

ASIAN NIGHT MENU

Asian Night is a special dining experience offered every Sunday between 6pm-10pm in our Baoase Culinary Beach Restaurant.



SHARING IS CARING

The best dishes for sharing are: warm bites, fried dim sums, steamed dumplings, spring rolls, maki's, sashimi's and tataki's.

For groups, families or culinary explorers, we recommend our platters. The sushi boat, shrimp platter and dim sum mix are served family style to share.

It is okay NOT to share

For those who rather have their own plate of food and prefer not to eat sushi, we recommend our bouillon to start with, followed by one of our salads, roasted tuna or tenderloin and a delicious dessert to complete your dinner.

TASTING SURPRISE MENU

Let us decide for you and let our Chefs create a five (5) course surprise Asian menu. | \$85

This menu consists of an amuse, edamame, Asian bullion, a mix of sushi and sashimi, a mix of bites and salads and one of our beautiful desserts. These five courses give you an opportunity to taste different creations of our menu. We will keep any dietary restrictions and allergies in mind in your personalized menu. Please notify your server about this.

PLATTERS TO SHARE

Shrimp Platter | \$35 per platter

Spicy shrimps, tempura shrimps, shrimps in crackers

Sushi Boat Platter | \$42 per platter

A selection of maki and sashimi

Dim Sum Mix | \$48 per platter

An assortment of fried dim sum and steamed dumplings with porc, beef and chicken

All platters are served with wakame, ginger, soy-, oyster-, chili-, and spicy cocktail sauce.





STARTER

Edamame | \$8

Steamed soy beans topped with sea salt

Bouillon *small* | \$12.50

Warm broth with oriental vegetables and herbs

Bouillon *large* | \$20

Warm broth with oriental vegetables and herbs

Sashimi (8pcs) | \$18

Sake (*salmon*) or Maguro (*tuna*)

Tataki (6pcs) | \$18

Sake (*salmon*) or Maguro (*tuna*)

Sashimi and Tataki served with ginger, soy sauce, wasabi, wakame and wasabi mayonnaise

WARM BITES (6pcs)

served with wakame, ginger and a matching sauce

Tempura shrimp | \$15.50

Sauce | spicy cocktail

Coco shrimp | \$15.50

Sauce | curry

Spicy shrimp | \$15.50

Sauce | chili

Shrimps in cracker | \$15.50

Sauce | oyster

Chicken dumpling | \$15.50

Sauce | oyster

Pork dumpling | \$15.50

Sauce | oyster

Beef dim sum | \$15.50

Sauce | oyster

Pork dim sum | \$15.50

Sauce | oyster

Curry chicken | \$16

Sauce | shiitake tartare

Roasted tenderloin | \$17.50

Sauce | oyster

Roasted tuna | \$17

Sesame seeds, wasabi mayonnaise and soy

Duck Spring roll (2pcs) | \$13

Sauce | chili

MAKI ROLL (10pcs)

served with ginger, wasabi and soy sauce

California | \$18

Cucumber, avocado, crab

Topping | Masago

Alaska special | \$20

Salmon, cream cheese

Topping | avocado, masago, wakame, salmon

Playa (*fried*) | \$20

Shrimp, masago, eel, salmon, panko,

wakame

Baoase | \$20

Tempura, shrimp, cream cheese, masago

Topping | eel, avocado

Rainbow | \$20

Crab, cucumber, avocado

Topping | salmon, tuna, avocado, wakame

Ikaso | \$20

Tempura shrimp, salmon, wakame, cream cheese

Topping | crab

Tuna Lover (*spicy*) | \$20

Tuna, scallions

Topping | tuna, tempura flakes, masago, spicy mayonnaise

Tiger (*fried*) | \$20

Salmon, crab, cream cheese, eel

Topping | spicy crab salad

DESSERT

Feel free to ask your waiter for the dessert menu.