

MOTT^{NO.} 32
卅二公館

BOTTOMLESS BRUNCH

\$58 per person

Begin with an assortment of handcrafted dim sum, followed by your choice of signature Mott 32 small plates. (Up to 2 hours)



Free-Flow Beverage Package +\$35

Imperial Dragonball Cocktail

Hano Hou Sparkling Sake, Jasmine Syrup, Lemon, Lychee

Aurora Cocktail

Ketel One Peach & Orange Blossom, Plum Red Bull, Lemon, Cucumber

Moët & Chandon Imperial Brut Champagne

Jasmine Cooler Mottail

Lychee, Jasmine Tea, Orange Blossom

點心拼盤 Dim Sum To Start

- 韭菜鮮蝦餃 King Prawn Har Gow, Garlic Chive
金箔黑魚籽賽螃蟹 South Australian Scallop, Garoupa, Caviar & Gold Leaf, Egg White Dumpling
竹炭叉燒包 Sugar Coated BBQ Iberico Pork Bun, Bamboo Charcoal
紅菜頭海鮮石榴糰 South Australian Scallop, Shrimp, Beetroot Dumplings
帶子蜂巢芋盒 Scallop, Taro Croquette
香煎XO醬瑤柱蘿蔔糕 Pan Fried Turnip Cake, Dried Scallops and Shrimp, XO Sauce



湯 Soup

- 海鮮酸辣羹 Hot & Sour Soup, Assorted Seafood
鮮蝦雲吞湯 Shrimp Wonton Soup
蟹肉粟米湯 Sweet Cream Corn Soup with Crabmeat



海鮮 Seafood

- 炸蝦多士 Sesame Prawn Toast, Autumn Sauce
脆皮鮮蝦炸兩 Prawn, Crispy Rice Paper Cheung Fun
鮮蝦腐皮卷 Crispy Prawn Beancurd Roll

菜類 Vegetable

- 煎蓮藕餅沙律 Seared Lotus Root Patties Salad
椒鹽豆腐 Salt and Pepper Tofu
蒜香手拍青瓜 Marinated Cucumber & Garlic

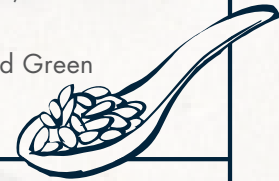
肉類 Meat



- 黑松露西班牙黑毛豬叉燒炒蛋 Barbecue Pluma Iberico Pork with Scrambled Egg & Black Truffle
牛柳粒炸薯茸 Fried Mashed Potatoes with Beef Short Rib
辣牛筋煙燻流心蛋 Beef Tendon, Soft Smoked Tea Egg
陳年黑醋咕嚕肉 Sweet & Sour Pork, Aged Black Vinegar
脆皮燒腩仔 Crispy Roasted Pork Belly
口水雞 Cold Free-Range Chicken, Szechuan Peppercorns, Chili Sauce
雞蛋香煎糯米雞 Pan Fried Glutinous Rice, Chicken, Iberico Pork, Conpoy, Egg
京川餃子 Poached Pork Dumpling, Aged Vinegar & Spicy Sauce
炸雲吞 Deep-Fried Wontons

飯麵 Rice & Noodles

- 蔥油開揚麵 Shanghainese Noodles, Dried Shrimp, Tossed with Scallion Oil
揚州炒飯 Fried Rice, Diced Prawn, Iberico Pork, Asparagus in Yeung Chow Style
榨菜鴨絲湯米 Rice Vermicelli Soup, Pickled Mustard Green & Shredded Duck



甜點 Dessert

- 椰汁馬蹄卷 Water Chestnut Roll, Coconut Sauce
石榴凍布甸 Guava Pudding, Sago
南瓜空心煎堆 Fried Chinese Sticky Rice Ball with Pumpkin Paste