

TOM'S BaoBao

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经典猪肉

JUICY PORK 3.25
pork, scallion, ginger, shaoxing wine

咖喱牛肉

CURRY BEEF 3.75
beef, potato, carrot, mild curry

酱烧鸡丁

CHICKEN 3.50
chicken, cabbage, carrot, bean sauce

香菇青菜

VEGETARIAN 3.50
bok choy, shiitake, smoked tofu

时令龙虾

SIGNATURE LOBSTER MP
seasonal preparation of local lobster

时令甜包

SEASONAL DESSERT BAO MP

时令新品

CHEF'S SEASONAL BAO MP

ASK ABOUT OUR

SEASONAL BAO & FRESH JUICES

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豆浆

SOY MILK 2.50
Cambridge made soy milk

武夷乌龙

CHINESE TEA 3.00
Wuyi Mountain Oolong

咖啡

COFFEE 2.75
freshly brewed coffee

TOM'S BAOBAO LOCATIONS

CAMBRIDGE

84 Winthrop St. @JFK St.

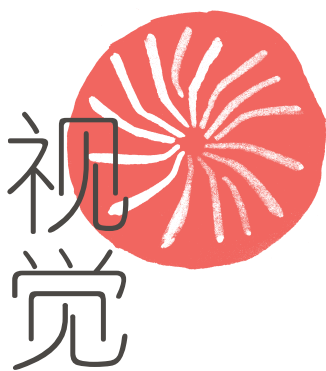
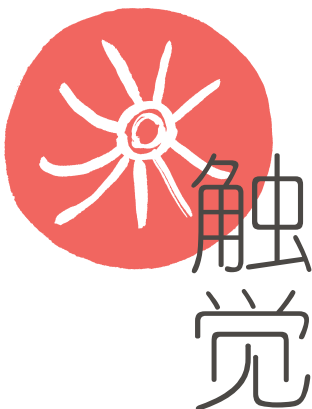
PROVIDENCE

326 Westminster St.

The Four Senses of Bao

Bao shimmers like a pearl.

Bao should be smooth and translucent, not dull and flat. The sheen reveals that the bao is super fresh, hinting at the textural treat to come.

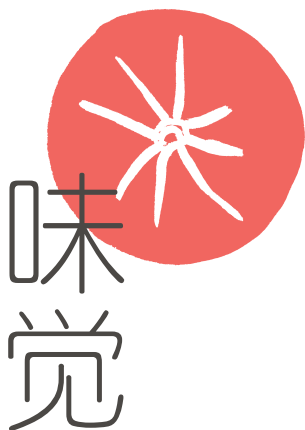


Bao gives in.

Bao is all about texture; the sublime mouth feel that's so different from bread. When you feel the bao in your hands, you know immediately whether the texture is right. Perfect bao gives in—it nearly melts in your mouth. If you have to work at taking a bite, it's not real bao.

Find the sublime in the juicy borders.

The magical bites of bao are found in the borders where the juices from the ingredients soak into the bao. These bao borders should always ooze juicy goodness. Steaming retains the natural flavors of the ingredients, so you can smell the aromas of the pork, shiitake mushroom, and osmanthus flowers as you bite. These borders should never be dry.



Bao hints of its bamboo upbringing.

The delicate scent of the bao is a crucial part of the experience, connecting your senses to nature. If the bao is well made, you should be able to exalt in its subtle aromas, just like a fine glass of burgundy.



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TOMSBAOBAO.COM



The Four Techniques of Bao

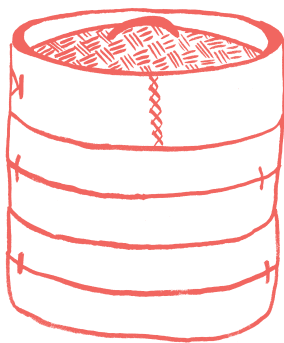


Artisans' hands are everything.

Making bao is an age-old craft that takes many months to master. The baoist cuts just the right amount of dough, rolls it out so that the center is thicker than the edges, and adds just the perfect portion of filling. Then comes the crucial folding: the baoist wraps the bao using just fingertips (hands warm the dough), pinching together layer upon layer (up to 22 folds) to form the bao. Great bao requires perfect technique. Every baoist has apprenticed for at least three months before they can serve a bao to you!

Steam is alchemy.

Steam turns dough into an extraordinary textural delight, but only if done just right. If cooked for just a few seconds too long or too short, the bao is ruined. Our baoists manage tall stacks of steaming baskets with different amounts of steam required for different types of bao, but always know when a basket is perfectly cooked.



Steel is not a flavor.

Tom personally sources our handmade bamboo steamers from a village high in the mountains of Fu Jian province that has continued this ancient craft for nine centuries. Our binata woven mats used to line the steamers are the product of a single family in An Hui province that has passed down this lost traditional art to the next generations. These natural fibers impart a subtle, spicy aroma to the bao during the steaming. The mats make the dough softer and help to retain natural juices. We are old-fashioned this way; most bao today is steamed in steel which is not how we want our bao to taste!



Bao shall not perish.

The texture, juiciness and aroma of bao are all very perishable. A bao isn't like pizza. Or even a loaf of bread. Day-old bao is bad bao. Enjoying bao is like drinking an espresso—its essential qualities have a very short shelf-life. So our bao is always fresh—we only serve bao that's less than one-hour old.

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