

**BIG
BRO**

BAO

BREAKFAST

BREAKFAST BAO

6.50

BACON, SAUSAGE PATTY, OMELETTE AND CHEESE SANDWICHED IN A BAO STYLE BURGER BUN

VEGAN BREAKFAST BAO

7.50

VEGAN SAUSAGE PATTY, VEGAN OMELETTE AND VEGAN CHEESE SANDWICHED IN A BAO STYLE BURGER BUN

BIG BRO BAO BENEDICT

9.00

2 OF OUR TASTY BAO FILLED CRISPY PANCETTA LARDONS TOPPED WITH POACHED EGGS FINISHED WITH A YUZU HOLLANDAISE

BAO ROYAL BENEDICT

11.00

2 OF OUR TASTY BAO FILLED SMOKED SALMON TOPPED WITH A POACHED EGGS FINISHED WITH A YUZU HOLLANDAISE AND CAVIAR

BACON AND SCALLOP BAO

8.00

CRISPY SMOKED BACON AND FRESH KING SCALLOPS SERVED IN A BAO STYLE BURGER BUN WITH OUR HOMEMADE TRUFFLE MAYO

BBB HASH BROWN FRIES

4.00

POTATO AND ONION ROSTIS SHAPED INTO FRIES. FRIED TILL CRISPY AND GOLDEN AND TOSSED IN OUR BIG BRO FURIKAKE HOUSE SEASONING

SMALL PLATES & BAR SNACKS

- SMACKED CUCUMBER** (V) (GF) FRESH CUCUMBER TOSSED IN MISO, SOY SAUCE, GARLIC & CHILLI 4.50
- PRAWN CRACKERS** (V) (GF) HOMEMADE PRAWN CRACKERS, CRISPY AND MOORISH 3.50
- BIG BRO TOAST** THE BEST SESAME PRAWN TOAST YOU'LL EVER HAVE! 6.00
- FURIKAKE FRIES** (V) (GF) CRISPY FRIES TOSSED IN OUR FURIKAKE SPICE BLEND 4.00
- TEMPURA VEGETABLES** (V) (GF) TENDERSTEM BROCOLLI, BABY CORN, SPRING ONION AND RED PEPPER IN A CRISP TEMPURA BATTER 6.50
- SWEET POTATO FRIES** (V) (GF) SWEET AND CRISPY SWEET POTATO TOSSED IN SMOKED MALDON SEA SALT 4.50
- HOMEMADE ASIAN SLAW** (V) (GF) SAVOY CABBAGE, RED CABBAGE, CARROT, MOOLI AND ONION COMBINED WITH YUZU, HONEY AND JAPANESE MAYO 4.00
- CRISPY CHICKEN SKINS** (V) (GF) THE BEST PART OF ANY CHICKEN, CRISPY PIECES OF HEAVEN TOSSED IN SMOKED SEA SALT 5.50
- STEAMED JASMINE RICE** (V) (GF) TRADITIONAL STEAMED STICKY WHITE JASMINE RICE 4.50

SUGAR AND SPICE & ALL THINGS RICE!

- KARAAGE KATSU BOWL** 12.50
CRISPY THIGH PIECES IN OUR KARAAGE COATING, COVERED IN OUR HOMEMADE KATSU CURRY SAUCE, SPRING ONION, CARROT, SESAME AND CORIANDER SERVED ON A BED OF STEAMED JASMINE RICE
- TUNA RICE BOWL** 13.00
SLICES OF SEARED SESAME COATED TUNA STEAK, WITH CUCUMBER, CHILLI, AVOCADO YUZU, SPRING ONION AND CROWNED WITH SALMON CAVIAR SERVED ON A BED OF STEAMED JASMINE RICE
- TERIYAKI MUSHROOM RICE BOWL** (V) (GF) 12.50
SWEET TERRIYAKI GLAZED SHITTAKE MUSHROOMS SERVED WITH CUCUMBER, CARROT, CORIANDER AND CHOPPED ROASTED CASHEWS

BAO DOWN BAO-TCHES!

