位 /  
per person  
148

(Abalone is farmed from sustainable sources)

蝦籽三十五支頭乾焗關東遼參  
Braised Whole Japanese Sea  
Cucumber, Oyster Sauce

每位 /  
per person  
95

蠔皇原隻鱉魚肚公  
Braised Whole Dried Fish Maw,  
Oyster Sauce

每位 /  
per person  
650





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



❖ 市場海鮮 Market Seafood ❖



蔥油涼拌象拔蚌

Chilled Pacific Geoduck, Fennel,  
Scallion Oil

add 30g Northern Divine Caviar

市價  
MP

150



拍薑海鹽蒸本地石斑

Whole Garoupa, Steamed with  
Sea Salt & Ginger

178



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 / 剝椒蒸)

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



❖ 市場海鮮 Market Seafood ❖



避風塘炒蟹糯米飯

188

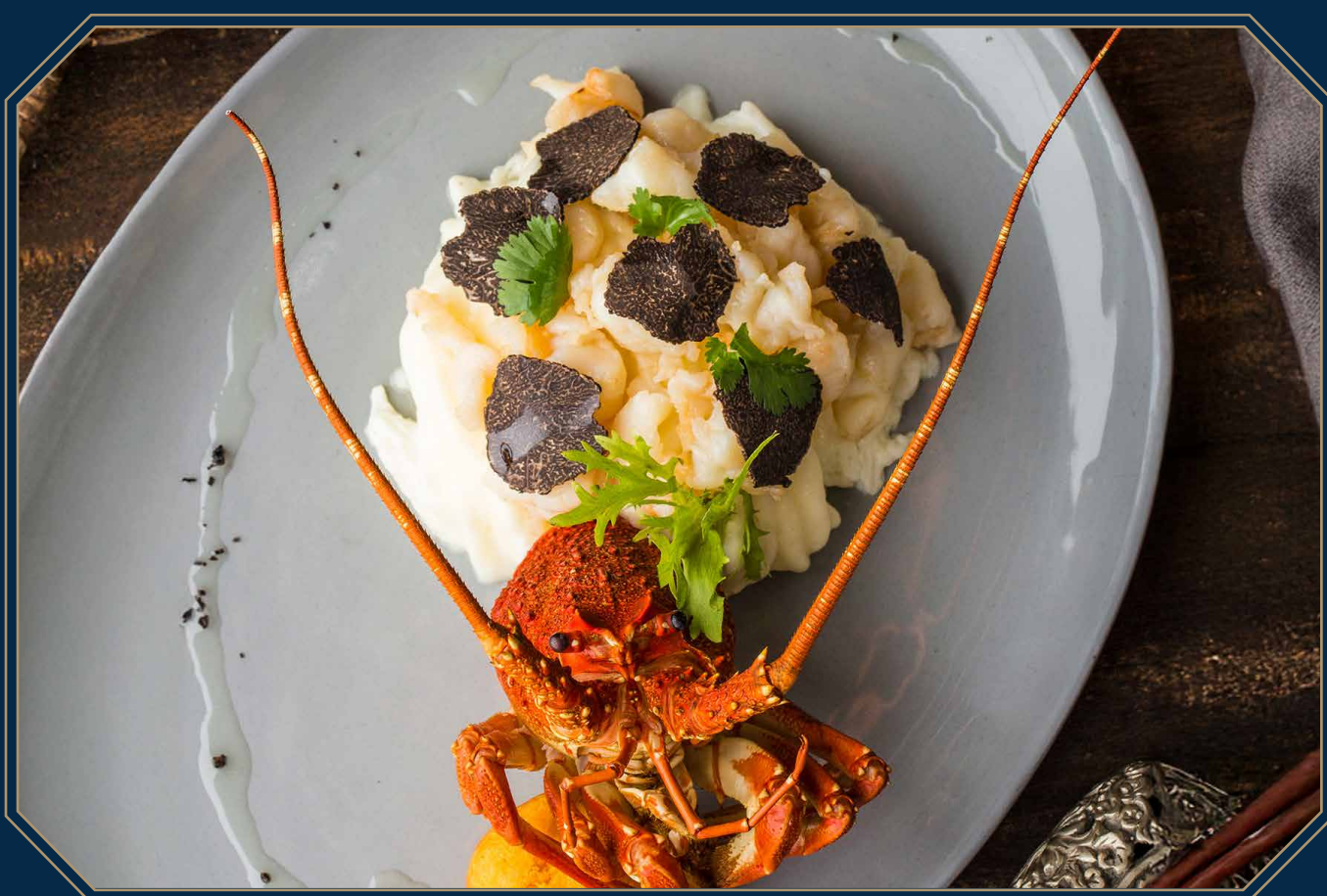
Wok Fried Whole Dungeness Crab  
with Golden Garlic, Glutinous Rice,  
Preserved Sausage



