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|--|-------------|-------------------------------|-----------------|
| | 茗茶 | House Tea | 25 |
| | | | 每位 / per person |
| | 清香鐵觀音 | Tie Guan Yin | |
| | 小龍珠花茶 | Dragon Ball Jasmine | |
| | 家藏普洱 | Aged Pu'er | |
| | 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 | 80 |
| | | | 每位 / per person |
| | 極品鳳凰單叢 | Supreme Phoenix | |
| | 清香極品鐵觀音 | Supreme Tie Guan Yin | |
| | 雲南珍藏普洱 | Yunnan Reserved Ole Pu'er | |
| | 極品茗茶 | Deluxe Chinese Tea | 120 |
| | | | 每位 / per person |
| | 白毫銀針 | Silver Needle | |
| | 西湖獅峰龍井 | Long Jing | |
| | 武夷大紅袍 | Wuji Do Hung Po | |

10% Service Charge Will Be Added

Mott Signature Cocktails

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|--|-----|
| Five Spice Sherry Blanco Avion Tequila / Pedro Sherry / Five Spice / Raspberries / Sage | 140 |
| Forbidden Rose Vanilla Infused Macchu Pisco / Passionfruit / Lychee / Chili / Lemon / Flower | 130 |
| Hong Kong Ice Tea Blanco Avion Tequila / Lillet Blanc / Blackcurrant / Jasmine Tea | 120 |
| Nashi Absolut Elyx Vodka / Sake / Pear / Basil / Lemon / Pistachios | 130 |
| Joe's Elixer Tanqueray Gin / Chartreuse / Blackberries / Passionfruit / Ginseng / Shiso | 120 |
| Hanami Michter's Bourbon / Tanqueray Gin / Umeshu / Yuzu / Shiso / Ginger Beer / Chrysanthemum | 130 |
| Anna Wong Tangerine Peel Infused Gin / Osmanthus Honey / Lemon / Egg White | 110 |
| The Milk Tram Absolut Elyx Vodka / Vanilla Syrup / Milk / Matcha Tea / Egg White / Cinnamon | 90 |

Mott Classics

| | |
|--|-----|
| Fujian Negroni Kaam & Son / Aperol / Lapsong Souchong Tea Infused Amaro / Campari | 130 |
| Mott St Mule Absolut Elyx Vodka / Chinese Spice Cordial / Ginger Beer | 120 |
| Old Harbour (Fashioned) Hakushu Whisky / Wild Turkey Rye / Chrysanthemum / Goji Berry / Grapefruit Bitters | 160 |
| Salt Plum Margarita Blanco Avion Tequila / Blood Orange Cointreau / Lime / Salted Plum | 120 |
| Juniper Fizz Tanqueray Gin / Lemon / Soda / Grapefruit | 120 |
| Old Shanghai Appleton 12 Rum / Champagne / Shiso / Bitters | 140 |
| Daisy Mezcal / Tequila / Mint / Cucumber / Soda | 120 |

Mottails

| | |
|---------------------------------------|----|
| Rose Garden | 85 |
| Rose / Rhubarb / Roselle / Ginger | |
| Mango Paradise | 85 |
| Mango / Guava / Yuzu / Dill | |
| Violet Pearl | 85 |
| Hawthorn / Plum / Red Date | |
| Jasmine Cooler | 85 |
| Lychee / Jasmine Tea / Orange Blossom | |

燒味 BBQ

| | | |
|--|--|------|
| 42天飼養北京片皮鴨 (蘋果木燒) (一天前預定) (每天限量) | Apple Wood Roasted 42 Days Peking Duck "Signature Mott 32 cut" (pre-order 1 day in advance) (limited daily) | 750 |
| 另配特級魚籽醬 (30克) | "Add" Farmed Parisian Oscietre Caviar (30g) | 680 |
| 京式香脆爆鴨件或 臘腸鴨鬆生菜包 (可選第二道菜) | Peking Style Spicy Crispy Duck Rack or Preserved Duck Liver Sausage, Minced Duck, Lettuce Cup (Peking Duck second course add on) | 160 |
| 化皮乳豬 | Fire-Roasted Suckling Pig | 290 |
| 乳豬全體 (一天前預定) | Whole Suckling Pig (pre-order 1 day in advance) | 1200 |
| 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) | 325 |
| 脆皮燒腩仔 | Crispy Roasted Pork Belly | 220 |

