

MOTT^{NO.} 32

卅二公館

A Taste of Mott 32

I

Marinated Cucumber and Garlic

NV Torre Oria Rosé Cava, Valencia, Spain

II

Traditional Iberico Pork Shanghainese Soup Dumplings

Sesame Prawn Toast, Astrea Kaluga Hybrid Caviar, Autumn Sauce

NV Drappier Blanc de Blanc

III

Wok Fried Sliced Scallop, Mixed Fungus, Black Truffle Paste

-or-

Stir Fried Australian M6 Wagyu Sirloin, Shiitake Mushrooms, Baby Leeks, Chili

Signature Maine Lobster Fried Rice, King Oyster Mushrooms, Edamame

2019 Louis Latour, Marsannay, Pinot Noir

-or-

2020 Frank Family, Carneros, Chardonnay

IV

Pomelo, Grapefruit & Honeycomb, Coconut Ice Cream

2017 Oremus, Late Harvest Tokaji, Hungary

\$128 per person

\$88 additional wine pairing per person

tax and gratuity not included

