



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

	<b>茗茶</b>	<b>House Tea</b>	
	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
	<b>特級茗茶</b>	<b>Premium Chinese Tea</b>	
	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
	<b>極品茗茶</b>	<b>Deluxe Chinese Tea</b>	
	白毫銀針	Silver Needle	32
	西湖獅峰龍井	Long Jing	32
	武夷大紅袍	Wuji Da Hung Pao	36

## Mott Signature Cocktails

Hanami (2.5oz) Canadian Club Rye / Bombay Gin / Umeshu / Yuzu / Shiso / Ginger Beer / Chrysanthemum	24
Hong Kong Ice Tea (2oz) Cazadores Blanco / Lillet Blanc / Mure / Jasmine Tea	20
Joe's Elixir (2oz) Bombay Gin / Chartreuse / Blackberries / Passion Fruit / Ginseng / Shiso	20
Salted Plum Margarita (1.5oz) Teremana Blanco / Cointreau / Umeshu / Lime	20
Old Harbour (Fashioned) (2.5oz) Suntory Toki Whisky / Canadian Club Rye / Chrysanthemum / Goji Berry	24
Milk Tram (1.5oz) Belvedere Vodka / Matcha Tea / Egg White / Almond Milk / Vanilla Syrup	20
Forbidden Rose (2oz) El Gobernador Vanilla Infused Pisco / Passion Fruit / Lychee / Chili / Lemon / Egg White	22
Duck Fat Old Fashioned (2oz) Duck Fat washed Makers Mark Bourbon / Brown Sugar Syrup / Orange Bitters	28

## Mottails

Passion Cooler Passion Fruit / Coconut Water/ Shiso Leaf	10
Mango Paradise Mango / Guava / Yuzu / Dill	10
Jasmine Cooler Lychee / Jasmine Tea / Orange Blossom	10

## Zero Proof

Lumette London Dry Alt-Gin and Fever Tree Tonic	12
Lumette 'LumRum' and Coke	12
Warsteiner 'Premium Fresh' Pilsner	9

秋冬菜譜 Autumn & Winter Menu

幹鮑魚紅燒肉	Braised Dried Abalone & Pork Belly	98
XO羊肚菌蘆筍炒雙龍蝦球	Wok-Fried Double Whole Lobster, Morel Mushroom, Asparagus, XO Sauce	188
咖喱羊膝	Braised Lamb Shank, Curry Sauce	60
湖南蠟肉炒蒜心	Wok-Fried Hunnan Preserved Pork, Seasoned Garlic Shoot	48
籠仔蛋白阿拉斯加蟹肉 糯米飯	Steamed Alaskan King Crab Meat Glutinous Rice, Egg White	68
XO櫻花蝦炒嫩豆津菜	Wok Fried Japanese Shrimps, Baby Beans, Baby Napa Cabbage, XO Sauce	42

## 燒味 BBQ

42天飼養北京片皮鴨 (蘋果木燒)	Signature Apple Wood Roasted 42 Days Peking Duck "Mott 32 Cut"	165
----------------------	--	-----

42天飼養北京片皮鴨 (蘋果木燒) 配特級黑魚籽醬 (30g)	Signature Apple Wood Roasted 42 Days Peking Duck "Mott 32 Cut", Northern Divine Caviar (30g)	298
---------------------------------------	---	-----

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.

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)	Wok Fried Duck with Chili Soy or Fried Rice, Asparagus, Egg White, Minced Duck (Peking Duck second course add on)	35
蜜汁頂級西班牙 黑毛豬叉燒 (每天限量)	Barbecue Iberico Pork, Yellow Mountain Honey (Limited daily)	78
脆皮燒腩仔	Crispy Roasted Pork Belly	35

## 前菜 Starters

柚子手拍青瓜	Marinated Cucumber, Pomelo, Garlic		24
爽口醬蘿蔔	Pickled Radish, Aged Vinegar, Chili, Soy Sauce		18
蒜泥白玉卷	Pork Belly Roll, Cucumber, Spring Onion, Garlic, Soy Sauce		28
椒鹽田雞腿	Crispy Frog Legs, Salt & Pepper		32
北京烤鴨絲沙律	Shredded Peking Duck Salad, Cherry Tomato, Wild Mushrooms, Crispy Taro		32
口水雞	Cold Free Range Chicken, Szechuan Peppercorns, Chili Sauce	半只 (half)	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)	42
椒鹽鮮鮑魚	Whole Crispy Abalone, Salt & Pepper	4件 (4pcs)	80



晚市點心 Evening Dim Sum

金腿龍蝦糰	Nova Scotia Lobster Har Gow	1件 (1 pc)	25
黑豚肉松露鵪鶉蛋燒賣	Soft Quail Egg, Iberico Pork, Prawn, Black Truffle Siu Mai	3件 (3 pcs)	24
酸辣小籠包	Hot & Sour Iberico Pork Shanghainese Soup Dumpling	4件 (4 pcs)	24
水晶野菌馬蹄餃	Wild Mushrooms, Water Chestnut Dumplings	3件 (3 pcs)	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 (Pre-order half day in advance)	158
松茸竹絲雞燉響螺	Double-Boiled Sea Conch, Silky Fowl, Matsutake Mushroom	35
皇帝蟹肉瑤柱東茸羹	Alaskan King Crab Meat, Conpoy, Winter Melon	28
海鮮酸辣羹	Hot & Sour Soup, Scallop, Prawn, Fish Maw, Sea Cucumber, Bamboo Pith	25
帶子蛋白蝦仁南瓜羹	Pumpkin Seafood Soup, Scallops, Prawn, Egg White	25
燕窩	Bird's Nest	
紅燒官燕	Bird's Nest Soup, Chicken 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干鮑