黑松露龍蝦炒蛋白

88

Wok Fried Nova Scotia Lobster, Egg  
White, Black Truffle



黑松露龍蝦炒蛋白  
配 特級黑魚籽 (30g)

238

Wok-Fried Nova Scotia Lobster, Egg  
White, Black Truffle, Caviar (30g)



◆ 海鮮 Fresh Seafood ◆



煙燻黑鱈魚  
Signature Smoked Black Cod





❖ 海鮮 Fresh Seafood ❖



香煎黑鱈魚芥辣柚子  
Sticky Black Cod, Mustard Yuzu Sauce

60



雙籽阿拉斯加皇帝蟹肉銀絲煲  
Alaskan King Crab Meat, Vermicelli,  
Flying Fish Roe, Yellow Chive

68



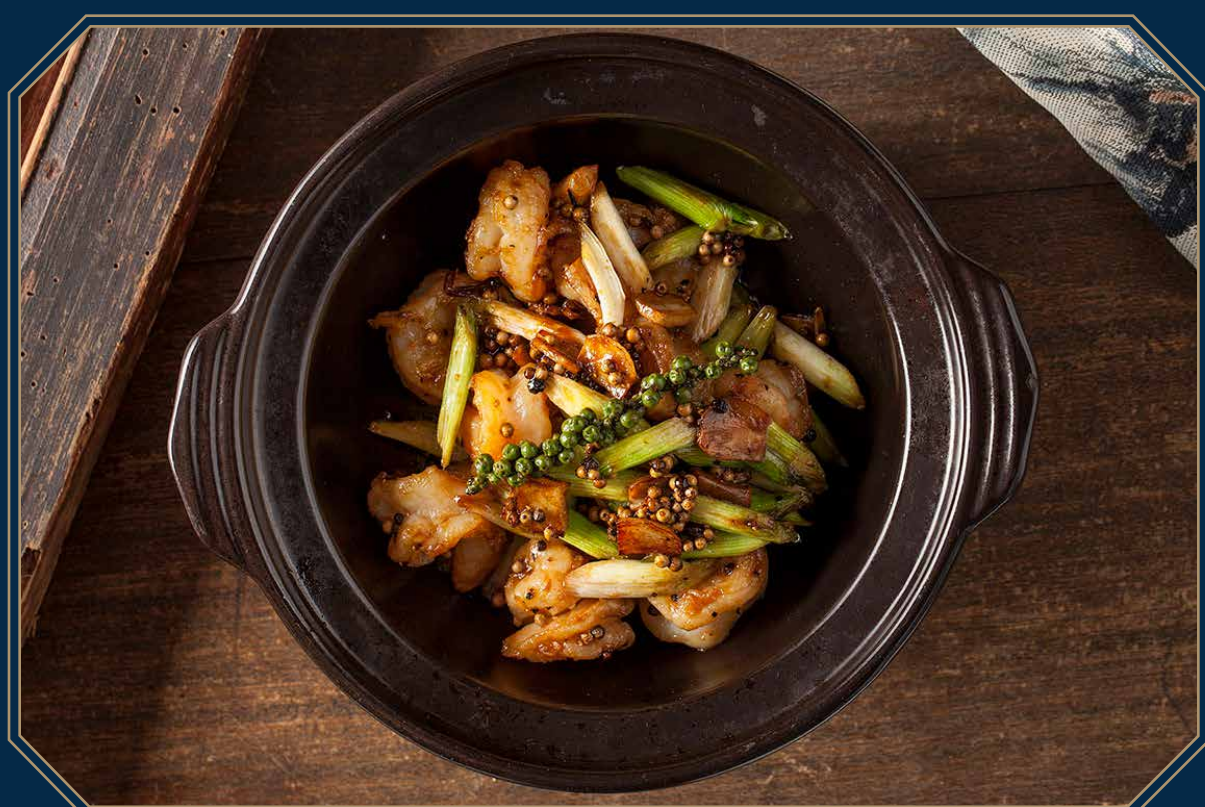
南瓜金沙太平洋蝦球  
Crispy Pacific Ocean Prawn, Pumpkin,  
Salted Egg

