

{ MOTHER TONGUE }

A LA CARTE GROUP MENU

\$55pp

DIM SUM & SMALL PLATES

choose 5 to appear on your groups menu the night of the event

IMPERIAL VEGETABLE DUMPLINGS (6pc) V
gai lan, bok choy, scallion, chili sambal

CHICKEN & VEGETABLE DUMPLINGS (6pc) DF
cabbage, chili oil, soy calamansi

SHRIMP DUMPLINGS (3pc) SH, DF
har gow, soy calamansi, chili oil

JUICY DUMPLINGS (6pc) DF
xiao long bao (pork & soup filled dumpling), chili oil

SPICY TUNA ROLL
spicy truffle mayo, ponzu marinade, tempura crisp

MANGO PAPAYA SALAD SH, GF, DF
shrimp vinaigrette, calamansi, cured yolk

MT TOKYO SALAD V, GF
oak leaf lettuce, tokyo miso vinaigrette, puffed rice

KOREAN STYLE BBQ RIBS GF, DF
korean bbq sauce, charred scallions, kimchi slaw

FRIED BRUSSELS SPROUTS VG
spiced maple vinegar, manchego

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

Chef de cuisine Evaristo Cajili

GF - gluten free V - vegan SH - shellfish

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 2022-09-15

{MOTHER TONGUE}

A LA CARTE GROUP MENU

continued

ENTREE'S

choose 5 to appear on your groups menu the night of the event

KOREAN-STYLE GRILLED STRIPLOIN GF*

8oz california striploin, miso chili butter, gochujang bbq sauce, onion tempura, bok choy
(add \$15)

CRISP FRIED SEA BASS

golden curry, bok choy, jasmine rice

HUMBA PORK BELLY GF, DF

tausi braise, apple & pear kimchi, bibb lettuce, garlic rice

KUNG PAO CHILI CHICKEN GF, DF

szechuan roasted peppers, soy marinated chicken, sesame, jasmine rice

LOBSTER & SCALLOP XO CHOW MEIN

nova scotia lobster, bay scallops, ginger scallion sauce, king mushrooms
(add \$15, minimum of 20 orders required)

TORCHED WAGYU CHOW MEIN DF

australian wagyu, seasonal vegetables, crispy noodles, MT chow mein sauce

{MT} CANTONESE CHOW MEIN DF

seasonal vegetables, MT chow mein sauce, crispy noodles
*choice of vegetarian, chicken or shrimp

{MT} PAD THAI V, GF Nut Free

stir fried pepper medley, rice noodles, house made tamarind sauce, pea sprouts
*choice of vegetarian, chicken or shrimp

FRIED CHICKEN FRIED RICE

gochujang sauce, cabbage, lemon mayo

CHARRED SZECHUAN EGGPLANT V, GF

mushroom yu xiang sauce, scallion, sesame

WAGYU CHEESEBURGER

brioche bun, three cheese blend, iceberg lettuce, pickle, sambal mayo, furikake fries

{MT - KFC} KOREAN FRIED CHICKEN SANDWICH

buttermilk marinated, gochujang sauce, kimchi slaw, furikake fries

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A LA CARTE GROUP MENU

continued

DESSERT

choose 2 to appear on your groups menu the night of the event

LEMONGRASS PANNA COTTA

brown sugar cream, strawberry sauce, sorrel

GREEN TEA ICE CREAM

honey roasted sunflower seeds

COCONUT MANGO TAPIOCA

fresh mango, toasted coconut flakes

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