



{ EAT }



{ MOTHER
TONGUE }



{DIM SUM}

LUMPIA (veg, v)
heirloom carrots, sweet potato, sweet chili 12.0

GENERAL TAO BAO (2pc)
fried chicken, lemon mayo, onion pickle 14.0

SHRIMP & SCALLOP DUMPLINGS (3pc) (sh)
siu mai, XO beurre blanc, caviar 17.0

DUCK DUMPLINGS (4pc)
duck confit, foie gras, dumpling sauce 18.0

WAGYU SANDO
shaved wagyu picanha, truffle mayo, king mushrooms 18.0

{SMALL PLATES}

THAI FENNEL AND ORANGE SALAD (veg, v, gf)
blood orange, spiced maple vinaigrette, thai basil 13.0

LONGGANISA BOLA BOLA (gf)
grilled pork sausage, kimchi coleslaw, manchego 14.0

CRISPY MAPO TOFU (veg, v)
mushroom ragu, chili oil, sesame 15.0

FRIED BRUSSELS SPROUTS (veg)
spiced vinegar, maple, manchego 17.0

STEELHEAD TROUT CRUDO (sh)
citrus salsa, chili salt, crab chips 18.0

HUMBA PORK BELLY SSAM (sh)
tausi braise, apple & pear kimchi 20.0

LA BBQ RIBS & CHARRED SCALLIONS (gf, sh)
gochujang bbq sauce, kimchi slaw 21.0

(gf) gluten free (v) vegan (veg) vegetarian (sh) shellfish

{LARGE PLATES}

HOISIN DUCK CONFIT
duck leg confit, cucumber salad, fresh pressed scallion
pancake, house made hoisin 28.0

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

BLACK TRUFFLE FRIED RICE (veg, v, gf)
king & honey mushrooms, fresh shaved truffles 31.0

TORCHED WAGYU CHOW MEIN
australian wagyu, king mushrooms, heirloom carrots,
MT chow mein sauce 32.0

TOKYO MISO BLACK COD (gf)
miso & sake marinade, charred scallions, bok choy,
furikake rice & nori 36.0

WHOLE SEA BASS
fried black sea bass, golden curry, baby bok choy 44.0

KOREAN BEEF SHORT RIB (sh)
bulgogi braise, kimchi slaw, nori rice 45.0

LOBSTER & SCALLOP XO (sh)
lo mein, butter poached lobster, bay scallops, snow peas,
gai lan, house XO sauce 45.0

Executive Chef, Francis Bermejo
Sous Chef, Phillip Dela Cruz
@mothertongue.to

Prices Do Not Include 13% Ontario Sales Taxes or Gratuities.
A Discretionary 18% Service Charge Will Be Added to All Parties of Six
or More.