2 BUNS PER PORTION

- CLUCKY** STICKY TERRIYAKI FRIED CHICKEN WITH FRESH CUCUMBER, FRESH CHILLI, SPRING ONION AND CORIANDER. SERVED IN A WHITE STEAMED FLUFFY BAO BUN 8.50
- OPPORTUNATY** SESAME CRUSTED PAN SEARED TUNA, SERVED WITH AVOCADO, LIME, YUZU, CORIANDER, MINT AND CUCUMBER. SERVED IN A BLACK CHARCOAL FLUFFY BAO BUN 9.50
- SHELLFISHNESS** PANKO COATED PRAWNS, SERVED WITH WHITE CABBAGE, SPRING ONION AND FINISHED WITH TONKATSU SAUCE AND KEWPIE MAYO SERVED IN A WHITE STEAMED FLUFFY BAO BUN 9.50
- PHILANTHROPIG** CHOPPED ROASTED PORK IN OUR SWEET STICKY BBQ SAUCE, SERVED WITH CORIANDER, SESAME, SPRING ONION AND CHOPPED CASHEWS SERVED IN A WHITE STEAMED FLUFFY BAO BUN 9.00
- DEJA MOO** SLOW COOKED BEEF RIB, SERVED WITH HOME MADE TRUFFLE MAYO, WHITE CABBAGE, CORIANDER AND FINISHED WITH TRUFFLE DUST SERVED IN A WHITE STEAMED FLUFFY BAO BUN 9.50
- LET SHITTAKE GO** SWEET TERRIYAKI GLAZED SHITTAKE MUSHROOMS SERVED WITH CUCUMBER, CARROT, CORIANDER AND CHOPPED ROASTED CASHEWS SERVED IN A STEAMED FLUFFY BLACK CHARCOAL BAO BUN 8.50

WING-ER, WING-ER! CHICKEN DINNER!

CHICKEN WINGS	OUR FAMOUS WINGS SLOWLY SMOKED FOR JUICY AND TENDER MEAT. GREAT WHEN COATED WITH ONE OF OUR TOSSING SAUCES	6 WINGS	7.50
		12 WINGS	13.00
		20 WINGS	19.00
BONELESS WINGS	OUR KARAAGE STYLE CHICKEN THIGH BITES MAKE THESE SUPER TASTY AND CRISPY BONELESS WINGS	6 WINGS	6.50
		12 WINGS	11.00
		20 WINGS	17.00
VEGAN WINGS	VEGAN CHICKEN STYLE JACKFRUIT WINGS WITH EDIBLE SUGAR CANE BONE FOR NIBBLING	6 WINGS	9.00
		12 WINGS	17.00
		20 WINGS	24.00

FANCY A SAUCY TOSSING?

LOL ...DON'T WRITE YOUR OWN JOKES!

CONFIT GARLIC AND MISO • HONEY BBQ MOP SAUCE • TERIYAKI
APRICOT, LIME & CHILLI • TONKATSU • HOT CHILLI HONEY

SWEET DREAMS ARE MADE OF THIS

PRAY TO CHEESUS

VANILLA AND YUZU CHEESECAKE WITH A BERRY COMPOTE, MIXED BERRIES AND CHAMPAGNE SORBET

7.50

LOVE YOU SO MOCHI!

CLASSIC JAPANESE DESSERT. A SELECTION OF FLAVOURED MOCHI; CHOCOLATE WITH HAZELNUT RED BERRIES AND PASSION FRUIT WITH MANGO

7.00

A MATCHA MADE IN HEAVEN

RASPBERRY & MATCHA GREEN TEA BATTENBURG STYLE CAKE WITH AN ALMOND AND SESAME COATING. SERVED WITH A CHOICE OF GREEN TEA OR COFFEE

7.00

FINISH WITH MUGS AND KISSES

TEA 2.50

YORKSHIRE • ASSAM • GREEN

COFFEE 3.50

AMERICANO • LATTE • CAPPUCCINO • FLAT WHITE • MOCHA

HOT CHOCOLATE 4.00

CHOOSE FROM MILK OR WHITE CHOCOLATE
SERVED WITH WHIPPED CREAM AND FLAKE



ADD A SYRUP ONLY 50¢

VANILLA • CARAMEL • PUMPKIN SPICE • MINT
HAZELNUT • BLACK FOREST • RASPBERRY

ALLERGEN INFORMATION

ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, GLUTEN, SHELLFISH AND OTHER KNOWN ALLERGENS MAYBE PRESENT. PLEASE MAKE OUR STAFF AWARE OF ANY ALLERGIES YOU MAY HAVE



