

MOTT^{No.} 32

卅二公館

Cuisine:	Asian, Fine Dining
Hours of Operation:	Daily: 5:00 p.m. - 10:00 p.m.
Executive Chef:	Alan Ji
Description:	Mott 32's menu is inspired by honest home-cooking and the regional culinary cuisines of Chinese but presented in a modern and high-end way. Dishes are principally Cantonese, with influences from Beijing and Szechuan cooking in our signature creations. It is this combination of the contemporary coupled with a respect for tradition that makes Mott 32 so unique. Mott 32 is well-known for hand-crafted dim sum, 42 Days Applewood Roasted Peking Duck and our Barbecue Iberico Pluma Pork with Yellow Mountain Honey, but equally for having a cutting-edge beverage and mixology program.
Designer:	Joyce Wang, award winning designer
Design Features:	Designed by renowned interior designer Joyce Wang, the restaurant's Las Vegas design reflects Mott 32's original pairing of New York industrialism and classic Chinese elements along with nods to Las Vegas culture. Added layers of rich detail include a dining table made from a vintage Roulette wheel and a chandelier adorned with a feather boa.
Price Range:	Appetizers: \$9 - \$42 Main dishes: \$22 - \$148 Market priced seafood: up to \$900
Attire:	Casual elegant
Reservations:	Recommended (42 Days Applewood Roasted Peking Duck must be pre-ordered 24 hours in advance)
Phone:	702. 607.3232
Seating Capacity:	Main Dining Room: 76 Boom Boom Room (Private): 36

Opium Room (Private): 12
Anna Wong Room (Private): 12
Terrace Room (Semi-Private): 12
Bar: 18
Lounge: 94
Total seating capacity: 260

Location: The Palazzo casino floor

Website: [Mott 32 at The Venetian Resort Las Vegas](#)

Fun Fact: Mott 32 gets its name from the first Chinese grocery store in New York City, which opened in 1851 and held the address of 32 Mott Street - the spot that marks the center of NYC's Chinatown today.

Guest Favorites: Dim Sum - Soft Quail Egg, Iberico Pork, Black Truffle Siu Mai; Hot & Sour Iberico Pork Shanghainese Soup Dumplings; Crispy Sugar-Coated BBQ Iberico Pork Bun

Must Have: Apple Wood Roasted 42 Days Peking Duck "Signature Mott 32 Cut"

Signature 36-Month Acorn Fed Barbecue Pluma Iberico Pork

Cocktails - must try the *Hanami* and *It's Five O'Clock in Hong Kong*

Awards: Forbes: *4-Star Rating*, 2020

Wine Spectator: *Best of Award of Excellence*, 2020

Wine Spectator: *Best of Award of Excellence*, 2019

Best of Las Vegas Awards: *Best Chinese Food (Bronze)*, 2019

Desert Companion Restaurant Awards: *Strip Restaurant of the Year*, 2019

Forbes Travel Guide: *4-Star Restaurant Award*, 2019

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ALAN JI
Executive Chef

The culinary team of Mott 32 Las Vegas, helmed by Chef Alan Ji, raises the bar in Las Vegas' Chinese food scene.

In 2009, Chef Alan began his career as part of the opening team for Hakkasan in Miami, which was later named one of the top 10 restaurants in the city. He continued to climb the ranks within the Michelin-starred Hakkasan family over the next few years, opening restaurants New York, Las Vegas and Beverly Hills. In 2016, Chef Ji moved back to Las Vegas as chef de cuisine at the Wing Lei before launching Mott 32 at The Venetian Resort in 2018. The following year, Chef Ji was recognized by the very prestigious James Beard Foundation as a semi-finalist for *Best Chef Southwest*.

"Chinese cuisine is one of the world's most marvelous culinary cultures," said Chef Alan. "Our goal is to provide a new, modern twist on authentic Chinese cuisine, and we hope to express this through our food to all the customers at Mott 32 Las Vegas."