



# EVENTS BROCHURE

*Cebu*

MAIN DINING ROOM



MOTT<sup>NO.</sup> 32  
卅二公館

# ABOUT



Mott 32 is the one of the most awarded Chinese restaurant brands in the World with locations including Hong Kong, Las Vegas, Vancouver, Singapore, Dubai, Toronto, Bangkok, Seoul and Cebu with Los Angeles, Bali, Riyadh, Manila, Mumbai and Scottsdale in development.

Our cooking is primarily Cantonese with Beijing and Szechuan influences. Featuring an extensive selection of the best ingredients from the freshest seafood to homemade Dim Sum, the finest Kobe & Wagyu Beef and, 42-day Apple Wood Roasted Peking Duck. Regarded the best in Hong Kong.

We bring the best out of time-honoured recipes passed down from generation-to-generation; it is this level of modernity, combined with a respect for tradition that makes Mott 32 so spectacularly unique.

Mott 32 seamlessly blends New York industrial style with traditional Chinese culture, creating the perfect backdrop to indulge in our expertly crafted cocktails and carefully curated fine wines from around the globe.





BAR

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SIDE BOOTHS

ANTIQUE ROOM



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BAMBOO ROOM

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ABACUS ROOM

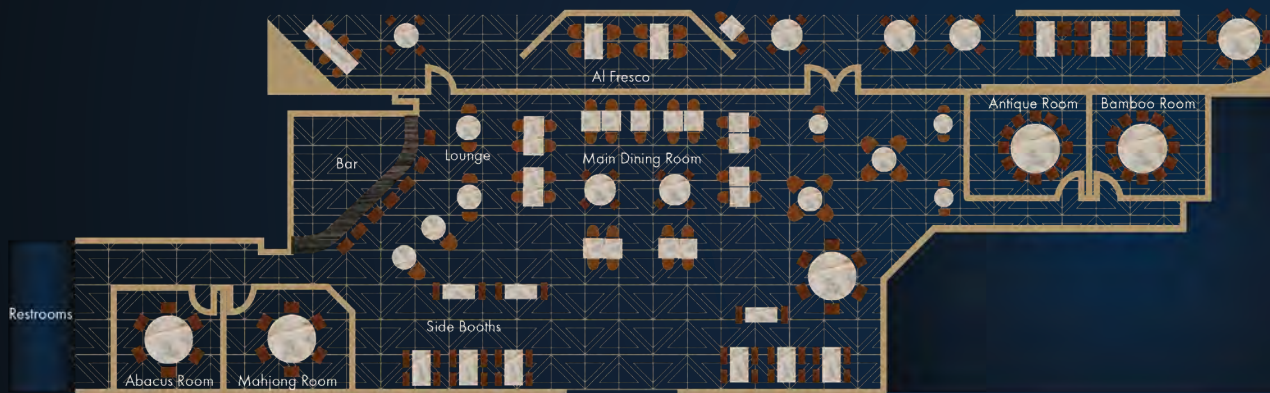


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MAHJONG ROOM

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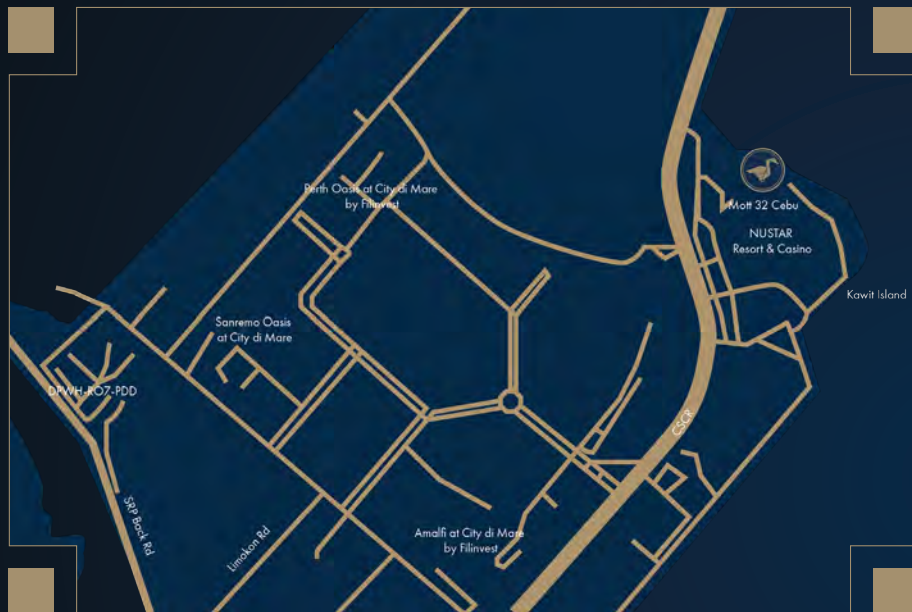




