

MOTT 32 FOUR-HANDS DINNER MENU

With Welcome Cocktail & Wine Pairing

四手晚宴菜单

配迎宾鸡尾酒和餐酒搭配

Welcome Cocktail 迎宾鸡尾酒

Hanami

STARTER 前菜

Crispy Bird's Nest with Caviar 黑鱼籽燕窝盏

Wagyu Beef Croquette 和牛蜂巢芋盒

Célèbre, Chardonnay 2021 寶莊干白葡萄酒

SOUP 汤

Pumpkin and Millet Soup with Scallop Ball 南瓜小米清炖带子球

MAIN COURSE 主菜

Flaming Black Cod with Rose Wine 玫瑰银鳕鱼

Braised Abalone with Mushroom Abalone Sauce 山珍汁十六头南非吉品鲍鱼

Wok-Fried Minced Lobster in Silver Fish Tart 鱼盏龙虾崧

Emerald Alaskan Crab Meat Fried Rice 阿拉斯加蟹肉葱蓉饭

Célèbre, Cabernet Sauvignon 2018 寶莊干红葡萄酒

DESSERT 甜点

Almond, Chocolate & Oolong Tea Xiaolongbao 铁观音杏仁朱古力小笼包

Sweetened Guava Soup, Sago, Pomelo 石榴金露

\$598 per person 每位

Non-alcoholic menu available at **\$398** per person

无餐酒搭配的菜单为每位 **\$398**
