

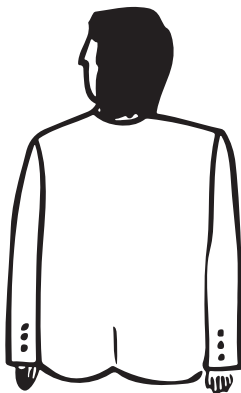
Recommended Time & Place

2pm

Bar Seat

LONG DAY MENU

A Perfect Moment of Solitude
Single Diner Menu at BAO Soho



£20

Classic BAO (n) 經典滷肉

Peanut Milk (n) 花生牛奶

Guinea Fowl Rice 雞肉飯

1pc Fried Chicken (s) 一塊炸雞

Baozhong Tea 包種茶

A discretionary service charge of 12.5% will be added to your bill.

For those with special dietary requirements or allergies, please ask for a manager.

RULES TO BE A LONELY MAN

Place your hat or coat onto the hook and undo your top button.

Breathe in the peanut milk, made this morning from freshly roasted peanuts. Only drink half and save the rest for after the classic.

Welcome the Classic BAO as it arrives and is turned to face you. Position the peanut milk to the top right so that it is in the corner of your eyesight ready to savour in after you have finished.

Named the 'champagne of rice' in Taiwan, the rice is coated with three types of sauces - a dressing, goose fat emulsion, and soy braise liquor - making it more complex than it appears.

Don't stir in the egg. Precisely dab your spoon of rice with intention to bring out just the right amount of egg yolk and let it gently mix with the rice.

Pour the Tea into the smelling cup before drinking. Bring the smelling cup to your nose, close your eyes, and inhale loudly to show your respect for the tea aroma from Pingling, Taipei.