

MOTT 32

MARINA BAY SANDS

DINNER

Lunch & Dinner

MARINA BAY SANDS • 10 BAYFRONT AVENUE • SINGAPORE

A KISMET MENU • MARINA BAY SANDS

LUXURY SET MENU

Minimum Two Guests

PER PERSON

278

STARTER PLATTER

Apple Wood Smoked Pluma Iberico Pork, Yellow Mountain Honey *(CF)*

Marinated Jellyfish & Cucumber *(RS)*

Crispy Roasted Pork Belly *(CF)*

SOUP & MAIN

Double-Boiled Fish Bone Broth, Fish Maw, Matsutake Mushroom, Chinese Cabbage *(RS)*

Braised Whole Dried South African Abalone, Broccoli, Mushroom & Oyster Sauce

Sauteed Fresh Prawn with Spicy XO Sauce & Asparagus *(RS)(CSS)*

Alaskan Crabmeat Fried Rice, Flying Fish Roe *(RS)*

DESSERT

Sweetened Guava Soup, Bird Nest, Sago, Pomelo

Fresh Mango, Coconut, Glutinous Rice Roll



VEGETARIAN

(RS) Regionally Sourced · (CF) Cage-Free · (LS) Locally Sourced
(CSS) Certified Sustainable Seafood · (V) Vegetarian

Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Please let your server know of any food allergies or dietary preferences.

SEASONAL YUNNAN WILD MUSHROOM MENU

Sauteed South Australian Scallops, Wild Termile Mushrooms	96
Stir Fried Porcini, Australian Diced M9 Wagyu Beef	206
Black Tiger Paw Mushroom, Hand-Pick Shredded Chicken half	61
Baked Black Porcini Mushrooms with Fresh Green Sichuan Peppercorns, Salt Mud Pork	66
Braised Dried South African Abalone Rice, Wild Mushrooms served in Claypot	103
Matsutake Mushroom Ice Cream Puff 4pcs	40

 VEGETARIAN

(RS) Regionally Sourced · (CF) Cage-Free · (LS) Locally Sourced
(CSS) Certified Sustainable Seafood · (V) Vegetarian

Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Please let your server know of any food allergies or dietary preferences.

SIGNATURES

CELEBRATION DUCK

Celebration Peking Duck *(RS)(CF)* 296

Prime Cuts on Bao, Topped with Parisian Oscietre Caviar (30g). An elevated take on Mott 32's iconic duck experience, the Celebration Duck showcases the eight most exquisite cuts from a whole duck — each selected for the perfect ratio of crispy skin, succulent meat, and rendered fat. These eight optimum pieces are served on custom-made bao buns and crowned with a generous spoonful of premium caviar, delivering a rich, salty-sweet bite that's balanced and unforgettable. This indulgent dish is designed to be effortless — no assembling, no waiting, just perfection in every mouthful. The experience continues with the traditional tableside service of the remaining duck, accompanied by pancakes and condiments. Celebration Duck is a bold reimagining of how Peking duck can be savoured — luxurious, modern, and meant to be shared. Pre-order in Advance | Limited Daily.

BBQ

Apple Wood Roasted Peking Duck "Mott 32 Cut" *(RS)(CF)* 148

Mott 32 Apple Wood Roasted 42 Days Peking Duck smoked with sweet aromas of dried Apple Wood, served with freshly steamed pancakes, thinly sliced cucumber and scallions, raw cane sugar, and house-made special hoisin sauce. We carve using a unique technique that locks in all the juices developed by our founders making it a true feast fit for royalty as it was intended. Due to the time-intensive preparation process, the duck is available in limited quantities, and are available by pre-order only. Recommended for around 3-4 guests, the duck will be freshly roasted upon your arrival. Pre-order in Advance | Limited Daily.

