



THE
BAO MAKERS
DINING AND BAR

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Founded in 2015, we are the first Bao concept store in Singapore to introduce traditional open-faced Asian buns filled with local and international flavours.

Our aim is to serve the best 'baos' in Singapore and also other delectable fusion dishes for sharing with family and friends.

We also provide catering and deliveries, please kindly approach our friendly team for more details!

Baoderful





Tasting Platter

8 different flavours | *No changing of flavours allowed

35.00

BAO

Our Baos are handmade in bite-sized with perfect fillings to bao ratio. They are best eaten with hands!

P Chilli Crab Bao 🍴 4.80
Deep fried bun, fresh crabmeat with Singapore style chilli sauce

—

Salted Egg Chicken Bao 4.50
Steamed sesame bun, signature salted egg sauce, seasoned fried chicken

—

P Salmon Mentaiko Bao 4.50
Steamed white bun, fried salmon, cod roe sauce, cheese

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P Belly of Pork Bao 4.50
Steamed white bun, stewed pork belly, fried garlic

—

Mala Beef Bao 🍴 4.80
Steamed white bun, stir fried beef slices with mala sauce and golden mushroom

P Blackened Chicken Bao 4.50
Steamed sesame bun, house blend garlic mayo, seasoned charcoal fried chicken

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V Truffle Mushroom Bao 4.50
Steamed sesame bun, mushroom stuffed with cheese, truffle mayo

—

V Veggie Bao 4.00
Steamed white bun, fried mixed vegetables, sweet sauce

Bao Box is available for takeaway and delivery!

Please approach our service crew for more details.



Chilli Crab Bao



Salted Egg Chicken Bao



Salmon Mentaiko Bao



Belly of Pork Bao



Mala Beef Bao



Blackened Chicken Bao



Truffle Mushroom Bao



Veggie Bao

RAW & ARTISAN ROLLS

Assorted Sashimi (9 pieces) <i>Salmon sashimi, tuna sashimi, yellowtail sashimi</i>	22.00
—	
Salmon Sashimi <i>5 pieces</i>	13.00
—	
Tuna Sashimi <i>5 pieces</i>	15.00
—	
Yellowtail Sashimi <i>5 pieces</i>	15.00



Assorted Sashimi
(9 pieces)

RAW & ARTISAN ROLLS



Nori Taco
*Seaweed tempura shell, sashimi cubes,
 japanese cucumber, fish roe*

12.00



Salmon Mentaiko Roll
*Seared salmon, egg, cucumber, crabstick,
 mentaiko sauce, fish roe*

18.00



Prawn Avocado Roll
*Deep fried prawn, avocado, cucumber,
 wasabi mayo sauce*

18.00



Spicy Salmon Roll
*Raw salmon cubes with spicy sauce,
 egg, cucumber, crabstick*

18.00

RAW & ARTISAN ROLLS

Salmon Mania (6 pieces)

16.00

*Salmon Sushi, Torched Salmon Belly
Sushi and Mentaiko Salmon Sushi*



SIDES & BITES



P Crabmeat Beancurd
with century egg sauce (served cold)

6.00 Bonito Beancurd
Deep fried crabmeat beancurd with bonito flakes, housemade broth

7.00



P Mushroom Cubes
Deep fried creamy mixed mushrooms with housemade broth

10.00 Thai Beef Salad
Mesclun salad, cherry tomatoes, beef steak, zesty Thai dressing

20.00



SIDES & BITES

Salmon Salad <i>Salmon sashimi, mesclun salad, cherry tomatoes, housemade vegetables dressing</i>	13.00	Truffle Fries <i>Truffle salsa, freshly grated cheese</i>	15.00
—		—	
Avocado Pumpkin Salad <i>Mesclun salad, avocado, pumpkin, cherry tomatoes, housemade vegetables dressing</i>	13.00	Bonito Fries <i>Tonkatsu, mayonnaise, bonito flakes</i>	13.00
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Edamame <i>Japanese green beans</i>	6.00	Pickled Daikon <i>House made pickled radish</i>	3.00
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Chicken Skin <i>Deep fried seasoned chicken skin, chilli powder</i>	11.00		



