

# {MOTHER TONGUE}

## LUNCH MENU

we make all our food from scratch, every day.\*  
open-5pm daily

### 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.

### sandwiches

served with fries  
substitute asian caesar salad+ \$2

**WAGYU CHEESEBURGER** sh  
wagyu burger, three cheese blend,  
iceberg lettuce, pickle,  
kimchi mayo 26.

**{MT-KFC} KOREAN FRIED  
CHICKEN SANDWICH** sh  
buttermilk marinated, gochujang sauce,  
kimchi slaw 23.

**LOBSTER BANH MI** sh  
brown butter poached lobster, boston  
bibb, crispy onion, cucumber, lemon mayo  
chili oil, pea sprouts,  
anaheim chili 26.

**GENERAL TAO BAO** (1pc) 15.0  
fried chicken, lemon mayo,  
onion pickle, steamed bun

### 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.

### 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 18.  
\*add chicken or shrimp + 9.

**{MT} CANTONESE CHOW MEIN** vg,df  
seasonal vegetables, MT chow mein sauce,  
crispy noodles 18.  
\*add chicken or shrimp + 9.

**FRIED CHICKEN FRIED RICE**  
buttermilk chive dressing, gochujang bbq  
sauce, house togarashi, black sesame 22.

**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.

Chef de Cuisine, Evaristo Cajili, Executive Chef, Francis Bermejo, Sous Chef, Sumit Martyn

General Manager, Shelby Johnson

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 \*Some exceptions may apply

18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE. SPLIT GUEST CHEQUES MAY NOT BE POSSIBLE 2023-10-08