

{ MOTHER TONGUE }

65pp 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

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

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

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.

Updated 2023-01-06

Menu selection and pricing are valid until March 31, 2023 after which time a spring menu will replace it.
Prices do not include taxes, fees* and gratuity. Automatic gratuity of 18% may be applied to groups of 6 or more.

*Please note a 1% + hst Village Amenity Fee will apply to your total pre tax, pre gratuity bill.

*Credit card payments will incur a 2%+ hst processing fee on the total bill.

{ MOTHER TONGUE }

75pp 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

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

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

LEMONGRASS PANNA COTTA
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