

KAITTI! EATTI!



STEAMED BAO BUNS

GENERAL TAO BAO {2pc}
fried chicken, onion pickle, lemon mayo 16.0

SIO BAO {2pc}
pork belly asado, pickled greens, quail eggs 16.0

WAGYU BISTEK BAO {2pc}
roast picanha, beef dip jus, calamansi mayo 20.0

SMALL PLATES

LUMPIA {2pc}{v}
heirloom carrots, sweet potato, banana ketchup 8.0

GRILLED LIEMPO SKEWER {2pc}{gf}
pork belly, pickled mustard seeds, chili mignonette,
house hoisin 14.0

CRISPY MAPO TOFU {veg,v}
mushroom yu xiang, chili oil, scallions 16.0

FIERY FILIPINO STYLE SLAW {sh,gf,v}*
ruby mango, green papaya, honey sunflower seeds,
bagoong vinaigrette, calamansi 17.0

FRIED BRUSSELS SPROUTS {veg,v*,gf*}
spiced vinegar, maple, manchego cheese 17.0

DUCK DUMPLINGS {6pc}
duck confit, foie gras, shaoxing chicken jus 18.0

BUTTERFISH KINILAW {gf*}
coconut crema, pineapple lemongrass dressing,
ginger scallion 19.0

BONE MARROW KALDERETA
tomato tendon stew, manchego cheese, grilled
pandesal 23.0

{v} vegan {gf} gluten free {veg} vegetarian {sh} contains shellfish
*indicates the dish can be made to suit the allergy or dietary restriction upon request

18% gratuity may be added to parties of 6 or more
prices do not include taxes and gratuity | split guest cheques may not always be possible

COMING SOON

KAMAYAN FEAST

a communal style feast served on banana leaves
& enjoyed by hand

email eat@mothertongue.ca for more information

SIGNATURES

GINGER SCALLION CHILLI NOODLES {veg,v,gf*}
kuan miao noodle, mushroom lurou, kombu dashi 26.0

TOCINO PORK SECRETO FRIED RICE {gf}
pampanga marinade, pickled papaya & pea shoots,
crispy garlic 26.0

FILIPINO-STYLE FRIED CHICKEN
atchara fennel salad, inasal chicken gravy 28.0

TORCHED WAGYU CHOW MEIN {veg*}
australian wagyu, seasonal vegetables,
chow mein sauce 32.0

LOBSTER XO JIAOZI {sh}
nova scotia lobster dumplings, lobster xo crema,
pea tendrils 32.0

ANNATTO GRILLED SEA BREAM {gf*}
sea bream filet, ginger scallion sambal, quail eggs &
cherita tomato salad 36.0

BONE-IN BEEF SHORT RIB {sh*, gf}
bulgogi braise, kimchi slaw, nori rice 55.0

Executive Chef, Francis Bermejo
Sous Chef, Phillip Dela Cruz