

BAO

ASIAN
KITCHEN

APPETIZERS

Mushroom Dumplings



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

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 paper, 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



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

Miso Salad



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



GLUTEN FREE



NUT FREE



DAIRY FREE



VEGAN



VEGETARIAN

The plates are subject to change without prior notice.

SOUPS

WOK, NOODLES & RICE

Khao Soi

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

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



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.



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MAIN COURSES

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



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

SPECIALTIES OF THE HOUSE

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.



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DESSERTS

Masala Chai

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

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.



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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.



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.

