



Welcome at **Baoase Culinary Beach Restaurant**,

where our passion for fresh and seasonal ingredients is matched with our love for exceptional cooking and incomparable service. Our professional and dedicated team is looking forward to serving you the Chef's selection of fresh products, which you can enjoy whilst overlooking our beautiful private lagoon with Bibi's island and stunning backdrop of the Caribbean Sea.

Because we would like to guarantee you the freshest and finest products on the island, it is possible that some dishes or ingredients are unavailable. However, our Chef and his dedicated team will be happy to provide you with an alternative and also cater to your special (dietary) wishes and needs.



As a result of consistently receiving great reviews from travelers on TripAdvisor, Baoase Culinary Beach Restaurant has been awarded with a Certificate of Excellence in both 2014 and 2015. We would appreciate you taking the time to write a review on our TripAdvisor page: Baoase Culinary Beach Restaurant or Baoase Luxury Resort.



We are very honored that Baoase Culinary Beach Restaurant has been voted as one of the TOP 50 restaurants in the Caribbean, by Caribbean Journal.



Follow or tag us on Instagram #Baoase Culinary Beach Restaurant and Facebook @Baoase Culinary Beach Restaurant

**We are here to serve you and exceed your expectations,
your satisfaction is always our number one priority.**

our recommendations for lunch

Surprise Tasting Menu

Amuse | 4 -course menu

\$68 | Fl 123.62 p.p.

Baoase's famous bread platter

toasted bread | aioli | mackerel cream | tzatziki | goat cheese | olives | roasted garlic

\$17 | Fl 30.91

with Pata Negra

\$24 | Fl 43.63

to start

Baoase's famous bread platter

toasted bread | aioli | mackerel cream | tzatziki | goat cheese | olives | roasted garlic

\$17 | Fl 30.91

with Pata Negra

\$24 | Fl 43.63

soups

Asian bouillon

Oriental vegetables | herbs | shiitake | tauge | noodles | pak choi | bell pepper

\$20 | Fl 36.36

with chicken

\$22 | Fl 40

with shrimps

\$24 | Fl 43.63

gazpacho

cold spicy soup | tomato | cucumber | tomato and mozzarella salad

\$19 | Fl 34.54

pumpkin soup

roasted pumpkin | cream of ginger | horseradish | tauge | herbs

\$18 | Fl 32.72

sandwiches

choice between farmer's white or whole grain bread

vegetarian

grilled zucchini | tomato | mozzarella | goat cheese | rocket | balsamic vinegar

\$19 | Fl 34.54

tandoori chicken

tandoori marinated chicken | iceberg lettuce | grilled avocado | spicy cocktail sauce

\$18 | Fl 32.72

beef sirloin

marinated thinly sliced beef sirloin | truffle mayonnaise | parmesan cheese | pancetta

\$22 | Fl 40

with foie gras

\$28 | Fl 50.90

Royal class salmon

Royal class salmon | toasted bread | salad | quail egg | mackerel mayonnaise

\$21 | Fl 38.18

salads

classic Caesar salad

Caesar dressing | Parmesan cheese shavings | croutons | anchovies

\$18 | Fl 32.72

with grilled marinated chicken

\$20 | Fl 36.36

with black tiger shrimps (5 pcs)

\$23 | Fl 41.81

burrata mozzarella

marinated cherry tomatoes | herb salad | pine nuts | pesto | balsamic

\$26.50 | Fl 48.18

with Pata Negra

\$33.50 | Fl 60.90

with shrimps (5 pcs)

\$31.50 | Fl 57.27

vegetarian salad

feta | grilled vegetables | olives | herbs | nuts | Parmesan cheese | herb dressing

\$19.50 | Fl 35.45

roasted tuna

roasted tuna with sesame | tempura shrimps | Asian salad | shiitake
bean sprouts | orange | oyster sauce vinaigrette

\$28.50 | Fl 51.81

cold appetizers | starters

shrimp cocktail

mango salsa | avocado | herbs | lettuce | tomato compote | roasted bread | aioli

\$27 | Fl 49.09

sliced Royal class salmon

capers | crème fraîche | red onion | salad

\$25 | Fl 45.45

beef Carpaccio

marinated thinly sliced beef | Romaine lettuce | rocket | Parmesan cheese shavings | pesto

\$22 | Fl 39.99

caviar (osetra)

blini | egg yolk | egg white | spices | red onion | crème fraise

10 gram Royal

\$59 | Fl 107.25

30 gram Royal

\$119 | Fl 216.34

50 gram Royal

\$199 | Fl 361.78

* Additional option of the Royal class salmon

\$17 | Fl 30.90

Healthy Salads

Quinoa salad

tomato | nuts | avocado | vegetables | apple | citrus | cucumber

\$19.50 | Fl 35.45

with salmon

\$27 | Fl 49.08

with chicken

\$25 | Fl 45.45

*Please select your dressing: coco's ginger or pomegranate

**For a healthy boost in combination with your salad
we offer the Baoase Juice Collection**

\$11 | Fl 20

GreenS Sunrise

Cucumber | celery | carrot | apple | ginger

unBEETable!

Beet root | carrot | green apple | celery | ginger

tropical Energy Boost

Pineapple | celery | green apple | lime | ginger

main courses

spicy yellow curry

roasted pak choi | bell pepper | shiitake | jasmine rice

with chicken

\$27 | Fl 49.09

with Tenderloin

\$32 | Fl 58.18

with shrimps

\$35 | Fl 63.63

Pasta spaghetti

spinach | tomato | basil | herbs | Parmesan cheese

\$27 | Fl 49.09

with codfish

\$35 | Fl 63.63

with shrimps

\$32 | Fl 58.18

with tenderloin

\$35 | Fl 63.63

Baoase burger

create your own Black Angus beef burger with side garnishes and homemade fries

\$29.50 | Fl 53.63

roasted tenderloin

roasted beef tenderloin | vegetables | mushrooms | homemade fries | salad | veal gravy

\$55 | Fl 99.99

desserts

Monte Scroppino

lime sorbet | prosecco | vodka | cream

\$12.50 | Fl 22.72

chocolate

white chocolate | hazelnut | vanilla ice | banana | chocolate sauce

\$13.50 | Fl 24.54

Strawberry

sorbet | blueberries | yoghurt | hibiscus juice | mint gel

\$13.50 | Fl 24.54

Fruit salad

combination of daily fresh fruit

small

\$8.50 | Fl 15.45

large

\$12.50 | Fl 22.72

homemade sorbet

\$3.50 | 6.36 per scoop

with fresh fruit

\$6 | Fl 10.90

cheese

French and international cheeses | nut bread | compote | nuts

\$21.50 | 39.08