

## SCHNACKS

rotating **schnacks** – ask your server!

assorted seasonal Chinese **pickles** – 8.5

roasted Sichuan **rainbow carrots**, garlic, cilantro, amchur – 8.5

**Chinese celery**, peanut sauce, dried longan – 9 \*contains nuts

**bean curd skin**, king oyster mushroom, chili ginger vinaigrette – 9

Hat Yai **chicken wings**, oyster sauce, spiced honey dip – 18

*add magma sauce - 3*

crispy **tofu**, garlic sweet soy, water chestnut – 9

**omelet**, salted turnip and butter – 12

tempura **mushrooms**, jalapeños, sake gastrique- 16

## PETITS CADEAUX (HANDMADE BY HELEN & CAROL)

**vegetarian** potstickers – 14

steamed **prawn, scallop** and chive dumplings – 17

steamed **pork** and **sauerkraut** dumplings – 17

**pork, prawn**, and **tobiko** wontons, Sichuan chili oil – 21

## PETITS PLATS CHINOIS

**beef tartare**

*preserved mustard root, crispy shallot, ginger, quail egg, watercress,*

*burnt scallion oil, taro chips – 23*

*add smoked bone marrow - 11*

**shan tofu**

*chickpea tofu, tomato, eggplant, doubanjiang, onion soubise, bell*

*pepper relish - 22*

**mantou buns**

*Vietnamese crispy pork belly, ðo chay, thit kho emulsion - 16*

**shao bing**

*sesame flatbread, Te Mana lamb, pickled red onion, green pepper,*

*cilantro, salted chilis – 21*

**spring salmon**

*douban bouillabaisse, sautéed celtuce, soy braised burdock,*

*fennel oil - 40*

**hanger steak**

*pine nut curry, spring bamboo, shimeji mushrooms, chili crisps – 34*

*add smoked bone marrow - 11*

**kick ass house fried rice**

*oyakodon style, chicken thigh, dashi sabayon, sliced onion,*

*crispy chicken skin - 26*

*add sunnyside up egg!!! - 2.5*

*add omelet - 12*

**sticky rice cakes**

*stir fried pork, salted mustard greens, wood ear mushrooms,*

*preserved bamboo shoots – 25*

*add sunnyside up egg!!! - 2.5*

*add omelet - 12*

## VEGETABLES

**king pea tips**, garlic, Shaoxing – 16

sweet and sour mala **Taiwanese cabbage**, chili crunch - 13

glazed crispy **eggplant**, gochugaru shredded leek and carrot, sesame – 14

## SIDES

*steamed rice – 3.5*

*sunnyside up free range egg – 2.5*

*smoked bone marrow - 11*

## DESSERT

**ube mochi cake**, yuzu chantilly, clementine – 16

**ice cream** – 4 / 11 (ask your server!)

Chef's choice: \$65/person (minimum 2 ppl)

*Allow us to create a meal for you!*

*\*Full table participation required*

20% gratuity will be added to parties of 6 or more

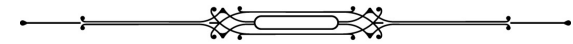
Due to our menu style we are unable to accommodate any modifications

大吃大喝

**Eat and drink until your heart's content**

**BAO BEI**

CHINESE BRASSERIE



寶貝小館

FOOD