

# MOTT<sup>No.</sup> 32

## 卅二公館

### MOTT No.32 FOUR-HANDS DINNER MENU

With Welcome Cocktail & Wine Pairing

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## 四手晚宴菜单

配迎宾鸡尾酒和餐酒搭配



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## 卅二公館

迎宾鸡尾酒 Welcome Cocktail  
Hanami

### 前菜 Starter

黑鱼籽燕窝盏 Crispy Bird's Nest with Caviar  
和牛蜂巢芋盒 Wagyu Beef Croquette  
寶莊干白葡萄酒 *Célèbre, Chardonnay 2021*

### 汤 Soup

南瓜小米清炖带子球 Pumpkin and Millet Soup with Scallop Ball

### 主菜 Main Course

玫瑰银鳕鱼 Flaming Black Cod with Rose Wine  
山珍汁十六头南非吉品鲍鱼 Braised Abalone with Mushroom Abalone Sauce  
鱼盏龙虾崧 Wok-Fried Minced Lobster in Silver Fish Tart  
阿拉斯加蟹肉葱蓉饭 Emerald Alaskan Crab Meat Fried Rice  
寶莊干红葡萄酒 *Célèbre, Cabernet Sauvignon 2018*

### 甜点 Dessert

铁观音杏仁朱古力小笼包 Almond, Chocolate & Oolong Tea Xiaolongbao  
石榴金露 Sweetened Guava Soup, Sago, Pomelo

Prices are subject to 10% service charge and prevailing goods and services tax.

所有价格需附加10%服务费及现行消费税。