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.

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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
人参烏龍	Ginseng Oolong	20
貢菊花	Chrysanthemum	20

特級茗茶 Premium Chinese Tea

極品鳳凰單欉	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	Wuji Da Hung Pao	36

Mott Signature Cocktails

Hanami (2.5oz) 26
Canadian Club Rye / Tanqueray Gin / Umeshu / Yuzu /
Shiso / Ginger Beer / Chrysanthemum

Hong Kong Ice Tea (2oz) 22
Hornitos Plata / Lillet Blanc / Mure / Jasmine Tea

Joe's Elixir (2oz) 24
Tanqueray Gin / Chartreuse / Blackberries /
Passion Fruit / Ginseng / Shiso

Salted Plum Margarita (1.5oz) 23
Tres Agaves Blanco / Cointreau / Umeshu / Lime

Old Harbour (Fashioned) (2.5oz) 25
Suntory Toki Whisky / Canadian Club Rye /
Chrysanthemum / Goji Berry

Forbidden Rose (2oz) 23
El Gobernador Vanilla Infused Pisco / Passion Fruit /
Lychee / Chili / Lemon / Egg White

Mottails

Passion Cooler 13
Passion Fruit / Coconut Water/ Shiso Leaf

Mango Paradise 13
Mango / Guava / Yuzu

Jasmine Cooler 13
Lychee / Jasmine Tea / Orange Blossom

Zero Proof

Lumette London Dry Gin 12

St. Agrestis 'Phony Negroni' 12

Heineken 0.0 10

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)	36 38
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

春夏精選 Spring & Summer Menu

燒椒醬帶桂花蚌	Chilled Sea Cucumber, Roasted Jalapeno Chili	48
羊肚菌炒龍趸球	Wok-Fried Grouper Fillet, Morel Mushrooms	79
五色藜麥炒龍蝦	Stir-Fried Nova Scotia Lobsters, Rainbow Quinoa	208
油浸筍壳魚	Pan-Fried Giant Coral Goby	188
茴香西班牙黑毛豬肉煲	Iberico Pork, Fennel Stew	72

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		33
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)	45
椒鹽鮮鮑魚	Whole Crispy Abalone, Salt & Pepper	4件 (4pcs)	80

晚市點心 Evening Dim Sum

金腿龍蝦粿	Nova Scotia Lobster Har Gow	1件 (1 pc)	26
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 in Clear Broth (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, Japanese 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
蝦籽三十五支頭乾燜關東遼參	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"	85
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 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)	market price 市價
避風塘炒蟹糯米飯	Wok Fried Whole Dungeness Crab with Golden Garlic, Glutinous Rice, Preserved Sausage	198
陳年花雕蒸蟹	Steamed Dungeness Crab In Chinese Hwa Tiao & Egg	188
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	92
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)	242

海鮮 Seafood

煙燻黑鱈魚	Signature Smoked Black Cod	62
香煎黑鱈魚芥辣柚子	Sticky Black Cod, Mustard Yuzu Sauce	62
雙籽阿拉斯加皇帝蟹肉銀絲煲	Alaskan King Crab Meat, Vermicelli, Flying Fish Roe, Yellow Chive	70
南瓜金沙太平洋蝦球	Crispy Pacific Ocean Prawn, Pumpkin, Salted Egg Yolk	55
蒜香胡椒蝦球煲	King Prawn, Black Pepper, Garlic, Soy Sauce	60
四川水煮魚	Poached Fish Filet, Szechuan Pepper Broth	79

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		72
醬烤三弄安格斯牛肋骨	Crispy Triple-Cooked Black Angus Short Rib		98
幹鮑魚紅燒肉	Braised Dried Abalone & Pork Belly		98
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		53
乾葱豆豉雞煲	Free-Range Chicken, Dried Shallots, Black Bean Sauce		49
左宗棠雞	General Tso's Free-Range Chicken, Chili		49
豆豉香辣羊架	Lamb Chop, Black Bean, Chili, Bell Peppers	4件 (4 pcs)	64

菜類 Vegetable

魚湯枸杞魚腐浸豆苗	Pea Tips, Fish Broth, Goji Berry, Fish Puff	50
魚香茄子煲	Braised Eggplant, Minced Pork, Chili Peppers	47
馬拉盞蝦乾黑豚肉碎芥蘭煲	Wok-Fried Gai Lan, Dried Shrimp, Minced Pork, Shrimp Paste	49
乾煸和牛鬆四季豆	Sautéed String Beans, Diced Wagyu Beef, Chili Peppers	44
銀杏腐竹炒西蘭花	Wok-Fried Broccoli, Ginkgo, Bean Curd, Red Dates	43
羊肚菌紅燒玉子豆腐	Braised Egg Tofu, Morel Mushroom	43

飯麵　Rice & Noodles

砂鍋龍蝦飯	Signature Nova Scotia Lobster Fried Rice, Salmon Roe, Spring Mushrooms, Broad Beans	85
金瑤黑蒜海鮮炒飯	Mixed Seafood Fried Rice, Japanese Conpoy, Black Garlic	51
魚湯四寶泡飯	Scallops, Prawns, Crispy Rice in Fish Soup	57
乾炒AAA加拿大頂級牛河	Wok-Fried Flat Rice Noodles, AAA Canadian Beef, Bean Sprouts	43
蔥油開揚拌麵	Tossed Shanghainese Noodles, Dried Shrimp, Scallion Oil	39
皇帝蟹肉瑤柱蛋白飛魚子炒飯	Alaskan King Crab Meat Fried Rice, Japanese Conpoy, Egg White, Flying Fish Roe	55
野菌素炒飯	Vegetable Fried Rice, Mushroom, Asparagus, Tomato, Green Onion	39

素食 Plant-Based Signature

煙熏素魚柳	Signature Smoked “Cod”	38
素脆鱔	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
草莓牛奶提拉米苏配蜜糖金菊雪葩	Milk Strawberry Tiramisu with Honey Chrysanthemum Sorbet		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 White Chocolate Tart, Lime & Sea Salt, Pine Nut	3件 (3 pcs)	21
荔枝雪葩	Lychee Sorbet		8

中式甜品 Classics

楊枝甘露	Mango Soup, Pomelo, Grapefruit	每位 (per person)	15
香芒椰汁卷	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)	21