

BAO KITCHEN



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Experience and choose from our exquisite menu which includes fresh and colourful dishes that have been devised using only the highest quality of ingredients.



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WWW.BAOKITCHEN.CO.UK

DIM SUM PLATTER

点心拼

SERVES 1 PERSON

一人份

鲜虾云吞汤六种点心:

龙虾香菜饺, 阿拉斯加蟹肉饺, 松露鲜虾饺, 带子烧卖,
香辣鸭肉饺, 素菜饺

Served with wonton soup and six types of dumplings; Lobster and coriander, Alaskan king crab, Prawn dumpling with truffle oil, Scallop sui mai, Spicy roast duck dumpling and Yam bean vegetable dumpling^v

35

SOUPS

汤

鲜虾冬阴功汤	Tom yum prawn with a hint of cream	12.5
鲜虾云吞汤	Prawn wonton in supreme chicken soup	9.5

DIM SUM

点心

松露鲜虾饺	Prawn dumplings with truffle oil (3pcs)	11
香辣鸭肉饺	Spicy roast duck dumplings (3pcs)	12
上海小笼包	Shanghai pork siu long bao (3pcs)	13
阿拉斯加蟹肉饺	Alaskan king crab dumplings (3pcs)	18
带子烧卖	Scallop sui mai dumplings (3pcs)	19
素菜饺	Yam bean vegetable dumplings ^v (3pcs)	9
龙虾香菜饺	Lobster and coriander dumplings (3pcs)	21
叉烧包	BBQ pork bun (2pcs)	9

SMALL PLATES

特色小菜

松露炸虾片	Prawn cracker with truffle spicy mayo	6
炸虾春卷	Prawn spring rolls served with spicy tomato sauce	14
蜜汁排骨	Pork ribs with a honey glaze	16
芥末炸虾球	Wasabi prawn tossed with wasabi tobiko kewpie mayo	15
龙虾天妇罗	Tempura lobster served with spicy mayo	32

v = vegetarian

A 12.5% discretionary service charge will be added to the total bill.
Prices include VAT. Due to the style of cuisine, Bao Kitchen cannot be held responsible for customer allergies. Please advise of any dietary requirements upon ordering.

BAO

刈包

WE RECOMMEND ORDERING 2-3 BAOS PER PERSON

刈包- 推荐每人点2-3份刈包

黑毛猪叉烧刈包	Berkshire pork char siu	9
川味龙虾肉刈包	Lobster with Szechuan mayo	16
北京烤鸭刈包	Roasted Beijing style duck with hoisin sauce, scallions and cucumber	12
炸鸡块	Crispy chicken with sweet chilli sauce and pickle radish	11
酥炸鲍鱼菇刈包	King oyster mushroom with siracha mayo ^v	9
烤和牛	Grilled wagyu beef with wafu sauce and shimeji mushroom	28

MAINS

主菜

WE RECOMMEND TO ORDER SIDES OF STEAMED BAOS, RICE OR NOODLES

建议配蒸包、白饭或面类。

叉烧	Berkshire pork char siu	20
烧肉	Crispy Berkshire pork belly served with mustard	22
北京烤鸭	Roasted Beijing style duck	26
烧味三拼: 黑毛猪叉烧, 黑毛猪烧肉, 北京烤鸭	Triple meat platter: Berkshire pork char siu , Crispy Berkshire pork belly and Roasted duck	48
烘鳕鱼	Baked marinated black cod with miso, served with sweet soya glaze	38
烤茄子平菇	Grilled aubergine and king oyster mushroom with spicy miso, topped with black sesame	19

RICE BOWLS

米饭

ALL RICE BOWLS SERVED WITH SEASONAL VEGETABLES

包含蔬菜

北京烤鸭饭	Roasted Beijing style duck	22
烧肉	Crispy Berkshire pork belly	20
叉烧	BBQ Berkshire pork char siu	19
招牌炒饭	Bao special fried rice, chicken and prawn	22
蔬菜炒饭	Vegetables fried rice ^v	16

GRILL

烧烤类

WE RECOMMEND TO ORDER SIDES OF
STEAMED BAOS, RICE OR NOODLES

川味牛排	Rib eye steak served with Szechuan peppercorn sauce	32
烧烤羊排	Grilled lamb chops with bulgogi sauce	26
烧烤老虎大虾	Grilled tiger prawn with teriyaki sauce	25
烧烤小鸡	Grilled poussin served with spicy chilli garlic sauce	23
和牛排	Wagyu striploin steak served with shimeji mushroom wafu sauce	58

RAMEN

拉面

RICH PORK BROTH RAMEN COMES TOPPED WITH
WHEAT NOODLES, NITAMAGO EGG, SPRING ONIONS,
RED GINGER AND NORI SEAWEED

豚骨	Tonkotsu Tonkotsu broth, pork belly, half egg, wheat noodles, seaweed, spring onions and bamboo	32
辛味豚骨	Spicy Tonkotsu Tonkotsu broth with spicy chilli garlic sauce, char sir pork, enoki mushroom, black sesame, seaweed, half egg and spring onion	35

NOODLES

面类

四川肉松担担面	Spicy Szechuan dan dan noodles with vegetables and minced pork	20
素担担面	Vegetarian dan dan noodles - spicy Szechuan style ^v	18
海鲜滑蛋河粉	Wan tan hor - stir fried flat noodles with prawns, crab, scallop with seafood gravy and served with pickled chilli	26
鸡肉虾球脆面	Crispy noodles with chicken, prawns and Bao kitchen sauce	24
大虾冬阴功汤面	Spicy tom yum noodle Thai style with king prawn, lemongrass galangal and coriander, with a hint of cream	25
鲜虾云吞汤面	Wonton noodle soup: Prawn wontons in a supreme chicken broth	23

