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

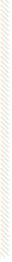
(@) NUT FREE



EGAN



The plates are subject to change without prior notice.



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