春夏菜譜

Spring and Summer Menu

| | | |
|-------------|---|-----|
| 珊瑚扒白露荀 | White Asparagus, Crab Meat, Honey Peas | 450 |
| 香脆茅台雞 | Crispy Free Range Chicken, Moutai | 260 |
| XO醬蓮藕藤炒瀨尿蝦乾 | Stir-Fried Lotus Rootlet, Dried Mantis Shrimp, XO Sauce | 230 |
| 鮮鮑火腩扣冬林 | Braised Fresh Abalone, Pork Belly, Winter Melon | 390 |
| 生炒菜心釀蓮藕 | Fried Choy Sum, Minced Mud Carp Fish-Stuffed Lotus Root | 190 |

前菜 Starters

| | | |
|--------------|--|-----|
| 蒜香手拍青瓜 | Marinated Cucumber & Garlic | 70 |
| 糖醋脆柚皮 | Crispy Pomelo Peel with Sesame | 105 |
| 椒鹽鮮魷粟米芯 | Fried Squid, Crispy Baby Corn, Salt & Pepper | 105 |
| 42天飼養北京烤鴨絲沙律 | Shredded 42 Days Peking Duck Salad, Almonds, Mango, Hydroponics Vegetables with Homemade Sauce | 125 |
| 燈影牛肉 | Crispy Air Dried Angus Beef, Szechuan Peppercorn | 125 |
| 芥茉澳洲M9和牛粒生菜包 | Stir-Fried Cubed Australian M9 Wagyu Beef in Lettuce Cup, Mustard Oil | 250 |
| 黑松露醬野菌生菜包 | Assorted Wild Mushroom in Lettuce Cup, Black Truffle Sauce | 150 |
| 黑松露伴走地雞 | Cold Free Range Chicken, Coriander, Black Truffle | 180 |
| 辣子田雞腿 | Fried Frog Legs, Pepper, Dried Chili, Black Bean | 155 |
| 陳年黑醋雲耳海蜇頭 | Marinated Jellyfish & Cucumber, Black Fungus, Aged Balsamic Vinegar | 180 |
| 口水雞 | Cold Free-Range Chicken, Szechuan Peppercorns, Chili Sauce | 165 |
| 椒鹽鮮鮑魚仔 | Whole Crispy Abalone, Salt & Pepper | 260 |
| 鹵水花膠 | Fish Maw, Chinese Marinade Sauce | 198 |

10% Service Charge Will Be Added

晚市點心 Evening Dim Sum

| | | | |
|------------|--|------------|-----|
| 原味鮮肉小籠包 | Traditional Iberico Pork Shanghainese Soup Dumplings | 4件 (4 pcs) | 95 |
| 剝椒海斑白菜餃 | Garoupa, Chopped Chili, Chinese Cabbage Dumpling | 4件 (4 pcs) | 95 |
| 黑豚肉松露鵪鶉蛋燒賣 | Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai | 2件 (2 pcs) | 70 |
| 金腿南澳龍蝦裸 | South Australian Lobster Har Gow, Yunnan Ham | 1件 (1 pc) | 125 |
| 韭黃北京鴨絲春卷 | Yellow Garlic Chives, Shredded Peking Duck Spring Roll | 3件 (3 pcs) | 78 |
| 野菌素春卷 | Wild Mushroom, Vegetable Spring Roll | 3件 (3 pcs) | 68 |