50



四川水煮魚  
Poached Fish Filet, Szechuan Pepper  
Broth

75



蒜香胡椒蝦球煲  
King Prawn, Black Pepper, Garlic,  
Soy Sauce

55





A5日本和牛辣豆醬  
Japanese Wagyu A5+, Asparagus,  
Homemade Black Bean Paste, Garlic Chips



❖ 肉類 Meat ❖



醬爆AAA頂級牛柳粒  
Stir-Fried AAA Canadian Tenderloin,  
Bell Peppers, Asparagus

68



醬烤三弄安格斯牛肋骨  
Crispy Triple-Cooked Black Angus  
Short Rib

88



陳年黑醋咕嚕肉  
Sweet & Sour Pork, Seasonal Fruit,  
Aged Black Vinegar

42



❖ 肉類 Meat ❖



四川辣子雞

52

Free-Range Chicken, Dried Chili,  
Szechuan Red Peppercorns



左宗棠雞

48

General Tso's Free-Range Chicken, Chili



豆豉香辣羊架

4件 (4pcs) 60

Lamb Chop, Black Bean, Chili,  
Bell Peppers





魚湯枸杞魚腐浸豆苗  
Pea Tips, Fish Broth, Goji Berry, Lily Bulb



菜類 Vegetables



魚香茄子煲

Braised Eggplant, Minced Pork,  
Chili Peppers

45



馬拉盞蝦乾黑豚肉碎芥蘭煲

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

48



乾煸和牛鬆四季豆

Sautéed String Beans, Minced Wagyu Beef,  
Chili Peppers

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

40



❖ 飯麵 Rice & Noodles ❖



砂鍋龍蝦飯

Signature Nova Scotia Lobster Fried Rice,  
Salmon Roe, Spring Mushrooms, Broad Beans



❖ 飯麵 Rice & Noodles ❖



金瑤黑蒜海鮮炒飯 48  
Mixed Seafood Fried Rice, Golden  
Conpoy, Black Garlic



魚湯四寶泡飯 55  
Scallops, Prawns, Crispy Rice  
in Fish Soup



乾炒AAA加拿大頂級牛河 42  
Wok-Fried Flat Rice Noodles,  
AAA Canadian Beef, Bean Sprouts



蔥油開揚拌麵 38  
Tossed Shanghainese Noodles,  
Dried Shrimp, Scallion Oil



皇帝蟹肉瑤柱蛋白飛魚子炒飯 52  
Alaskan King Crab Meat Fried Rice,  
Conpoy, Egg White, Flying Fish Roe





❖ 中西式甜品 Classics & Western Dessert ❖



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

3件 (3pcs) 18



中西式甜品 Classics & Western Dessert



草莓醬油雪糕  
Soy Sauce Ice Cream, Fresh  
Strawberries & White Chocolate

20



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



青檸海鹽芝麻撻  
Sesame Chocolate Tart, Lime &  
Sea Salt, Pine Nut

3件 (3pcs) 18



楊枝甘露  
Mango Soup, Pomelo, Grapefruit

15



香芒椰汁糯米卷  
Fresh Mango, Coconut, Glutinous  
Rice Roll

4件 (4pcs) 16



芝麻糊燉蛋白  
Double-Boiled Egg White,  
Black Sesame

18





**MAXIMAL**  
**CONCEPTS**  
Global F&B • Lifestyle • Branding

