



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 2015 and 2016. 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 Geo 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 dinner

5-course Baoase Tasting Menu created by our Chef

\$105 | FL 190.89

Chef's selection of his best dishes

wagyu...

tartar | Pata negra | quail egg | arugula | avocado | piccalilli | mushroom

\$32.50 | FL 59.09

Prices are in USD and including OB (taxes)

Menu Gastronomique

4-Course Amuse Surprise Menu created by our Chef

\$79 | Fl 143.62

5-Course Baoase Tasting Menu created by our Chef

\$105 | Fl 190.89

Chef's selection of his best dishes

Wagyu...

tartar | Pata negra | quail egg | arugula | avocado | piccalilli | mushroom

salmon Royal class...

beetroot | tomato couscous | soy | herb salad | cucumber | taco | nuts | goat cheese

turbot (North Sea) ...

truffle | terrine of potato and pancetta | spinach | beurre blanc with lime

sirloin (prime C.A.B.) ...

braised veal | sweetbread | cauliflower | celeriac | cream of bacon | oregano gravy

pineapple...

caramel | white chocolate | popcorn | buttermilk

Menu Culinair

4 Gangen Amuse Verrassingsmenu van onze Chef

\$79 | Fl 143.62

5 Gangen Baoase Proeverij Menu van onze Chef

\$105 | Fl 190.89

Chef's selectie van zijn beste gerechten

Wagyu...

tartaar | kwartelei | Pata negra | rucola | avocado | piccalilly | champignons

zalm royal class...

rode biet | tomaten couscous | soya | kruiden | komkommer | taco | noten | geitenkaas

tarbot (Noordzee) ...

truffel | terrine van aardappel en pancetta | spinazie | beurre blanc met limoen

entrecote (prime C.A.B.)...

kalfssukade | zwezerik | bloemkool | knolselderij | crème spek | oregano jus

ananas...

karamel | witte chocolade | popcorn | karnemelk

starters

foie gras...

pear | Pata negra | Pedro Ximénez | brioche | cream of balsamic
\$29.50 | Fl 53.63

tuna tartar...

Surinamese prawns | cucumber | wasabi | herbs | soy | cream of curry
\$25.50 | Fl 46.36

wagyu...

tartar | Pata negra | quail egg | arugula | avocado | piccalilly | mushroom
\$32.50 | Fl 59.09

salmon Royal class...

beetroot | tomato couscous | soy | herb salad | cucumber | taco | nuts | goat cheese
\$27.50 | Fl 50

lionfish (local)...

ceviche | avocado | citrus | bell pepper | herbs | mango
\$25.50 | Fl 46.36

vegetarian...

burrata mozzarella | tomato | arugula | herbs | nuts | focaccia | cassava
\$28 | Fl 50.90

voorgerechten

ganzen lever...

peer | Pata negra | Pedro Ximénez | brioche | balsamico crème
\$29.50 | Fl 53.63

tonijntartaar...

Surinaamse gamba's | komkommer | wasabi | kruiden | soja | kerrie
\$25.50 | Fl 46.36

wagyu...

tartaar | kwartelei | Pata negra | rucola | avocado | piccalilly | champignons
\$32.50 | Fl 59.09

zalm royal class...

rode biet | tomaten couscous | soja | kruidensalade | komkommer | taco | noten | geitenkaas
\$27.50 | Fl 50

lionfish (lokaal)...

ceviche | avocado | citrus | paprika | kruiden | mango
\$25.50 | Fl 46.36

vegetarisch...

burrata mozzarella | tomaat | rucola | kruiden | noten | Focaccia | cassave
\$28 | Fl 50.90

warm appetizers / entremets

ravioli...

mushrooms | spinach | sweetbread | arugula | balsamic
\$30 | Fl 54.54

asian bouillon...

Oriental vegetables | herbs | shiitake | tauge | noodles | pak choi | bell pepper
vegetarian
\$20 | Fl 36.36
with chicken
\$22 | Fl 40
with shrimps
\$24 | Fl 43.63

pumpkin soup...

roasted pumpkin | cream of ginger | horseradish | tauge | herbs
\$18 | Fl 32.72

warme voorgerechten / tussengerechten

ravioli...

paddenstoel | spinazie | zwezerik | rucola | balsamico
\$30 | Fl 54.54

asian bouillon...