Braised Whole South African Dried Abalone, Oyster Sauce

148

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

龍蝦麻婆豆腐	Signature Nova Scotia Lobster "Ma Po Tofu"	79
蔥油涼拌象拔蚌	Chilled Pacific Geoduck, Fennel, Scallion Oil add 30g Northern Divine Caviar for \$150	market price 市價
古法蒸原條本地石斑	Whole Garoupa, Traditional Steamed with Red Dates, Mushroom, Pork	198
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	Whole Alaskan King Crab - 2 ways	market price 市價
蟹身 (避風塘 / 椒鹽炒)	Crab Body (Fried with Golden Garlic / Salt & Pepper)	
蟹腳 (清蒸 / 蒜蓉蒸 / 剝椒蒸)	Crab Legs (Steamed Plain / Steamed with Minced Garlic / Steamed with Pickled Chili)	
避風塘炒蟹糯米飯	Wok Fried Whole Dungeness Crab with Golden Garlic, Glutinous Rice, Preserved Sausage	188
陳年花雕蒸蟹	Steamed Dungeness Crab In Chinese Hwa Tiao & Egg	178
特色過橋象拔蚌	Boiled Fish Soup Over Whole Geoduck Clam, Green Onion, Bean Sprouts	market price 市價
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, Northern Divine Caviar(30g)	238

## 海鮮 Seafood

煙燻黑鱈魚	Signature Smoked Black Cod	60
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 Yolk	50
蒜香胡椒蝦球煲	King Prawn, Black Pepper, Garlic, Soy Sauce	55
四川水煮魚	Poached Fish Filet, Szechuan Pepper Broth	75

肉類 Meat

A5日本和牛辣豆醬	Japanese Wagyu A5+, Asparagus, Homemade Black Bean Paste, Garlic Chips	158
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
慢煮東坡黑豚肉配蘿蔔糕	Slow Cooked Kurabuta Pork Belly with Turnip Cake	52
陳年黑醋咕嚕肉	Sweet & Sour Pork, Tropical Fruit, Aged Black Vinegar	42
四川辣子雞	Free-Range Chicken, Dried Chili, Szechuan Red Peppercorns	52
乾葱豆豉雞煲	Free-Range Chicken, Dried Shallots, Black Bean Sauce	48
左宗雞	General Tso's Free-Range Chicken, Chili	48
豆豉香辣羊架	Lamb Chop, Black Bean, Chili, Bell Peppers	4件 (4 pcs) 60

菜類 Vegetable

魚湯枸杞魚腐浸豆苗	Pea Tips, Fish Broth, Goji Berry, Fish Puff	48
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, Diced Wagyu Beef, Chili Peppers	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	58
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	79
金瑤黑蒜海鮮炒飯	Mixed Seafood Fried Rice, Golden Conpoy, Black Garlic	48
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	42
蔥油開揚拌麵	Tossed Shanghainese Noodles, Dried Shrimp, Scallion Oil	38
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	52
野菌素炒飯	Vegetable Fried Rice, Mushroom, Asparagus, Tomato, Green Onion	38



素食	Plant-Based Signature	
煙熏素魚柳	Signature Smoked "Cod"	38
素脆鱈	Crispy "Eel", Fried Shredded Mushroom, French Green Bean, Sesame	28
紅燒獅子頭	Braised Lion's Head "Meatballs"	45
辣子素雞丁	Crispy "Chicken", Szechuan Red Peppercorns, Dried Chili, Cashew Nuts	38

## 甜品

Dessert (Only Available at Dinner) (只限晚市供應)

草莓醬油雪糕	Soy Sauce Ice Cream, Fresh Strawberries		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
鐵觀音杏仁朱古力小籠包	Almond & Chocolate, Oolong Tea "Xiao Long Bao"	3件 (3 pcs)	18
青檸海鹽芝麻撻	Sesame Chocolate Tart, Lime & Sea Salt, Pine Nut	3件 (3 pcs)	18

## 中式甜品

Classics

楊枝甘露	Mango Soup, Pomelo, Grapefruit	每位 (per person)	15
香芒椰汁糯米卷	Fresh Mango, Coconut, Glutinous Rice Roll	4件 (4 pcs)	16
芝麻糊燉蛋白	Double-Boiled Egg White, Black Sesame	每位 (per person)	18
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
壽桃包	Birthday Lotus Bun	1件 (1 pc)	3
酥皮鮮奶蛋撻 (約20分鐘)	Flaky Egg Tart (approx 20min)	3件 (3 pcs)	18