

MOTT™ 32  
卅二公館

A Taste of Mott 32

I

Hot & Sour Iberico Pork Shanghainese Soup Dumplings

*Patrick Piuze, Val de Mer, Crémant de Bourgogne, Brut Nature Rosé, France NV*

II

Sweet & Sour Pork, Dragon Fruit, Aged Black Vinegar

*Dr. Hermann Urziger Würzgarten, Riesling, Kabinett, Mosel Germany 2016*

III

Grilled Sea Bass, Sweet Miso Sauce

*Remoissenet Père et Fils, Cote de Nuits, Burgundy, France 2015*

-or-

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

*Château Malmaison, Moulis-en-Médoc, Bordeaux, France, 2011*

IV

Signature Maine Lobster Fried Rice, King Oyster Mushrooms, Edamame

*Domaine Le Sang des Cailloux, Grenache/Syrah, Vacqueras, France 2016*

V

Rose & Valrhona White Chocolate Panna Cotta, Lychee Sorbet, Raspberries

*Alois Kracher, Cuvée Beerenauslese, Burgenland, Austria 2017*

\$98 per person  
\$58 additional wine pairing per person  
tax and gratuity not included

