

{MOTHER TONGUE}

Asian Bistro

welcome

we make all our food
from scratch, every day.*

EVENTS & BUYOUTS

Turner Hospitality Group
mothertongueblue@turnerhospitalitygroup.com





BITES

price per piece

LUMPIA (filipino spring rolls) v 3.0
heirloom carrots, sweet potato, sweet chili sauce

GENERAL TAO BAO 8.5
fried chicken, lemon mayo, onion pickle

CHICKEN DUMPLINGS df 3.5
gyoza sauce, chili oil, micro herbs

DUCK DUMPLINGS df 4.5
duck confit, foie gras, dumpling sauce

SHRIMP & SCALLOP DUMPLINGS sh 6.0
siu mai, xo beurre blanc, caviar

THAI FENNEL & ORANGE BIBB CUPS gf, v 4.0
navel orange, spiced maple vinaigrette, thai basil

LONGGANISA BOLA BOLA sh, gf 3.50
pork meatballs, kimchi coleslaw, manchego

CRISPY MAPO TOFU BITES veg, v 3.50
toban djan, chili

STEELHEAD TROUT CRUDO CHIPS sh 3.0
citrus salsa, chili salt, crab chips

HUMBA PORK BELLY SKEWER gf, df, sh 5.0
tausi braise, apple & pear kimchi

SWEET

LEMONGRASS PANNA COTTA brown sugar cream, strawberry sauce, sorrel 5

SHARED PLATES

available for advanced bookings of groups of 20 or more,
65 per person

Please select your dishes to appear on your event menu. The menu is served family style and the number of guests will determine the amount of food made for the table. All of your dish selections will be included on your menu on the night of your event.

dim sum (choose 2)

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

GENERAL TAO BAO
fried chicken, lemon mayo, onion pickle

CHICKEN DUMPLINGS df
gyoza sauce, chili oil, micro herbs

small plates (choose 2)

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

LONGGANISA BOLA BOLA sh, gf
pork meatballs, kimchi coleslaw, manchego

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

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

vegetables (choose 1)

JASMINE RICE

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

STEAMED BOK CHOY v, gf
ginger scallion sauce, garlic chili oil

large plates (choose 2)

KUNG PAO CHILI CHICKEN
szechuan roasted peppers, fried chicken,
sesame

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

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

FRIED CHICKEN FRIED RICE
buttermilk chive dressing, gochujang bbq
sauce

dessert (choose 1)

LEMONGRASS PANNA COTTA
brown sugar cream, strawberry sauce,
sorrel

COCONUT MANGO TAPIOCA
fresh mango, toasted coconut flakes

LEMONGRASS CRÈME BRÛLÉE vg

sake pairing

rotating selection of sakes in 2oz
serving per person + 8pp

xo sauce

Derived from the famous digestif and its Extra Old 'XO' classification, XO sauce was first created in Hong Kong in the early eighties. Its extravagant ingredients include dried aged scallops, and Jinhua cured ham that makes the sauce deep and rich in intensity. A luxurious condiment of the highest degree, Vogue China called it 'caviar of the East'

2oz +15

4oz +25

MOTHER TONGUE IS A SHARED PLATES DINING EXPERIENCE

Dishes are designed to be shared with your fellow guests. Please make us aware of allergies and dietary restrictions, as there may be ingredients that are not listed. The menu is subject to seasonal change.

SHARED PLATES

available for groups of 20 or more, 80 per person

Please select your dishes to appear on your event menu. The menu is served family style and the number of guests will determine the amount of food made for the table. All of your dish selections will be included on your menu on the night of your event.

dim sum (choose 2)

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

GENERAL TAO BAO
fried chicken, lemon mayo, onion pickle

CHICKEN DUMPLINGS df
gyoza sauce, chili oil, micro herbs

DUCK DUMPLINGS df
duck confit, foie gras, dumpling sauce

SHRIMP & SCALLOP DUMPLINGS sh
siu mai, xo beurre blanc, caviar

small plates (choose 2)

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

LONGGANISA BOLA BOLA sh, gf
pork meatballs, kimchi coleslaw, manchego

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

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

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

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

vegetables (choose 1)

JASMINE RICE

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

STEAMED BOK CHOY v, gf
ginger scallion sauce, garlic chili oil

FRIED BRUSSELS SPROUTS vg
spiced maple vinegar, manchego

large plates (choose 3)

KUNG PAO CHILI CHICKEN
szechuan roasted peppers, fried chicken,
sesame

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

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

GOCHUJANG STRIPLOIN gf
8oz california striploin, miso chili
butter, gochujang bbq sauce
(served medium rare)

BULGOGI BEEF SHORT RIB gf
bone in short rib, bulgogi braise, king
oyster mushroom, furikake rice

{MT} **PAD THAI** v, gf, nut free
stir fried pepper medley, rice noodles,
house made tamarind sauce, pea sprouts
*available as vegetarian, chicken or
shrimp

{MT} **CANTONESE CHOW MEIN** vg, df
seasonal vegetables, MT chow mein sauce,
crispy noodles *available as vegetarian,
chicken or shrimp

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

FRIED CHICKEN FRIED RICE
buttermilk chive dressing, gochujang bbq
sauce

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

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

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

dessert (choose 1)

LEMONGRASS PANNA COTTA
brown sugar cream, strawberry sauce,
sorrel

COCONUT MANGO TAPIOCA
fresh mango, toasted coconut flakes

LEMONGRASS CRÈME BRÛLÉE vg

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sake pairing

rotating selection of sake in 2oz serving per person + 8pp

xo sauce

Derived from the famous digestif and its Extra Old 'XO' classification, XO sauce was first created in Hong Kong in the early eighties. Its extravagant ingredients include dried aged scallops, and Jinhua cured ham that makes the sauce deep and rich in intensity. A luxurious condiment of the highest degree, Vogue China called it 'caviar of the East'

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