ORIGINATED 1891 RESTAURANT
MOTT No. 32
卅二公館

BBQ / 烧味

Apple Wood Roasted 42 Days Peking Duck "Signature Mott 32 Cut" 42天饲养北京片皮鸭(苹果木烧)	6180
Peking Style Spicy Crispy Duck Rack 京式香脆爆鸭件	1188
Minced Duck, Diced Bamboo Shoot, Lettuce Cup 生炒筍粒鸭松生菜包	1188
Barbecue Iberico Pork, Yellow Mountain Honey 蜜汁顶级西班牙黑毛猪叉烧	3480
Crispy Roasted Pork Belly 脆皮烧腩仔	1380

Evening Dim Sum / 晚市點心

Traditional Iberico Pork Shanghainese Soup Dumplings 原味鲜肉小笼包	4件 (4 pcs)	550
Scallop, Prawn, Hot and Sour Shanghainese Soup Dumplings 海鲜酸辣小笼包	4件 (4 pcs)	550
Lobster Har Gow, Yunnan Ham 金腿龙虾粿	1件 (1 pc)	950
Garoupa, Chopped Chili, Prawn, Vegetable Dumpling 剁椒海斑鲜虾菜苗饺	3件 (3 pcs)	550
Prawn, Iberico Pork, Flying Fish Roe Siu Mai 黑豚肉鲜虾烧卖	4件 (4 pcs)	580
Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai 黑豚肉松露鹌鹑蛋烧卖	2件 (2 pcs)	550
Shredded Peking Duck Spring Roll 北京鸭丝春卷	3件 (3 pcs)	400
Chicken, Prawn, Taro Croquette 鸡肉鲜虾芋角	3件 (3 pcs)	450

Starters / 前菜

Marinated Cucumber, Garlic, Aged Black Vinegar 蒜香手拍青瓜	480
Pumpkin, Salty Egg 金沙南瓜	530
Shredded 42 Days Peking Duck Salad, Pomelo, Mango, Tomato, Crispy Taro, Homemade Sauce 42天饲养北京烤鸭丝沙律	980
Stir Fried Cubed Australian M9 Wagyu Beef in Lettuce Cup, Mustard Oil 芥茉澳洲M9和牛粒生菜包	1680
Assorted Wild Mushroom in Lettuce Cup, Black Truffle Sauce 黑松露野菌生菜包	950
Marinated Jellyfish, Wood Ear Fungus, Cucumber, Garlic 陈年黑醋云耳海蜇头	1280
Cold Free-Range Chicken, Szechuan Peppercorns, Chili Sauce 口水鸡	1280
Cold Free-Range Chicken, Coriander, Black Truffle 黑松露伴走地鸡	1280
Whole Crispy Abalone, Salt and Pepper 椒盐鲜鲍鱼仔	2880
Crispy Squid, Baby Corn, Salt and Pepper 椒盐鲜鱿粟米芯	1080
Crispy Air-Dried Angus Beef, Szechuan Peppercorn 灯影牛肉	1080

Soup / 湯

每位/ per person

"Buddha Jumps Over the Wall" Double-Boiled Abalone, Sea Cucumber, Conpoy, Fish Maw, Bamboo Pith 佛跳墙	5900
Hot & Sour Soup, Assorted Seafood 海鲜酸辣羹	950
Double-Boiled Silky Fowl Soup, Morel 羊肚菌炖竹丝鸡	950
Double-Boiled Fresh Abalone Soup, Pearl Meat, Matsutake 松茸鲍鱼炖珍珠肉汤	4280
Fish Maw, Double-Boiled Fish Bone Broth, Bamboo Pith, Chinese Cabbage 鱼汤竹笙菜胆炖花胶	3800
Fish Maw, Conpoy, Garoupa Soup 花胶瑶柱烩龙趸羹	1280
Braised Seafood Treasure Soup, Golden Broth 谭府黄焖海味羹	3800

Bird's Nest / 燕窝

每位/ per person

Double Boiled, Bird's Nest, Supreme Soup 高汤炖官燕	3980
Bird's Nest Soup, Chicken Broth, Yunnan Ham 红烧官燕	3980
Bird's Nest in Sweetened Pumpkin Soup 金汤燕窝	2680

Abalone & Dried Seafood / 鮑鱼 • 海味

每位/ per person

(Abalone is farmed from sustainable sources)

Braised Whole Dried Japanese Abalone, Oyster Sauce 24g 蚝皇日本廿五头皇冠吉品鲍鱼	29800
Braised Whole Dried South African Abalone, Oyster Sauce 120g 蚝皇原只五头南非干鲍鱼	16800
Braised Whole Dried South African Abalone, Oyster Sauce 23g 蚝皇原只廿六头南非吉品干鲍鱼	12000
Whole South African Abalone, Oyster Sauce (6-head abalone) 蚝皇原只六头南非鲍鱼	2380
Braised Whole Japanese Sea Cucumber, Scallions 50支头葱烧原条辽参	4800
Stewed Japanese Sea Cucumber, Minced Pork Sauce 肉酱50支头原条辽参	5280
Braised Dried Fish Maw, Abalone Sauce 砂锅红烧花胶皇	5580
Braised Fish Maw, Dried Shiitake Mushroom 红烧花胶冬菇	4280

OPEN FOR LUNCH DAILY FROM 11:30AM – 3:00PM (LAST ORDER AT 2:30PM)
OPEN FOR DINNER SUNDAY TO THURSDAY FROM 5:30PM – 11:00PM (LAST ORDER AT 10:00PM)
OPEN FOR DINNER FRIDAY AND SATURDAY FROM 5:30PM – 12:00AM (LAST ORDER AT 10:30PM)

