



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 Pu'er
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 Pu'er

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
武夷大紅袍	Wuji Do Hung Po

Mott Signature Cocktails

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

Mott Classics

Fujian Negroni Kaam & Son / Aperol / Lapsong Souchong Tea Infused Amaro / Campari	130
Mott St Mule Absolut Elyx Vodka / Chinese Spice Cordial / Ginger Beer	120
Old Harbour (Fashioned) Hakushu Whisky / Wild Turkey Rye / Chrysanthemum / Goji Berry / Grapefruit Bitters	160
Salt Plum Margarita Blanco Avion Tequila / Blood Orange Cointreau / Lime / Salted Plum	120
Juniper Fizz Tanqueray Gin / Lemon / Soda / Grapefruit	120
Old Shanghai Appleton 12 Rum / Champagne / Shiso / Bitters	140
Daisy Mezcal / Tequila / Mint / Cucumber / Soda	120

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 潤腸鴨鬆生菜包 (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
乳豬全體 (一天前預定)	Whole Suckling Pig (pre-order 1 day in advance)	1200
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

春夏菜譜

Spring and Summer Menu

珊瑚扒白露荀	White Asparagus, Crab Meat, Honey Peas	450
香脆茅台雞	Crispy Free Range Chicken, Moutai	260
XO醬蓮藕藤炒瀨尿蝦乾	Stir-Fried Lotus Rootlet, Dried Mantis Shrimp, XO Sauce	230
鮮鮑火腩扣冬林	Braised Fresh Abalone, Pork Belly, Winter Melon	390
生炒菜心釀蓮藕	Fried Choy Sum, Minced Mud Carp Fish-Stuffed Lotus Root	190

前菜 Starters

蒜香手拍青瓜	Marinated Cucumber & Garlic	70
糖醋脆柚皮	Crispy Pomelo Peel with Sesame	105
椒鹽鮮魷粟米芯	Fried Squid, Crispy Baby Corn, Salt & Pepper	105
42天飼養北京烤鴨絲沙律	Shredded 42 Days Peking Duck Salad, Almonds, Mango, Hydroponics Vegetables with Homemade Sauce	125
燈影牛肉	Crispy Air Dried Angus Beef, Szechuan Peppercorn	125
芥茉澳洲M9和牛粒生菜包	Stir-Fried Cubed Australian M9 Wagyu Beef in Lettuce Cup, Mustard Oil	250
黑松露醬野菌生菜包	Assorted Wild Mushroom in Lettuce Cup, Black Truffle Sauce	150
黑松露伴走地雞	Cold Free Range Chicken, Coriander, Black Truffle	180
辣子田雞腿	Fried Frog Legs, Pepper, Dried Chili, Black Bean	155
陳年黑醋雲耳海蜇頭	Marinated Jellyfish & Cucumber, Black Fungus, Aged Balsamic Vinegar	180
口水雞	Cold Free-Range Chicken, Szechuan Peppercorns, Chili Sauce	165
椒鹽鮮鮑魚仔	Whole Crispy Abalone, Salt & Pepper	260
鹵水花膠	Fish Maw, Chinese Marinade Sauce	198

10% Service Charge Will Be Added

晚市點心 Evening Dim Sum

原味鮮肉小籠包	Traditional Iberico Pork Shanghainese Soup Dumplings	4件 (4 pcs)	95
剝椒海斑白菜餃	Garoupa, Chopped Chili, Chinese Cabbage Dumpling	4件 (4 pcs)	95
黑豚肉松露鵪鶉蛋燒賣	Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai	2件 (2 pcs)	70
金腿南澳龍蝦糰	South Australian Lobster Har Gow, Yunnan Ham	1件 (1 pc)	125
韭黃北京鴨絲春卷	Yellow Garlic Chives, Shredded Peking Duck Spring Roll	3件 (3 pcs)	78
野菌素春卷	Wild Mushroom, Vegetable Spring Roll	3件 (3 pcs)	68

10% Service Charge Will Be Added

湯 Soup		每位/ per person
佛跳牆	"Buddha Jumps Over The Wall" Double-Boiled South African Abalone, Sea Cucumber, Conpoy, Fish Maw, Bamboo Pith	680
松茸鮑魚燉珍珠肉湯	Double-Boiled Fresh Abalone Soup, Pearl Meat, Matsutake Mushroom	290
海鮮酸辣羹	Hot & Sour Soup, Assorted Seafood	170
花膠瑤柱燴龍躉羹	Fish Maw, Conpoy, Garoupa Soup	180
鯊魚骨湯竹筴菜膽燉花膠	Fish Maw, Double-Boiled Fish Bone Broth, Bamboo Pith, Chinese Cabbage	380
原盅燉湯 (只限午市供應)	Soup of the Day (served at lunch daily)	98