Peking Style Spicy Crispy Duck Rack *(RS)(CF)* 28

or Preserved Duck Liver Sausage, Minced Duck, Lettuce Cup (Peking Duck second course add on)

Apple Wood Smoked Pluma Iberico Pork, Yellow Mountain Honey *(CF)* 58

Limited daily

Crispy Roasted Pork Belly *(CF)* 30

EVENING DIM SUM

South Australian Scallop, Prawn, Hot & Sour Shanghainese Soup Dumplings *(RS)* 14

4pcs

Wild Mushrooms, Water Chestnut Dumplings *(RS)* 11

3pcs

Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai *(LS)* 12

2pcs



VEGETARIAN

(RS) Regionally Sourced · (CF) Cage-Free · (LS) Locally Sourced
(CSS) Certified Sustainable Seafood · (V) Vegetarian

Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Please let your server know of any food allergies or dietary preferences.

SIGNATURES

EVENING DIM SUM • CONTINUED

Jade Lobster Har Gow, Alaskan Crab Meat, Scallops & Fresh Prawns 1pc	34
Spicy Garoupa Dumplings, Dried Scallops, Fresh Prawns & Cabbage 3pcs	16
Yellow Garlic Chives, Shredded Peking Duck Spring Roll <i>(RS)</i> 3pcs	13
Signature Crispy Sugar Coated Peking Duck Bun 3pcs	13

 VEGETARIAN

(RS) Regionally Sourced • (CF) Cage-Free • (LS) Locally Sourced
(CSS) Certified Sustainable Seafood • (V) Vegetarian

Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Please let your server know of any food allergies or dietary preferences.

DINNER

STARTERS

Marinated Cucumber & Garlic <i>(RS)</i>	10
Japanese Pumpkin, Salted Egg <i>(RS)</i>	14
Shredded 42 Days Peking Duck Salad, Beetroot, Crispy Taro, Citrus Truffle Dressing <i>(RS)</i>	24
Stir-Fried Cubed Australian M9 Wagyu Beef in Lettuce Cup, Mustard Oil <i>(RS)</i>	30
Assorted Wild Mushroom in Lettuce Cup, Black Truffle Sauce <i>(RS)</i>	28
Crispy Air-Dried Beef	19
Marinated Jellyfish & Cucumber <i>(RS)</i>	30
Cold Free-Range Chicken, Szechuan Peppercorns, Chilli Sauce <i>(RS)(CF)</i>	28
Cold Free-Range Chicken, Coriander, Black Truffle <i>(RS)(CF)</i>	29
Crispy Squid, Baby Corn, Salt & Pepper <i>(RS)</i>	21
Fried Frog Legs, Pepper, Dried Chili, Black Bean <i>(RS)(CF)</i>	28

SOUP

PER PERSON

Buddha Jumps Over The Wall <i>(RS)</i>	180
Hot & Sour Soup, Assorted Seafood <i>(RS)</i>	19
Double-Boiled Fresh Abalone Soup, Pearl Meat, Matsutake Mushroom <i>(RS)</i>	58
Double Boiled Fish Bone Broth, Fish Maw, Bamboo Pith, Chinese Cabbage <i>(RS)</i>	58
Fish Maw, Conpoy, Garoupa Soup <i>(RS)</i>	25



VEGETARIAN

(RS) Regionally Sourced · (CF) Cage-Free · (LS) Locally Sourced
(CSS) Certified Sustainable Seafood · (V) Vegetarian

Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Please let your server know of any food allergies or dietary preferences.

DINNER

BIRD'S NEST

PER PERSON

Double-Boiled, Bird's Nest, Supreme Soup <i>(RS)</i>	86
Bird's Nest Soup, Chicken Broth, Yunnan Ham <i>(RS)</i>	86

ABALONE & DRIED SEAFOOD PER PERSON • ABALONE IS FARMED FROM SUSTAINABLE SOURCES

Braised Whole Dried South African Abalone, Oyster Sauce 22g dried kippin abalone	118
Braised Whole South African Abalone, Oyster Sauce 100g abalone	398
Braised Whole Japanese Dried Abalone, Oyster Sauce <i>(RS)</i> 32g dried abalone	938
Braised Whole Japanese Sea Cucumber, Scallions <i>(RS)</i>	118
Braised Fish Maw with Abalone	128