Oosterse groenten | kruiden | shiitake | taugé | noedels | paksoi | paprika
vegetarisch
\$20 | Fl 36.36
met kip
\$22 | Fl 40
met gamba's
\$24 | Fl 43.63

pompoensoep...

geroosterde pompoen | crème van gember | mierikswortel | taugé | kruiden
\$18 | Fl 32.72

main courses

turbot (North Sea)...

truffle | terrine of potato and pancetta | spinach | beurre blanc with lime
\$52 | Fl 94.54

codfish (North Sea) ...

samphire | pasta gratin | peas | green cabbage | mushroom | cherry tomato | Hollandaise
sauce
\$47 | Fl 85.45

lionfish (local)...

prawn | polenta | eggplant | pak choi | bell pepper | cream of bell pepper
\$45 | Fl 81.81

sirloin (prime C.A.B.)...

braised veal | sweetbread | potato | cauliflower | eggplant | cream of bacon
oregano gravy
\$55 | Fl 99.99

chicken (free range)...

pumpkin cream | spices | risotto | zucchini | mushroom | peas | mushroom gravy
\$49 | Fl 89.08

vegetarian...

saffron risotto | cauliflower | zucchini | bell pepper | tomato | espuma parmesan
\$39 | Fl 70.90

hoofdgerechten

tarbot (Noordzee)...

truffel | terrine van aardappel en pancetta | spinazie | beurre blanc met limoen
\$52 | Fl 94.54

kabeljauw (Noordzee)...

zeekraal | pasta gratin | doperwt | groene kool | paddenstoel | cherry tomaat |
Hollandaisesaus
\$47 | Fl 85.45

lionfish (lokaal)...

gamba | polenta | aubergine | paksoy | gepofte paprika | paprika crème
\$45 | Fl 81.81

entrecôte (prime C.A.B.)...

kalfssukade | zwezerik | aardappel | bloemkool | aubergine | crème spek | jus oregano
\$55 | Fl 99.99

kip (scharrel)...

crème pompoen | risotto | doperwten | courgette | paddenstoelen | jus van champignons
\$49 | Fl 89.08

vegetarisch...

saffraan risotto | bloemkool | courgette | paprika | tomaat | espuma parmezaan
\$39 | Fl 70.90

classics

carpaccio tenderloin...

marinated thinly sliced beef | Romaine lettuce | arugula | Parmesan cheese | pesto
\$24 | Fl 43.63

steak tartar...

prepared at your table | raw steak | selection of garnishes | homemade fries | salad
\$38 | Fl 69.08
available as a starter without homemade fries
\$31.75 | Fl 57.72

lobster (Canadian 500 grams)...

mixed salad | homemade fries
\$82 | Fl 149.08
available as a starter: half a Canadian lobster served without homemade fries
\$37.50 | Fl 68.18

tenderloin (prime C.A.B) ...

duxelle | mushrooms | veal gravy | homemade fries | salad
\$55 | Fl 99.99

klassiekers

carpaccio Ossenhaas...

gemarineerde dingesneden ossenhaas | Romeinse sla | rucola | Parmezaanse kaas | pesto
\$24 | Fl 43.63

steak tartaar...

bereid aan uw tafel | rauwe steak | selectie van garnituren | huisgemaakte frietjes | salade
\$38 | Fl 69.08
beschikbaar als een voorgerecht zonder huisgemaakte frites
\$31.75 | Fl 57.72

gegrilde Canadese kreeft (500 gram)...

gemengde salade | huisgemaakte frites
\$82 | Fl 149.08
beschikbaar als een voorgerecht: halve Canadese kreeft zonder huisgemaakte frites
\$37.50 | Fl 68.18

Tournedos (prime C.A.B.)...

duxelle | gebakken paddenstoelen | kalfsjus | huisgemaakte frites | salade
\$55 | Fl 99.99

desserts

Monte Scroppino...

lime sorbet | Prosecco | vodka | cream

\$16.50 | Fl 29.99

chocolate...

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

\$16.50 | Fl 29.99

pineapple...

caramel | white chocolate | popcorn | buttermilk

\$16.50 | Fl 29.99

rhubarb...

mascarpone | honey | blueberry | vanilla | raspberry sorbet

\$16.50 | Fl 29.99

poached pear...

coffee | chocolate | drop | Bastogne | citrus

\$16.50 | Fl 29.99

homemade sorbet ...

\$3.50 | Fl 6.34 per scoop + \$8 | Fl 10.91 with fresh fruit

cheese...

French and international cheeses | nut bread | compote | grapes

\$21.50 | Fl 39.09

nagerechten

monte scroppino...

limoen sorbetijs | Prosecco | Vodka | room

\$16.50 | Fl 29.99

chocolade...

witte chocolade | hazelnoot | banaan | chocolade saus | vanille ijs

\$16.50 | Fl 29.99

ananas...

karamel | witte chocolade | popcorn | karnemelk

\$16.50 | Fl 29.99

rabarber...

mascarpone | honing | blauwe bes | vanille | frambozen sorbet

\$16.50 | Fl 29.99

gepocheerde peer...

koffie | chocolade | drop | Bastogne | citrus

\$16.50 | Fl 29.99

huisgemaakt sorbetijs...

\$3.50 | Fl 6.34 per bol + \$8 | Fl 14.54 vers fruit

kaas...

Fransen en internationale kazen | notenbrood | compote | druiven

\$21.50 | Fl 39.09