



# EVENTS BROCHURE

*Toronto*



MAIN DINING ROOM

MOTT<sup>NO.</sup> 32  
卅二公館



# ABOUT



Mott<sup>No. 32</sup> 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<sup>No. 32</sup> so spectacularly unique.

Mott<sup>No. 32</sup> 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

MOTT<sup>NO.</sup> 32  
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LOUNGE

MOTT 32  
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METAL ROOM

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TEXTILE ROOM

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CERAMIC ROOM

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THEATRE ROOM

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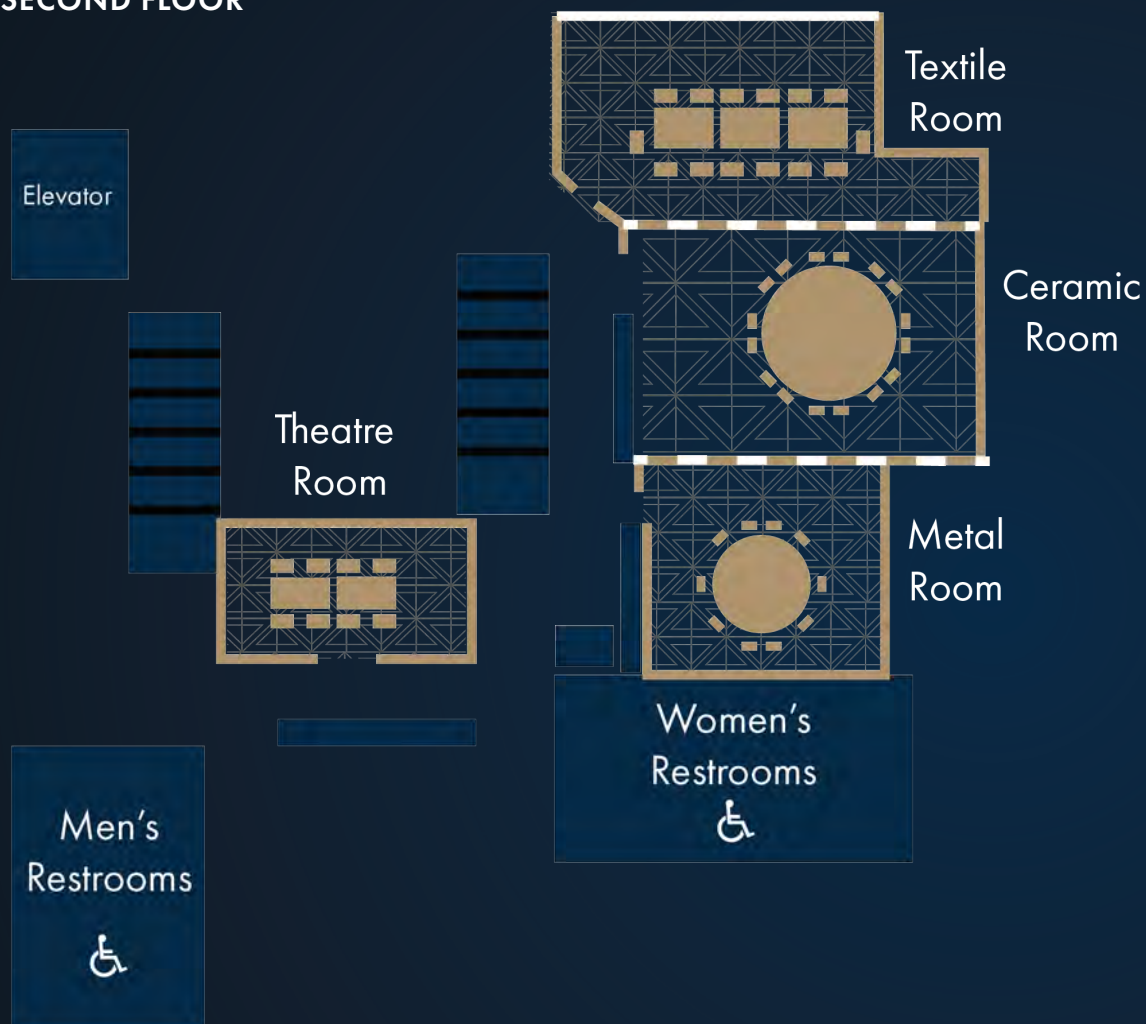


BOOM BOOM ROOM

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## SECOND FLOOR



## SEATING CAPACITY

### First Floor Lounge

Lounge	30
Bar	10

### Second Floor Private Dining Rooms

Theatre Room (Minimum Spend CAD1,800)	8
Metal Room (Minimum Spend CAD1,800)	10
Ceramic Room (Minimum Spend CAD2,500)	16
Textile Room (Minimum Spend CAD2,300)	14

### Third Floor Main Dining Room

Boom Boom Room	18
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\* Minimum spends listed are before tax and gratuity.