ORIGINATED 1891 RESTAURANT
MOTT No. 32
卅二公館

Market Seafood / 市场海鲜

每100克/ per 100g

Whole Leopard Coral Garoupa, Steamed with Ginger 清蒸原条东星斑	1180
Wok-Fried Whole Lobster, Crispy Potato, Salt Pepper 脆薯椒盐龙虾	1280
Wok Fried Lobster, Ginger, Scallion 姜葱炒龙虾	1280
Signature Lobster "Ma Po Tofu" 龙虾配麻婆豆腐	1280
Fresh Whole Crab, Golden Garlic, Chili 避风塘炒蟹	880

Fresh Seafood / 海鲜

Signature Smoked Black Cod 烟熏黑鳕鱼	3280
Poached Giant Garoupa Fillet, Szechuan Pepper Broth 四川水煮龙趸球	2800
Deep-Fried Black Cod, Golden Garlic, Chili 避风塘黑鳕鱼	2580
Crispy King Prawns, Chinese Rice Wine, Vinegar, Chili 酱烧明虾球	1980
Wok Fried Giant Garoupa Fillet, Sarcodon, Chayote 黑虎掌菌合掌瓜炒龙趸球	2280
Wok-Fried Scallops, XO Sauce XO酱炒带子	3200

Meat / 肉类

Stir Fried Australian M9 Wagyu, Mushroom, Chili 香辣炒澳洲M9和牛西冷		6480
Triple-Cooked US Black Angus Short Rib 酱烤三弄美国　安格斯牛肋骨		4980
Sweet & Sour Pork, Dragon Fruit, Aged Black Vinegar 陈年黑醋咕噜肉		1580
Pan Seared Lamb Rack with Black Pepper 黑椒煎羊鞍		3500
Free-Range Chicken, Dried Chilli, Szechuan Red Peppercorns 四川辣子鸡	大 (large) 小 (small)	1880 980
Crispy Fresh Yellow Chicken 新鲜本地炸子鸡	全隻 (whole) 半隻 (half)	2180 1280
Crispy Sesame Chicken & Minced Prawn, Lemon Dressing 柠汁芝麻百花鸡		1680

Clay Pot / 煲仔菜

King Prawn, Black Pepper, Garlic, Soy Sauce 蒜香胡椒虾球煲	2480
Crab Casserole, Crab Roe, Vermicelli 子母蟹肉粉丝煲	2980
Crispy Free-Range Chicken, Moutai 香脆茅台鸡	1980

Rice & Noodles / 饭面

Lobster E-Fu Noodle 上汤龙虾伊面	每100克/per 100g	1380
Yeung Chow Style Fried Rice, Diced Sea Cucumber, Prawn, Iberico Pork 扬州八寶炒饭		1980
Crabmeat Fried Rice, Flying Fish Roe 蟹肉飞鱼籽炒饭		1980
Scallops, Prawns, Crispy Rice in Fish Soup 鱼汤四宝泡饭		2120
Crispy Egg Noodles, Egg White with Prawn, Scallop, Conpoy 鲜賽螃蟹两面黄		2180
Wok Fried Flat Rice Noodles, US Black Angus Beef, Bean Sprouts 干炒安格斯牛河		1480
Tossed Shanghainese Noodles, Dried Shrimp, Scallion Oil 上海葱油拌麵		1120
Crispy Egg Noodles, Bamboo Pith, Mushrooms, Green Vegetables 竹笙上素两面黄		1680
Wok Fried Glutinous Rice, Japanese Dried Shrimp, Crispy Taro, Preserved Sausage 樱花虾香芋腊味糯米饭		1480

Vegetables / 菜类

Braised Eggplant, Minced Pork, Chili 鱼香茄子煲	1050
Wok Fried Romaine Lettuce, Dried Shrimp, Minced Pork, Shrimp Paste 马拉盏虾干黑豚肉碎罗文生菜煲	1050
Sautéed String Beans, Diced Australian Wagyu Beef 干煸和牛松四季豆	1380
Stir Fried Asparagus, Garlic, Chili 蒜子椒丝炒芦笋	1120
Braised Tofu, Morel 羊肚菌红烧豆腐	1580
Baby Napa Cabbage, Wok Fried Japanese Shrimps, XO Sauce 樱花虾XO酱炒津菜	1250
Stir-Fried Assorted Mushrooms, Asparagus, Crispy Enoki, Black Truffle Sauce 脆金菇黑松露鲜菌炒卢笋	1480
Seasonal Vegetable 时令绿蔬	980

Desserts / 甜品

Pomelo, Grapefruit & Honeycomb, Coconut Ice Cream 焦糖柚子椰皇雪糕		780
Almond & Chocolate, Oolong Tea "Xiao Long Bao" 铁观音杏仁朱古力小笼包		1280
Sesame Tart, Lime & Sea Salt, Pine Nut 青柠海盐芝麻挞		1280
Sweetened Mango Soup, Pomelo, Sago 杨枝甘露	每位/ per person	420
Double Boiled Imperial Bird's Nest Soup, Rock Sugar 冰花炖官燕	每位/ per person	2230
Hawthorne Roll 山楂卷	4件 (4 pcs)	380
Fresh Mango, Coconut, Glutinous Rice Roll 香芒椰汁糯米卷	4件 (4 pcs)	420

OPEN FOR LUNCH DAILY FROM 11:30AM – 3:00PM (LAST ORDER AT 2:30PM)
OPEN FOR DINNER SUNDAY TO THURSDAY FROM 5:30PM – 11:00PM (LAST ORDER AT 10:00PM)
OPEN FOR DINNER FRIDAY AND SATURDAY FROM 5:30PM – 12:00AM (LAST ORDER AT 10:30PM)