

XIAO BAO BISCUIT

LUNCH MENU

Monday - Saturday 11.30 - 2pm

OKONOMIYAKI*

Japanese cabbage pancake - in a style we learned while farming in Japan add farm egg or bacon \$2 each add pork candy or katsuobushi each \$1 * is vegetarian, vegan option available

BO BO JI

Sichuan style cold chicken, cilantro, scallion & peanut over rice with a roasted sesame, strange flavored sauce

PAD KRA POW

Thai style minced beef, beans, chili and basil over rice with farm egg ** gluten free option available

CURRY

Local fish, green curry + rice, seasonal veg, herbs, roti
** gluten free without bread

MAPO DOU FU*

Spicy Classic Sichuan pork + tofu dish with broad bean & chili oil, short grain rice +\$2 greens ** can be made vegan for the bold but be warned it's extra spicy + salty without pork so add greens !

SOM TUM WITH CHICKEN

Black bean fried chicken, peanuts, herbs over rice and spicy papaya salad

CHAO FAN

XBB fried rice, limited daily availability, selections change daily, ask your server.

BUY KITCHEN A BEER If you enjoyed your food & want a chance to do something nice for kitchen staff

Our dishes have been carefully crafted to be enjoyed as is. No substitutions or changes, please!

Notify your server of any allergies.

We hope you enjoy your lunch but please be sure to check out our more elaborate menu for Dinner.



XIAO BAO BISCUIT

DINNER MENU

Our menu is designed to be eaten family style. Order 4 or 5 dishes for two people. Have some rice. Share. Enjoy!

late summer / local

BANH XEO Pickled shrimp, asian pear, herbs, Viet crepe (Vietnam)

SHAKING BEEF Stir fried brisket, fermented radish, shrimp chili peanuts, fried onion & pickled veg (Vietnam)

FISH Tempura fried, yuzu brown butter squash, dashi (Japan)**

YU XIANG * Eggplant & summer vegetables in sichuan fragrant sauce (China)

SAMBAL Mussels, pork & local peppers in tomato sambal w/ sticky rice (Malay)**

CHARCOAL CHICKEN pineapple, habanero, pandan oil (Cambodia)

LAMB Sichuan style thin sliced ma la lamb loin, cabbage, peppers, cashew nuts

CHAO SHOU Sichuan style pork dumplings in toasted chili broth (China)

MAPO DOU FU* Spicy Sichuan pork + tofu dish with broad bean & chili oil, short grain rice +\$2 greens (China)

OKONOMIYAKI* "What you like" cabbage pancake - Add-ons \$2 bacon \$2 Farm egg or \$1 pork candy or katsuobushi (Japan)

SOM TUM Kickass spicy green papaya salad with local veg (Thailand)**

side of GREENS* Napa cabbage, garlic soy 6

side of RICE STICKY / SHORT GRAIN 3/2

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Dishes carefully crafted to be enjoyed as is. No changes, please.

All parties of 6 or more checks will be split evenly, not individually. No Amex!

Notify your server of any allergies. We use peanuts & shellfish !

*vegetarian ** gluten free - please ask.