



LIMITLESS FEAST

Enjoy our curated limitless selections below.
Your 2 hour brunch experience concludes with our Deluxe Dessert Platter.
68*

CLASSIC

Sparkling
House White,
Red Wine & Rosé
38*

SIGNATURE

Limitless Brunch Cocktails:
Shin Lim Sparkle and Silk & Thistle
Lallier Champagne
House White, Red Wine & Rosé
78*

PREMIUM

Welcome Vesper Caviar Cocktail
Limitless Brunch Cocktails:
Shin Lim Sparkle and Silk & Thistle
Billecart - Salmon Champagne
Premium House White & Red Wine & Rosé
298*

点心 • DIM SUM (3PCS)

- 招牌糖衣叉烧包
Signature Sugar-Coated BBQ Pork Bun
- 韭黄虾饺
Prawn Dumplings, Yellow Chives
- 蟹子烧卖
Crab Roe Siu Mai
- 红油抄手
Szechuan Style Dumplings, Minced Pork, Chili Oil
- 原味鲜肉小笼包
Traditional Iberico Pork Xiao Long Bao
- 酸辣小笼包
Hot & Sour Iberico Pork Xiao Long Bao
- 豆腐皮虾卷
Beancurd & Prawn Roll

蔬菜 • VEGETABLES

- 清炒菜心
Stir-Fried Choy Sum
- XO酱炒津菜
Wok-Fried Baby Napa Cabbage, Baby Beans, XO Sauce
- 豆苗
Snow Pea Tips

*All our brunch items are intended to be enjoyed within our premises and within a 2 hours dining experience from the time of the reservation. Our server will gladly assist you with portion sizes and quantities to ensure your satisfaction.

Children under 4 dine free; ages 4-11 \$38 each.

前菜 • APPETIZERS

- 招牌虾多士
Signature Shrimp Toast
- 蒜香手拍青瓜
Marinated Cucumber and Garlic
- XO酱萝卜糕
Pan-Fried Turnip Cake, XO Sauce
- 黑松露野菌生菜包
Black Truffle Mushroom Lettuce Cup
- 椒盐鲜鱿
Crispy Squid, Baby Corn, Salt and Pepper
- 野菌素春卷
Wild Mushroom Spring Roll
- 北京烤鸭丝沙律
Shredded Peking Duck Salad, Beetroot Crispy Taro, Citrus Truffle Dressing

汤、粥 • SOUP • CONGEE

- 海鲜酸辣羹
Hot & Sour, Assorted Seafood
- 蟹肉粟米羹
Crabmeat & Corn
- 皮蛋瘦肉粥
Pork & Century Egg Congee

**We comply with an alcohol and social responsibility policy. Drinks are served one at a time per person. Last drink is served with the dessert course or at two-hour dining period, whichever comes first during your brunch.

炒锅 • WOK & GRILL

- 阿拉斯加蟹肉炒饭
Alaskan Crabmeat Fried Rice
- 左宗棠鸡
General Tso's Chicken
- 金砖豆腐
Salt & Pepper Tofu, Golden Garlic
- 杂蔬炒饭
Vegetable Fried Rice
- 干炒牛河
Wok-Fried Flat Rice Noodles, US Black Angus Beef
- 杂蔬炒幼面
Stir-Fried Lo Mein Noodles with Vegetable (加配牛、猪或虾) +8
(Add-on: Beef, Pork or Prawn)

(ADD-ON) 海鲜 • FRESH SEAFOOD

- 烟熏黑鳕鱼 +40
Signature Smoked Black Cod
- 蒜香胡椒虾球煲 +38
King Prawns, Black Pepper, Garlic, Soy Sauce
- 子母粉丝阿拉斯加蟹肉煲 +43
Alaskan King Crab Casserole, Fish Roe, Vermicelli
- 澳洲龙虾 MP
Whole Australian Lobster
- 龙虾配麻婆豆腐 +78
Signature Lobster "Ma Po Tofu"

添加 / ADD-ON

卅二公馆精选 MOTT SIGNATURE

- 42天饲养北京片皮鸭 (苹果木烧)
配 特级黑鱼籽酱 (30g)
Apple Wood Peking Duck,
Topped with Bjørk Caviar (30g)
+278
- 42天饲养北京片皮鸭 (苹果木烧)
Apple Wood Peking Duck,
Peking Duck "Mott 32 Cut"
+138
- 蜜汁顶级西班牙黑毛猪叉烧
BBQ Smoked Pluma Iberico Pork
+68
- 京葱烧A5神户牛柳辣豆瓣酱
Japanese Kobe Beef A5+, Grilled
Leeks, Homemade Black Bean Paste
+238

甜品拼盘

DELUXE DESSERT PLATTER

甜品拼盘
Assortment of Chef's Selections