| 湯 | Soup | 每位/ per person |
|--------------------|---|-------------------|
| 佛跳牆 | "Buddha Jumps Over The Wall" Double-Boiled South African Abalone, Sea Cucumber, Conpoy, Fish Maw, Bamboo Pith | 680 |
| 松茸鮑魚燉珍珠肉湯 | Double-Boiled Fresh Abalone Soup, Pearl Meat, Matsutake Mushroom | 290 |
| 海鮮酸辣羹 | Hot & Sour Soup, Assorted Seafood | 170 |
| 花膠瑤柱燴龍躉羹 | Fish Maw, Conpoy, Garoupa Soup | 180 |
| 鯊魚骨湯竹筴菜膽燉花膠 | Fish Maw, Double-Boiled Fish Bone Broth, Bamboo Pith, Chinese Cabbage | 380 |
| 原盅燉湯 (只限午市供應) | Soup of the Day (served at lunch daily) | 98 |

10% Service Charge Will Be Added

| 燕窩 | Bird's Nest | 每位/ per person |
|---------|--|-------------------|
| 高湯燉官燕 | Double-Boiled Bird's Nest, Supreme Soup | 550 |
| 原隻蟹鉗燴官燕 | Braised Imperial Bird's Nest, Whole Crab Claw | 680 |
| 紅燒官燕 | Bird's Nest Soup, Chicken Broth, Yunnan Ham | 550 |
| 燕窩南瓜海鮮羹 | Braised Bird's Nest, Pumpkin, Assorted Seafood | 300 |

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| 鮑魚・海味 | Abalone & Dried Seafood (Our abalone is sustainably farmed) | 每位/ per person |
|----------------|--|------------------------|
| 砂鍋紅燒花膠公肚 | Braised Whole Fish Maw, Oyster Sauce | 2500 |
| 蠔皇日本廿五頭皇冠吉品鮑魚 | Braised Whole Dried Japanese Abalone, Oyster Sauce 24g | 1500 |
| 蠔皇原隻五頭南非乾鮑魚 | Braised Whole Dried South African Abalone, Oyster Sauce 120g | 1450 |
| 蠔皇原隻廿六頭南非吉品乾鮑魚 | Braised Whole Dried South African Abalone, Oyster Sauce 23g | 435 |
| 50支頭蔥燒原條遼參 | Braised Whole Japanese Sea Cucumber, Scallions | 480 |
| 鮮鮑魚豉油皇乾焗野菌 | Braised Fresh Abalone, Wild Mushroom, Soy Sauce | 480 |
| 鮑魚黑豚肉蒸蛋 | Steamed Egg, Abalone, Minced Iberico Pork | 每份/ per portion 290 |

10% Service Charge Will Be Added

市場海鮮 Market Seafood

| | | | |
|-------------|---|-----------------------------|--------------|
| 南非龍蝦配麻婆豆腐 | Signature South African Lobster "Ma Po Tofu" | | 700 |
| 黑松露蛋白炒龍蝦球 | South African Lobster, Black Truffle, Egg White | | 800 |
| 避風塘炒蟹 | Fresh Whole Crab, Golden Garlic, Chili | | 680 |
| 清蒸原條東星斑 | Whole Leopard Coral Garoupa, Steamed with Ginger | 900g 1200g | 1680 2180 |
| 拍薑海鹽蒸東星斑 | Steamed Fillet of Leopard Coral Garoupa, Sea Salt & Ginger | 900g 1200g | 1680 2180 |
| 花雕蒸蟹/蟹鉗(每對) | Steamed Fresh Crab / Crab Claw in Chinese Hwa Tiao & Egg (crab claws subject to availability) | 原隻 (whole) 每對 (per pair) | 680 380 |
| 剝椒蒸蟹/蟹鉗(每對) | Steamed Fresh Crab / Crab Claw, Chopped Chili (crab claws subject to availability) | 原隻 (whole) 每對 (per pair) | 680 380 |

