

MOTT 32
TAKEAWAY MENU

前菜 Starters

蒜香手拍青瓜	Marinated Cucumber and Garlic	8
口水鸡	Cold Free-Range Chicken, Szechuan Peppercorns, Chilli Sauce	26
黑松露伴走地鸡	Cold Free-Range Chicken, Coriander, Black Truffle	28

烧味 BBQ

蜜汁顶级西班牙黑毛猪叉烧 (每天限量)	Barbecue Pluma Iberico Pork, Yellow Mountain Honey (Limited daily)	48
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Plant-Based Signature Dishes

煙熏素魚柳	Signature Smoked "Cod"	45
乾炒素鮑魚河	Wok-Fried Flat Rice Noodle, Sliced "Beef", Bean Sprouts, Soya Sauce	26

湯 Soup

海鮮酸辣羹	Hot & Sour Soup, Assorted Seafood	18
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燕窩 Bird's Nest

高湯炖官燕	Double Boiled, Bird's Nest, Supreme Soup	86
紅燒官燕	Bird's Nest Soup, Chicken Broth, Yunnan Ham	86

鮑魚 · 海味

Abalone & Dried Seafood

(Abalone is farmed from sustainable sources)

蚝皇原只六头南非鲍鱼	Braised Whole South African Abalone, Oyster Sauce (100g abalone)	228
蚝皇原只十六头日本极品鲍鱼	Braised Whole Japanese Dried Abalone, Oyster Sauce (38g dried abalone)	980
50支头葱烧原条辽参	Braised Whole Japanese Sea Cucumber, Scallions	98
砂锅红烧原件花胶公肚	Braised Whole Dried Fish Maw, Abalone Sauce	320
红烧南非鲍鱼鹅掌	Braised Abalone with Goose Web	58
红烧花胶冬菇	Braised Fish Maw with Dried Shiitake	68

市场海鲜

Market Seafood

龙虾配麻婆豆腐	Signature Lobster "Ma Po Tofu"		106
波士顿龙虾 - 每只650g (黑蒜炒 / 蒜蓉蒸 / 上汤焗)	Whole Boston Lobster - 650 grams each (Wok-Fry with Black Garlic / Steamed with Minced Garlic / Poached with Superior Soup)		80
原条笋壳鱼 (油浸 / 清蒸 / 蒜蓉蒸 / 红烧)	Whole Marble Goby (Deep Fried / Steamed with Ginger and Scallion / Steamed with Minced Garlic / Braised)	每100克 per 100g	12

海鲜 Fresh Seafood

烟熏黑鳕鱼	Signature Smoked Black Cod	56
XO酱炒南澳玉带白木耳	Stir-Fried South Australian Scallops, Snow Fungus, XO Sauce	64
油泡橄榄菜明虾球	Crystal Prawns, Olive Vegetable	42

煲仔菜 Clay Pot

蒜香胡椒虾球煲	King Prawn, Black Pepper, Garlic, Soya Sauce	42
子母粉丝阿拉斯加蟹肉煲	Alaskan King Crab Casserole, Crab Roe, Vermicelli	78

肉类 Meat

澳洲M9和牛粒 (黑椒炒 / 香辣炒)	Stir-Fried Australian M9 Wagyu (Black Pepper / Baby Leeks & Chilli)		90
羊腩 - 4件 (豉香辣椒烧 / 黑椒煎)	Lamb Rack - 4 pieces (Hunan Chilli, Black Bean / Pan Seared with Black Pepper)	每位/ per person	68
陈年黑醋咕嚕肉	Sweet & Sour Pork, Dragon Fruit, Aged Black Vinegar		30
南乳一字排	Crispy Pork Rib, Red Beancurd		38

菜类 Vegetables

银杏马蹄炒芦笋	Sautéed Asparagus, Water Chestnuts, Ginkgo Nuts	26
黑虎掌菌红烧豆腐	Braised Tofu, Sarcodon	28
干煸和牛松四季豆	Sautéed String Beans, Diced Australian Wagyu Beef	28
鱼香茄子煲	Braised Eggplant, Minced Pork, Chili Peppers	22
季节时蔬 (芥兰仔 / 香港芥兰 / 香港菜心 / 菠菜) (上汤 / 蒜蓉炒 / 清炒 / 蚝油扒)	Seasonal Vegetables (Baby Kai Lan / Hong Kong Kai Lan / Hong Kong Choy Sum / Spinach) (Superior Stock / Minced Garlic / Sautéed / Oyster Sauce)	22

饭面 Rice & Noodles

黑毛猪叉烧扬州炒饭	Fried Rice, Diced Prawn, Iberico Pork, Asparagus in Yeung Chow Style	28
瑶柱海鲜炒紫菜饭	Assorted Seafood Fried Rice, Conpoy, Seaweed	32
阿拉斯加蟹肉飞鱼籽炒饭	Alaskan Crabmeat Fried Rice, Flying Fish Roe	48
干炒安格斯牛河	Wok Fried Flat Rice Noodles, US Black Angus Beef, Bean Sprouts	32

甜品 Desserts

中式甜品 Classic

冰花炖官燕	Double Boiled Imperial Bird's Nest Soup, Rock Sugar	86
鲜椰盅鲜奶炖官燕	Double Boiled Imperial Bird's Nest, Fresh Milk, in Coconut	86