ALL THE *Drinks*



SOFT DRINKS

DRAUGHT SOFT DRINK 3.00
COKE | COKE ZERO | FANTA | LEMONADE | TONIC | VIMTO

DIET COKE 330ML GLASS BOTTLE 3.00

FEVER TREE MIXERS 330ML GLASS BOTTLE 3.00
MEDITERRANEAN TONIC | GINGER ALE

GUNNA 330ML CAN 2.50
TWISTED LEMONADE | RASPBERRY LEMONADE | TROPICAL LEMONADE

PUSSY NATURAL ENERGY 250ML CAN 2.50
PASSION FRUIT AND LYCHEE ENERGY DRINK

MOCKTAILS

NO G&T 4.00
JUNIPER SYRUP, TONIC, FRESH LEMON AND LIME

BEACH STREET SUNSET 4.50
ORANGE JUICE, PINEAPPLE JUICE, CITRUS JUICES AND SODA, TOPPED WITH GRENADINE

SHIRLEY TEMPLE 4.50
GINGER ALE, FRESH LIME AND GRENADINE

BUBBLE TEAS

CEREAL KILLA BROWN SUGAR MILK TEA WITH TAPIOCA PEARLS.... TASTES LIKE EVERYONE'S FAVOURITE PART OF BREAKFAST...THE CEREAL MILK!!	4.75	DON'T WORRY, BE FRAPPE OUR VERSION OF AN ICED COFFEE. RICH ESPRESSO POURED OVER ICE AND TOPPED WITH MILK & VANILLA CREAM	4.75
SON OF A PEACH PEACH TEA WITH MANGO & PASSIONFRUIT POPPING BOBA	4.75	PAGE 3 STAR VANILLA AND PASSIONFRUIT TEA WITH POPPING PASSIONFRUIT BOBA	4.75
CHERRY POPPA CHERRY JASMINE TEA WITH POPPING CHERRY BOBA AND TAPIOCA	4.75	WHY YOU LIE-CHEE? LYCHEE JASMINE TEA WITH MANGO POPPING BOBA AND TAPIOCA PEARLS	4.75

HOT DRINKS

Pimp Your Drink

ADD A FLAVOUR SYRUP FOR JUST 50P

ESPRESSO	2.50
AMERICANO	3.10
LATTE	3.50
CAPPUCCINO	3.50
MOCHA	4.10
TEA YORKSHIRE OR JASMINE GREEN	2.20
HOT CHOCOLATE	3.50
WHITE HOT CHOCOLATE	3.50



locally sourced coffee...

WE ARE PROUD AT BIG BRO BAO TO SERVE SHORE COFFEE, BASED RIGHT HERE AT BEACH STREET! OWNED AND RUN BY KATIE SPENCER. SHORE COFFEE OPENED ITS DOORS IN JANUARY 2021. KATIE IS PASSIONATE ABOUT COFFEE, USING SPECIALITY GRADED COFFEE LOCALLY ROASTED IN SUFFOLK. SHORE COFFEE PROVIDES A DELICIOUS STRAIGHT-UP DOUBLE ESPRESSO WITH ITS PRALINE AND CARAMEL UNDERTONES, EQUALLY HOLDING ITS OWN. FULL OF FLAVOUR, CUTTING THROUGH MILK IN YOUR FAVOURITE LATTE AND FLAT WHITE.

DRAUGHT

Beer and Cider

ASAHI EXTRA DRY

JAPAN | 5% ABV

0.5 PINT 3.00 | PINT 6.00

KIRIN ICHIBAN

JAPAN | 4.6% ABV

0.5 PINT 2.90 | PINT 5.80

ASAHI EXTRA DRY 0.0

JAPAN -

330ML BOTTLE 4.00

ELDERFLOWER AND RASPBERRY CIDER

CORNISH ORCHARD | ENGLAND | 4% ABV

0.5 PINT 3.30 | PINT 5.70

PROSECCO

and Sake

BOTTEGA GOLD PROSECCO

ITALY | 11.5% ABV

GLASS 8.50 | BOTTLE 29.50 | MAGNUM 59.50

AKASHI-TAI JUNMAI SPARKLING SAKE

JAPAN | 7% ABV

330ML BOTTLE 19.50



WINE

Red

TEKENA MERLOT

175ML 5.50 | 250ML 7.50 | BOTTLE 19.00

A FRUIT-DRIVEN MERLOT WITH RASPBERRY AND BLUEBERRY FRUIT LEADING TO A SOFT FINISH.