海鮮 Fresh Seafood

| | | | |
|-------------|---|------------|-----|
| 煙燻黑鱈魚 | Signature Smoked Black Cod | | 260 |
| 金沙南瓜焗阿拉斯加蟹腳 | Baked Alaskan Crab Legs, Pumpkin, Salty Egg | 4件 (4 pcs) | 480 |
| 四川水煮桂花魚 | Poached Mandarin Fish Fillet Szechuan Pepper Broth | | 400 |
| 松枝香煎黑鱈魚 | Sticky Black Cod, Crispy Ginger, Pine | 2件 (2 pcs) | 280 |
| 宮保蝦球粟米酪 | Kung Po Prawn, Sweetcorn & Water Chestnut Cake | | 280 |
| 醬燒明蝦球 | King Prawns, Chinese Rice Wine, Vinegar, Chili | | 280 |
| XO醬炒南澳玉帶白木耳 | Stir-Fried South Australian Scallops, Snow Fungus, XO Sauce | | 480 |
| 黑虎掌菌鮮茴香炒龍躉球 | Wok-Fried Giant Garoupa Fillet, Sarcodon, Fennel | | 480 |

煲仔菜 Clay Pot

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|-------------|--|--|-----|
| 蒜香胡椒蝦球煲 | King Prawns, Black Pepper, Garlic, Soya Sauce | | 320 |
| 子母粉絲阿拉斯加蟹肉煲 | Alaskan King Crab Casserole, Crab Roe, Vermicelli | | 480 |
| 乾葱豆豉雞煲 | Free-Range Chicken, Dried Shallots, Black Bean Sauce | | 190 |

肉類 Meat

| | | | |
|--------------|---|-------------------------|------------|
| 京蔥燒A5神戶牛柳辣豆醬 | Japanese Kobe Beef A5+, Grilled Leeks, Homemade Black Bean Paste, Garlic Chips | | 980 |
| 香辣炒澳洲M9和牛西冷 | Stir Fried Australian Wagyu M9+ Sirloin, Shiitake Mushrooms, Baby Leeks, Chili | | 530 |
| 醬烤三弄和牛肋骨 | Crispy Triple-Cooked Wagyu Beef Short Rib | | 595 |
| 蔥爆安格斯牛肉 | Wok-Fried Angus Beef, Scallion | | 280 |
| 慢煮東坡黑豚肉配蘿蔔糕 | Slow-Cooked Sticky Iberico Pork Belly, White Turnip Cake | | 295 |
| 陳年黑醋咕嚕肉 | Sweet & Sour Pork, Dragon Fruit, Aged Black Vinegar | | 235 |
| 南乳一字排 | Crispy Pork Rib, Red Beancurd | | 280 |
| 四川辣子雞 | Free-Range Chicken, Dried Chili, Szechuan Red Peppercorns | 大 (large) 小 (small) | 350 180 |
| 炸子雞 | Crispy Free-Range Yellow Chicken | 全隻 (whole) 半隻 (half) | 460 230 |
| 沙律片皮雞 | Peking Chicken with Mixed Salad | 全隻 (whole) | 500 |
| 紅燒迷你乳鴿 | Roasted Whole Pigeon | 每隻 (per piece) | 80 |