## STANDING CAPACITY

### First Floor Lounge & Bar

60

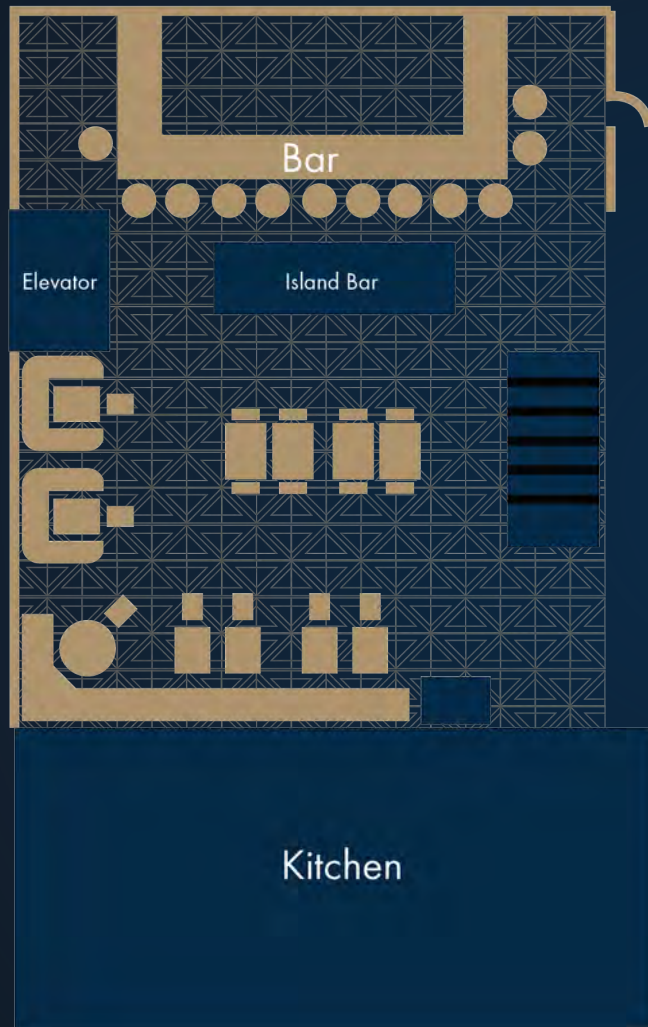
### Main Dining Room including Boom Boom Room

180





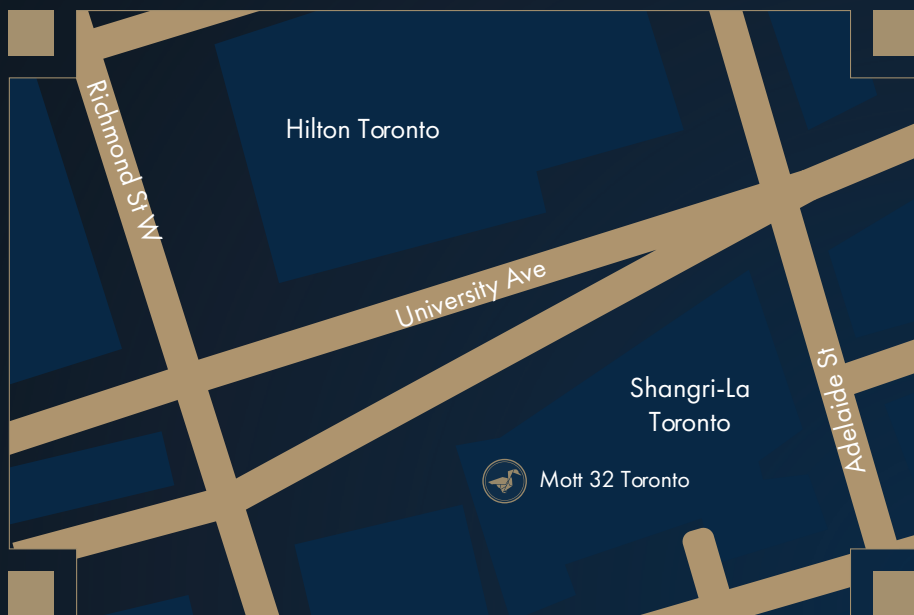
## FIRST FLOOR - BAR & LOUNGE



## THIRD FLOOR - MAIN DINING ROOM







# FOR EVERY OCCASION

190 UNIVERSITY AVENUE, TORONTO, ONTARIO, M5H 0A3



There are endless ways to celebrate special moments with personalised experiences at Mott <sup>No.</sup> 32.

Mott <sup>No.</sup> 32 Toronto consists of three floors and the space can accommodate 180 guests for a seated event and 210 guests for a standing cocktail event. The second floor comprises 4 private dining rooms, each uniquely designed; Theatre Room (10 seats), Textile Room (14 seats), Metal Room (10 seats) and Ceramic room (16 seats), the latter 3 of which can be opened into 2 separate rooms or one large room.