# SEATING CAPACITY

	Seating Capacity	Standing Capacity
Main Dining Room	57	
Side Booths	30	
Bar	6	
Bar Lounge	12	
Al Fresco	50	
Abacus Room	8	
Mahjong Room	Can be connected	8
Antique Room	10	
Bamboo Room	Can be connected	10
Full Venue	193	250





# FOR EVERY OCCASION

*NUSTAR RESORT & CASINO, KAWIT ISLAND,  
SOUTH ROAD PROPERTIES, CEBU CITY, 6000 CEBU*



There are endless ways to celebrate special moments with personalised experiences at Mott 32.

Mott 32 Cebu houses four private dining rooms, a lounge and bar area, main dining area and courtyard dining room, and overlooks Cebu City, CCLEX Bridge and the sea. The space can accommodate 143 guests for a seated event and 250 for a standing cocktail event. It's ideal for client dinners, intimate gatherings, cocktail receptions, celebrations, and corporate networking. From an entire venue buy-out to exclusive hire of a private dining room, Mott 32 has a space to suit you.

Opens Daily | Lunch: 11:30am–3:00pm | Dinner: 5:30pm–11:00pm  
+63 32 888 8282 | [mott32.cebunustar.com.ph](mailto:mott32.cebunustar.com.ph)





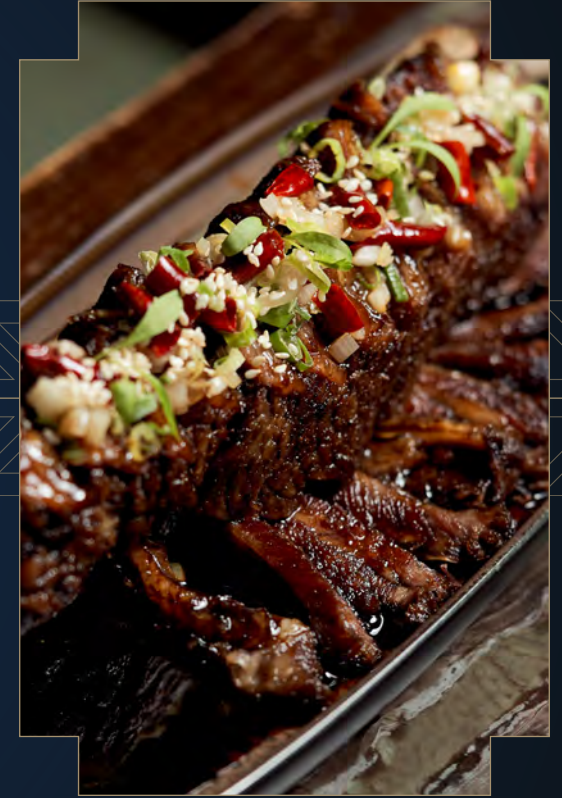
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Signature Smoked Black Cod



Kung Pao South Australian Lobster,  
Cashew Nut, Chili



Triple-Cooked US Black Angus Short Rib





*SIGNATURE DISH*

## APPLEWOOD ROASTED PEKING DUCK



Widely acknowledged as the “Best Peking Duck in Hong Kong” this is one of the key culinary signatures of Mott 32 Worldwide.

Mott 32 has carefully sourced and selected the best ducks to create the most flavourful and perfectly crispy duck. Our Signature 42 day Apple Wood Roasted Peking Duck is carved using a unique technique developed by our Culinary Team that locks in all the juices making it a true feast fit for royalty as it was intended. It is served tableside with freshly steamed pancakes, thinly sliced cucumber, scallions, raw cane sugar, and house-made special hoisin sauce; the juicy cucumber will allow a refreshing lift as you bite into the crispy, moist, and smoky duck skin.

Available by pre-order only and recommended for around 3–4 guests.





*SIGNATURE DISH*

## BARBECUE IBERICO PORK WITH YELLOW MOUNTAIN HONEY



Our Barbecue Iberico Pork with Yellow Mountain Honey uses premium ingredients to recreate a Chinese classic.