ERRAZURIZ RESERVA PINOT NOIR

175ML 6.75 | 250ML 9.50 | BOTTLE 28.00

VIBRANT CHERRY AND STRAWBERRY JAM FRUIT CHARACTER ON THE NOSE. HAND-HARVESTED AND AGED IN FRENCH OAK BARRELS WHICH ADDS COMPLEXITY AND WEIGHT TO THE PALATE. THE FINISH IS ELEGANT AND SMOOTH WITH NOTES OF STRAWBERRY AND RASPBERRY.

White

VITA PINOT GRIGIO

175ML 5.00 | 250ML 7.00 | BOTTLE 17.00

PINOT GRIGIO, GROWN IN VENETO, AND FERMENTED IN STAINLESS STEEL TANKS AT LOW TEMPERATURE TO RETAIN THE GRAPES FRESH AROMATIC CHARACTER. SUBTLE CITRUS FRUIT WITH A HINT OF PEACH.

GIESEN SAUVIGNON BLANC

175ML 6.50 | 250ML 9.25 | BOTTLE 21.00

THIS MARLBOROUGH SAUVIGNON BLANC IS AROMATICALLY EXPRESSIVE AND GENEROUSLY FLAVOURED WITH FRESHLY CUT HERBS. SCRUMPTIOUS TROPICAL FRUIT WITH SUBTLE NOTES OF BLACKCURRANT LEAF.

Rose

WICKED LADY WHITE ZINFANDEL

175ML 5.50 | 250ML 7.50 | BOTTLE 19.00

MEDIUM-SWEET ROSE MADE USING ZINFANDEL GRAPES FROM WARM CALIFORNIAN VINEYARDS. THE JUICE FROM THE CRUSHED GRAPES SPENDS A SHORT TIME IN CONTACT WITH THE SKINS WHICH GIVES THE WINE A SALMON-PINK COLOUR. SHOWS RED-FRUITS ON THE RICH, JUICY PALATE.

WHISPERING ANGEL

175ML 7.25 | 250ML 9.75 | BOTTLE 29.00

PALE PINK IN COLOUR. IT HAS FLAVOURS OF REDCURRANT, DRIED FLOWERS AND SPICES ON THE NOSE, WITH A SUBTLE HERBAL QUALITY. DRY, WITH BITTER RED FRUIT FLAVOURS. IT HAS A FIRM FINISH WITH LINGERING HERBAL NOTES.

