

# {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.

### HAR GOW sh,g,p

shrimp dumpling, ponzu, chili oil  
3pcs/20.

### JUICY DUMPLING

xiao long bao (pork & soup filled  
dumpling), chili oil 6pcs/18.

## 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 17.

### FRIED BRUSSELS SPROUTS veg

spiced maple vinegar, manchego 18.

### HUMBA PORK BELLY SSAM 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, crab  
& bay scallops, grilled corn,  
crispy onion, fried rice, xo sauce  
32.

### TORCHED WAGYU CHOW MEIN df

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

### BLACK TRUFFLE FRIED RICE v,gf

mushroom medley, 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 beef picanha, yu xiang green  
& red peppers, charred scallions 30.

### BULGOGI BEEF SHORT RIB df

boneless short rib, bulgogi braise, king  
oyster mushroom, furikake rice 37.

## fallbacks

### WAGYU CHEESEBURGER sh

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

### {MT - KFC} KOREAN FRIED CHICKEN SANDWICH sh

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

## dessert

### UBE TIRAMISU

ube soaked lady fingers, whipped  
mascarpone cream, purple yam dust  
12.

### MT CHOCOLATE CAKE

star anise ganache, szechuan sugar  
15.

### LECHE FLAN gf

filipino style custard, burnt  
caramel, fresh strawberry 12.

### GREEN TEA ICE CREAM

honey roasted sunflower seeds 8.

General Manager, Shelby Johnson

Chef de Cuisine, 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.

2024-01-31

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