

LUNCH MENU

12-5pm daily

sandwiches

served with fries or tokyo salad

fallbacks

(served on toasted brioche burger bun)

WAGYU CHEESEBURGER 28.0
wagyu burger, three cheese blend, iceberg lettuce, pickle, kimchi mayo

{MT-KFC} KOREAN FRIED CHICKEN SANDWICH 26.0
buttermilk marinated, gochujang sauce, kimchi slaw

banh mi

(served on toasted vietnamese baguette)

CRISPY LECHON BANH MI 19.0
crispy pork belly, pickled daikon & carrots, cucumber, umami glaze

LOBSTER BANH MI 26.0
brown butter poached lobster, boston bibb, crispy onion, cucumber, lemon mayo chili oil, pea sprouts, anaheim chili

bao

(served on 2 steamed milk buns)

GENERAL TAO BAO 17.0
fried chicken, lemon mayo, onion pickle

WAGYU BAO 22.0
australian wagyu, gochujang bbq sauce, kimchi mayo
*limited quantities

dim sum

LUMPIA (6pc) (filipino spring rolls) v 15.0
heirloom carrots, sweet potato, sweet chili sauce

GENERAL TAO BAO 8.50 ea
fried chicken, lemon mayo, onion pickle

CHICKEN & VEGETABLE DUMPLINGS (6pc) df 16.0
scallions, chili oil, soy

IMPERIAL VEGETABLE DUMPLINGS (6pc) v 17.0
squash, pepper flake, chili oil

DUCK DUMPLINGS (4pc) df 18.0
duck confit, foie gras, dumpling sauce

SHRIMP & SCALLOP DUMPLINGS (3pc) sh 18.0
siu mai, xo beurre blanc, caviar

large plates

{MT} PAD THAI v, gf, nut free 22.0
stir fried pepper medley, rice noodles, house made tamarind sauce, pea sprouts *add chicken or shrimp + 9

{MT} CANTONESE CHOW MEIN vg, df 22.0
seasonal vegetables, MT chow mein sauce, crispy noodles
*add chicken or shrimp + 9

KUNG PAO CHILI CHICKEN gf, df 24.0
zechuan roasted peppers, fried chicken, sesame

BLACK TRUFFLE FRIED RICE veg, v 31.0
king and honey mushrooms, salsa tartufata, gai lan

small plates

THAI FENNEL & ORANGE SALAD gf, v 15.0
navel orange, spiced maple vinaigrette, thai basil

CRISPY MAPO TOFU veg, v 16.0
mushroom ragu, toban djan, chili

FRIED BRUSSELS SPROUTS vg 17.0
spiced maple vinegar, manchego

STEELHEAD TROUT CRUDO sh 18.0
citrus salsa, chili salt, crab chips

HUMBA PORK BELLY SSAM gf, df, sh 20.0
tausi braise, apple & pear kimchi

LA BBQ RIBS gf, df 21.0
korean bbq sauce, kimchi slaw, charred scallions

signature large plates

HOISIN DUCK CONFIT 28.0
duck leg confit, cucumber salad, crepe, hoisin

FRIED CHICKEN & CAVIAR FRIED RICE 30.0
buttermilk chive dressing, gochujang bbq sauce, trout & mullet roe

TORCHED WAGYU CHOW MEIN df 32.0
australian wagyu, seasonal vegetables, crispy noodles, chow mein sauce

LOBSTER & SCALLOP XO sh 37.0
brown butter poached lobster, bay scallop, grilled corn, crispy onion, fried rice, xo sauce

Chef de Cuisine, Evaristo Cajili Executive Chef, Francis Bermejo Restaurant Manager, Shelby Johnson

@mothertongue.blue

df = dairy free, gf = gluten friendly, gf* can be made gluten friendly, v = vegan, vg = vegetarian option, sh = shellfish
prices do not include taxes, fees* and gratuity. *please note a 1% Village Amenity Fee will apply to your total pre-tax bill. credit cards will incur a 2% transaction processing fee plus HST. 18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE. SPLIT GUEST CHEQUES MAY NOT BE POSSIBLE 2023-04-27