

MOTT^{NO.} 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

Signature 36-month Acorn- Fed Barbecue Pluma Iberico Pork
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

Guava Pudding
Alois Kracher, Cuvée Beerenauslese, Burgenland, Austria 2017

\$58 per person optional wine pairing available and payable at restaurant
tax and gratuity not included