10% Service Charge Will Be Added

菜類 Vegetable

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|--------------|---|-----|
| 銀杏馬蹄炒蘆筍 | Sautéed Asparagus, Water Chestnuts, Gingko Nuts | 180 |
| 魚香茄子煲 | Braised Eggplant, Minced Pork, Chili | 160 |
| 馬拉盞蝦乾黑豚肉碎芥蘭煲 | Wok-Fried Kale, Dried Shrimp, Minced Pork, Shrimp Paste | 160 |
| 乾煸和牛鬆四季豆 | Sautéed String Beans, Diced Wagyu Beef | 180 |
| 櫻花蝦XO醬嫩豆炒津菜 | Wok-Fried Japanese Shrimps, Baby Beans, Baby Napa Cabbage, XO Sauce | 160 |
| 黑豚肉馬拉盞椒絲椰菜苗 | Brussels Sprouts, Iberico Pork, Shredded Red Chili, Shrimp Paste | 160 |
| 銀杏腐竹炒西蘭花 | Wok-Fried Broccoli, Gingko, Bean Curd, Red Dates | 160 |
| 黑虎掌菌紅燒豆腐 | Braised Tofu, Sarcodon | 190 |

飯麵 Rice & Noodles

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| 瑤柱海鮮炒紫菜飯 | Assorted Seafood Fried Rice, Conpoy, Seaweed | 230 |
| 砂鍋龍蝦飯 | Signature Maine Lobster Fried Rice, King Oyster Mushrooms, Edamame | 480 |
| 瀨尿蝦乾豉油皇炒麵 | Stir-Fried Dried Mantis Shrimp, Egg Noodle, Soya Sauce | 250 |
| 揚州炒飯 | Fried Rice, Diced Prawn, Iberico Pork, Asparagus in Yeung Chow Style | 260 |
| 魚湯四寶泡飯 | South Australian Scallops, Prawns, Crispy Rice in Fish Soup | 290 |
| 花膠雞絲煨稻庭烏冬 | Fish Maw, Shredded Free Range Chicken, Inaniwa Udon | 每位/ per person 195 |
| 乾炒安格斯牛河 | Wok-Fried Flat Rice Noodles, US Black Angus Beef, Bean Sprouts | 230 |
| 竹筍上素兩面黃 | Crispy Egg Noodles, Bamboo Pith, Mushrooms, Green Vegetables | 230 |
| 阿拉斯加蟹肉飛魚籽炒飯 | Alaskan Crabmeat Fried Rice, Flying Fish Roe | 230 |
| 蔥油開揚麵 | Shanghainese Noodles, Dried Shrimp, Tossed with Scallion Oil | 180 |

甜品

Dessert (serve at dinner daily 只限晚市供應)

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|-----------------------|--|-----|
| 綠茶青檸乳酪蛋糕 | Bamboo Green Forest | 125 |
| 草莓醬油雪糕 | Soy Ice Cream, Fresh Strawberries | 120 |
| 玫瑰白朱古力奶凍 配荔枝雪葩及紅莓 | Rose & Valrhona White Chocolate Panna Cotta, Lychee Sorbet, Raspberries | 110 |
| 綠茶朱古力心太軟 | Fondant au Chocolat, Matcha | 110 |
| 血橙石榴慕絲餅 配脆麥片茉莉花味雪糕 | Exotic Guava Mousse Cake, Oatmeal & Jasmine Ice Cream | 115 |

中式甜品

Classics

| | | | |
|-------------|--|-------------------|-----|
| 石榴金露 | Sweetened Pomegranate Soup, Sago, Pomelo | 每位/ per person | 80 |
| 涼瓜煎茶果 | Pan Fried Glutinous Rice Dumpling, Bitter Melon | 3件 (3 pcs) | 80 |
| 香芒椰汁糯米卷 | Fresh Mango, Coconut, Glutinous Rice Roll | 4件 (4 pcs) | 80 |
| 海底椰南北杏雪耳燉木瓜 | Double-Boiled Papaya Sweet Soup, Snow Fungus, Sea Coconut, Almond | 每位/ per person | 80 |
| 芝麻糊燉蛋白 | Double-Boiled Egg White, Black Sesame | 每位/ per person | 70 |
| 冰花燉官燕 | Double-Boiled Imperial Bird's Nest Soup, Rock Sugar | 每位/ per person | 360 |
| 南乳白蓮蓉酥 | Lotus Seed Paste Puff, Red Bean Curd | 3件 (3 pcs) | 60 |