

THE
BAO MAKERS
CAFÉ AND BAKERY

Founded in 2015, we were the first Bao concept store in Singapore to introduce traditional open-faced Asian buns filled with local and international flavours.

Our aim is to serve the best 'baos' in Singapore and also other delectable fusion dishes for sharing with family and friends.

We also provide catering and deliveries, please kindly approach our friendly team for more details!


Bao Makers





BAO

First we eat, then we do everything else

P Chilli Crab Bao  4.50
Deep fried bun, fresh crabmeat with Singapore style chilli sauce

—

Salted Egg Chicken Bao 4.30
Steamed sesame bun, signature salted egg sauce, seasoned fried chicken


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P Salmon Mentaiko Bao 4.30
Steamed white bun, fried salmon, cod roe sauce, cheese, tobiko

—

Belly of Pork Bao 4.30
Steamed white bun, stewed pork belly, fried garlic

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Mala Beef Bao  4.50
Steamed white bun, stir fried beef slices with mala sauce and golden mushroom

P Blackened Chicken Bao 4.30
Steamed sesame bun, house blend garlic mayo, seasoned charcoal fried chicken

—

V Veggie Bao 3.80
Steamed white bun, fried mixed vegetables, sweet sauce

Bao Box of 12 is available for takeaway and delivery!

Please approach our service crew for more details.



Chilli Crab Bao



Salted Egg Chicken Bao



Salmon Mentaiko Bao



Belly of Pork Bao



Mala Beef Bao



Blackened Chicken Bao



Veggie Bao

SALAD & BITES

Cooking with love provides food for the soul

🔥 Salmon Salad 10.80
Salmon sashimi, mesclun salad, cherry tomatoes, housemade vegetables dressing

—

🌱 Avocado Pumpkin Salad 9.80
Mesclun salad, avocado, pumpkin, cherry tomatoes, housemade vegetables dressing

—

🔥 Crabmeat Beancurd 5.80
with century egg sauce

—

Edamame 5.80
Japanese green beans

🔥 Loaded Truffle Fries 12.00
Truffle salsa, freshly grated cheese

—

Bonito Fries 10.00
Tonkatsu, mayo, bonito flakes

—

Japanese White Rice 2.00

Loaded Truffle Fries



RAW & ARTISAN ROLLS

Just roll with it!

Assorted Sashimi (9 pieces) <i>Salmon sashimi, tuna sashimi, yellowtail sashimi</i>	15.80	<div><div></div></div> Salmon Mentaiko Roll <i>Seared salmon, egg, cucumber, crabstick, mentaiko sauce</i>	16.80
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Salmon Sashimi	10.80	Prawn Avocado Roll <i>Deep fried prawn, avocado, cucumber, wasabi mayo sauce</i>	17.80
—		—	
Tuna Sashimi	10.80	—	
—		Crispy Roll <i>Soft shell crab, cucumber, spicy sauce</i>	16.80
Yellowtail Sashimi	12.80		



Salmon Mentaiko Roll



We pride ourselves on
using the best ingredients
we can find.

*Made fresh.
Every Single Day*



BAO SET

Available from 12pm to 3pm only

P Bao Set with edamame & salad | 13.80

Choice of any 3 Baos:

- Chilli Crab
- Salted Egg Chicken
- Salmon Mentaiko
- Belly of Pork
- Mala Beef Bao
- Blackened Chicken Bao
- Veggie



P POPULAR **V** VEGETARIAN

All prices stated are not inclusive of 10% service charge and prevailing 7% GST | *Image is for illustration purposes only

RICE BOWLS

(Available from 12pm to 3pm only)

Ginger Beef
Stir fried beef slice, onions, ginger sauce, onsen egg

17.80

—

Salmon Mentaiko
Salmon with torched cod roe sauce, onsen egg

14.80

—

Kecap Manis Chicken
Deep fried chicken cubes, kecap manis marinate, onsen egg

13.80

—

Prawn Tempura & Vegetables
Deep fried prawns and assorted vegetables, served with tempura sauce

