

MOTT^{NO.} 32
卅二公館

Four Course Tasting Menu



I

Vegetable Spring Roll

- Or -

Sesame Prawn Toast, Autumn Sauce

- Add -

Bjork Select Caviar (½ oz \$48pp)

Ferrari, Brut Rosé, Trentodoc, Italy NV

II

Hot & Sour Soup

- Or -

Shrimp Wonton Soup

Domaine Ott, By. OTT, Rosé, Provence, FR 2018

III

King Prawn Clay Pot, Black Pepper, Garlic, Soya Sauce

- Or -

Sweet & Sour Pork, Dragon Fruit, Aged Black Vinegar

- Or -

Braised Tofu, Seasonal Mushroom

Duck or Vegetable Fried Rice

R. López de Heredia, Viña Tondonia Rosé, Rioja, SP 2009

IV

Guava Pudding

Renardat Fâche, Bugey du Cerdon, Savoie, France 2017

\$58 per person

\$58 additional rosé only wine pairing per person

tax and gratuity not included