

{MOTHER} {TONGUE}

DINNER MENU

dim sum

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

GENERAL TAO BAO (2pc) 17.0
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

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

Chef de Cuisine, Evaristo Cajili

Executive Chef, Francis Bermejo

@mothertongue.blue

df = dairy free, gf = gluten friendly, gf* can be made gluten friendly,
v = vegan, veg = vegetarian, vg= vegetarian option, sh = shellfish

18% gratuity may be added to parties of 6 or more. split guest cheques may not possible - 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.

land, sea & sky

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

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

TOKYO MISO BLACK COD sh, gf 36.0
miso & sake marinade, charred tomato, bok choy, furikake rice

GOCHUJANG STRIPLOIN gf 38.0
8oz california striploin, miso chili butter, gochujang bbq sauce

BULGOGI BEEF SHORT RIB sh, gf 48.0
bulgogi braise, king oyster mushroom, furikake rice

fallbacks

WAGYU CHEESEBURGER 30.0
brioche bun, three cheese blend, iceberg lettuce, pickle, kimchi mayo, furikake fries

{MT - KFC} **KOREAN FRIED CHICKEN SANDWICH** 28.0
buttermilk marinated, gochujang sauce, kimchi slaw, furikake fries

noodles & rice

JASMINE RICE 7.0

{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

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

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

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