

# { MOTHER } { TONGUE }

## BlueLicious Prix Fixe

\$45 per person

### THREE COURSE

#### First

choice of

STEAMED HOT EDAMAME  
soy salt (gf,v)

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

CHICKEN & VEGETABLE DUMPLINGS (6pc)  
cabbage, chili oil, soy calamansi

MT TOKYO SALAD  
oak leaf lettuce, tokyo miso vinaigrette, puffed rice (v, gf)

SPICY TUNA ROLL  
spicy truffle mayo, ponzu marinade, tempura crisp

#### Second

choice of

TORCHED WAGYU CHOW MEIN  
australian wagyu, seasonal vegetables, chow mein sauce

KUNG PAO CHILI CHICKEN  
szechuan roasted peppers, soy marinated chicken,  
sesame, jasmine rice (gf, df)

{MT} PAD THAI  
stir fried pepper medley, rice noodles, house made  
tamarind sauce, pea sprouts ( gf, nut free)

LOBSTER FRIED RICE  
grilled corn, scallions, crisp onion, garlic chili oil (sh)

WAGYU CHEESEBURGER  
brioche bun, three cheese blend, iceberg lettuce, pickle,  
sambal mayo, furikake fries

#### Third

LEMONGRASS PANNA COTTA  
brown sugar cream, strawberry sauce, sorrel (GF)

MANGO & TAPIOCA PUDDING  
fresh mango, coconut, puffed wild rice

GF = gluten free V - vegan SH - shellfish

Dates: Oct 11 - Dec 1

Available Sunday - Friday not available for groups of 7+. plus applicable taxes & gratuity