

Fact Sheet



Mott 32

Introduction

Named after the first Chinese convenience store on 32 Mott Street, New York which became the nucleus of Chinatown today, Mott 32 is renowned for its signature approach to regional Chinese cuisine. Characterised by time-honoured recipes shaped over generations and combined with progressive cooking techniques, the Hong Kong-based multi-award-winning restaurant unveiled its fifth international outpost in Singapore in January 2020, following locations in Hong Kong, Las Vegas, Seoul, and Vancouver.

The acclaimed menu showcases iconic dishes from the original Mott 32 menu, such as the *barbecue Iberico pork glazed with Yellow Mountain honey* and the *apple wood roasted Peking duck with Mott 32's "signature cut"*. Available by pre-order only, these ducks take 48 hours to prepare, and are cured in a special marinade before they are smoked over applewood and carved tableside.

To cater to the city's love for seafood and spice, Mott 32 Singapore also executes a number of country-exclusive dishes, such as the *signature crispy sugar coated Peking duck bun*, *crispy prawns with salty egg yolk and oatmeal*, and *wok-fried live whole crab in black pepper Singapore style*. A selection of handmade Cantonese dim sum items – such as the *soft quail egg*, *Iberico pork*, *black truffle siu mai* – complete the gastronomic experience.

A centrepiece bar at Mott 32 offers a truly world-class beverage experience with an extensive wine collection of over 360 selections and signature cocktails inspired by Asian ingredients and culture. Not to be missed is the signature *Hanami* and *Hong Kong Iced Tea*, as well as the Singapore-exclusive *Harbour Dawn* with notes of coconut and pandan.

Designed by the award-winning Joyce Wang Studio, every Mott 32 location tells a cohesive story of East meets West through a blend of industrial New York design and classical Chinese décor. Each restaurant features distinct local elements of its host city. In a nod to the garden city, Mott 32 Singapore features an abundance of greenery paired with porcelain botanical patterns to create an entirely unique setting. Also unique to Mott 32 Singapore is a life-like wall painting of a lion, Singapore's national animal, and a statement chandelier hand-painted with foliage to reflect the contrasts of Singapore – an industrial metropolis set amongst lush, verdant nature.

The Team

Maximal Concepts

Co-founded in 2012 by Malcolm Wood, Xuan Mu, and Matt Reid, Maximal Concepts has grown from its humble origins to become a leading Food & Beverage group with locations across Asia and North America. Its flagship brand, Mott 32, has established itself as a restaurant that embodies the Chinese culture and philosophy that have been shaped from generation to generation.

Lam Kwong Ming (Executive Chef of Mott 32)

A culinary maestro fronting Singapore's Cantonese food scene, Chef Lam Kwong Ming's mastery of authentic Chinese cuisine is a culmination of over 40 years of experience in professional cooking and kitchen management. His culinary journey started from humble beginnings as a Chef de Partie at a catering company in Hong Kong, before he progressed to become a Sous Chef at Kowloon Panda Hotel in 1990 and Executive Chef of Regal Riverside Hotel.

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In 2006, Lam left the four-star hotel to join Singapore's renowned Ah Yat Abalone Forum Restaurant, where he trained generations of chefs and reinvented the restaurant's seafood menus over his 15-year tenure. In November 2021, Chef Lam joined Mott 32 Singapore as the restaurant's Executive Chef, where he continues to impart his knowledge and skills, as well as manage day-to-day culinary operations.

Fast Facts on Mott 32

- Mott 32 is located at B1-42-44, Galleria Level, The Shoppes at Marina Bay Sands
- Mott 32 consists of a main private dining room, three semi-private dining rooms convoluted, as well as seating at the bar.
- The kitchen features a custom oven and air-drying fridge for its ducks, a live seafood tank, and a one-way mirror glass which gives diners a peek into the bustling kitchen.
- Mott 32's iconic apple wood roasted Peking duck is available in limited quantities daily, on a first come first serve basis.
- Mott 32 is open daily for lunch, dinner, late night snacks and drinks. The opening hours are as follows:

Lunch 11:30am – 2:15pm (last seating; last order for food & drinks at 2.30pm)	Dinner 5:00pm – 9:30pm (last seating; last order for food at 9.45pm and drinks at 10.30pm)	Late Night Snack & Drinks at the Bar & Lounge Friday and Saturdays 9:30pm – 12:00am (last order at 11.30pm)
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- For reservations, visit marinabaysands.com/restaurants/mott32.html. Follow the conversations on social [@mott32sg](https://www.instagram.com/mott32sg).
- Mott 32's accolades include:
 - Wine Spectator 2023 Awards – Award of Excellence
 - Listed in Tatler Dining Guide 2024
 - Tatler Dining Guide 2023 – The Tatler Dining 20
 - Tatler Dining Guide 2022 – Best Service Award & The Tatler Dining 20
 - Listing in the Tatler Dining Guide 2020 - 2023
 - Tripadvisor Travellers' Choice Awards 2023 (Best of the Best Awards) – Top 10 Fine Dining Restaurants (Ranked 5th)
 - Tripadvisor Travellers' Choice Award 2022
 - World Gourmet Awards 2021 – 'Asian Cuisine Restaurant of the Year' and 'Sommelier of the Year' (Alvin Neo)