

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 Amaretto / Apricot Brandy / Apple Blossom / Lemon

Nameless Flowers (2oz)

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

Joe's Elixir (2oz)

Tanqueray Gin / Chartreuse / Blackberries / 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 Water

Kai Foon Heist (2.5oz)

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

Mottails

Passion Cooler

Shiso leaf / Coconut water / Coriander seed / Passion fruit

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 Kocha 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
鴨松醬油炒飯

(可選第二道菜)

Wok Fried Duck with Chilli Soy
or Fried Rice, Asparagus, Minced Duck

(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	
椒鹽迷你八爪魚	Crispy Baby Octopus, Salt and 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 Mushrooms, 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)
麻辣口水豆腐	Cold Tofu, Bean curd Skin, Black Bean, Chili Sauce	

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 Dumpling

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

北京鴨絲春卷 Shredded Peking Duck Spring Roll

野菌素春卷 Wild Mushroom, Vegetable 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

鯊魚骨竹筴菜膽燉花膠
(只限晚餐供應)

Fish Maw, Double Boiled Fish Bone Broth,
Bamboo Pith, Chinese Cabbage
(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

砂鍋紅燒原隻花膠公肚

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 Alaskan 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醬蘆筍炒象拔蚌	Wok Fried Geoduck Clam Asparagus, XO Sauce
特色過橋象拔蚌	Boiled Fish Soup Over Whole Geoduck Clam, Green Onion, Bean Sprouts

海鮮 Fresh Seafood

公館鱈魚堡	Black Cod, French Bean, Fungus, Scallion
煙燻黑鱈魚	Signature Smoked Black Cod
金沙南瓜焗 阿拉斯加皇帝蟹腳	Baked Alaskan King Crab Legs, Pumpkin, Salty Egg
雙籽阿拉斯加 皇帝蟹肉銀絲煲	Alaskan King Crab Vermicelli, Flying Fish Roe
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 Prawn, Pumpkin, Salty Egg
蒜香胡椒蝦球煲	King Prawn, Black Pepper, Garlic, Soya Sauce
四川水煮魚	Poached Fish Filet, Szechuan Pepper Broth

肉類 Meat

京蔥燒A5日本
和牛辣豆醬

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

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
配脆年糕

Slow Cooked Kurabuta Pork Belly
with Crispy Rice 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

蘑菇生炒羊仔片

Wok Fried Sliced Lamb, Button Mushroom

菜類 Vegetable

魚湯枸杞百合浸豆苗	Pea Tips, Fish Broth, Goji Berry, Lily Bulb
魚香茄子煲	Braised Eggplant, Minced Pork, Chili Peppers
馬拉盞蝦乾 黑豚肉碎芥蘭煲	Wok Fried Kale, Dried Shrimp, Minced Pork, Shrimp Paste
四川臘腸炒椰菜花	Wok Fried Heirloom 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 |
| 鮑魚鴨汁荷葉飯 | Lotus Wrapped Fried Rice With Abalone and Duck |
| 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

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

杏仁汁燉官燕

Double Boiled Imperial Bird's Nest Soup,
Apricot Seed Juice

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)