Each cut of pork comes from top-grade Iberian pigs that are raised on a diet of acorns, grass and herbs, giving the meat a soft and succulent quality that is further emphasised by the traditional roasting methods employed by our barbecue chefs. A light glaze of Yellow Mountain Honey is brushed over the pork to finish, adding a final sweet and rich touch.





SIGNATURE DISH

## DIM SUM



Our dim sum chefs source ingredients from all over the world to recreate traditional recipes using modern and creative cooking techniques.

Chef Lee has captured Hong Kong's attention with his soft-boiled quail egg, cleverly placed inside an iberico pork Siu Mai with black truffle. This small but powerful bite perfectly encapsulates Mott 32's commitment to reconceptualising classic Chinese recipes.



# MENU I

5000 PER PERSON | MINIMUM 6 PERSONS

## FOOD

### 茗饊 STARTER

- 原味鲜肉小笼包 Traditional Iberico Pork Shanghainese Soup Dumpling  
黑豚肉松露鹌鹑蛋烧卖 Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai

### 汤 SOUP

- 海鲜酸辣羹 Hot & Sour Soup, Assorted Seafood

### 烧味 BBQ

- 北京片皮鸭 (苹果木烧) Signature Apple Wood Roasted Peking Duck  
京式香脆爆鸭件 Peking Style Spicy Crispy Duck Rack

### 御宴 MAIN COURSE

- 蒜香胡椒虾球煲 King Prawn, Black Pepper, Garlic, Soy Sauce  
樱花虾XO酱炒津菜 Baby Napa Cabbage, Wok-Fried Japanese Shrimps, XO Sauce  
扬州八宝炒饭 Yeung Chow Style Fried Rice, Diced Sea Cucumber, Prawn, Iberico Pork

### 甜品 DESSERT

- 杨枝甘露 Sweetened Mango Soup, Pomelo, Sago  
铁观音杏仁朱古力小笼包 Almond & Chocolate, Oolong Tea "Xiao Long Bao"

## DRINKS

### MOTT SIGNATURE COCKTAILS

- Forbidden Rose** Vanilla Infused Pisco / Passionfruit / Lychee / Chili / Lemon  
**Hanami** Rye Whisky / Gin / Umeshu / Yuzu / Shiso /  
Ginger Beer / Chrysanthemum  
**Ship Spotting** Rum / Banana / Pineapple / Coconut / Clarified Irish Cream  
**Fujian Negroni** Amaro / Aperol / Ginseng / Lapsang Souchong Tea / Sichuan Pepper

### MOTTAILS

- Jasmine Cooler** Lychee / Jasmine Tea / Orange Blossom  
**Stonecutters** Passionfruit / Miso Honey / Lemon Verbena Tea  
**Mango Fizz** Mango / Elderflower / Clove / Lime / Tonic

### WINE BY GLASS

- White** Grant Burge, Benchmark Chardonnay  
South Australia 2022  
**Red** Jim Barry, PB Shiraz / Cabernet Sauvignon  
Clare Valley, Australia 2017

(CHOICE OF 1 FROM THE SELECTIONS)

Please let your server know of any food allergies or dietary preferences. 如果您担心食物过敏, 请在订购前告知您的私人餐饮代理。  
Prices are in Peso inclusive of 12% VAT, and are subject to 10% service charge and local taxes 所有价格均以比索列出, 所有订单将收取 10% 的服务费和政府税。



# MENU II

6500 PER PERSON | MINIMUM 8 PERSONS

## FOOD

### 茗饊 STARTER

- 原味鲜肉小笼包 Traditional Iberico Pork Shanghainese Soup Dumpling  
蜜汁顶级西班牙黑毛猪叉烧 Barbecue Iberico Pork, Yellow Mountain Honey

### 汤 SOUP

- 金汤燕窝 Bird's Nest in Sweetened Pumpkin Soup

### 烧味 BBQ

- 北京片皮鸭 (苹果木烧) Signature Apple Wood Roasted Peking Duck  
京式香脆爆鸭件 Peking Style Spicy Crispy Duck Rack

### 御宴 MAIN COURSE

- 烟熏黑鳕鱼 Signature Smoked Black Cod  
蟹肉飞鱼籽炒饭 Crabmeat Fried Rice, Flying Fish Roe  
马拉盏虾干黑豚肉碎 Wok-Fried Romaine Lettuce, Dried Shrimp, Minced Pork, 罗文生菜煲 Shrimp Paste