It's ideal for client dinners, intimate gatherings, cocktail receptions, celebrations, and corporate networking. Whether you're looking for a full venue exclusive hire or a reservation in one of our private or semi-private dining rooms, Mott <sup>No.</sup> 32 has the perfect space to accommodate any occasion.

**Operation Hours:** 11:30AM - 2:30PM (Lunch Daily)  
5PM - 10:30PM (Dinner Daily)

**Lounge & Bar:** 11:30AM - 1AM (Sunday - Thursday)  
(Last Order for Food at 12:00am)  
11:30AM - 2AM (Friday - Saturday)  
(Last Order for Food at 12:00am)

**Cake Policy:** Please note that at Mott <sup>No.</sup> 32 Toronto, outside food, including desserts and celebration cakes, are not allowed in the restaurant, due to food hygiene and safety reasons.  
We thank you for your kind understanding and cooperation.

**Group & Private Events Booking Inquiries:** Lily Ni  
+1 (778) 858-5917 | [lily.ni@mott32.ca](mailto:lily.ni@mott32.ca)  
**Restaurant General Inquiries:** (647) 467-0032











Signature Smoked Black Cod



Signature Lobster Fried Rice, Salmon Roe,  
King Oyster Mushroom, Broad Beans



Kobe A5+ Beef, Grilled Leeks,  
Black Bean Paste







*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<sup>No. 32</sup> Worldwide.

Mott<sup>No. 32</sup> 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 4–6 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 <sup>No. 32</sup>'s commitment to reconceptualising classic Chinese recipes.





# CANAPÉS

ONLY AVAILABLE BY THE DOZEN. MINIMUM 2 DOZEN OF EACH ITEM PER ORDER.

只以每打計供應，每次最少訂2打。

	Price per dozen
陳年黑醋咕嚕肉 Sweet & Sour Pork Skewer <i>Tropical Fruit, aged black vinegar</i>	66
水晶蝦餃皇 King Prawn Har Gao	66
醬爆AAA頂級牛柳粒 Stir Fried AAA Canadian Tenderloin Skewers <i>Bell Peppers, asparagus</i>	72
醬燒明蝦球 Crispy King Prawns, Chinese Rice Wine, Vinegar, Chili Skewers	72
紅菜頭海鮮水晶餃 Minced Prawn, Scallop, Water Chestnut Pea, Beetroot Dumplings	75
港式蝦多士 Hong Kong Style Prawn Toast	96
鴨肝鹹水餃 Fried Duck Liver Glutinous Rice Dumpling	96
豆豉香辣羊架 French Lamb Chop <i>Black bean chilli, bell pepper</i>	180

## VEGETARIAN

野菌素餃 Assorted Mushroom Dumpling (V)	72
素菜春卷 Vegetable Spring Roll (V) <i>Bamboo shoot, bean sprouts, carrot, cabbage</i>	78
羊肚菌素燒豆腐 Braised Tofu Morel Mushroom Spoons (V)	96
柚子拍青瓜 Marinated Cucumber & Pomelo Skewers (V)	96
黑松露野菌生菜包 Stir Fried Assorted Wild Mushroom & Black Truffle Lettuce Cups (V)	180

(V) vegetarian, (GF) gluten-free, (DF) dairy-free

All Events & Group Menus are subject to a 18% service fee, 3% administrative fee, and 13% HST taxes.  
Should there be any allergies or dietary restrictions amongst your guests, please let your Events Manager know in advance. Modifications are available upon request.







Soft Quail Egg, Iberico Pork,  
Black Truffle Siu Mai



Hot & Sour Shanghainese Soup Dumplings



Nova Scotia Lobster Har Gao







Hanami



Forbidden Rose



Hong Kong Iced Tea





# COCKTAILS

## SIGNATURE COCKTAILS

### Hong Kong Iced Tea (2oz)

Espolon Tequila Reposado / Lillet Blanc / Blackcurrant / Jasmine Tea / Basil Seeds

*Light - Bright - Refreshing*

22

### Forbidden Rose (2oz)

Vanilla Infused Pisco / Passion Fruit / Lychee Chili / Rose Dust / Egg White\*

*Intense - Balanced - Complex*

28

### Duck Fat Old Fashion (2oz)

Peking Duck Fat-Washed Bulleit Bourbon / Aromatics / Demerara / Orange Bitters

*Savoury - Sweet - Smooth*

28

### Hanami (2.5oz)

Crown Royal Rye / Aviation Gin / Umeshu / Yuzu / Shiso / Ginger Beer / Chrysanthemum

*Aromatic - Floral - Structured*

28

## MOTTAILS

### Jasmine Cooler

Lychee / Jasmine Tea / Orange Blossom

10

### Passion Cooler

Passion Fruit / Coconut Water / Shiso Leaf

10

### Mango Paradise

Mango / Guava / Yuzu / Dill

10

All prices displayed are by the glass. All beverages are billed by consumption.







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