

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)
人參烏龍	Ginseng Oolong
貢菊花	Chrysanthemum

特級茗茶 Premium Chinese Tea

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

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

Hanami (2oz)

Buffalo Trace Whiskey / Tanqueray Gin / Umeshu / Yuzu / Shiso
/ Ginger Beer / Chrysanthemum

Hong Kong Ice Tea (2oz)

Tradicional / Lillet Blanc / Mure / Jasmine Tea

Mott St. Cooler (2oz)

Zubrowka Vodka / Madagascar Vanilla Syrup / Szechuan Chilli / Ginger / Apple

Lenin's Kisses (1oz)

White Port / Luxardo Amaratoo / Apricot Brandy / Apple Blossom / Lemon

Nameless Flowers (2oz)

Apple Jack / Apricot Jam / Lavender / Balsamic / Mint / Sage

Joe's Elixer (2oz)

Tanqueray Gin / Chartreuse / Black Berries / Passion Fruit / Ginseng / Shiso

On Leong Tea (2oz)

Appleton V/X / Osmanthus & Oolong Tea / Passion Fruit / Guava

Gambler's fix (2.5oz)

Ampersand Gin / La Quintinye - Royal Blanc Vermouth / Pineapple / Caramel
/ Antique Bitters / Rhubarb Bitters

Anna Wong (1.75oz)

Tangerine Peel Infused Gin / Osmanthus Honey / Lemon / Egg White

Mott Classic

Five Points Perry (2oz)

Appleton V/X / Gautier V.S.O.P Cognac / Nashi Pear Liqueur

Banana Yoshimoto (2oz)

Suntory Toki / Schloss Kirsch / Banana Liqueur / Yuzu Sake
/ Passion Fruit / Orange Blossom

Old Harbour (Fashioned) (2.5oz)

Suntory Toki / Rittenhouse Rye / Chrysanthemum / Goji Berry

Forbidden Rose (2oz)

Vanilla Infused Machu and Chilli / Passion Fruit / Lychee / Chili / Lemon / Flower

Nashi (2.5oz)

Absolut Elyx Vodka / Sake / Pear / Basil / Lemon / Pistachios

Blushing Giesha (2.5oz)

Drambuie / Yuzu / Rose Petals

Kai Foon Hiest (2.5oz)

Lemonhart Rum / Martini Rosso / Fernet Branca / Blackberry Coulis / Mint / Lemon

Mottails

Passion Cooler

Shiso leaf / Coconut water / Coriander seed / Passionfruit

Rose Garden

Rose / Rhubarb / Roselle / Ginger

Mango Paradise

Mango / Guava / Yuzu / Dill

Jasmine Cooler

Lychee / Jasmine Tea / Orange Blossom

Aperitif (2oz)

Campari

Sesto San Giovanni, Italy

Hidalgo La Gitana En Rama Manzanilla (dry)

Sanlucar de Barrameda, Spain

Château de Beaulon 5ans Pineau des Charentes Cabernet Franc

Cognac, France

M.Chapoutier Muscat Beaumes de Venise 2014

Rhône Valley, France

Kunizakari Kocho Tea

Umé shu, Japan

Lustau 'Emilín' Solera Reserva Moscatel (sweet)

Jerez de la Frontera, Spain

Silvio Carta Vermouth di Sardigna

Italy

燒味 BBQ

北京片皮鴨
(蘋果木燒)

(一天前預定)

Apple Wood Roasted Peking Duck
"Signature Mott 32 cut"

(pre order 1 day in advance)

京式香脆爆鴨件或
鴨鬆生菜包

(可選第二道菜)

Wok Fried Duck with Chilli Soy
or Traditional Minced Duck with Lettuce Cup

(Peking Duck second course add on)

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)

脆皮燒腩仔

Crispy Roasted Pork Belly

乳豬全體
(二天前預定)

Whole Suckling Pig
(pre order 2 days in advance)