### 甜品 DESSERT

- 焦糖柚子椰皇雪糕 Pomelo, Grapefruit & Honeycomb, Coconut Ice Cream  
青柠海盐芝麻挞 Sesame Tart, Lime & Sea Salt, Pine Nut

## DRINKS

### MOTT SIGNATURE COCKTAILS

- Forbidden Rose** Vanilla Infused Pisco / Passionfruit / Lychee / Chili / Lemon  
**Hanami** Rye Whisky / Gin / Umeshu / Yuzu / Shiso / Ginger Beer / Chrysanthemum  
**Ship Spotting** Rum / Banana / Pineapple / Coconut / Clarified Irish Cream  
**Fujian Negroni** Amaro / Aperol / Ginseng / Lapsang Souchong Tea / Sichuan Pepper

### MOTTAILS

- Jasmine Cooler** Lychee / Jasmine Tea / Orange Blossom  
**Stonecutters** Passionfruit / Miso Honey / Lemon Verbena Tea  
**Mango Fizz** Mango / Elderflower / Clove / Lime / Tonic

### WINE BY GLASS

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# MENU III

5500 PER PERSON | MINIMUM 10 PERSONS

## FOOD

### 茗饍 STARTER

- 金沙南瓜 Pumpkin, Salty Egg  
椒盐鲜鱿粟米芯 Crispy Squid, Baby Corn, Salt & Pepper  
脆皮烧腩仔 Crispy Roasted Pork Belly

### 汤 SOUP

- 羊肚菌炖竹丝鸡 Double-Boiled Silky Fowl Soup, Morel

### 烧味 BBQ

- 北京片皮鸭 (苹果木烧) Signature Apple Wood Roasted Peking Duck  
京式香脆爆鸭件 Peking Style Spicy Crispy Duck Rack

### 御宴 MAIN COURSE

- 香辣炒澳洲M9和牛西冷 Stir-Fried Australian M9 Wagyu, Mushroom, Chili  
上海什菌葱油拌麵 Tossed Shanghainese Noodles, Assorted Mushrooms, Scallion Oil

### 甜品 DESSERT

- 铁观音杏仁朱古力小笼包 Almond & Chocolate, Oolong Tea "Xiao Long Bao"  
青柠海盐芝麻挞 Sesame Tart, Lime & Sea Salt, Pine Nut

## DRINKS

### MOTT SIGNATURE COCKTAILS

- Forbidden Rose** Vanilla Infused Pisco / Passionfruit / Lychee / Chili / Lemon  
**Hanami** Rye Whisky / Gin / Umeshu / Yuzu / Shiso /  
Ginger Beer / Chrysanthemum  
**Ship Spotting** Rum / Banana / Pineapple / Coconut / Clarified Irish Cream  
**Fujian Negroni** Amaro / Aperol / Ginseng / Lapsang Souchong Tea / Sichuan Pepper

### MOTTAILS

- Jasmine Cooler** Lychee / Jasmine Tea / Orange Blossom  
**Stonecutters** Passionfruit / Miso Honey / Lemon Verbena Tea  
**Mango Fizz** Mango / Elderflower / Clove / Lime / Tonic

### WINE BY GLASS

- White** Grant Burge, Benchmark Chardonnay  
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# HORS D' OEUVRE CANAPÉS

	Price 每件 per piece
M9和牛竹炭包 Australian M9 Wagyu Charcoal Bun	348
韭黄北京鸭丝春卷 Shredded Peking Duck Spring Roll, Yellow Garlic Chives	148
烟熏黑鳕鱼 Signature Smoked Black Cod	248
酱烧明虾球雪影包 King Prawns, Chinese Rice Wine, Vinegar, Chili, Snow Buns	198
带子蜂巢芋盒 Scallop Taro Croquette, Asparagus	248
芝麻圈咕嚕肉 Sweet & Sour Pork, Sesame Ring	148
辣子鸡馒头 Free-Range Chicken, Cashew, Dried Chili, Mantau Bread	248
香芒椰汁糯米卷 Fresh Mango, Coconut, Glutinous Rice Roll	188

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Soft Quail Egg, Iberico Pork,  
Black Truffle Siu Mai



South Australian Scallop, Prawn,  
Hot & Sour Shanghainese Soup Dumplings



South Australian Lobster Har Gow





Hanami



Forbidden Rose



Hong Kong Iced Tea





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