



ORIGINATED 1891

RESTAURANT

MOTT No. 32

卅二公館

茗茶 House Tea

8
每位 / per person

清香鐵觀音 Tie Guan Yin

小龍珠花茶 Dragon Ball Jasmine

家藏普洱 Aged Puer

壽眉王(白玉牡丹) Shoumei (White Peony Supreme)

貢菊花 Chrysanthemum

特級茗茶 Premium Chinese Tea

10
每位 / per person

清香極品鐵觀音 Supreme Tie Guan Yin

雲南珍藏普洱 Yunnan Reserved Ole Puer

極品茗茶 Deluxe Chinese Tea

12
每位 / per person

白毫銀針 Silver Needle

西湖獅峰龍井 Long Jing (Dragon Well)

武夷大紅袍 Wuyi Da Hong Pao

Mott Signature Cocktails

18

It's Five O'Clock in Hong Kong

Ketel One Vodka / Rose Liqueur / Lemon / Orange Sherbet / Strawberry Jam
/ Orange Bitters

Joe's Elixir

Nolet's Gin / Green Chartreuse / Blackberry / Passion Fruit / Ginseng / Shiso

Mott St Mule

Belvedere Vodka / Spice Cordial / Ginger Beer

Hong Kong Ice Tea

Volcan Cristalino Anejo Tequila / Lillet Blanc / Blackcurrant / Jasmine Tea

Hanami

Michter's Rye / Roku Gin / Umeshu / Yuzu / Shiso /
Ginger Beer / Chrysanthemum

Forbidden Rose

Vanilla Infused La Diablada Pisco / Passion Fruit / Lychee / Chili /
Lemon / Flower

Anna Wong

Tangerine Peel Infused Tanqueray 10 Gin / Osmanthus Honey / Lemon /
Egg White*

House of Gold

Iwai Mars Whisky / Sesame Infused Maker's Mark / Orange Sherbet / Lemon / Suze
/ Honey Syrup / Cava

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.*

Mott Signature Cocktails

18

Ode to Dayton

Hennessy VSOP / Laird's Straight Apple Brandy / Ginger / Honey / Aperol /
Lemon / Amaro Nonino

Sesame Is the New Black

Sesame Infused Maker's Mark / Tsao-ko Syrup / Absinthe / Chamomile Bitters
/ Peychauds Bitters

Sons of Dragon

Avua Cachaca / Yellow Chartreuse / Cinnamon / Barolo Chinato / Plantation
Original Dark Rum / Aromatic Bitters

Letters from Lee

Coconut Washed Plantation Original Dark Rum / Cruzan Rum / Tonka Bean
Syrup / Coconut Matcha Cream / PX Sherry / Pineapple

Mottails

12

Rose Garden

Rose / Rhubarb / Roselle / Ginger

Violet Pearl

Hawthorn / Plum / Red Date

Jasmine Cooler

Lychee / Jasmine Tea / Orange Blossom

燒味 BBQ

42天飼養北京片皮鴨 (蘋果木燒)	Apple Wood Roasted 42 Days Peking Duck "Signature Mott 32 Cut"	108
京式香脆爆鴨件 或 鴨松生菜包 (可選第二道菜)	Peking Style Spicy Crispy Duck Rack or Minced Duck with Lettuce Cup (Peking Duck second course add on)	22 18
蜜汁頂級西班牙黑毛豬叉燒	Signature 36-Month Acorn Fed Barbecue Pluma Iberico Pork	42
脆皮燒腩仔	Crispy Roasted Pork Belly	22
茉莉煙燻肋排	Jasmine Smoked Pork Rib	24

點心 Dim Sum

蒸品 Steamed

原味鮮肉小籠包	Traditional Iberico Pork Shanghainese Soup Dumplings	4件 (4 pcs)	13
酸辣小籠包	Hot & Sour Iberico Pork Shanghainese Soup Dumplings	4件 (4 pcs)	14
野菌馬蹄餃	Wild Mushrooms, Water Chestnut Dumplings	4件 (4 pcs)	13
黑豚肉松露鵪鶉蛋燒賣	Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai	2件 (2 pcs)	14

烘品 Baked

脆皮西班牙黑毛豬叉燒包	Crispy Sugar Coated BBQ Iberico Pork Bun	3件 (3 pcs)	13
黑椒牛柳酥	Australian Wagyu Beef Puff	3件 (3 pcs)	15

煎品 Fried

北京鴨絲春卷	Shredded Peking Duck, Mushroom Spring Roll	3件 (3 pcs)	14
野菌素春卷	Wild Mushroom, Vegetable Spring Roll	3件 (3 pcs)	13
生煎鍋貼	Pan Fried Iberico Pork Dumpling	4件 (4 pcs)	14

