



茗茶 House Tea

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)

貢菊花 Chrysanthemum

特級茗茶 Premium Chinese Tea

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

白毫銀針 Silver Needle

西湖獅峰龍井 Long Jing (Dragon Well)

武夷大紅袍 Wuyi Da Hong Pao

Mott Signature Cocktails

It's Five O'Clock in Hong Kong

Ketel One Vodka / Rose Liqueur / Lemon / Orange Sherbet / Strawberry Jam
Orange Bitters

Four Blessings

Belvedere Vodka / Nigori Sake / Raspberry / Apricot / Lemon / Egg White*

Hong Kong Ice Tea

Volcan Cristalino Anejo Tequila / Lillet Blanc / Blackcurrant / Jasmine Tea

Hanami

Michter's Rye / Roku Gin / Umeshu / Yuzu / Shiso / Ginger Beer / Chrysanthemum

Forbidden Rose

Vanilla Infused La Diablada Pisco / Passion Fruit / Lychee / Chili / Lemon / Flower
Egg White*

Scarlet Heaven

Macchu Pisco / Ruby Port Wine / Masala Tea / Coconut / Pineapple
Aromatic Cloud

Secrets of Xi'an

Johnnie Walker Black Label / Hong Kong Baijiu / Green Apple / Miso Honey
Cucumber

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

Mott Signature Cocktails

Floating Moon

Maker's Mark Bourbon / Banana / Drambuie / Lemon Verbena / Milk
Tapioca Boba Pearls

Sesame Is the New Black

Maker's Mark Bourbon / Sesame / Tsao-ko / Absinthe Chamomile Bitters /
Peychauds Bitters

Golden Shān

Coffee Infused Bacardi Rum / Lavender Honey / Viognier Wine
Bee Pollen Cacao Foam

Mottails

Jasmine Cooler

Lychee / Jasmine Tea / Orange Blossom

Stonecutters

Passion Fruit / Miso Honey / Lemon Verbena / Plum

燒味 BBQ

42天飼養北京片皮鴨
(蘋果木燒)

Apple Wood Roasted 42 Days Peking Duck "Signature Mott 32 Cut"

京式香脆爆鴨件
或
鴨松生菜包
(可選第二道菜)

Peking Style Spicy Crispy Duck Rack
or
Minced Duck with Lettuce Cup
(Peking Duck second course add on)

蜜汁頂級西班牙黑毛豬叉燒

Signature 36-Month Acorn Fed Barbecue Pluma Iberico Pork

脆皮燒腩仔

Crispy Roasted Pork Belly

茉莉煙燻肋排

Jasmine Smoked Pork Rib

Pre Order Advised - Limited Availability

點心 Dim Sum

蒸品 Steamed

原味鮮肉小籠包 Traditional Iberico Pork Shanghainese Soup Dumplings

酸辣小籠包 Hot & Sour Iberico Pork Shanghainese Soup Dumplings

野菌馬蹄餃 Wild Mushrooms, Water Chestnut Dumplings

黑豚肉松露鵪鶉蛋燒賣 Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai

烘品 Baked

脆皮西班牙黑毛豬叉燒包 Crispy Sugar Coated BBQ Iberico Pork Bun

煎品 Fried

北京鴨絲春卷 Shredded Peking Duck, Mushroom Spring Roll

前菜 Starters

蒜香手拍青瓜	Marinated Cucumber and Garlic
炸蝦多士	Sesame Prawn Toast, Autumn Sauce
香脆口水雞	Crispy Szechuan Chicken
42天飼養北京烤鴨絲沙律	Shredded 42 Days Peking Duck Salad, Almonds, Black Truffle
脆皮嬰兒章魚盐和胡椒	Crispy Baby Octopus, Salt and Pepper
芥菜澳洲M6和牛粒生菜包	Stir Fried Cubed Australian M6 Wagyu Beef in Lettuce Cup, Mustard Oil
燈影牛肉	Crispy Air Dried Angus Beef
黑松露野菌生菜包	Assorted Wild Mushroom in Lettuce Cup, Black Truffle Sauce
黑松露伴走地雞	Cold Free Range Chicken, Coriander, Black Truffle
酿的辣椒	Stuffed Shishito Peppers, Chicken, Black Bean Sauce
椒鹽鮮魷	Crispy Squid, Baby Corn, Salt and Pepper

湯 Soup

佛跳牆 Buddha Jumps Over the Wall

海鮮酸辣羹 Hot & Sour Soup, Assorted Seafood

松茸竹絲雞燉螺頭湯 Pearl Meat Soup, Sea Conch, Black Chicken, Matsutake Mushroom

竹筴菜膽螺頭燉花膠 Fish Maw, Double Boiled Fish Bone Broth, Sea Conch, Bamboo Pith

帶子蛋白南瓜羹 Scallops, Egg White, Pumpkin

鮮蝦雲吞湯 Shrimp Wonton Soup

燕窩 Bird's Nest

高湯燉官燕 Double Boiled, Bird's Nest, Supreme Soup

紅燒官燕 Bird's Nest Soup, Chicken Broth, Yunnan Ham

燕窩金腿海鮮菠菜羹 Braised Bird's Nest Spinach Soup, Assorted Seafood, Yunnan Ham

市場海鮮

Market Seafood

薑蔥炒龍蝦

Wok Fried Maine Lobster, Ginger & Scallion

龍蝦配麻婆豆腐

Signature Lobster "Ma Po Tofu"

