

# { BRUNCH }

## BOTTOMLESS BRUNCH

pick your favourites from

3 BRUNCH DRINKS

&

12 DISHES

**\$40**

(not including tax + gratuity)

duration of **90 minutes**

*we reserve the right to slow your pace  
it's a 'no' for to go  
let's keep it classy - no chugging or double  
fisting*

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## drinks

### MIMOSA

sparkling, house squeezed juice

### SANGRIA

syrah, signature juice blend

### MACLEAN'S LAGER 4.2% abv

light & refreshing

**+3**

**sake shooter**

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GF - gluten free    V - vegan    SH - shellfish

# { MOTHER TONGUE }

## brunch

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### THAI BIBB SALAD GF, V

spiced vinegar, puff rice, atchara pickle

### HEIRLOOM TOMATO SALAD GF, SH

cured duck yolk, shrimp vinaigrette, thai basil \*vegan option available

### CRISPY MAPO TOFU V

mushroom ragu, toban djan, chili

### FRIED BRUSSELS SPROUTS GF

spiced maple vinegar, manchego

### GENERAL TAO BAO

fried chicken, lemon mayo, onion pickle

### HONG KONG STYLE CALAMARI SH

crispy leeks, chili, garlic crumb

### LEMONGRASS CHICKEN

inasal marinade, atchara pickle, soy chili

### HUMBA PORK BELLY LETTUCE WRAP SH

tausi braise, apple & pear kimchi, bibb lettuce

## noodles & rice

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### SZECHUAN EGGPLANT ON RICE V, GF

mushroom yu xiang, scallion, sesame

### BAKED UDON NOODLE SH

kimchi, pork belly, gochujang, fried egg

### FRIED CHICKEN FRIED RICE

gochujang, cabbage, lemon mayo, sesame

### CRAB & SCALLOPS FRIED RICE SH

blue crab, bay scallops, white shoyu

## sides

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### JASMINE RICE GF, V

### XO RICE GF, S