Truffle Fries

MEAT

P Beef Sando	21.00	Chicken Teppanyaki / Teriyaki	13.00
<i>Toast with breaded beef steak, Japanese special sauce, lotus chips</i>		<i>Pan fried chicken with fried garlic or house blend teriyaki sauce</i>	
—		—	
Beef Teppanyaki / Teriyaki	21.00	Chicken Karaage Balls	12.00
<i>Pan seared beef steak with fried garlic or house blend teriyaki sauce</i>		<i>Deep fried seasoned chicken</i>	



Beef Sando

MEAT

- 🍴 Beef Cubes 25.00
with Goose Liver Sauce
*Pan seared beef steak with
housemade goose liver sauce*



MEAT



P Beef Steak with Balsamic Mushrooms
Pan seared beef steak, brown button mushrooms with balsamic vinaigrette glazing

25.00



P Kecap Manis Chicken
Deep fried chicken cubes, kecap manis marinate

13.00



P Yakitori Sticks (3 pieces)
Grilled juicy pork or chicken on stick

10.00



P Chicken Cheese Volcano
Deep fried chicken cubes, mozzarella cheese fish roe, garlic sauce

15.00

MEAT

Golden Chicken Wings (6 pieces)
with honey sriracha

15.00



SEAFOOD

🍷 Grilled Squid
with salt or teriyaki sauce

Seasonal

Breaded Prawns
with tonkatsu dip

12.00



🍷 Grilled Yellowtail Collar
(Limited quantities available)
with salt, freshly grated daikon on side

Seasonal



Chewy Octopus
Deep fried octopus

15.00

🍷 POPULAR 🌱 VEGETARIAN

All prices stated are not inclusive of 10% service charge and prevailing 7% GST | *Image is for illustration purposes only

SEAFOOD



Soft Shell Crab

Deep fried soft shell crab, served with mayo

15.00



Squid Teppanyaki

Stir fried squid with garlic, Japanese flavour

18.00

P Cod Fish

Grilled cod fish with choice of miso or mentaiko sauce

30.00



SEAFOOD

Mentaiko Lobster 35.00
Grilled lobster tail with cod roe sauce

Mentaiko Tiger Prawn 26.00
Grilled tiger prawn with cod roe sauce



Mentaiko
Lobster

RICE & NOODLES

P Butter Beef Pasta 25.00
Sliced beef, butter, garlic, spaghetti



RICE & NOODLES



P Crabmeat Aglio Olio
Fresh crabmeat, chilli padi, garlic, spaghetti

20.00



P Spicy Beef Pasta
Sliced beef, sansho pepper sauce, golden mushroom, shiitake mushroom, spaghetti

18.00



P Truffle Mushroom Pasta
Creamy mushroom spaghetti, truffle salsa, black roe

20.00



P Beef Fried Rice
Sliced beef, swicy sauce, Japanese rice

9.00

RICE & NOODLES

- P** Lobster Pasta 38.00
Grilled lobster tail with garlic sauce, topped with garlic bits, butter garlic spaghetti
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- P** Tiger Prawn Pasta 28.00
Grilled tiger prawn with garlic sauce, topped with garlic bits, butter garlic spaghetti
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- Seafood Fried Rice 8.00
Salmon, prawn, squid, garlic bits, Japanese rice
- Garlic Fried Rice 5.00
- Japanese White Rice 2.00



Lobster Pasta

DESSERT

P Black Magic Brownie
with vanilla bean ice cream

11.00

*Fillings changes weekly, please check with service crew for any food allergies.



DESSERT

Cookie Bomb

*Soft baked cookie sundae with
vanilla bean ice cream*

10.00



DESSERT

P Pumpkin Burnt Caramel
*Pumpkin mousse, burnt caramel,
almond flakes, corn flakes and
vanilla bean ice cream*

13.00



DESSERT

Speculoos Toro Toro Pudding 8.00
*Silky milk pudding with homemade caramel
topped with caramelised biscuits*

ICE CREAM

Yuzu Sorbet 5.50
Black Sesame Ice Cream 5.50
Green Tea Ice Cream 5.50



Speculoos Toro Toro Pudding

DESSERT

Speculoos Affogato

Double shot espresso, speculoos crumbs with vanilla bean ice cream

10.00



