BAO NOODLE SHOP

	小 XIAO CHI 吃	價格	數量
Crispy Noodle Chips(ve)		2¾	
Pao Tsai Pickles(ve)		4	
Crispy Tripe, Spring Onion Dip		4	
Spinach, Tofu Sauce(ve)		6	
Soy Glazed Aubergine(ve)		7	
Eel & Smacked Cucumber(s)		7	
Fried Ogleshield Cheese Rolls		7	
Lu Rou Fan, Egg, Fish Floss Rice		8	
Boiled Cull Yaw Dumplings(s)		8	
Taiwanese Fried Chicken(s)		9½	
Extra Hot Sauce ¾ Extra Chilli Oil		1	
	麵 BEEF NOODLES 條	價格	數量
Rich Style Broth	Slowcooked Beef Cheek & Shortrib Noodle in a rich beef broth w/spiced beef butter & coriander(s)	14¾	
	+ Extra Beef + Fried Egg + Cured Yolk	+ 4 + 2 + 2	
Light Style Broth	Rare Beef Rump Noodle in a light kelp broth w/cured egg	13¾	
	+ Extra Beef + Fried Egg + Beef Butter (s)	+ 4 + 2 + 1	
純 VEGAN 素			
Dan Dan Minced Tofu Noodle(ve)(s)		11¼	
Aubergine Fritters, Kelp Soup Noodle(ve)		11½	
刈 BAO 包		價格	數量
Classic(n)		6½	
Confit Pork(s)		6½	
Fried Chicken(s)		6¾	
Prawn Croquette		6¾	
Daikon(v)(s)		6	
Fried Horlicks Ice Cream(v)		6¼	
BAO Tote Bag BAO Book Noodle 7 30 22 For those with special dietary requirements or allergies, please ask for a manager.			

For those with special dietary requirements or allergies, please ask for a manager. A discretionary service charge of 12.5% will be added to your bill.

(n) contains nuts (s) spicy (v) vegetarian (ve) vegan

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Beef Noodle Soup Tips



1 OBSERVE & SMELL Observe and breathe in the broth's aromas.



2 GIVE RESPECT TO THE BEEF

Give thanks & tap the beef so it submerges into the broth to moisten up. Say see you soon.

If you are having the light style broth, keep tapping the beef into the soup so it lightly poaches.



3 SLURP THE NOODLE

Slurp the noodle whilst the other hand scoops the broth with the spoon. The louder you slurp the more complimentary you are being to the chefs.



4 DRINK THE BROTH Now drink that broth. If you are drinking the light style, don't be afraid to pickup up and drink from the bowl.



5 EAT THE BEEF

Time to eat the meat, take a bite and repeat the process from step 3.

If you are having the light style broth, dip the beef into the egg yolk.





Classic n Braised Pork, Peanut Powder Fermented Greens, Coriander



Confit Pork s Pork Belly, Pork Sauce, Hot Sauce, Dried Shallots



Fried Chicken s Soy Milk Marinated Chicken, Sichuan Mayo, Hot Sauce, Golden Kimchi, Coriander, Sesame BAO



Prawn Croquette Prawn Croquette, Cod's Roe Tartare, Shredded Cabbage, Black Garlic Glaze



Daikon v s Crumbed Daikon, Daikon Pickle, Hot Sauce, Coriander

Flour - imported from Taipei All Beef Aged for 40 Days

BAOs made fresh in house

Noodles made fresh