拍薑海鹽蒸東星斑

Steamed Fillet of Leopard Coral Garoupa, Sea Salt & Ginger

清蒸原條東星斑

Whole Leopard Coral Garoupa, Steamed with Ginger

黑松露蛋白炒龍蝦球

Maine Lobster, Black Truffle, Egg White

避風塘炒蟹

Whole Dungeness Crab, Golden Garlic, Chili

原隻阿拉斯加蟹 - 兩食

Whole Alaskan King Crab - 2 ways

蟹身 - 避風塘 / 椒鹽 炒

Crab Body - Fried with golden garlic, salt & pepper

蟹腳 - 花雕蛋白 / 蒜蓉粉絲
/ 剁椒 蒸

Crab Legs - Steamed with Egg White & Hwa Tiao /
& Bean Vermicelli / Pickled Chili

原條筍殼魚
(油浸 / 豉汁蒸)

Whole Marble Goby
(Deep Fried / Steamed)

海鮮 Fresh Seafood

煙燻黑鱈魚 Signature Smoked Black Cod

四川水煮魚 Poached Fish Fillet Szechuan Pepper Broth

香烤鱸魚 Grilled Sea Bass, Sweet Miso Sauce

金沙南瓜焗阿拉斯加蟹腳 Baked Alaskan King Crab Legs, Pumpkin, Salty Egg

南瓜金沙太平洋蝦球 Crispy Pacific Ocean Prawn, Pumpkin, Salty Egg

宮保蝦球粟米酪 Kung Po Prawn, Sweetcorn & Water Chestnut Cake

黑松露醬什菌鮮玉帶 Wok Fried Sliced Scallop, Mixed Fungus, Black Truffle Paste

鮑魚・海味

Abalone & Dried Seafood

(Abalone is farmed from sustainable sources)

砂鍋紅燒花膠公肚

Braised Dried Fish Maw, Abalone Sauce

蠔皇原只十六頭日本極品鮑魚

Braised Whole Japanese Dried Abalone, Oyster Sauce (38g dried)

蠔皇日本廿五頭皇冠吉品鮑魚

Braised Whole Japanese Dried Abalone, Oyster Sauce (24g dried)

蠔皇原隻六頭南非鮑魚

Whole South African Abalone, Oyster Sauce (100g dried)

蠔皇原隻二十頭南非鮑魚

Braised South African Abalone, Oyster Sauce (30g dried)

蝦籽50支頭乾煏關東遼參

Braised Whole Japanese Sea Cucumber, Oyster Sauce

肉類

Meat

A5日本宮崎和烤韭菜自制黑
豆醬蒜片

A5 Japanese Miyazaki Wagyu, Grilled Leeks,
Homemade Black Bean Paste, Garlic Chips

香辣炒澳洲M6和牛西冷

Stir Fried Australian M6 Wagyu Sirloin, Shitake Mushrooms,
Baby Leeks, Chili

醬烤三弄和牛肋骨

Crispy Triple Cooked Wagyu Beef Short Rib

安格斯牛肉西蘭花

Wok Fried Angus Beef, Broccoli

陳年黑醋咕嚕肉

Sweet & Sour Pork, Dragon Fruit, Aged Black Vinegar

四川辣子雞

Free Range Chicken, Dried Chillies, Szechuan Red Peppercorns

炸子雞

Crispy Free Range Yellow Chicken
半隻 (half)

全隻 (whole)

左宗棠雞

General Tso's Chicken

煲仔菜

Clay Pot

蒜香胡椒蝦球煲

King Prawn, Black Pepper, Garlic, Soya Sauce

子母粉絲阿拉斯加蟹肉煲

Alaskan King Crab Casserole, Fish Roe, Vermicelli*

乾蔥豆豉雞煲

Free Range Chicken, Dried Shallots, Black Bean Sauce

飯麵 Rice & Noodles

砂鍋龍蝦飯	Signature Maine Lobster Fried Rice, King Oyster Mushrooms, Edamame
揚州炒飯	Fried Rice, Diced Prawn, Iberico Pork, Asparagus in Yeung Chow Style
阿拉斯加蟹肉飛魚籽炒飯	Alaskan Crabmeat Fried Rice, Flying Fish Roe*
雜蔬炒飯	Fried Rice, Seasonal Vegetables
魚湯四寶泡飯	Scallops, Prawns, Crispy Rice in Fish Soup
炒上海麵(蝦/牛肉/豬肉/雜菜)	Stir Fried Shanghainese Noodle (Prawn/Beef/Pork/Vegetables)
乾炒安格斯牛河	Wok Fried Flat Rice Noodles, US Black Angus Beef, Bean Sprouts
竹筍上素兩面黃	Crispy Egg Noodles, Bamboo Pith, Mushrooms, Green Vegetables

菜類 Vegetable

銀杏馬蹄炒蘆筍	Sautéed Asparagus, Water Chestnuts, Ginkgo Nuts
魚香茄子煲	Braised Eggplant, Minced Pork, Chili Peppers
黑豚肉碎芥蘭煲	Wok Fried Chinese Broccoli, Minced Pork
乾煸和牛鬆四季豆	Sautéed String Beans, Diced Australian Wagyu Beef
銀杏炒西蘭花	Wok Fried Broccoli, Ginkgo
豆苗	Snow Pea Tips
紅燒豆腐	Braised Tofu, Seasonal Mushroom
XO醬嫩豆炒津菜	Wok Fried Baby Napa Cabbage, Baby Beans, XO Sauce
時令綠蔬	Seasonal Vegetables

甜品 Desserts

綠茶青檸乳酪蛋糕	Bamboo Green Forest
楊枝金露豆腐花	Sweetened Beancurd Cream, Mango Soup, Pomelo
冰花燉官燕	Double Boiled Imperial Bird's Nest Soup, Rock Sugar
杏仁汁燉官燕	Double Boiled Imperial Bird's Nest Soup, Apricot Seed Juice
香芒椰汁糯米卷	Fresh Mango, Coconut, Glutinous Rice Roll
芝麻糊燉蛋白	Double Boiled Egg White, Black Sesame