



BANH BAO BROTHERS

WE RECOMMEND 3-4 DISHES AND 1 SIDE PER PERSON

VEGGIE

LADIES FINGERS ĐẬU BẮP NƯỚNG
Grilled okra served with a fermented tofu dip. (V) 4.9

STEAMED PAK CHOI
Steamed pak choi with oyster sauce and fried garlic. (V) 5.5

GRILLED AUBERGINE CÀ TÍM NƯỚNG
Grilled aubergine with spring onion peanuts and a fish sauce glaze. (N) 5.9
Vegan option, substituting fish sauce for a soy alternative, available.

PAPAYA SALAD SAM TUM
Thai style vegan papaya salad (N) (V) 7.5

GRILLED BROCCOLI
Stem broccoli chargrilled served with peanut sauce. (V) (N) 5.9

FRIED RICE CAKE BÁNH ƯỚT CHIÊN
Rolled up fresh rice noodles fried with spring onions, egg, fried shallots and oyster sauce. 5.9

STIR FRIED PHO PHỞ XÀO TÔM
Vegetable stir fried pho with seasonal veg. with mushroom oyster sauce. (N) 5.9

SIDES

FILIPINO FRIED RICE
Egg fried rice with, soya, garlic and peas. (V) 3.9

EDAMAME
Steamed edamame with rock salt and chilli flakes. (V) 3.9

RICE
Pandan infused fragrant rice. (GF) (V) 3.5

SWEET POTATO FRIES
Fried sweet potato fries served with our special dip. (V) 3.9

ROASTED SWEET POTATO
Roasted sweet potato seasoned with paprika and sesame. (V) 4.5

CRISPY CHICKEN SKIN
Homemade chicken chicharron. 3.5

DESSERT

MANGO FLOAT
Layers of cream, biscuit and mango 5.5



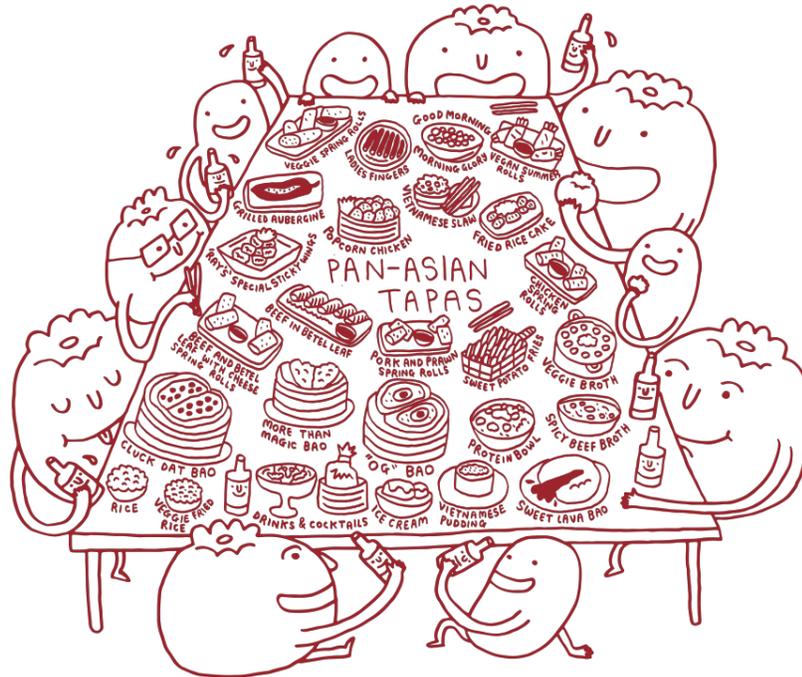
@BANHBAOBROTHERS



(N) - Contains nuts (V) - Vegetarian (D) - Contains dairy

PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY ALLERGIES AND WE WILL MAKE SURE YOU ARE LOOKED AFTER.

A discretionary 12.5% charge is added.



MEAT

"BBB SPECIAL" STICKY WINGS CÁNH GÀ CHIÊN
Twice cooked chicken wings cooked in our fish glaze. 7.5

POPCORN CHICKEN
Crunchy fried chicken thigh diced and served with a sweet soy glaze 8.9

SMOKED PORK BELLY
Tender pork belly, marinated in a sweet chilli, plum, mushroom sauce. grilled with a honey a glaze. 8.9

PINEAPPLE CHICKEN
Stir fried chicken with pineapple and mixed veg 6.9

BEEF BONE MARROW
Roasted bone marrow with garlic served with a roasted sweet potato with sesame 7.9

PANDAN CHICKEN
Juicy chicken marinated in Thai herbs then wrapped and cooked in a pandan leaf 4.5

SEAFOOD

TERIYAKI COD
Baked cod in teriyaki sauce served on a bed of sweet confit potato pure. 8.9

SESAME CALAMARI
Panko fried calamari with sesame seed. 6.9

PRAWN PAPILOTE
Steamed prawn with garlic, white wine and asian herbs. 7.9

BINONDO SKEWERS

CHICKEN
Chicken breast grilled with Manila style marinade. 3.9

PORK
Pork grilled with Manilla style marinade. 4.5

PRAWN
Grilled prawn with Manilla style marinade. 4.9

TOFU
Fried tofu grilled with a sweet soya marinade.. 3.9

ASIAN ROLLS

PORK AND PRAWN SPRING ROLL CHẢ GIÒ
Vietnamese style Char siu & prawn spring roll accompanied with a fish sauce dip. 4.9

CHICKEN SPRING ROLL
Chicken, coriander, creamy béchamel sauce and shiitake mushroom spring rolls served with a sriracha mayonnaise dip. 4.5

PRAWN SESAME ROLL
Crispy prawn spring roll with white sesame and coriander, served with a sweet chilli dip. 4.9

FRESH FILIPINO LUMPIA ROLL
Seasonal vegetables and tofu wrapped in a fresh egg wrap served with sweet pinoy gravy. (V) 5.9