



ORIGINATED 1891

RESTAURANT

MOTT No. 32

卅二公館

## 茗茶

## House Tea

25 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)

人參烏龍

Ginseng Oolong

貢菊花

Chrysanthemum

## 特級茗茶

## Premium Chinese Tea

80 每位 / per person

極品鳳凰單叢

Supreme Phoenix

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

120 每位 / per person

白毫銀針

Silver Needle

西湖獅峰龍井

Long Jing Tea

武夷大紅袍

Wuji Do Hung Po

10% Service Charge Will Be Added

## Mott Signature Cocktails

<b>Five Spice Sherry</b>	140
Blanco Avion Tequila / Pedro Sherry / Five Spice / Raspberries / Sage	
<b>Forbidden Rose</b>	130
Vanilla Infused Macchu Pisco / Passion Fruit / Lychee / Chili / Lemon / Flower	
<b>Hong Kong Ice Tea</b>	120
Blanco Avion Tequila / Lillet Blanc / Blackcurrant / Jasmine Tea	
<b>Nashi</b>	130
Absolut Elyx Vodka / Sake / Pear / Basil / Lemon / Pistachios	
<b>Joe's Elixir</b>	120
Tanqueray Gin / Chartreuse / Blackberries / Passion Fruit / Ginseng / Shiso	
<b>Hanami</b>	130
Michter's Bourbon / Tanqueray Gin / Umeshu / Yuzu / Shiso / Ginger Beer / Chrysanthemum	
<b>Anna Wong</b>	110
Tangerine Peel Infused Gin / Osmanthus Honey / Lemon / Egg White	
<b>The Milk Tram</b>	90
Absolut Elyx Vodka / Vanilla Syrup / Milk / Matcha Tea / Egg White / Cinnamon	

## Mott Classics

**Fujian Negroni** 130

Kaam & Son / Aperol / Lapsong Souchong  
Tea Infused Amaro / Campari

**Mott St Mule** 120

Absolut Elyx Vodka / Chinese Spice Cordial  
/ Ginger Beer

**Old Harbour (Fashioned)** 160

Hakushu Whisky / Wild Turkey Rye /  
Chrysanthemum / Goji Berry  
/ Grapefruit Bitters

**Salt Plum Margarita** 120

Blanco Avion Tequila / Blood Orange  
Cointreau / Lime / Salted Plum

**Juniper Fizz** 120

Tanqueray Gin / Lemon / Soda / Grapefruit

**Old Shanghai** 140

Appleton 12 Rum / Champagne / Shiso  
/ Bitters

**Daisy** 120

Mezcal / Tequila / Mint / Cucumber / Soda

## Mottails

**Rose Garden** 85

Rose / Rhubarb / Roselle / Ginger

**Mango Paradise** 85

Mango / Guava / Yuzu / Dill

**Violet Pearl** 85

Hawthorn / Plum / Red Date

**Jasmine Cooler** 85

Lychee / Jasmine Tea / Orange Blossom

## 燒味 BBQ

42天飼養 北京片皮鴨 (蘋果木燒) (一天前預定) (每天限量)	Apple Wood Roasted 42 Days Peking Duck "Signature Mott 32 cut" (pre order 1 day in advance) (limited daily)	750
另配特級魚籽醬 (30克)	"Add" Farmed Parisian Oscietre Caviar (30g)	680
京式香脆爆鴨件 或腸鴨鬆生菜包 (可選第二道菜)	Peking Style Spicy Crispy Duck Rack or Preserved Duck Liver Sausage, Minced Duck, Lettuce Cup (Peking Duck second course add on)	160
化皮乳豬	Fire Roasted Suckling Pig	290
蜜汁頂級西班牙 黑毛豬叉燒 (每天限量)	Barbecue Pluma Iberico Pork, Yellow Mountain Honey (limited daily)	325
脆皮燒腩仔	Crispy Roasted Pork Belly	220