MARKET SEAFOOD

Signature Lobster "Ma Po Tofu" <i>(RS)</i>	128
Crispy Prawns, Salted Egg Yolk, Oatmeal <i>(RS)(CSS)</i>	45
Wok-Fried Lobster, Black Truffle, Egg White <i>(RS)</i>	118
Whole Boston Lobster <i>(CSS)</i> 650 grams each, per lobster — Wok-Fry with Black Garlic — Steamed with Minced Garlic — Poached with Superior Soup	98



VEGETARIAN

(RS) Regionally Sourced • (CF) Cage-Free • (LS) Locally Sourced
(CSS) Certified Sustainable Seafood • (V) Vegetarian

Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Please let your server know of any food allergies or dietary preferences.

DINNER

MARKET SEAFOOD · CONTINUED

Australian Lobster <i>(RS)</i> per 100g — Fried with Ginger & Scallion — Poached with Superior Soup — Steamed with Chinese Wine & Egg White	45
Wok-Fried Whole Sri Lanka Mud Crab <i>(RS)</i> per 100g — Golden Garlic & Chili — Black Pepper — Chilli Crab Sauce with Mantou (4pcs) — Fried with Ginger & Scallion — Steamed with Chicken Fats & Hua Tiao Chiew	18
Whole Empurau, Steamed with Ginger & Scallion <i>(RS)</i> Pre-order 24 hours in advance	140
Whole Tiger Garoupa <i>(RS)</i> per 100g — Steamed with Sea Salt & Ginger — Steamed with Chopped Chilli, Dried Scallop & Black Bean — Steamed with Minced Garlic — Steamed with Ginger and Scallion	18
Whole Marble Goby <i>(RS)</i> per 100g — Deep Fried — Steamed with Ginger & Scallion — Steamed with Minced Garlic — Braised	15

FRESH SEAFOOD

Signature Smoked Black Cod	58
Poached Garoupa Fillet, Szechuan Pepper Broth <i>(RS)</i>	108 (regular) / 54 (half)
Sticky Black Cod, Mustard Yuzu Sauce	62



VEGETARIAN

(RS) Regionally Sourced · (CF) Cage-Free · (LS) Locally Sourced
(CSS) Certified Sustainable Seafood · (V) Vegetarian

Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Please let your server know of any food allergies or dietary preferences.

DINNER

FRESH SEAFOOD · CONTINUED

Crispy King Prawns, Chinese Rice Wine, Vinegar, Chili (RS)(CSS)	42
Wok-Fried Tiger Prawn, Chinese Cabbage (RS)(CSS)	45
Stir-Fried South Australian Scallops, Snow Fungus, XO Sauce (RS)	68
Wok-Fried Giant Garoupa Fillet, Sarcodon, Fennel (RS)	68

CLAY POT

King Prawn, Black Pepper, Garlic, Soya Sauce (RS)(CSS)	42
Alaskan King Crab Casserole, Fish Roe, Vermicelli	82
Crispy Free-Range Chicken, Moutai (RS)(CF)	58
Free-Range Chicken Dried Shallots, Black Bean Sauce (RS)(CF)	38
Giant Garoupa with Chopped Chilli, Dried Scallop & Black Bean (RS)	78

MEAT

Pan-Fried Japanese Wagyu A5+, Truffle Salt (RS)	165
Japanese Wagyu A5+, Grilled Leeks, Homemade Black Bean Paste, Garlic Chips (RS)	165
Stir-Fried Australian M9 Wagyu (RS)	118
— Black Pepper	
— Baby Leeks & Chilli	
Triple-Cooked US Black Angus Short Rib	128
Wok-Fried Angus Beef, Scallion	42
Sweet & Sour Pork, Dragon Fruit, Aged Black Vinegar	30



VEGETARIAN

(RS) Regionally Sourced · (CF) Cage-Free · (LS) Locally Sourced
(CSS) Certified Sustainable Seafood · (V) Vegetarian

Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Please let your server know of any food allergies or dietary preferences.