前菜 Starters

蒜香手拍青瓜	Marinated Cucumber & Garlic	
蒜泥白玉卷	Pork Belly Salad Rolls, Garlic & Chilli Dressing	
椒鹽桂花蛙	Crispy Sea Cucumber Clam, Salt & Pepper	
北京烤鴨絲沙律	Shredded Peking Duck Salad, Almond, Raspberry, Black pepper	
口水雞	Cold Free Range Chicken, Szechuan Peppercorns, Chilli Sauce	
陳年黑醋雲耳海蜇頭	Marinated Jellyfish, Cucumber, Black Fungus, Aged Balsamic Vinegar	
黑松露野菌生菜包	Stir Fried Assorted Wild Mushroom, Lettuce Cup, Black Truffle	
椒鹽鮮鮑魚	Whole Crispy Abalone, Salt & Pepper	4件 (4 pcs)
百花黃金蟹鉗	Crispy Crab Claw, Minced Prawn	1件 (1 pc)

晚市點心 Evening Dim Sum

金腿緬因龍蝦糰 Maine Lobster Har Gow 1件 (1 pc)

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

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

紅菜頭海鮮水晶糰 Scallop, Shrimp, Beetroot Dumplings

北京鴨絲春卷 Shredded Peking Duck Spring Roll

湯 Soup

佛跳牆
(半天前預定)

“Buddha Jumps Over the Wall”
Double Boiled Japanese Abalone, Sea Cucumber
Conpoy, Fish Maw, Bamboo Pith
(pre order half day in advance)

松茸竹絲雞燉響螺
(只限晚餐供應)

Double Boiled Sea Conch, Silky Fowl,
Matsutake Mushroom
(served at dinner daily)

海鮮酸辣羹

Hot & Sour Soup, Assorted Seafood

帶子蛋白南瓜羹

Scallops, Egg White, Pumpkin

花菇菜膽燉花膠
(只限晚餐供應)

Double Boiled Fish Maw, Chinese Cabbage,
Shiitake Mushroom
(served at dinner daily)

燕窩 Bird's Nest

紅燒官燕

Bird's Nest Soup, Chicken Broth, Yunnan Ham

燕窩金腿菠菜羹

Braised Bird's Nest, Spinach Soup, Yunnan Ham

鮑魚 • 海味

Abalone & Dried Seafood

(Abalone is farmed from sustainable sources)

蠔皇原隻極品網鮑

Braised Whole Dried Abalone, Oyster Sauce

蠔皇原只十六頭
日本極品鮑魚

Braised Whole Japanese Dried Abalone, Oyster Sauce

蠔皇原隻二十頭
南非鮑魚

Braised South African Abalone, Oyster Sauce

蝦籽50支頭乾焗
關東遼參

Braised Whole Japanese Sea Cucumber, Oyster Sauce

鮑魚汁原隻鱉魚肚公

Braised Whole Dried Fish Maw, Abalone Sauce

鮑魚汁鮑魚黑豚肉蒸蛋

Steamed Egg, Abalone, Minced Iberico Pork

市場海鮮 Market Seafood

緬因龍蝦配麻婆豆腐	Signature Maine Lobster "Ma Po Tofu"
古法蒸原條本地石斑	Whole Leopard Coral Garoupa, Traditional Steamed with Red Dates, Mushroom
剝椒阿拉斯加皇帝蟹	Whole Alaska King Crab with Pickled Chili
避風塘炒蟹	Fresh Whole Dungeness Crab, Golden Garlic, Chili
花雕蛋白蒸蟹	Steamed Dungeness Crab In Chinese Hwa Tiao & Egg
黑松露龍蝦炒蛋白	Wok Fried Maine Lobster, Black Truffle, Egg White
XO醬白蘆筍炒象拔蚌	Wok Fried Geoduck Clam White Asparagus, XO Sauce