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SIDES

配菜

烧烤西兰花苗	Grilled tenderstem broccoli served with teriyaki sauce ^v	8.5
蒜香酱油炒面	Egg noodle with ginger garlic soya sauce ^v	7
蛋炒饭	Egg fried rice ^v	6.5
白米饭	Steamed rice ^v	4.5
刈包	Bao bun ^v (2 pcs)	3
川味薯条	Salt and Szechuan peppercorn chips ^v	6.5



CHAMPAGNE

香槟

	125ML	BOTTLE
Champagne Rose Francois Monay Brut	19	108
Champagne Monay	18	98
香槟鸡尾酒 CHAMPAGNE COCKTAIL	125ML	
Hibiscus Flower Fizz	19	
Kir Royal	18	

WINE

葡萄酒

WINES ALSO SERVED IN A 125ML MEASURE

玫瑰酒 ROSÉ WINE	175ML	BOTTLE
Rosé de Loire, France Supple and well balanced	13	50
白酒 WHITE WINE	175ML	BOTTLE
Viognier, Domaine de Mont Auriol, Languedoc, France Exotic fruity bouquet of apricots, white peach & lilac	11.5	38
Pinot Grigio Villa D'Oral, Italy Elegant and full bodied	13.5	48
Sauvignon Blanc, Totara, Marlborough, New Zealand Aromas of stone fruits, passion fruit & honey dew melon	15	52
Gewurztraminer, Cave Ribeauville Collection, Alsace, France Explosive nose of spices & litchis	14	54
Chablis 1er Cru Vosgros Thomas, France - Green and flinty	17	68
Sancerre Tradition Pascal Thomas, 2018/19, France - Bright and refined		62
Riesling, Cave Ribeauville Collection, Alsace, France Citrus flavors with lemon & lime notes		48
Gruner Veltliner, Nittnaus Heidenboden, Burgenland, Austria Delicate aromas of herbs & gooseberries		39
Gavi di Gavi, Cortese, Magda Pedrini, Piedmont, Italy Pleasant hints of fresh fruit		54
Puligny Montrachet 1er Cru - Les Garennnes, Vincent Prunier, Burgundy, France - Velvety and mineral, with toasted brioche notes		150

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红酒 RED WINE	175ML	BOTTLE
Merlot, Domaine de Mont Auriol, Languedoc, France - Dark berries, cocoa and pepper aromas	11.5	38
Chateau Bergeron, Cotes du Bordeaux, Bordeaux Blend, France - Copious fruit and subtle hints of tobacco and leather	12.8	45
Malbec Gran Reserva 2015/16, Argentina - Ample and intense	12	40
Cotes du Rhone, Grenache Blend, Trois Cellier, Sentier des Terroirs, France - Black cherry, plum, white pepper & a hint of cigar-box	13	42
Tempranillo, Francisco Casas, Camparron Reserva, Toro, Spain Cherry, kirsch, prune and fruit compote	13.5	48
Bourhogna Pinot Noir Domaine La Boureau, France - Delicate and spicy notes	14.5	55
Barbera, Reva, Piedmont, Italy Outstanding character with hints of morello cherries, juicy wild blueberries & vanilla		65
Chianti Sangiovese, Colognole Rufina, Tuscany, Italy - Juicy cranberry, dried herbs with a little smokiness		55
Shiraz, Tar and Roses, 'The Rose', Heathcote, Australia - Soft black fruit, tobacco, white pepper and vanilla		75
Ladoix 1er Cru - Les Buis, Domaine Nudant, Burgundy France Aromas of blackcurrant with a hint of earthiness & oak spice		118

SPIRITS

酒

伏特加 VODKA	25ML	50ML
Ketel One (Holland)	7	12
Grey Goose (France)	8	14
杜松子酒 GIN	25ML	50ML
Hendricks (Scotland)	7.5	13
Tanqueray No.10 (England)	8.5	15
朗姆酒 RUM	25ML	50ML
Pampero Anejo Blanco	6	10
Captain Morgan	6	10
威士忌和麦芽威士忌 WHISKEYS & MALT WHISKEY	25ML	50ML
Johnnie Walker Black label	7.5	13
Haig Club	9	16
Yamazaki 12 years old	8	14
Glenfiddich 18 years old	9.5	17
干邑白兰地 COGNAC	25ML	50ML
Remy Martin XO	11.5	20

BEER

啤酒

Singha Beer 330ml

6.5

SOFT DRINKS

汽水

Coke	4.75
Diet Coke	4.75
Sprite	4.75
Source Still Water	4.5
Source Sparkling Water	4.5
Mango Juice	6
Orange Juice	5.5
Lychee Juice	5.5

TEA

茶

Jasmine Blossoming Tea 6.5

Formosan Single Origin Luxury Oolong Tea selection: 12

Sun Moon Lake Red Jade (Ruby)
Served hot or cold
100% fermentation with cinnamon
and light mint aroma

Sun Moon Lake Native Mountain
Tea. Served hot
100% fermentation with
submersible wood Zen aroma

Green Tea Hualien Dah Yeh
Served hot or cold
0% fermentation with fresh grass
aroma