

茗茶 House Tea

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| 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

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| 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

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| 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 Elixir (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

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| 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, Prawn, 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

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| 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

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| 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

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| 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)

綠茶青檸乳酪蛋糕

Bamboo Green Forest

草莓醬油雪糕

Soy Ice Cream, Fresh Strawberries

玫瑰白朱古力奶凍
配荔枝雪葩及紅莓

Rose & Valrhona White Chocolate Pannacotta,
Lychee Sorbet, Raspberries

金箔黑芝麻柑桔慕絲
配豆腐雪糕

Black Sesame Sphere, Small Kumquat Bites & Tofu

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

Dessert & Fortified Wines By The Glass (2oz)

Massolino Moscato d'Asti 2015

Italy

Pentage 'Reserve' Riesling Ice Wine 2013

British Columbia

Gehring Brothers Cabernet Franc Ice Wine 2014

British Columbia

Pfeiffer Classic Topaque NV

Australia

Lustau 'Emilín' Moscatel Solera Reserva NV (sweet)

Spain

Hidalgo La Gitana En Rama Manzanilla (dry)

Spain

Graham's 10yr Tawny

Portugal

Graham's 'Quinta dos Malvedos' 2001

Portugal

Ramos Pinto 20yr Tawny

Portugal

Warre's 1985

Portugal

Blandy's Colheita Bual Madeira Single Harvest 2002

Portugal

Château d'Armajan des Ormes 2011

Sauternes, France

Château Bastor Lamontagne 2005

Sauternes, France

Château d'Yquem 2013

Sauternes, France (375ml-only)