DINNER

MEAT • CONTINUED

Shunde Style Pan Fried Free-Range Chicken, Sand Ginger <i>(RS)(CF)</i>	38
Free-Range Chicken, Dried Chillies, Szechuan Red Peppercorns <i>(RS)(CF)</i>	57 (large) / 30 (small)

VEGETABLES

Sautéed Asparagus, Water Chestnuts, Ginkgo Nuts <i>(RS)</i>	29
Braised Eggplant, Minced Pork, Chili Peppers <i>(RS)</i>	24
Wok-Fried Kale, Minced Pork, Dried Shrimp, Shrimp Paste <i>(RS)</i>	28
Sautéed String Beans, Diced Australian Wagyu Beef <i>(RS)</i>	29
Wok-Fried Broccoli, Ginkgo, Bean Curd, Red Dates <i>(RS)</i>	28
Braised Tofu, Morel <i>(RS)</i>	28
Wok-Fried Baby Napa Cabbage, Japanese Sakura Shrimps, Honey Beans, XO Sauce <i>(RS)</i>	28
Seasonal Vegetables <i>(RS)</i>	22
— Baby Kai Lan / Hong Kong Kai Lan / Hong Kong Choy Sum / Spinach	
— Superior Stock / Minced Garlic / Sautéed / Oyster Sauce	

RICE & NOODLES

Signature Lobster Fried Rice, King Oyster Mushrooms, Edamame, Salmon Roe <i>(RS)</i>	98
Yeung Chow Style Fried Rice, Diced Prawn, Iberico Pork, Asparagus <i>(RS)</i>	32
Alaskan Crabmeat Fried Rice, Flying Fish Roe <i>(RS)</i>	62
Scallops, Prawns, Crispy Rice in Fish Soup <i>(RS)</i>	47 (regular) / 27 (half)
Wok-Fried Flat Rice Noodles, US Black Angus Beef, Bean Sprouts <i>(LS)</i>	34



VEGETARIAN

(RS) Regionally Sourced • (CF) Cage-Free • (LS) Locally Sourced
(CSS) Certified Sustainable Seafood • (V) Vegetarian

Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Please let your server know of any food allergies or dietary preferences.

DINNER

RICE & NOODLES • CONTINUED

Shanghainese Noodles, Dried Shrimp, Tossed with Scallion Oil <i>(RS)</i>	26
Inaniwa Udon, Fish Maw, Shredded Free-Range Chicken <i>(RS)</i> per person	28
Crispy Egg Noodles, Egg White with Prawn, Scallop, Conpoy <i>(RS)</i>	44
Wok-Fried Glutinous Rice, Japanese Dried Shrimp, Crispy Taro, Preserved Sausage <i>(RS)</i>	38



VEGETARIAN

(RS) Regionally Sourced • (CF) Cage-Free • (LS) Locally Sourced
(CSS) Certified Sustainable Seafood • (V) Vegetarian

Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Please let your server know of any food allergies or dietary preferences.

DESSERT

WESTERN DESSERT

Pomelo, Grapefruit & Honeycomb, Coconut Ice Cream <i>(RS)(V)</i>	20
Almond & Chocolate, Tie Guan Yin Tea, Xiao Long Bao 4pcs	38
Bamboo Green Forest <i>(RS)</i>	26

CLASSICS

Sweetened Guava Soup, Sago, Pomelo <i>(RS)(V)</i> per person	10
Double-Boiled Imperial Bird's Nest Soup, Rock Sugar <i>(RS)(V)</i> per person	86
Double-Boiled Imperial Bird's Nest, Fresh Milk, in Coconut <i>(RS)(V)</i> per person	96
Fresh Mango Glutinous Rice Roll, Coconut <i>(RS)(V)</i> 4pcs	10
Chinese Red Date Pudding 4pcs	12
Almond Cream Soup, Egg White Marshmallow per person	12



VEGETARIAN

(RS) Regionally Sourced · (CF) Cage-Free · (LS) Locally Sourced
(CSS) Certified Sustainable Seafood · (V) Vegetarian

Prices are subject to 10% service charge and prevailing Goods and Services Tax.
Please let your server know of any food allergies or dietary preferences.