10% Service Charge Will Be Added

燕窩	Bird's Nest	每位/ per person
高湯燉官燕	Double-Boiled Bird's Nest, Supreme Soup	550
原隻蟹鉗燴官燕	Braised Imperial Bird's Nest, Whole Crab Claw	680
紅燒官燕	Bird's Nest Soup, Chicken Broth, Yunnan Ham	550
燕窩南瓜海鮮羹	Braised Bird's Nest, Pumpkin, Assorted Seafood	300

10% Service Charge Will Be Added

鮑魚・海味	Abalone & Dried Seafood (Our abalone is sustainably farmed)	每位/ per person
砂鍋紅燒花膠公肚	Braised Whole Fish Maw, Oyster Sauce	2500
蠔皇日本廿五頭皇冠吉品鮑魚	Braised Whole Dried Japanese Abalone, Oyster Sauce 24g	1500
蠔皇原隻五頭南非乾鮑魚	Braised Whole Dried South African Abalone, Oyster Sauce 120g	1450
蠔皇原隻廿六頭南非吉品乾鮑魚	Braised Whole Dried South African Abalone, Oyster Sauce 23g	435
50支頭蔥燒原條遼參	Braised Whole Japanese Sea Cucumber, Scallions	480
鮮鮑魚豉油皇乾焗野菌	Braised Fresh Abalone, Wild Mushroom, Soy Sauce	480
鮑魚黑豚肉蒸蛋	Steamed Egg, Abalone, Minced Iberico Pork	每份/ per portion 290

10% Service Charge Will Be Added

市場海鮮 Market Seafood

南非龍蝦配麻婆豆腐	Signature South African Lobster "Ma Po Tofu"		700
黑松露蛋白炒龍蝦球	South African Lobster, Black Truffle, Egg White		800
避風塘炒蟹	Fresh Whole Crab, Golden Garlic, Chili		680
清蒸原條東星斑	Whole Leopard Coral Garoupa, Steamed with Ginger	900g 1200g	1680 2180
拍薑海鹽蒸東星斑	Steamed Fillet of Leopard Coral Garoupa, Sea Salt & Ginger	900g 1200g	1680 2180
花雕蒸蟹/蟹鉗(每對)	Steamed Fresh Crab / Crab Claw in Chinese Hwa Tiao & Egg (crab claws subject to availability)	原隻 (whole) 每對 (per pair)	680 380
剝椒蒸蟹/蟹鉗(每對)	Steamed Fresh Crab / Crab Claw, Chopped Chili (crab claws subject to availability)	原隻 (whole) 每對 (per pair)	680 380

海鮮 Fresh Seafood

煙燻黑鱈魚	Signature Smoked Black Cod		260
金沙南瓜焗阿拉斯加蟹腳	Baked Alaskan Crab Legs, Pumpkin, Salty Egg	4件 (4 pcs)	480
四川水煮桂花魚	Poached Mandarin Fish Fillet Szechuan Pepper Broth		400
松枝香煎黑鱈魚	Sticky Black Cod, Crispy Ginger, Pine	2件 (2 pcs)	280
宮保蝦球粟米酪	Kung Po Prawn, Sweetcorn & Water Chestnut Cake		280
醬燒明蝦球	King Prawns, Chinese Rice Wine, Vinegar, Chili		280
XO醬炒南澳玉帶白木耳	Stir-Fried South Australian Scallops, Snow Fungus, XO Sauce		480
黑虎掌菌鮮茴香炒龍躉球	Wok-Fried Giant Garoupa Fillet, Sarcodon, Fennel		480

煲仔菜 Clay Pot

蒜香胡椒蝦球煲	King Prawns, Black Pepper, Garlic, Soya Sauce		320
子母粉絲阿拉斯加蟹肉煲	Alaskan King Crab Casserole, Crab Roe, Vermicelli		480
乾葱豆豉雞煲	Free-Range Chicken, Dried Shallots, Black Bean Sauce		190