海鮮 Fresh Seafood

上湯煎釀玉帶 Pan Fried Scallop & Minced Prawn

煙燻黑鱈魚 Signature Smoked Black Cod

金沙南瓜焗 Baked Alaskan King Crab Legs, Pumpkin, Salty Egg
阿拉斯加皇帝蟹腳

雙籽阿拉斯加 Alaskan King Crab Vermicelli, Flying Fish Roe
皇帝蟹肉銀絲煲

香煎黑鱈魚 Sticky Black Cod

宮保太平洋蝦球 Kung Po King Prawn, Aged Vinegar,
Sweet Chili, Crispy Ginger

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

蒜香胡椒蝦球煲 King Prawns, Black Pepper, Garlic, Soya Sauce

四川水煮魚 Poached Fish Filet, Szechuan Pepper Broth

肉類 Meat

紅燒M9澳洲和牛臉腩	Braised Australian Wagyu M9 Cheek, Carrot, Onion	
醬爆AAA頂級牛柳粒	Stir Fried AAA Canadian Tenderloin, Baby Leeks	
醬烤三弄美國 安格斯牛肋骨	Crispy Triple Cooked US Black Angus Short Rib	
慢煮東坡黑豚肉 配蘿蔔糕	Slow Cooked Sticky Kurabuta Pork Belly, White Turnip Cake	
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	全隻 (whole) 小份 (small)
乾蔥豆豉雞煲	Free Range Chicken, Dried Shallots, Black Bean Sauce	
24小時慢煮 紐西蘭香草羊膝	24 hours Slow Cooked New Zealand Lamb Shank, Northern Spices	

菜類 Vegetable

魚湯竹筴浸津白 Fish Cake, Cabbage, Bamboo Pith in Fish Soup

魚香茄子煲 Braised Eggplant, Minced Pork, Chili Peppers

馬拉盞蝦乾 Wok Fried Kale, Dried Shrimp, Minced Pork,
黑豚肉碎芥蘭煲 Shrimp Paste

四川臘腸炒椰菜花 Wok Fried Purple & Yellow Cauliflower,
Szechuan Air Dried Sausage

乾煸和牛鬆四季豆 Sautéed String Beans, Diced Australian Wagyu Beef

黑豚肉椒絲椰菜苗 Brussel Sprouts, Sakura Pork, Shredded Red Chilies

銀杏腐竹炒西蘭花 Wok Fried Broccoli, Ginkgo, Bean Curd, Red Dates

櫻花蝦炒嫩豆津菜 Wok Fried Japanese Shrimps, Baby Beans,
Baby Napa Cabbage

飯麵 Rice & Noodles

砂鍋龍蝦飯	Signature Maine Lobster Fried Rice, Spring Mushrooms, Broad Beans
野菌和牛粒黃金飯糰	Diced Australian Wagyu Beef, Golden Rice Dumpling, Wild Mushroom
金瑤黑蒜海鮮炒飯	Mixed Seafood Fried Rice, Golden Conpoy, Black Garlic
魚湯四寶泡飯	Scallops, Prawns, Crispy Rice in Fish Soup
乾炒AAA加拿大 頂級牛河	Wok Fried Flat Rice Noodles, AAA Canadian Beef, Bean Sprouts
蔥油開揚拌麵	Shanghainese Noodles, Dried Shrimp, Tossed with Scallion Oil
蟹肉瑤柱蛋白 飛魚子炒飯	Fried Rice, Crabmeat, Conpoy, Egg White, Flying Fish Roe

甜品

Dessert

(Only Available at Dinner) (只限晚市供應)

金箔抹茶芝士餅

Matcha Cheese Cake, Golden Leaf

綠茶朱古力慕絲餅

Green Tea Coated Chocolate Ganache

紅棗荔枝果凍
配香芒雪葩

Red Date & Lychee Jelly, Exotic Fruit & Mango Sorbet

草莓醬油雪糕

Soy Sauce Ice Cream, Fresh Strawberries

茉莉茶焦糖燉蛋

Jasmine Tea Infused Crème Brûlée

中式甜品

Classics

楊枝金露

Mango Soup, Pomelo

椰汁馬蹄卷

Water Chestnut Roll, Coconut Sauce

香芒椰汁糯米卷

Fresh Mango, Coconut, Glutinous Rice Roll

冰花燉官燕

Double Boiled Imperial Bird's Nest Soup, Rock Sugar