

THE BAO MAKERS DINING AND BAR

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!

Gaoderful







Tasting Platter8 different flavours | *No changing of flavours allowed32.00

BAO

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

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P	Chilli Crab Bao Deep fried bun, fresh crabmeat with Singapore style chilli sauce	4.50
	– Salted Egg Chicken Bao Steamed sesame bun, signature salted egg sauce, seasoned fried chicken	4.30
P	Salmon Mentaiko Bao Steamed white bun, fried salmon, cod roe sauce, cheese, tobiko	4.30
P	– Belly of Pork Bao Steamed white bun, stewed pork belly, fried garlic	4.30
	– Mala Beef Bao 🌶	4.50

Steamed white bun, stir fried beef slices with mala sauce and golden mushroom

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

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

 Weggie Bao Steamed white bun, fried mixed vegetables, sweet sauce
 Bao Box of 12 is available

Please approach our service crew for more details.

for takeaway and delivery!



Chilli Crab Bao



Salted Egg Chicken Bao



Salmon Mentaiko Bao



4.30

Belly of Pork Bao



Mala Beef Bao



Blackened Chicken Bao

Truffle Mushroom Bao



Veggie Bao

RAW & ARTISAN ROLLS

Assorted Sashimi (9 pieces) Salmon sashimi, tuna sashimi, yellowtail sashimi	18.00
Salmon Sashimi 5 pieces	11.00
Tuna Sashimi 5 pieces	11.00
Yellowtail Sashimi 5 pieces	13.00

Assorted Sashimi (9 pieces)

RAW & ARTISAN ROLLS



Nori Taco Seaweed tempura shell, sashimi cubes, avocado, fish roe



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



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



18.00 Beef Roll Seared beef, cucumber, oshinko, shredded onions, spicy tangy sauce

19.00

17.00

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

RAW & ARTISAN ROLLS

Salmon Mania (6 pieces) Salmon Sushi, Torched Salmon Belly Sushi and Mentaiko Salmon Sushi



SIDES & BITES



Crabmeat Beancurd
 with century egg sauce (served cold)



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



Mushroom Cubes
 Deep fried creamy mixed mushrooms with
 housemade broth



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

18.00

7.00

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SIDES & BITES

12.00	P Truffle Fries Truffle salsa,
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11.00	Bonito Frie Tonkatsu, ma —
	Pickled Dai
6.00	House made
	11.00

P	Truffle Fries Truffle salsa, freshly grated cheese	13.00
	– Bonito Fries Tonkatsu, mayonnaise, bonito flakes	11.00
	– Pickled Daikon House made pickled radish	2.50



P	Beef Sando Toast with breaded beef steak, Japanese special sauce, lotus chips —	18.00	Chicken Teppanyaki / Teriyaki Pan fried chicken with fried garlic or house blend teriyaki sauce	11.00
	Beef Teppanyaki / Teriyaki Pan seared beef steak with fried garlic or house blend teriyaki sauce	19.00	Chicken Karaage Balls Deep fried seasoned chicken	10.00



Beef Sando

 Beef Cubes or Lamb Rack 25.00 with Goose Liver Sauce
 Pan seared beef steak or grilled lamb rack with housemade goose liver sauce

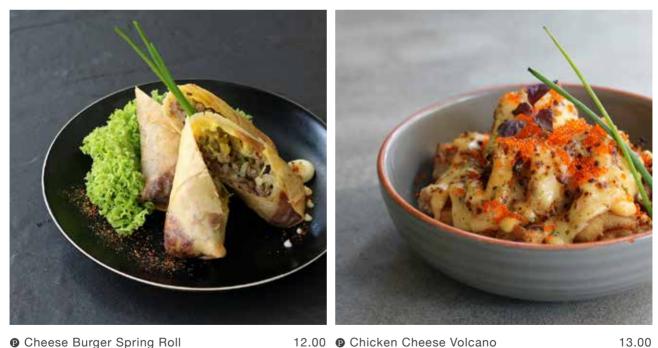




Beef Steak with Balsamic Mushrooms Pan seared beef steak, brown button mushrooms with balsamic vinaigrette glazing



23.00 Seep fried chicken cubes, kecap manis marinate 11.00



Cheese Burger Spring Roll
 Minced beef, cheese, pickles, mustard,
 spring roll skin

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12.00 Ochicken Cheese Volcano Deep fried chicken cubes, mozarella cheese fish roe, garlic sauce

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Golden Chicken Wings (6 pieces) with honey sriracha 12.00

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SEAFOOD

Grilled Squid with salt or teriyaki sauce	Seasonal
Grilled Mackerel (Saba) with salt, freshly grated daikon on side	12.00
Breaded Prawns with tonkatsu dip	11.00
Crispy Baby Shrimps	8.00

Fresh Catch of the Day Please check with our service crew for more details



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

Seasonal Chewy Octopus Deep fried octopus

15.00

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SEAFOOD

Mentaiko Lobster Grilled lobster tail with cod roe sauce



RICE & NOODLES



Crabmeat Aglio Olio Fresh crabmeat, spring onion, chilli padi, garlic, spaghetti



18.00 Spicy Beef Pasta Sliced beef, sansho pepper sauce, golden mushroom, shitake mushroom, spaghetti

18.00



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



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

RICE & NOODLES

P	Lobster Pasta Grilled lobster tail with garlic sauce, topped with garlic bits, butter garlic spaghetti –	34.00
	Seafood Fried Rice Salmon, prawn, squid, garlic bits, Japanese rice	7.00
	Garlic Fried Rice	5.00
	Japanese White Rice	2.00

Lobster Pasta

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DESSERT

Black Magic Brownie with vanilla bean ice cream *Fillings changes weekly, please check with service crew for any food allergies.