14.80

—

Teriyaki Chicken
Pan fried chicken, house blend teriyaki sauce, onsen egg

13.80

Teriyaki Beef Steak
Pan seared beef steak, house blend teriyaki sauce, onsen egg

17.80

—

Barachirashi
Sushi rice, raw sashimi, cucumber, crabstick, sweet egg, ikura

16.80

—

Raw Salmon
Sushi rice, raw salmon slices

16.80

—

Raw Tuna
Sushi rice, raw tuna slices

16.80

—

Raw & Roll Set
Assorted Sashimi with California Roll

19.80

All rice bowls come with house salad and a choice of hot or iced green tea.
Top up \$3 for a change of drink.



Teriyaki Beef Steak



Raw Salmon



Prawn Tempura & Vegetables



Ginger Beef



Barachirashi



Kecap Manis Chicken



Teriyaki Chicken



Salmon Mentaiko

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PLATES & BEST FOR SHARING

Great satisfaction comes from sharing with others

P Kecap Manis Chicken <i>Deep fried chicken cubes, kecap manis marinate</i> —	8.80	P Lamb Rack with Goose Liver Sauce <i>Grilled lamb rack, housemade goose liver sauce</i> —	23.80
Crispy Baby Shrimps <i>Deep fried baby shrimps</i> —	6.80	P Beef Cubes with Goose Liver Sauce <i>Pan seared beef steak, housemade goose liver sauce</i> —	21.80
Tuna Dumplings <i>Fried tuna dumplings, sweet sauce, mayo</i> —	6.80	Beef Steak Teppanyaki <i>Pan seared beef steak, fried garlic</i> —	16.80
Breaded Prawns <i>with tonkatsu dip</i> —	9.80	Beef Steak Teriyaki <i>Pan seared beef steak, house blend teriyaki sauce</i>	16.80
Prawn Tempura & Vegetables <i>Deep fried prawns and assorted vegetables, served with tempura sauce</i>	12.80		



Chicken Karaage Balls

PLATES & BEST FOR SHARING

Great satisfaction comes from sharing with others

Chicken Teppanyaki
Pan fried chicken, fried garlic

8.80

Chicken Karaage Balls
Deep fried seasoned chicken

8.80

—

—

Teriyaki Chicken
Pan fried chicken, house blend teriyaki sauce

8.80

Soft Shell Crab
Deep fried soft shell crab

12.80

—

—

🍷 Cheese Burger Spring Roll
Minced beef, cheese, pickles, mustard, spring roll skin

9.80

Chewy Octopus
Deep fried octopus

12.80



Kecap Manis Chicken



Lamb Rack with Goose Liver Sauce



Cheese Burger Spring Roll



Beef Cubes with Goose Liver Sauce



Chicken Teppanyaki

NOODLES

Life is a combination of magic and pasta

Crabmeat Aglio Olio
Fresh crabmeat, spring onion, chilli
padi, garlic, spaghetti
16.80

Mentaiko Spaghetti
Mentaiko sauce, bacon
bits, onsen egg, spaghetti
15.80

 POPULAR  VEGETARIAN

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DESSERT

There's always room for dessert

- P** **Cookie Bomb** 7.50
Soft baked cookie sundae with vanilla ice cream

Please allow 10-15 mins of waiting time

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- Tofu Cheese Pudding** 5.00
Homemade tofu cheese pudding with strawberry topping

- P** **Toro Toro Pudding** 5.00
Silky milk pudding with homemade caramel

- P** **Red Velvet Sundae** 7.50
Freshly baked red velvet cupcake, cream cheese frosting, vanilla ice cream, granola

