

{MOTHER TONGUE}

welcome

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

dim sum

LUMPIA(filipino spring rolls)v
heirloom carrots, sweet potato,
sweet chili sauce 6pcs/18.

GENERAL TAO BAO

fried chicken, lemon mayo, onion,
pickle 2pcs/18.

CHICKEN DUMPLINGS df

gyoza sauce, chili oil, micro herbs
5pcs/18.

DUCK DUMPLINGS df

duck confit, foie gras, dumpling
sauce 4pcs/20.

SHRIMP & SCALLOP DUMPLINGS sh

siu mai, xo beurre blanc, caviar
3pcs/19.

small plates

XO HOT & SOUR SOUP sh

scallops, tofu, shiitake 14.

STEAMED EDAMAME veg

soy butter, chili salt 15.

ASIAN CAESAR

sesame caesar dressing, furikake
croutons, parmesan 17.

DYNAMITE SHRIMP sh

sweet sriracha aioli, scallion,
sesame 19.

CRISPY MAPO TOFU v

mushroom ragu, toban djan, chili veg,
17.

FRIED BRUSSELS SPROUTS vg

spiced maple vinegar, manchego 18.

HUMBA PORK BELLY SSAM gf,df,sh

tausi braise, apple & pear kimchi 21.

LA KOREAN BBQ RIBS sh,gf,df

korean bbq sauce, kimchi slaw, charred
scallions 23.

noodles & rice

JASMINE RICE 7.

{MT} **PAD THAI** v,gf,nut free
stir fried pepper medley, rice
noodles, house made tamarind sauce,
pea sprouts 22.
*add chicken or shrimp + 9.

{MT} **CANTONESE CHOW MEIN** vg,df
seasonal vegetables, MT chow mein
sauce, crispy noodles 22.
*add chicken or shrimp + 9.

FRIED CHICKEN & CAVIAR FRIED RICE

buttermilk chive dressing,
gochujang bbq sauce, trout & mullet
roe 30.

FRIED CHICKEN FRIED RICE

buttermilk chive dressing,
gochujang bbq sauce, house
togarashi, black sesame 25.

LOBSTER & SCALLOP XO sh

brown butter poached lobster, bay
scallop, grilled corn, crispy
onion, fried rice, xo sauce 37.

TORCHED WAGYU CHOW MEIN df

australian wagyu, seasonal
vegetables, crispy noodles, chow
mein sauce 32.

BLACK TRUFFLE FRIED RICE veg,v,gf

king and honey mushrooms, salsa
tartufata, gai lan. 26.

land, sea & sky

KUNG PAO CHILI CHICKEN

szechuan roasted peppers, fried
chicken, sesame 25.

THAI GREEN CURRY CHICKEN df

grilled lemongrass chicken, green
coconut curry, gailan 28.

TOKYO MISO BLACK COD df

miso & sake marinade, charred
tomato, bok choy, furikake rice 39.

SZECHUAN PEPPER BEEF df

sauteed flank steak, yu xiang green
& red peppers, charred scallions 36.

BULGOGI BEEF SHORT RIB df

bulgogi braise, king oyster mushroom,
furikake rice 45.

fallbacks

WAGYU CHEESEBURGER sh

brioche bun, three cheese blend,
iceberg lettuce, pickle, kimchi
mayo, furikake fries 30.

{MT - KFC} KOREAN FRIED CHICKEN

SANDWICH sh

buttermilk marinated, gochujang
sauce, kimchi slaw, furikake fries 28.

dessert

UBE TIRAMISU

kahlua & espresso soaked lady
fingers, ube infused mascarpone
cream 12.

GREEN TEA ICE CREAM

honey roasted sunflower seeds 8.

COCONUT MANGO TAPIOCA v

fresh mango, toasted coconut flakes
10.

General Manager, Shelby Johnson

Chef de Cuisine, Evaristo Cajili

Sous Chef, Sumit Martyn

Executive Chef, Francis Bermejo

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.

(df) dairy free, (gf) gluten free, (v)
vegan, (veg) vegetarian, (sh) shellfish