



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 | Wuji Do Hung Pao | 36 |

Mott Signature Cocktails

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| 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

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|---|----|
| 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

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

燒味 BBQ

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|---------------------------------------|---|-----|
| 42天飼養北京片皮鴨 (蘋果木燒) | Signature Apple Wood Roasted 42 Days Peking Duck "Mott 32 Cut" | 158 |
| 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

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| 京式香脆爆鴨件或 鴨松醬油炒飯 (可選第二道菜) | Wok Fried Duck with Chilli Soy or Fried Rice, Asparagus, 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

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|-----------|--|-----------|----|
| 柚子手拍青瓜 | Marinated Cucumber, Pomelo, Garlic | | 24 |
| 爽口醬蘿蔔 | Pickled Radish, Aged Vinegar, Chili, Soy Sauce | | 18 |
| 陳年黑醋云耳海蜇頭 | Jellyfish, Cucumber, Black Fungus, Aged Black Vinegar, Garlic | | 32 |
| 蒜泥白玉卷 | Pork Belly Roll, Cucumber, Spring Onion, Garlic, Soy Sauce | | 28 |
| 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, Chilli Sauce | 半只 (half) | 38 |
| 椒鹽田雞腿 | Crispy Frog Leg, Salt and Pepper | | 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) | 78 |

晚市點心 Evening Dim Sum

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| 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, 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) | 22 |
| 水晶野菌馬蹄餃 | Wild Mushrooms, Water Chestnut Dumplings | 3件 (3 pcs) | 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 (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 Crab Meat, Conpoy, Winter Melon | 28 |
| 海鮮酸辣羹 | Hot & Sour Soup, Scallop, Prawn, Fish Maw, Sea Cucumber, Bamboo Pith | 25 |
| 帶子蛋白南瓜羹 | Scallops, Egg White, Pumpkin | 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

149

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

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| 龍蝦麻婆豆腐 | Signature Nova Scotia Lobster "Ma Po Tofu" | 76 |
| 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 Leopard Coral Garoupa, Traditional Steamed with Red Dates, Mushroom, Pork | 190 |
| 拍薑海鹽蒸本地石斑 | Fillet of Leopard Coral Garoupa, Steamed with Sea Salt & Ginger | 170 |
| 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) | market price 市價 |
| 避風塘炒蟹糯米飯 | Wok Fried Whole Dungeness Crab with Golden Garlic, Glutinous Rice, Preserved Sausage | 180 |
| 陳年花雕蒸蟹 | Steamed Dungeness Crab In Chinese Hwa Tiao & Egg | 170 |
| 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, Black Truffle, Egg White | 82 |
| 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) | 228 |

海鮮 Fresh Seafood

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| 煙燻黑鱈魚 | Signature Smoked Black Cod | 58 |
| 金沙南瓜焗皇帝蟹腳 | Baked Alaskan King Crab Leg, Pumpkin, Salted Egg Yolk | 68 |
| 雙籽阿拉斯加 皇帝蟹肉銀絲煲 | Alaskan King Crab Meat, Vermicelli, Flying Fish Roe, Yellow Chive | 65 |
| 醬燒明蝦球 | Crispy King Prawn, Chinese Rice Wine, Vinegar, Chili | 48 |
| 蒜香胡椒蝦球煲 | King Prawn, Black Pepper, Garlic, Soya Sauce | 52 |
| 四川水煮魚 | Poached Fish Filet, Szechuan Pepper Broth | 72 |

| 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 | 62 |
| 醬烤三弄安格斯牛肋骨 | 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 | 48 |
| 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 | 45 |
| 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

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| 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 Peppers | 42 |
| 馬拉盞蝦乾黑豚肉碎 芥蘭煲 | Wok Fried Kale, Dried Shrimp, Minced Pork, Shrimp Paste | 48 |
| 乾煸和牛鬆四季豆 | Sautéed String Beans, Diced Wagyu Beef | 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 | 38 |

飯麵 Rice & Noodles

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|-------------------|---|----|
| 砂鍋龍蝦飯 | Signature Nova Scotia Lobster Fried Rice, Spring Mushrooms, Broad Beans | 76 |
| 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 | 36 |
| 皇帝蟹肉瑤柱蛋白 飛魚子炒飯 | Alaskan Crabmeat Fried Rice, Conpoy, Egg White, Flying Fish Roe | 52 |
| 野菌素炒飯 | Wild Mushroom Fried Rice, 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)

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| 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 |

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 |
| 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 |
| 即焗香港酥皮蛋撻 (約20分鐘) | Hong Kong Egg Tart (approx 20min) | 3件 (3 pcs) | 18 |