

# BAO NOODLE SHOP

小 XIAO CHI 吃	價格	數量
Crispy Noodles Chips (ve)	2.50	
Pao Tsai Pickles (ve)	2.75	
Spinach, Tofu Sauce (ve)	4.00	
Crispy Tripe, Spring Onion Dip	5.00	
Eel & Smacked Cucumber(s)	6.25	
Fried Oglesfield Cheese Rolls	6.50	
Lu Rou Fan, Egg, Fish Floss Rice	7.50	
Boiled Cull Yaw Dumplings(s)	7.75	
Taiwanese Fried Chicken(s)	8.25	

麵 BEEF NOODLES 條	價格	數量
TAIPEI Style Broth	<b>Slowcooked Beef Cheek &amp; Shortrib Noodle</b> in a rich beef soup w/spiced beef butter (s)	12.50
	+ Extra Beef + Cured Yolk	+ 3.75 + 1.00
TAINAN Style Broth	<b>Rare Beef Rump Noodle</b> in a light beef soup made w/400 day aged soy, cured egg	12.50
	+ Extra Beef + Beef Butter (s)	+ 3.75 + 0.80

純 VEGAN 素	價格	數量
Dan Dan Tofu Noodles (ve) (s)	10.50	
Kelp Soup Noodle, Aubergine (ve)	11.25	

刈 BAO 包	價格	數量
Classic(n)	5.50	
Daikon(v) (s)	5.50	
Fried Chicken(s)	5.75	
Prawn Croquette	6.75	
Iberico Pork	7.50	
Fried Horlicks Ice Cream (v)	5.50	

 Fresh noodles to take home	5	 BAO Tote Bag	7	 Noodle T-shirt	18

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



# GUIDE

## 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 Tainan 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 Tainan style, don't be afraid to pick 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 Tainan style broth, dip the beef into the egg yolk.*

## BAO Index



### Classic n

Braised Pork, Peanut Powder  
Fermented Greens, Coriander



### Daikon v s

Crumbed Daikon, Daikon Pickle,  
Hot Sauce, Coriander



### 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



### Iberico Pork

Fried Iberico Pork, Black Garlic Glaze, Mayo,  
Shredded Flat Cabbage

	Flour - imported from Taipei		BAOs made fresh in house
	All Beef Aged for 40 Days		Noodles made fresh