

# { MOTHER TONGUE }

## EXAMPLE GROUP MENU #1

served family style  
designed to be shared for an exceptional culinary journey

STEAMED HOT EDAMAME (v, gf)  
soy salt

CHICKEN & VEGETABLE DUMPLINGS  
cabbage, chili oil, soy calamansi

GENERAL TAO BAO  
fried chicken, lemon mayo, onion pickle

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MANGO PAPAYA SALAD (sh, gf)  
shrimp vinaigrette, calamansi, cured yolk

GAI LAN (v, gf)  
chinese broccoli, garlic crumb, umami glaze

FRIED BRUSSELS SPROUTS  
spiced maple vinegar, manchego

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KUNG PAO CHILI CHICKEN  
szechuan roasted peppers, soy marinated chicken, sesame

GRILLED SEA BASS (gf)  
salted hen egg & tomato salad, ginger scallion sambal

EMERALD RICE  
king mushrooms, shanghai bok choy, caramelized soy

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LEMONGRASS PANNA COTTA  
Brown Sugar Cream, Strawberry Sauce, Sorrel

GF - gluten free V - vegan SH - shellfish

Our renowned executive Chef Francis Bermejo, can carefully  
curate a group menu suited to your party.

Menu selections and pricing are subject to change at any time.

All selections are due no later than seven (7) days in advance of the booking. Reductions in guest count must be provided at least 48 hours in advance to avoid penalties. 20% gratuity plus applicable taxes will be added to your final bill.

Updated 2022-06-23

# { MOTHER TONGUE }

## EXAMPLE GROUP MENU #2

served family style  
designed to be shared for an exceptional culinary journey

STEAMED HOT EDAMAME (v, gf)  
soy salt

HONG KONG STYLE CALAMARI (sh)  
iceberg, garlic crumb, sambal mayo

GENERAL TAO BAO  
fried chicken, lemon mayo, onion pickle

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MANGO PAPAYA SALAD (sh, gf)  
shrimp vinaigrette, calamansi, cured yolk

CHARRED SZECHUAN EGGPLANT (v, gf)  
mushroom yu xiang sauce, scallion, sesame

FRIED BRUSSELS SPROUTS  
spiced maple vinegar, manchego

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GOCHUJANG STRIPLOIN  
8oz california striploin, miso chili butter, gochujang bbq sauce, onion tempura

GRILLED SEA BASS (gf)  
salted hen egg & tomato salad, ginger scallion sambal

EMERALD RICE  
king mushrooms, shanghai bok choy, caramelized soy

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LEMONGRASS PANNA COTTA  
Brown Sugar Cream, Strawberry Sauce, Sorrel

GF - gluten free V - vegan SH - shellfish

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