

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

32.00

BAO

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

P Chilli Crab Bao 🍴 4.50
Deep fried bun, fresh crabmeat with Singapore style chilli sauce

—

Salted Egg Chicken Bao 4.30
Steamed sesame bun, signature salted egg sauce, seasoned fried chicken

—

P Salmon Mentaiko Bao 4.30
Steamed white bun, fried salmon, cod roe sauce, cheese, tobiko

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P Belly of Pork Bao 4.30
Steamed white bun, stewed pork belly, fried garlic

—

Mala Beef Bao 🍴 4.50
Steamed white bun, stir fried beef slices with mala sauce and golden mushroom

P Blackened Chicken Bao 4.30
Steamed sesame bun, house blend garlic mayo, seasoned charcoal fried chicken

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V Truffle Mushroom Bao 4.30
Steamed sesame bun, mushroom stuffed with cheese, truffle mayo

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V Veggie Bao 3.80
Steamed white bun, fried mixed vegetables, sweet sauce

Bao Box of 12 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>	18.00
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Salmon Sashimi <i>5 pieces</i>	11.00
—	
Tuna Sashimi <i>5 pieces</i>	11.00
—	
Yellowtail Sashimi <i>5 pieces</i>	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

17.00



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

RAW & ARTISAN ROLLS

Salmon Mania (6 pieces)

15.00

*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, cucumber, cherry tomatoes, beef steak, zesty Thai dressing

18.00



SIDES & BITES

Salmon Salad <i>Salmon sashimi, mesclun salad, cherry tomatoes, housemade vegetables dressing</i>	12.00	P Truffle Fries <i>Truffle salsa, freshly grated cheese</i>	13.00
—		—	
Avocado Pumpkin Salad <i>Mesclun salad, avocado, pumpkin, cherry tomatoes, housemade vegetables dressing</i>	11.00	Bonito Fries <i>Tonkatsu, mayonnaise, bonito flakes</i>	11.00
—		—	
Edamame <i>Japanese green beans</i>	6.00	Pickled Daikon <i>House made pickled radish</i>	2.50



MEAT

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



Beef Sando

MEAT

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



MEAT



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

23.00



Kecap Manis Chicken
Deep fried chicken cubes, kecap manis marinate

11.00



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

12.00



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

13.00

MEAT

Golden Chicken Wings (6 pieces)
with honey sriracha

12.00



SEAFOOD

Grilled Squid <i>with salt or teriyaki sauce</i>	Seasonal
Grilled Mackerel (Saba) <i>with salt, freshly grated daikon on side</i>	12.00
Breaded Prawns <i>with tonkatsu dip</i>	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** 15.00
Deep fried octopus

SEAFOOD

Mentaiko Lobster

Grilled lobster tail with cod roe sauce

31.00



RICE & NOODLES



P 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

9.00



RICE & NOODLES

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



Lobster Pasta

DESSERT

P Black Magic Brownie
with vanilla bean ice cream

10.00

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



DESSERT

ICE CREAM

Yuzu Sorbet

Light and refreshing, with citrus bits. A great palate cleanser!

5.00

Green Tea Ice Cream

Rich and creamy, topped with adzuki beans. A perfect combination for green tea lovers!

6.00

Black Sesame Ice Cream

Fragrant and flavourful, hand churned for extra smoothness!

5.00



P Pumpkin Burnt Caramel

12.00

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



P Cookie Bomb

Soft baked cookie sundae with vanilla bean ice cream

9.00

P Speculoos Toro Toro Pudding

7.00

Silky milk pudding with homemade caramel topped with caramelised biscuits



BAO MAKERS EXCLUSIVE

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

7.50



BAO MAKERS EXCLUSIVE



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

7.50



P Mango Sago
Mango puree, fresh milk, sago

6.50



Y Yuzu Coconut
Yuzu puree, coconut juice, yuzu sorbet

8.00



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

6.50

COFFEE & CHOCOLATE

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



Iced White
6.00

TEA & SODA

British Breakfast (Hot) <i>Per pot</i>	6.00
Earl Grey (Hot) <i>Per pot</i>	6.00
Camomile (Hot) <i>Per pot</i>	6.00
Coke Coke Light Sprite Soda <i>Can</i>	3.50



Strawberry Citrus (Cold)

6.50



🍷 Lychee (Cold)

6.00



🍷 Watermelon Cucumber (Cold)

6.00

BEER | SPIRITS | CLASSIC COCKTAIL

BEER

Asahi Super Dry 9.50
Bottled

Asahi Black 10.50
Bottled

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GIN

Roku 18.00

Monkey 47 16.00

Hendrick's Gin 14.00

WHISKY

Macallan 12 year 16.00

Dewar's 14.00

Monkey Shoulder 14.00



Whisky Sour
20.00

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



SAKE

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



