



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

極品鳳凰單欉 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

武夷大紅袍 Wuji Do Hung Po

## Mott Signature Cocktails

Forbidden Rose	130
Vanilla Infused Macchu Pisco / Passionfruit / Lychee / Chili / Lemon / Flower	
Hong Kong Ice Tea	120
Blanco Avion Tequila / Lillet Blanc / Blackcurrant / Jasmine Tea	
Nashi	130
Pear Sake / Absolut Elyx Vodka / Thai Basil / Lemon	
Joe's Elixer	130
Tanqueray Gin / Chartreuse / Blackberries / Passionfruit / Ginseng / Shiso	
Hanami	150
Michter's Bourbon / Tanqueray Gin / Umeshu / Yuzu / Shiso / Ginger Beer / Chrysanthemum	
Anna Wong	110
Tangerine Peel Infused Gin / Osmanthus Honey / Lemon / Egg White	



## Mott Classics

Fujian Negroni	130
Amaro / Aperol / Ginseng / Lapsang Souchong Tea / Sichuan Pepper	
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	130
Blanco Avion Tequila / Blood Orange Cointreau / Lime / Salted Plum	

## Mottails

Mango Paradise	85
Mango / Guava / Yuzu / Dill	
Jasmine Cooler	85
Lychee / Jasmine Tea / Orange Blossom	
Silk Street	85
Chamomile Tea / Passionfruit / Miso Honey	

## 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



## 仲夏菜譜

## Summer Menu

冬瓜蟹煲	Braised Crab Casserole, Fresh Clam with Winter Melon, Luffa	680
欖菜甘香脆龍蝦	Wok-Fried Boston Lobster, Crispy Olive Vegetables	680
芝麻鹽焗雞 (半隻)	Salt-Baked Free-Range Yellow Chicken, Sesame	260
黎麥白貝魚湯浸莧菜	Braised Chinese Spinach, Fresh Clam in Fish Broth, Crispy Quinoa	190
乾煸和牛鬆嫩秋葵	Sautéed Okra, Diced Wagyu Beef	180
海鮮賽螃蟹炒麵	Crispy Egg Noodle, Stir-Fried Egg White with Prawn, Scallop, Conpoy	280

## 前菜 Starters

蒜香手拍青瓜	Marinated Cucumber & Garlic	70
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
芥菜澳洲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	280
鹵水花膠凍	Fish Maw Jelly, Chinese Marinade Sauce, Goji Berry & Mint	220
燒湖南辣椒伴象牙蚌	Marinated Geoduck, Grilled Hunan Chili, Fresh Crusted Walnut & Poached Morel Mushroom	220

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)	80
野菌素春卷	Wild Mushroom, Vegetable Spring Roll	3件 (3 pcs)	68



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
蟹肉瑤柱燴冬茸羹	Crab Meat, Conpoy, Winter Melon 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
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 (三天前預訂)	Braised Whole Fish Maw, Oyster Sauce ( Pre-order 3 days in advance)	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
陳年花雕蒸蟹	Steamed Fresh Crab in Chinese Hwa Tiao & Egg	原隻 (whole)	680
剝椒蒸蟹	Steamed Fresh Crab, Chopped Chili	原隻 (whole)	680

10% Service Charge Will Be Added

## 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
醬燒明蝦球	King Prawns, Chinese Rice Wine, Vinegar, Chili		280
黑虎掌菌鮮茴香炒龍躉球	Wok-Fried Giant Garoupa Fillet, Sarcodon, Fennel		480
XO醬炒南澳玉帶白木耳	Stir Fried South Australian Scallops, Fungus, XO Sauce		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
香脆茅台雞	Crispy Free Range Chicken, Moutai		280



## 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
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
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
櫻花蝦XO醬嫩豆炒津菜	Wok Fried Baby Napa Cabbage, Baby Beans, Japanese Dried Shrimps, XO Sauce	160

## 飯麵 Rice & Noodles

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
揚州八寶炒飯	Yeung Chow Style Fried Rice, Diced Sea Cucumber, Prawn, Iberico Pork, Carrots, Asparagus	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	240
竹笙上素兩面黃	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
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
鐵觀音杏仁朱古力小籠包	Almond & Chocolate, Oolong Tea "Xiao Long Bao"	120

## 中式甜品

## Classics

石榴金露	Sweetened Guava Soup, Sago, Pomelo	每位/ per person	80
香芒椰汁糯米卷	Fresh Mango, Coconut, Glutinous Rice Roll	4件 (4 pcs)	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
草莓忌廉雪米糍	Fresh Strawberry & Cream Daifuku	3件 (3pcs)	80