# **SCHNACKS**

assorted seasonal Chinese **pickles** – 8.5 roasted Sichuan **rainbow carrots**, garlic, cilantro, amchur – 8.50 **bean curd skin**, king oyster mushroom, chili ginger vinaigrette – 9 hat yai **chicken wings**, oyster sauce, spicy honey dip – 18 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

lemongrass chicken, black garlic galangal aioli - 16

## shao bing

sesame flatbread, Te Mana lamb, pickled red onion, green pepper, cilantro, salted chilis - 21

## scallops

douban bouillabaisse, sautéed celtuce, soy braised burdock, fennel oil, crispy youtiao - 36

## 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 bok choy, salsa macha, black bean, zhejiang dukkah - 13 \*contαins peanuts Taiwanese cauliflower, jim jaew, puffed rice – 14

## **SIDES**

steamed rice - 3.5 sunnyside up free range egg - 2.5 smoked bone marrow - 11

# **DESSERT**

**ube mochi cake**, yuzu marscapone chantilly, seasonal fruit – 16 **ice cream** – 4 / 11 (αsk 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



FOOD