前菜 Starters

蒜香手拍青瓜	Marinated Cucumber and Garlic	9
炸蝦多士	Sesame Prawn Toast, Autumn Sauce	18
香脆口水雞	Crispy Szechuan Chicken	18
42天飼養北京烤鴨絲沙律	Shredded 42 Days Peking Duck Salad, Almonds, Black Truffle	18
椒鹽迷你八爪魚	Crispy Baby Octopus, Salt and Pepper	18
芥茉澳洲M6和牛粒生菜包	Stir Fried Cubed Australian M6 Wagyu Beef in Lettuce Cup, Mustard Oil	22
燈影牛肉	Crispy Air Dried Angus Beef	16
黑松露野菌生菜包	Assorted Wild Mushroom in Lettuce Cup, Black Truffle Sauce	20
黑松露伴走地雞	Cold Free Range Chicken, Coriander, Black Truffle	20
椒鹽鮮魷	Crispy Squid, Baby Corn, Salt and Pepper	16

湯 Soup

每位/
per person

佛跳牆	Buddha Jumps Over the Wall	198
海鮮酸辣羹	Hot & Sour Soup, Assorted Seafood	14
松茸竹絲雞燉螺頭湯	Pearl Meat Soup, Sea Conch, Black Chicken, Matsutake Mushroom	35
竹笙菜膽螺頭燉花膠	Fish Maw, Double Boiled Fish Bone Broth, Sea Conch, Bamboo Pith	68
帶子蛋白南瓜羹	Scallops, Egg White, Pumpkin	16
鮮蝦雲吞湯	Shrimp Wonton Soup	11

燕窩 Bird's Nest

高湯燉官燕	Double Boiled, Bird's Nest, Supreme Soup	88
紅燒官燕	Bird's Nest Soup, Chicken Broth, Yunnan Ham	88
燕窩金腿海鮮菠菜羹	Braised Bird's Nest Spinach Soup, Assorted Seafood, Yunnan Ham	78

市場海鮮

Market Seafood

薑蔥炒龍蝦	Wok Fried Maine Lobster, Ginger & Scallion	58
龍蝦配麻婆豆腐	Signature Lobster "Ma Po Tofu"	68
拍薑海鹽蒸東星斑	Steamed Fillet of Leopard Coral Garoupa, Sea Salt & Ginger	98/lb
清蒸原條東星斑	Whole Leopard Coral Garoupa, Steamed with Ginger	98/lb
黑松露蛋白炒龍蝦球	Maine Lobster, Black Truffle, Egg White	88
避風塘炒蟹	Whole Dungeness Crab, Golden Garlic, Chili	78
原隻阿拉斯加蟹 - 兩食	Whole Alaskan King Crab - 2 ways	98/lb
蟹身 - 避風塘 / 椒鹽 炒	Crab Body - Fried with golden garlic, salt & pepper	
蟹腳 - 花雕蛋白 / 蒜蓉粉絲 / 剁椒 蒸	Crab Legs - Steamed with Egg White & Hwa Tiao / Minced Garlic & Bean Vermicelli / Pickled Chili	
原條筍殼魚 (油浸 / 豉汁蒸)	Whole Marble Goby (Deep Fried / Steamed)	108

海鮮 Fresh Seafood

煙燻黑鱈魚	Signature Smoked Black Cod	42
四川水煮魚	Poached Fish Fillet Szechuan Pepper Broth	42
香烤鱸魚	Grilled Sea Bass, Sweet Miso Sauce	48
金沙南瓜焗阿拉斯加蟹腳	Baked Alaskan King Crab Legs, Pumpkin, Salty Egg	68
南瓜金沙太平洋蝦球	Crispy Pacific Ocean Prawn, Pumpkin, Salty Egg	38
宮保蝦球粟米酪	Kung Po Prawn, Sweetcorn & Water Chestnut Cake	38
黑松露醬什菌鮮玉帶	Wok Fried Sliced Scallop, Mixed Fungus, Black Truffle Paste	48

鮑魚・海味

Abalone & Dried Seafood

(Abalone is farmed from sustainable sources)

每位/
per person

砂鍋紅燒花膠公肚	Braised Dried Fish Maw, Abalone Sauce	498
蠔皇原只十六頭日本極品鮑魚	Braised Whole Japanese Dried Abalone, Oyster Sauce (38g dried)	398
蠔皇日本廿五頭皇冠吉品鮑魚	Braised Whole Japanese Dried Abalone, Oyster Sauce (24g dried)	260
蠔皇原隻六頭南非鮑魚	Whole South African Abalone, Oyster Sauce (100g dried)	228
蠔皇原隻二十頭南非鮑魚	Braised South African Abalone, Oyster Sauce (30g dried)	98
蝦籽50支頭乾煏關東遼參	Braised Whole Japanese Sea Cucumber, Oyster Sauce	68

