BAO ASIAN KITCHEN

# **Mushroom Dumplings**

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Shiitake mushrooms, corn, sweet potato, jicama, sesame oil, soy sauce, chili.

# APPETIZERS

#### Satay Malayo

Grilled marinated beef, spicy peanut sauce.

#### Bao Bun

Battered soft-shell crab stir-fried with Korean samgyeopsal sauce, hoisin mayonnaise, spicy shallots, pickled cabbage.

#### Vegan Summer Roll

Mu shu, jackfruit, lettuce, scallion, cilantro, rice vermicelli, pickled carrot and radish, wrapped in rice pape, served with peanut sauce.

# **Crispy Vietnamese Spring Rolls**

Pork, shrimp, taro, mushrooms, sesame oil, pickled-carrot, and radish, served with sweet and sour nuoc cham sauce.

#### Papaya Salad

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Shredded green papaya, lime, chiles, garlic, green beans, cherry tomatoes, peanuts, cane sugar.

# Miso Salad

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Wok-sautéed baby romaine lettuce, fresh herbs, roasted shallots, smoked miso-ponzu dressing, black pepper.





VEGETARIAN

# Khao Soi

Red curry base, coconut cream, ramen noodles, pickled green mustard, red onion, crispy noodles.

# SOUPS

### Bún Bò Hue

Spicy lemongrass broth, pork belly, beef brisket, red onion, cilantro, rice noodles, served with bean sprouts, crispy garlic jalapeno pepper and lime.

### Pad Thai

Stir-fried thin rice noodles with shrimp, bean sprouts, scallions and peanuts.

# **Classis Chow Fun**

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Stir-fried seasonal vegetables, mushrooms, rice noodles, tofu, sweet hoisin sauce, soybeans.

#### Sichuan Dàndànmiàn

Noodles in spicy sesame peanut sauce with crispy pork, sichuan pepper, ginger, five spice powder.

#### Nasi Goreng

Fried rice with vegetables, Malaysian soy sauce "kecap manis", garlic, scallion, fried egg.

### Bun Vietnamita

Catch of the day and vermicelli noodles, served with cucumber, bean sprouts, mint, green onion, peanuts, nouc cham sauce, pickled-carrot, jicama.



WOK,

& RICE

NOODLES





(a) DAIRY FREE



VEGETARIAN

The plates are subject to change without prior notice.

## Korean Galbi

Slow-braised roast pork in a soy glaze, with honey, garlic, ginger and white rice.

#### **Rendang Sumatra**

Slow-braised beef with coconut milk and spices, served with white rice and scallions.

#### **Cantonese Style Steamed Fish**

Catch of the day steamed in palm leaf with vegetables, ginger, green onion, soybeans, and cilantro, served with sweet and sour sauce.

# Huraideu

Crispy Korean-style fried chicken with sweet and sour Yangnyeom sauce and pickled gherkins.

#### Kambocha Masala

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Pakistani roasted pumpkin curry with fried pumpkin seeds and onion masala.

# SPECIALTIES OF THE HOUSE

MAIN

COURSES

#### Sushi and Sashimi

Omakase - Chef's Selection.

#### **Roasted Duck**

#### SERVES 3-4

Whole duck served with crispy duck rice, lettuce, crêpes, kimchi, hoisin, ginger sauce, green onion and fresh herbs.

() GLUTEN FREE

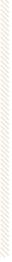
(@) NUT FREE



EGAN



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# Masala Chai

Vanilla and cream tea cake, masala infusion, dulce de leche whipped cream.

# DESSERTS

# House-made Ice Cream and Sorbets

# Semifreddo

Coconut parfait, blueberry compote, black pepper crumbs.

#### Khao Niew Ma Muang

Thai glutinous rice, coconut milk, shredded coconut, mango.

#### **Ube Donuts**

Banana cream, caramel with sea salt.

### **Caramelized White Chocolate Pie**

Hazelnut ganache with puffed rice.



(a) DAIRY FREE



VEGETARIAN

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Due to the risk of foodborne illness, the consumption of raw and/or undercooked foods is at the discretion of the consumer. If you have any allergies, dietary restrictions, or alimentary intolerance, please inform your server.

> ☐ DAIRY ) EGG <☐ PORK (☐ NUTS ) PEANUTS TISH ☐ MUSTARD 
> CELERY 
> SEEDS ☐ SULFITES
> SOY 
> SPICY 
> SEAFOOD, MOLLUSKS & CRUSTACEANS

Your well-being is our priority. We encourage you to choose healthy options during your stay, and explore nutritious and delicious dishes at our restaurant.

🛞 GLUTEN FREE 🌐 VEGAN 🔬 VEGETARIAN 🛞 SUGAR FREE