

## SMALL PLATES

### Pork Steamed Bao 9

Braised Pork, Hoisin Sauce

### Pan Seared Leek & Mushroom Bao 9

Glass Noodle, Hoisin Sauce

### East Coast Oysters 16

Melon Chili Vinaigrette, Trout Roe

### Cherry Tomato & Tofu Salad 9

(V, GF)

- Add Fermented Duck Egg 3

### Spicy Cucumber Salad 9

Pickled Cucumber, Chili Crisp,  
Black Vinegar (V, GF)

### Strange Flavor Eggplant 14

Tofu Purée, House-Made Bread (\*)

### Soy Milk & Dough Sticks 6

Local Soy Milk, Fried Dough (V)

### Ginger Chicken Soup Dumplings 12

Peanut Chili Vinaigrette, Ginger, Scallions

### Vegetable Gyoza 9

Seasoned Soy, Herbs (V)

### Sourdough Scallion Pancake 9

Ginger, Sesame (V)

### Crystal Shrimp Dumplings 9

Tuk Trey, Herbs (GF)

### Veggie Spring Rolls 9

Pickles, Herbs

### Crispy Gruyere Dumplings 16

Chinese Beef Chili

### Spicy Cauliflower 12

Sesame, Pickled Celery (V, GF)

### Jumbo Scallop Red Curry 19

Coconut Milk, Kroueng, Slaw (GF)

## MEDIUM PLATES

### Crispy Chicken Wings 19

Peanuts, Cumin Glaze (GF)

### Num Pang Sandwich 14

Pork Shoulder Or Tofu, House-Made Bread,  
House Spread, Daikon, Jalapeño

### Fried Chicken Sandwich 16

House-Made Brioche, House Spread,  
Daikon, Jalapeño

### Spicy Beef & Rice Bowl 14

Braised Beef, Housemade Pickles,  
Fried Egg, Fried Garlic (GF)

### Cambodian Noodle Salad 15

Pork Shoulder, Chicken Or Veggie,  
Rice Noodles, Herbs, Peanuts, Cucumber,  
Spring Roll (\*)

### Cambodian Noodle Soup 15

Pork Shoulder Or Chicken, Rice Noodle,  
Chicken Broth, Dough Stick (\*)

### Duck Noodle Soup 19

Confit Duck Leg, Wonton Noodles,  
Local Greens, Mushrooms (\*)

### Wok-Fried Yu Choy 19

Mushroom Sauce, Olives, Anchovy (GF, \*)

### Tofu & Spicy Basil Sauce 19

Fried Local Tofu, Spicy Basil Sauce,  
White Rice (V, GF)

### Lo Mein 19

Pork Shoulder, Chicken Or Tofu,  
Assorted Mushrooms, Sweet Soy Sauce

## DESSERT

### Egg Custard Tart 8

Coconut Cream, House-made Pie Crust

### Banana Matcha Tiramisu 8

Banana Syrup, Matcha Cream, Ladyfingers (DF)

### Mochi Beignets 8

Fried Mochi, Powdered Sugar, Lemon Curd (GF, DF)

### Coco Melon 8

Seasonal Melon, Coconut Sorbet, Candied Fennel (V, GF)

## LARGE PLATES

### Wok-Fried Rice Noodles 19

Mushroom Sauce, Local Vegetables  
(V, GF)

- Add Roasted Red Pork 10

### Drunken Shrimp Fried Rice 24

Jumbo Shrimp, Kaffir Lime, Chili Paste

- Add Maryland Crab Meat 4

### Spicy Pork Sausage Laab & Bone Marrow 28

Chilis, Fresh Herbs (GF)

### Maketto Fried Chicken 32

Five Spice Caramel, House-Made Bread

### Smoked Dry Aged Brisket 38

Cucumber Salad, Root Vegetable  
Purée, Chili Vinaigrette, Roti

### Signature Bao Platter

Steamed Buns, House Ferments, Herbs

**With Choice Of:**

-Smoked Pork Shoulder 32

-Dry Aged Half Peking Duck 45

-Dry Aged Whole Peking Duck 90

V - Vegan, GF - Gluten Free, DF - Dairy Free

\* Can Be Made Vegetarian/Dairy Free/Gluten Free

\*\*Kindly note: not all ingredients are listed on the menu. Please notify server about all allergies.

A 20% service charge is added to every check for our team, both in the kitchen & the dining room. This goes to help pay & supplement base wages, health insurance & employee benefits.

Tipping is not expected, but you are welcome to do so if you wish.