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		980
香辣炒澳洲M9和牛西冷	Stir Fried Australian Wagyu M9+ Sirloin, Shiitake Mushrooms, Baby Leeks, Chili		530
醬烤三弄和牛肋骨	Crispy Triple-Cooked Wagyu Beef Short Rib		595
蔥爆安格斯牛肉	Wok-Fried Angus Beef, Scallion		280
慢煮東坡黑豚肉配蘿蔔糕	Slow-Cooked Sticky Iberico Pork Belly, White Turnip Cake		295
陳年黑醋咕嚕肉	Sweet & Sour Pork, Dragon Fruit, Aged Black Vinegar		235
南乳一字排	Crispy Pork Rib, Red Beancurd		280
四川辣子雞	Free-Range Chicken, Dried Chili, Szechuan Red Peppercorns	大 (large) 小 (small)	350 180
炸子雞	Crispy Free-Range Yellow Chicken	全隻 (whole) 半隻 (half)	460 230
沙律片皮雞	Peking Chicken with Mixed Salad	全隻 (whole)	500
紅燒迷你乳鴿	Roasted Whole Pigeon	每隻 (per piece)	80

10% Service Charge Will Be Added

菜類 Vegetable

銀杏馬蹄炒蘆筍	Sautéed Asparagus, Water Chestnuts, Gingko Nuts	180
魚香茄子煲	Braised Eggplant, Minced Pork, Chili	160
馬拉盞蝦乾黑豚肉碎芥蘭煲	Wok-Fried Kale, Dried Shrimp, Minced Pork, Shrimp Paste	160
乾煸和牛鬆四季豆	Sautéed String Beans, Diced Wagyu Beef	180
櫻花蝦XO醬嫩豆炒津菜	Wok-Fried Japanese Shrimps, Baby Beans, Baby Napa Cabbage, XO Sauce	160
黑豚肉馬拉盞椒絲椰菜苗	Brussels Sprouts, Iberico Pork, Shredded Red Chili, Shrimp Paste	160
銀杏腐竹炒西蘭花	Wok-Fried Broccoli, Gingko, Bean Curd, Red Dates	160
黑虎掌菌紅燒豆腐	Braised Tofu, Sarcodon	190

飯麵 Rice & Noodles

瑤柱海鮮炒紫菜飯	Assorted Seafood Fried Rice, Conpoy, Seaweed	230
砂鍋龍蝦飯	Signature Maine Lobster Fried Rice, King Oyster Mushrooms, Edamame	480
瀨尿蝦乾豉油皇炒麵	Stir-Fried Dried Mantis Shrimp, Egg Noodle, Soya Sauce	250
揚州炒飯	Fried Rice, Diced Prawn, Iberico Pork, Asparagus in Yeung Chow Style	260
魚湯四寶泡飯	South Australian Scallops, Prawns, Crispy Rice in Fish Soup	290
花膠雞絲煨稻庭烏冬	Fish Maw, Shredded Free Range Chicken, Inaniwa Udon	每位/ per person 195
乾炒安格斯牛河	Wok-Fried Flat Rice Noodles, US Black Angus Beef, Bean Sprouts	230
竹筍上素兩面黃	Crispy Egg Noodles, Bamboo Pith, Mushrooms, Green Vegetables	230
阿拉斯加蟹肉飛魚籽炒飯	Alaskan Crabmeat Fried Rice, Flying Fish Roe	230
蔥油開揚麵	Shanghainese Noodles, Dried Shrimp, Tossed with Scallion Oil	180

甜品

Dessert (serve at dinner daily 只限晚市供應)

綠茶青檸乳酪蛋糕	Bamboo Green Forest	125
草莓醬油雪糕	Soy Ice Cream, Fresh Strawberries	120
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	110
綠茶朱古力心太軟	Fondant au Chocolat, Matcha	110
血橙石榴慕絲餅 配脆麥片茉莉花味雪糕	Exotic Guava Mousse Cake, Oatmeal & Jasmine Ice Cream	115

中式甜品

Classics

石榴金露	Sweetened Pomegranate Soup, Sago, Pomelo	每位/ per person	80
涼瓜煎茶果	Pan Fried Glutinous Rice Dumpling, Bitter Melon	3件 (3 pcs)	80
香芒椰汁糯米卷	Fresh Mango, Coconut, Glutinous Rice Roll	4件 (4 pcs)	80
海底椰南北杏雪耳燉木瓜	Double-Boiled Papaya Sweet Soup, Snow Fungus, Sea Coconut, Almond	每位/ per person	80
芝麻糊燉蛋白	Double-Boiled Egg White, Black Sesame	每位/ per person	70
冰花燉官燕	Double-Boiled Imperial Bird's Nest Soup, Rock Sugar	每位/ per person	360
南乳白蓮蓉酥	Lotus Seed Paste Puff, Red Bean Curd	3件 (3 pcs)	60

10% Service Charge Will Be Added