

To assemble your Family BAO

STEP 1

Spoon chimi mayo onto the bottom bun, then add some pickle

1

2

STEP 2

Place your Crispy fried chicken on, then add some cabbage

STEP 3

Spoon BAO sauce onto top bun

3

4

STEP 4

Close and enjoy!

FRIED CHICKEN BAO

To assemble your Family BAO

STEP 1

Spoon Kewpie mayo onto the bottom bun

1

2

STEP 2

Add some shredded pork, Place your Crispy smoked bacon on

STEP 3

Spoon teriyaki sauce onto the top bun

3

4

STEP 4

Close and enjoy!

TERIYAKI BACON BAO

To assemble your Family BAO

STEP 1

Place some cucumber
onto the bottom bun

1

2

STEP 2

Place some char
siu (bbq pork) on

STEP 3

add some fried
shallot, cilantron

3

4

STEP 4

Close with the top bun
and enjoy!

CHAR SIU BAO (BBQ PORK)

To assemble your Family BAO

STEP 1

Place some pickle onto
the bottom bun

1

2

STEP 2

Place some kakuni
(pork belly) on

STEP 3

add some sambal sauce,
fried shallot, cilantron

3

4

STEP 4

Close with the top bun
and enjoy!

KAKUNI BAO (PORK BELLY)

To assemble your Family BAO

STEP 1

Place some cucumber
onto the bottom bun

1

STEP 2

Place some sliced beef on

2

STEP 3

add some sambal sauce,
fried shallot, cilantron

3

STEP 4

Close with the top bun
and enjoy!

4

SPICY SLICED BEEF BAO

To assemble your Family BAO

STEP 1

Spoon kewpie mayo
onto the bottom bun

1

STEP 2

Add some pickles,
arugula, tomato

2

STEP 3

Place your impossible
and cheese on

3

STEP 4

Close with the top bun
and enjoy!

4

IMPOSSIBLE BAO

To assemble your Family BAO

STEP 1
Spoon black garlic
aioli onto the
bottom crispy bun

1

STEP 2
Add some pickles then
Place your wagyu
burger with truffle
shitake and cheese on

2

STEP 3
Spoon BAO sauce onto
the top crispy bun

3

STEP 4
Close and enjoy!

4

TRUFFLE WAGYU BAO

To assemble your Family BAO



MALA HOT CHICKEN BAO

To assemble your Family BAO

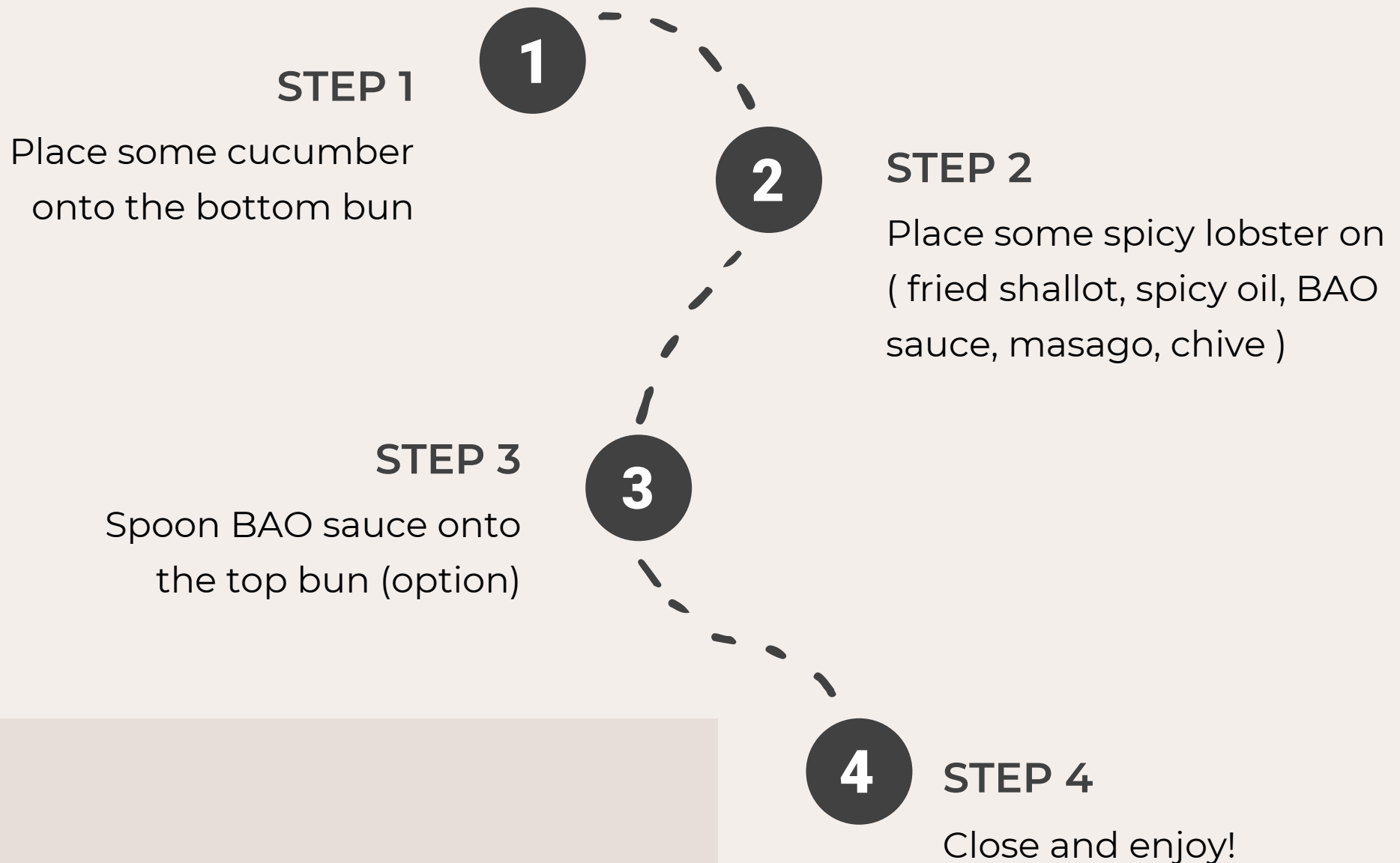


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SOFT SHELL CRAB BAO

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SPICY LOBSTER BAO