



{ EAT }



{ MOTHER  
TONGUE }



## {DIM SUM}

---

**LUMPIA** (veg, v)  
heirloom carrots, sweet potato, sweet chili 16.0

**GENERAL TAO BAO** (2pc)  
fried chicken, lemon mayo, onion pickle 16.0

**LOBSTER XO WONTONS & CAVIAR** (2pc) (sh)  
chili butter, house XO sauce, pea tendrils 19.0

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

**WAGYU SANWIT**  
pandesal, wagyu picanha, truffle mayo, king mushrooms,  
21.0

## {SMALL PLATES}

---

**FIERY FILIPINO STYLE SLAW** (veg, sh)  
ruby mango, green papaya, bagoong vinaigrette, honey  
sunflower seeds 16.0

**CRISPY MAPO TOFU** (veg, v)  
mushroom ragu, chili oil, sesame 17.0

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

**BUTTERFISH TATAKI** (gf)  
scallion ponzu, nori crumb, shiso sprouts 20.0

**HUMBA PORK BELLY SSAM** (sh)  
tausi braise, apple & pear kimchi 22.0

**LA BBQ RIBS & CHARRED SCALLIONS** (gf, sh)  
gochujang bbq sauce, kimchi slaw 24.0

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

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.

## {CHEF'S SELECTION}

---

take a tour of Chef Bermejo's favourite  
dishes through his multi-course curated menu\*  
85pp, minimum of 2 guests

\*unfortunately we are not able to  
accommodate modifications

## {LARGE PLATES}

---

**SZCHECUAN EGGPLANT & TOFU** (veg, v)  
mushroom yuxiang, house six spice, scallions 26.0

**INASAL BICOL EXPRESS**  
grilled lemongrass chicken, green coconut curry, gai lan 29.0

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

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

**BLACK TRUFFLE FRIED RICE** (veg, v, gf)  
king & honey mushrooms, fresh shaved truffles 36.0

**CRISP FRIED SEA BASS**  
golden curry, baby bok choy, garlic rice 38.0

**TOKYO MISO BLACK COD** (gf)  
miso & sake marinade, charred scallions, bok choy,  
furikake rice & nori 39.0

**KOREAN BEEF SHORT RIB** (sh)  
bulgogi braise, kimchi slaw, nori rice 55.0

Executive Chef, Francis Bermejo  
Sous Chef, Phillip Dela Cruz

@mothertongue.to