10.00

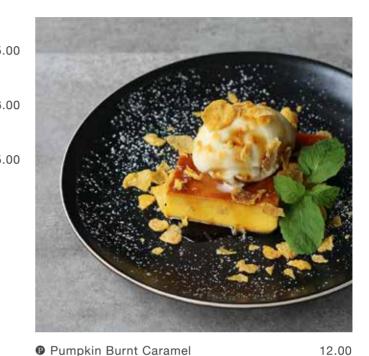
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DESSERT

ICE CREAM

extra smoothness!

Yuzu Sorbet Light and refreshing, with citrus bits. A great palate cleanser!	5.
Green Tea Ice Cream Rich and creamy, topped with adzuki beans. A perfect combination for green tea lovers!	6.
Black Sesame Ice Cream Fragrant and flavourful, hand churned for	5.



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



Cookie Bomb
 Soft baked cookie sundae with
 vanilla bean ice cream



9.00 Speculoos Toro Toro Pudding Silky milk pudding with homemade caramel topped with caramalised biscuits 7.00

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BAO MAKERS EXCLUSIVE

Passion Grapefruit Tonic Fresh grapefruit, orange, passionfruit syrup, yakult, tonic water



BAO MAKERS EXCLUSIVE



Singapore Latte Peng Singapore style sweetened coffee, house made espresso coffee jelly



7.50
Mango Sago Mango puree, fresh milk, sago



Yuzu Coconut Yuzu puree, coconut juice, yuzu sorbet

8.00 Earl Grey Milk Tea Earl grey tea, milk, sugar

COFFEE & CHOCOLATE

Black Espresso Long Black Macchiato	4.00
White Latte Cappuccino Flat White	5.00
Mocha	5.50
Chocolate	5.00
Iced	+1.00



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TEA & SODA

British Breakfast (Hot) Per pot	6.00
Earl Grey (Hot) Per pot	6.00
Camomile (Hot) Per pot	6.00
Coke Coke Light Sprite Soda	3.50

Coke | Coke Light | Sprite | Soda Can



Strawberry Citrus (Cold)

6.50



D Lychee (Cold)

6.00
 Watermelon Cucumber (Cold)

BEER | SPIRITS | CLASSIC COCKTAIL

BEER

Asahi Super Dry Bottled	9.50	
Asahi Black Bottled	10.50	
GIN		WHISKY
Roku	18.00	Macallan 12 year
Monkey 47	16.00	Dewar's
Hendrick's Gin	14.00	Monkey Shoulder



Whisky Sour 20.00 16.00

14.00

14.00

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CLASSIC COCKTAIL







Long Island Iced Tea

15.00 Cosmopolitan

15.00 White Lady

14.00



Espresso Martini



18.00 Burbon Smash



16.00 White Russian

18.00



Hawaiian Coconut Margarita 16.00 Red Sangria



Red Sangria (Glass/Carafe) 14.00 / 29.00 White Sangria (Glass/Carafe)



14.00 / 29.00

RED | WHITE | ROSE

RED	GLASS	BOTTLE	WHITE	GLASS	BOTTLE
PATRICK CLERGET,COTEAUX BOURGUIGNONS 2015 Burgundy, France	12.00	66.00	MARBLE CAKE CHARDONNAY 2018 Australia	12.00	70.00
TABALI, RESERVA CABERNET SAUVIGNON 2017/2018 Limari Valley, Chile	14.00	73.00	TABALI, RESERVA SAUVIGNON BLANC 2018/2019 Limari Valley, Chile	14.00	73.00
TINTO NEGRO, MALBEC 2018 Mendoza, Argentina	15.00	75.00	HULS GUTSRIESLING 2018 Mosel, Germany	15.00	88.00
MILES FROM NOWHERE BEST BLOCKS SHIRAZ 2018 Margaret River, Australia	15.00	88.00	GRAMONA GESSAMI 2018/2019 Penedes, Spain	15.00	88.00
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			ROSE	GLASS	BOTTLE
			CHATEAU DE BERNE ESPRIT MEDITERRANEE 2019/2020	12.00	70.00



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Provence, France

SAKE

	BOTTLE		BOTTLE
KITAGAWA TOMIOH GINREI JUNMAI DAI GINJYO Kyoto, 300ml, Dryness +4	27.00	KIKUSUI NO KARAKUCHI Niigata, 300ml, Dryness +8	22.00
BORN JUNMAI DAIGINJYO NAMACHOZOSHU JUNSUI	31.50	HANAGAKI JUNMAI NIGORI Fukui, 300ml, Sweetness -15	25.00
Fukui, 300ml, Dryness +1		UMENOYADO MINORI NO SPARKLING YUZU	18.00
KITAYA DAIGINJYO GINNOHITOMI	28.50	Nara, 250ml	
Fukuoka, 300ml, Dryness +6		UMENOYADO SPARKLING SAKE NATURAL	19.50
HAKKAISAN GINJYO Niigata, 300ml, Dryness +6	37.00	Nara, 300ml	
NANBUBIJIN TOKUBETSU	29.00	UMENOYADO YUZU SHU Nara, 720ml	60.50
JUNMAI Iwate, 300ml, Dryness +4			



POPULAR VEGETARIAN

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