



KINGSTONLICIOUS

A premier prix fixe culinary experience
January "fresh start" menu

MISS BAO

\$50 per person for a five-course plant-powered dinner

Takeout only, available Thursday to Saturday 5 pm to 10 pm and Sunday 5 pm to 9 pm.
Pre-orders are highly recommended: pre-order Instagram/Facebook (DM @missbaokingston)
or call 613-545-0123 during our business hours. missbao.ca

Course one

Edamame with shichimi togarashi

Edamame with spicy shichimi
togarashi and Maldon salt seasoning
(vegan and gluten-free)

Course two

Miso eggplant

Shiro miso eggplant spread topped
with locally grown mixed greens,
pickled onion, and garlic confit, served
with garlic crostini (vegan; gluten-free
option available by request)

Course three

Matcha zaru soba

A plant-powered twist on the classic
Japanese cold soba noodles with
dipping sauce: soba noodles with
matcha kombu-dashi mentsuyu,
freshly grated daikon, and spring
onion (vegan)

Course four (choose one)

Our signature plant-based bāo buns

Tofu bāo
(two pieces: vegan, contains tree nuts)

Mushroom bāo
(two pieces: vegan, contains tree nuts)

Course five

Warm spiced saké-poached pear

An Ontario pear poached in warm
spiced saké with sweet Osmanthus
flower syrup and served with house-
made rice and oat crumble (vegan,
gluten-free)

Miss Bāo

286 Princess Street, Kingston

613-545-0123

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