Yuzu Sorbet 5.00

Black Sesame Ice Cream 5.00

Green Tea Ice Cream 5.00



Cookie Bomb



Red Velvet Sundae



Tofu Cheese Pudding



Toro Toro Pudding

BEVERAGE

Our fuel, every single day

BAO MAKER'S EXCLUSIVE

- P** Singapore Latte Peng (Cold) 6.50
Singapore style sweetened coffee, house made espresso coffee jelly
- P** Mango Milk (Cold) 6.50
Mango puree, fresh milk, mango cubes
- P** Lychee Rose Milk 6.50
Lychee, rose syrup, milk
- P** Earl Grey Milk Tea 6.50
Earl grey tea, milk, sugar

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COFFEE & CHOCOLATE

Iced + \$1

- Black** 4.00
Espresso | Long Black | Macchiato
- White** 5.00
Latte | Cappuccino | Flat White
- Mocha** 5.50
- Chocolate** 5.00

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TEA & SODA

- Citrus** 5.00
Cold
- P** Lychee 6.00
Cold
- P** Watermelon Cucumber 6.00
Cold
- British Breakfast** 6.00
Hot | Per Pot
- Earl Grey** 6.00
Hot | Per Pot
- Roasted Green Tea** 1.50
Per Cup | Refillable
- Coke | Coke Light | Sprite** 2.50
Can
- Infused Water** 0.50
Per Cup | Refillable



BAO MAKER'S EXCLUSIVE
Earl Grey Milk Tea

P POPULAR **V** VEGETARIAN

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BEVERAGE

Our fuel, every single day

BEER

Asahi Super Dry 9.50
Asahi Black 10.50

—

SPIRITS

Maker's Mark 14.00
Monkey Shoulder 14.00
Hendrick's Gin 14.00
Barcardi Superior 10.00

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CLASSIC COCKTAIL

Whisky Sour 20.00
Old Fashion 20.00
Mojito 15.00
Long Island Iced Tea 15.00
Margarita 15.00
Cosmopolitan 15.00

WINE (Red)

Glass/Bottle

PATRICK CLERGET,
COTEAUX
BOURGUIGNONS 2016
Burgundy, France

12.00/65.90

TINTO NEGRO,
MALBEC 2017
Mendoza, Argentina

15.00/74.90

TABALI, RESERVA
CABERNET
SAUVIGNON 2014
Limari Valley, Chile

14.00/72.90

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WINE (White)

Glass/Bottle

MARBLE CAKE
CHARDONNAY
Australia

12.00/69.90

GRAMONA
GESSAMI 2016
Penedes, Spain

15.00/100.00

SAKE

Bottle

KITAGAWA TOMIOH
GINREI JUNMAI
DAI GINJYO
Kyoto, 300ml, +4

27.00

BORN JUNMAI
DAIGINJYO
NAMACHOZOSHU
JUNSUI
Fukui, 300ml, +1

31.50

KITAYA DAIGINJYO
GINNOHITOMI
Fukuoka, 300ml, +6

28.50

HAKKAISAN GINJYO
Niigata, 300ml, +6

37.00

NANBUBIJIN TOKUBETSU
JUNMAI
Iwate, 300ml, +4

29.00

KIKUSUI NO KARAKUCHI
Niigata, 300ml, +8

22.00

HANAGAKI JUNMAI NIGORI
Fukui, 300ml, -15

25.00

UMENOYADO MINORI
NO SPARKLING YUZU
Nara, 250ml

18.00

UMENOYADO SPARKLING
SAKE NATURAL
Nara, 300ml

19.50

UMENOYADO YUZU SHU
Nara, 720ml

60.50



HOUSE BREWED ICED TEA
Watermelon Cucumber



HOUSE BREWED ICED TEA
Lychee



BAO MAKER'S EXCLUSIVE
Lychee Rose Milk



BAO MAKER'S EXCLUSIVE
Mango Milk



BAO MAKER'S EXCLUSIVE
Earl Grey Milk Tea



BAO MAKER'S EXCLUSIVE
Singapore Latte Peng

P POPULAR **V** VEGETARIAN

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包
BĀO

BAO MAKERS is a concept store serving
buns (包) created tastefully with flavours
using fresh ingredients daily.

Bao Makers