10% Service Charge Will Be Added

點心 Dim Sum

蒸品 Steamed

原味鮮肉小籠包	Traditional Iberico Pork Shanghainese Soup Dumplings	95 4件 (4 pcs)
海鮮酸辣小籠包	South Australian Scallop, Prawn, Hot & Sour Shanghainese Soup Dumplings	95 4件 (4 pcs)
剝椒海斑白菜餃	Garoupa, Chopped Chili, Chinese Cabbage Dumpling	95 4件 (4 pcs)
野菌馬蹄餃	Wild Mushrooms, Water Chestnut Dumplings	65 3件 (3 pcs)
乾蒸瑤柱灌湯餃	Diced Seafood, Conpoy Soup Dumpling	115 每位 (per person)
48個月西班牙 火腿蔥花卷	Scallion Roll, 48 Months Aged Jamón Ibérico de Bellota	65 3件 (3 pcs)

10% Service Charge Will Be Added

點心 Dim Sum

蒸品 Steamed

黑豚肉松露 鵝鶉蛋燒賣	Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai	70 2件 (2 pcs)
黑豚肉鮮蝦燒賣	Spot Prawn, Iberico Pork, Flying Fish Roe Siu Mai	65 4件 (4 pcs)
金腿南澳龍蝦糰	South Australian Lobster Har Gow, Yunnan Ham	115 1件 (1 pc)
金箔黑魚籽 賽螃蟹餃	South Australian Scallop, Garoupa, Caviar & Gold Leaf, Egg White Dumpling	95 3件 (3 pcs)
水晶蝦餃皇	King Prawn Har Gow	70 4件 (4 pcs)



點心 Dim Sum

烘品 Baked

脆皮西班牙黑毛豬  
叉燒包 Signature Crispy Sugar  
Coated BBQ Iberico Pork Bun 65  
3件 (3 pcs)

黑椒牛柳酥 Australian Wagyu Beef Puff 75  
3件 (3 pcs)

腸粉 Cheung Fun (Steamed Rice Roll)

脆皮翡翠鮮蝦腸粉 Prawn, Crispy Rice Paper,  
Vegetable 115

厚切西班牙黑毛豬  
叉燒腸粉 Honey Glazed BBQ Iberico Pork 125

松茸蘿蔔絲腸粉 Matsutake Mushroom,  
Shredded Turnip 115

點心 Dim Sum

煎品 Fried

香煎瑤柱東莞臘腸 蘿蔔糕	Pan Fried Turnip Cake, Dried Scallops and Shrimp, Dong Guan Sausage	55 3件 (3 pcs)
蜂巢芋盒	Chicken, Prawn, Taro Croquette	65 3件 (3 pcs)
韭黃北京鴨絲春卷	Garlic Chives, Shredded Peking Duck Spring Roll	75 3件 (3 pcs)
野菌素春卷	Wild Mushroom, Vegetable Spring Roll	65 3件 (3 pcs)
生煎安格斯牛肉餅	Pan Fried Minced Angus Beef Bun	75 3件 (3 pc)

## 點心

## Dim Sum

## 甜品

## Dessert

即焗酥皮蛋撻 (約20分鐘)	Flaky Egg Tart (approx 20min)	60 3件 (3 pcs)
香芒椰汁糯米卷	Fresh Mango, Coconut, Glutinous Rice Roll	80 4件 (4 pcs)
海底椰南北杏 雪耳燉木瓜	Double Boiled Papaya Sweet Soup, Snow Fungus, Sea Coconut, Almond	80 每位 (per person)
雪糕 (醬油 • 薑 • 黑芝麻 • 奶茶 • 五辛 朱古力 • 荔枝雪葩)	Ice Cream (Soy Sauce, Steam Ginger, Black Sesame, Milk Tea, Spiced Chocolate and Lychee sorbet)	45 每球 (per scoop)
石榴金露	Sweetened Pomegranate Soup, Sago, Pomelo	80 每位 (per person)
涼瓜煎茶果	Pan Fried Glutinous Rice Dumpling, Bitter Melon	80 3件 (3 pcs)
芝麻糊燉蛋白	Double Boiled Egg White, Black Sesame	60 每位 (per person)

10% Service Charge Will Be Added