肉類 Meat

京蔥燒A5神戶牛柳辣豆醬	Japanese Kobe Beef A5+, Grilled Leeks, Homemade Black Bean Paste, Garlic Chips	148
香辣炒澳洲M6和牛西冷	Stir Fried Australian M6 Wagyu Sirloin, Shitake Mushrooms, Baby Leeks, Chili	58
醬烤三弄和牛肋骨	Crispy Triple Cooked Wagyu Beef Short Rib	88
安格斯牛肉西蘭花	Wok Fried Angus Beef, Broccoli	32
陳年黑醋咕嚕肉	Sweet & Sour Pork, Dragon Fruit, Aged Black Vinegar	28
四川辣子雞	Free Range Chicken, Dried Chillies, Szechuan Red Peppercorns	32
炸子雞	Crispy Free Range Yellow Chicken	半隻 (half) 32 全隻 (whole) 58
左宗棠雞	General Tso's Chicken	28

煲仔菜 Clay Pot

蒜香胡椒蝦球煲	King Prawn, Black Pepper, Garlic, Soya Sauce	38
子母粉絲阿拉斯加蟹肉煲	Alaskan King Crab Casserole, Crab Roe, Vermicelli*	45
乾蔥豆豉雞煲	Free Range Chicken, Dried Shallots, Black Bean Sauce	28

飯麵 Rice & Noodles

砂鍋龍蝦飯	Signature Maine Lobster Fried Rice, King Oyster Mushrooms, Edamame	68
揚州炒飯	Fried Rice, Diced Prawn, Iberico Pork, Asparagus in Yeung Chow Style	24
阿拉斯加蟹肉飛魚籽炒飯	Alaskan Crabmeat Fried Rice, Flying Fish Roe*	32
雜蔬炒飯	Fried Rice, Seasonal Vegetables	20
魚湯四寶泡飯	Scallops, Prawns, Crispy Rice in Fish Soup	32
炒上海麵(蝦/牛肉/豬肉/雜菜)	Stir Fried Shanghainese Noodle (Prawn/Beef/Pork/Vegetables)	24
乾炒安格斯牛河	Wok Fried Flat Rice Noodles, US Black Angus Beef, Bean Sprouts	28
竹筴上素兩面黃	Crispy Egg Noodles, Bamboo Pith, Mushrooms, Green Vegetables	26

菜類 Vegetable

銀杏馬蹄炒蘆筍	Sautéed Asparagus, Water Chestnuts, Ginkgo Nuts	20
魚香茄子煲	Braised Eggplant, Minced Pork, Chili Peppers	20
黑豚肉碎芥蘭煲	Wok Fried Chinese Broccoli, Minced Pork	20
乾煸和牛鬆四季豆	Sautéed String Beans, Diced Australian Wagyu Beef	22
銀杏炒西蘭花	Wok Fried Broccoli, Ginkgo	16
黑豚肉椒絲椰菜苗	Brussel Sprouts, Iberico Pork, Shredded Red Chili	22
紅燒豆腐	Braised Tofu, Seasonal Mushroom	28
XO醬嫩豆炒津菜	Wok Fried Baby Napa Cabbage, Baby Beans, XO Sauce	20
時令綠蔬	Seasonal Vegetables	20

西式甜品
(只限晚市供應)

Western Desserts

綠茶青檸乳酪蛋糕	Bamboo Green Forest	16
玫瑰白朱古力奶凍配荔枝雪 葩及紅莓	Rose & Valrhona White Chocolate Pannacotta, Lychee Sorbet, Raspberries	18
草莓醬油雪糕	Soy Ice Cream, Fresh Strawberries	18
金箔抹茶芝士餅	Matcha Cheese Cake, Golden Leaf	16

中式甜品

Classics Desserts

楊枝金露豆腐花	Sweetened Beancurd Cream, Mango Soup, Pomelo	12
冰花燉官燕	Double Boiled Imperial Bird's Nest Soup, Rock Sugar	78
杏仁汁燉官燕	Double Boiled Imperial Bird's Nest Soup, Apricot Seed Juice	78
香芒椰汁糯米卷	Fresh Mango, Coconut, Glutinous Rice Roll	12
芝麻糊燉蛋白	Double Boiled Egg White, Black Sesame	12