The
Dragonitini



COCKTAIL

Signatures



YUZU BRAMBLE 8.50

ROKU GIN. YUZU PUREE. CINNAMON &
FRESH BLACKBERRY

THE CHINA ROSE 9.00

ROKU GIN. LYCHEE LIQUEUR
MONIN ROSE SYRUP LIME JUICE & LYCHEE JUICE

DRAGONTINI 9.50

STRAWBERRY AND MARSHMALLOW INFUSED SYRUP,
RASPBERRY VODKA. CRANBERRY JUICE AND COINTREAU

CLEAR COLA BOTTLE 9.50

HAVANA CLUB RUM AGED RUM. COLA SYRUP,
VANILLA. CITRUS JUICES & SODA

RHUBARB AND CUSTARD 9.50

RHUBARB VODKA. VANILLA VODKA
RHUBARB AND CUSTARD INFUSED SYRUP,
CRANBERRY JUICE



COCKTAIL

Classics



COSMOPOLITAN

ABSOLUT CITRON, COINTREAU, CRANBERRY JUICE & FRESH LIME JUICE

8.50

PORNSTAR MARTINI

VANILLA VODKA, PASSOA, PASSIONFRUIT JUICE AND PUREE. SERVED WITH A SHOT OF PROSECCO

9.50

PURPLE RAIN

ABSOLUT VODKA, HAVANA 3 YEAR RUM, MONIN BLUE CURACAO, CHAMBORD, LEMONADE AND GRENADINE

9.00

SHORE ESPRESSO RUMTINI

DEAD MAN'S FINGERS COFFEE RUM, VANILLA SYRUP KAHLUA, ESPRESSO

9.00

SEX ON THE BEACH

ABSOLUT VODKA, ARCHERS PEACH SCHNAPPS, ORANGE JUICE AND CRANBERRY JUICE

8.50

FRENCH MARTINI

VANILLA VODKA, CHAMBORD & PINEAPPLE JUICE

9.50

PINA COLADA

DEAD MANS FINGERS COCONUT RUM, COCONUT CREAM AND PINEAPPLE JUICE

9.00

JUNE BUG

MIDORI, BANANA LIQUEUR, MALIBU, PINEAPPLE JUICE & CITRUS JUICES

9.50

TOKYO ICE TEA

VODKA, GIN, TEQUILA, RUM, COINTREAU AND MIDORI COMBINED WITH CITRUS JUICES AND TOPPED WITH LEMONADE

10.50

STRAWBERRY DAIQUIRI

HAVANA CLUB 3 YEAR RUM, STRAWBERRY PUREE, STRAWBERRY LIQUEUR, CITRUS JUICES

9.50

MOJITO

HAVANA CLUB RUM, SUGAR, LIME, CITRUS JUICES AND SODA

9.50

WOO WOO

ABSOLUT VODKA, ARCHERS PEACH SCHNAPPS CRANBERRY JUICE & FRESH LIME

8.50

OLD FASHIONED

MAKERS MARK WHISKEY, SUGAR & ANGSTURA BITTERS

8.50

MIMOSA SUNSET

ORANGE JUICE, PROSECCO AND GRENADINE

9.50



Purple
Rain



SPIRITS

Vodka

ABSOLUT VODKA 40% ABV	4.00 7.50
HAKU VODKA 40% ABV	4.50 8.00
ABSOLUT VANILLA VODKA 38% ABV	4.50 8.00
ABSOLUT RASPBERRI VODKA 38% ABV	4.50 8.00
AU BUBBLEGUM VODKA 35.2% ABV	4.50 8.00
AU BLUE RASPBERRY VODKA 35.2% ABV	4.50 8.00
AU PINEAPPLE VODKA 35.2% ABV	4.50 8.00
AU FRUIT PUNCH VODKA 35.2% ABV	4.50 8.00

Gin

BEEFEATER 24 45% ABV	4.00 7.00
HORSEGUARDS LONDON GIN 42% ABV	4.50 8.00
ROKU 43% ABV	4.50 8.00
MONKEY 47 47% ABV	5.00 9.00
MERMAID PINK 38% ABV	4.50 8.00
ZING 72 BOTANICAL GIN 40% ABV	4.50 8.00

Tequila

EL JIMADOR 38% ABV	4.00 7.00
PATRON GRAN PLATINUM 40% ABV	12.00 20.00

Cognac

FERRAND 10 GENERATIONS 46% ABV	5.50 10.00
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SPIRITS

Rum

HAVANA CLUB 3 YEAR 48% ABV	4.00 7.00
DEAD MANS FINGERS SPICED RUM 37.5% ABV	4.00 7.00
DEAD MANS FINGERS COFFEE RUM 37.5% ABV	4.00 7.00
DEAD MANS FINGERS COCONUT RUM 35% ABV	4.00 7.00
MALIBU 21% ABV	3.50 6.00

Whisky and Bourbon

JACK DANIELS 48% ABV	4.00 7.00
JAMESON 48% ABV	4.50 8.00
GLENLIVET F.R SINGLE MALT 48% ABV	5.50 10.00
THE ARRAN SINGLE MALT 10 YEAR 46% ABV	5.50 10.00
HIBIKI SUNTORY 43% ABV	6.00 11.00
MAKERS MARK 45% ABV	5.50 10.00

Liqueurs

ARCHERS 18% ABV	3.50 6.00
BLUE CURACAO 28% ABV	3.50 6.00
CHAMBORD 16.5% ABV	4.00 7.00
COINTREAU 48% ABV	4.00 7.00
DISARONNO 28% ABV	4.00 7.00
JAGERMEISTER 35% ABV	3.50 6.00
KAHLUA 28% ABV	4.00 8.00
LICOR 43 31% ABV	4.00 7.00
PASSOA 17% ABV	3.50 6.00
MIDORI 28% ABV	4.00 7.00
TEQUILA ROSE 15% ABV	4.00 7.00



BiG BRO BAO

UNIT 18 BEACH STREET

MICKLGEATE ROAD

FELIXSTOWE | SUFFOLK

IP11 2GN