



Welcome at **Baoase Culinary Beach Restaurant,**

where our passion for fresh and seasonal ingredients is matched with our love for exceptional cooking and impeccable 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 island and the 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 2016 and 2017. We would appreciate you taking the time to write a review on our TripAdvisor page: Baoase Culinary Beach Restaurant or Baoase Luxury Resort.



Caribbean Journal has selected Baoase Culinary Beach restaurant as the best restaurant of the Caribbean for 2017. The online platform is a leading platform that promotes travel in the Caribbean.



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

tuna in spices...

foam of tom kha kai | cream of lemon | avocado | prawn crackers | enoki mushrooms | bok choy
\$27 | FL 49.09

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

foie gras...

mousse of beetroot | spiced gingerbread | duck | Schezuan pepper | apple | radish

tuna in spices...

foam of tom kha kai | cream of lemon | avocado | prawn crackers | enoki mushrooms | bok choi

codfish (North Sea) ...

celeriac | cauliflower | purslane | foam of mussels | herbs | grilled small potato

veal tenderloin...

braised veal | endive | pancetta | purslane | onion | mushroom | Jerusalem artichoke

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

ganzen lever...

mousse van biet | kruidkoek | eend | Schezuan pepers | appel | radijs

tonijn in specerijen...

schuim van tom kha kai | crème van citroen | enoki paddenstoelen | kroepoek | paksoi

kabeljauw (Noordzee)...

knolselderij | bloemkool | postelein | schuim van mosselen | gegrilde kriel | kruiden

kalfshaas...

kalfssukade | andijvie | pancetta | postelein | ui | paddenstoelen

ananas...

karamel | witte chocolade | popcorn | karnemelk

starters

foie gras...

mousse of beetroot | spiced gingerbread | duck | Schezuan pepper | apple | radish
\$29.50 | Fl 53.63

tuna in spices...

foam of tom kha kai | cream of lemon | avocado | prawn crackers | enoki mushrooms | bok choy
\$27 | Fl 49.09

thinly sliced wagyu beef...

quail egg | crème fraîche | onions | balsamic | piccalilli
\$32.50 | Fl 59.09

Royal class salmon...

crab | avocado | tomato | chorizo | purslane | grapes | chicory
\$28.50 | Fl 51.81

ceviche of local fish...

tamarillo tomato | citrus | couscous | avocado | herbs | apple
\$26.50 | Fl 48.18

vegetarian...

bulgur | cucumber | eggplant | cream of tandoori | avocado | peppermint | cassava
\$26 | Fl 47.27

voorgerechten

ganzen lever...

mousse van biet | kruidkoek | eend | Schezuan pepers | appel | radijs
\$29.50 | Fl 53.63

tonijn in specerijen...

schuim van tom kha kai | crème van citroen | enoki paddenstoelen | kroepoek | paksoi
\$27 | Fl 49.09

dun gesneden wagyu...

kwartelei | piccalilly | crème fraîche | uitjes | balsamico
\$32.50 | Fl 59.09

Royal Class zalm trenches...

krab | avocado | tomaat | chorizo | postelijn | druiven | witlof
\$28.50 | Fl 51.81

ceviche van lokale vis...

tamarillo tomaat | citrus | couscous | avocado | appel | kruiden
\$26.50 | Fl 48.18

vegetarisch...

bulgur | komkommer | aubergine | cassave | crème van tandoori | avocado | pepermint | hangop
\$26 | Fl 47.27

warm appetizers / entremets

ravioli...

mushrooms | spinach | braised veal | Parmesan cheese | Pata Negra | balsamic | arugula
\$30 | Fl 54.54

Asian bouillon...

Oriental vegetables | herbs | shiitake | bean sprouts | noodles | bok choi | bell pepper
vegetarian | \$22 | Fl 40
with chicken | \$24 | Fl 43.63
with shrimps | \$25 | Fl 45.45

pumpkin soup...

roasted pumpkin | cream of ginger | horseradish | bean sprouts | herbs
\$20 | Fl 36.36

warme voorgerechten / tussengerechten

ravioli...

paddenstoel | spinazie | kalfssukade | Parmezaanse kaas | Pata Negra | balsamico | rucola
\$30 | Fl 54.54

Aziatische bouillon...

kruiden | shiitake | taugé | noedels | paksoi | paprika
vegetarisch | \$22 | Fl 40
met gegrilde kip | \$24 | Fl 43.63
met gamba's | \$25 | Fl 45.45

pompensoep...

geroosterde pompoen | crème van gember | mierikswortel | taugé | kruiden
\$20 | Fl 36.36

main courses

wild seabass (North Sea)...

tom kha kai | bok choy | bean sprouts | edamame | shiitake | spring onion | dimsum shrimps
\$52 | Fl 94.54

codfish (North Sea) ...

celeriac | cauliflower | purslane | foam of mussels | herbs | grilled small potato
\$47 | Fl 85.45

dover sole filet...

black radish | green cabbage | tortellini | prawn | lobster sauce
\$49 | Fl 89.08

veal tenderloin...

braised veal | endive | pancetta | purslane | onion | mushroom | Jerusalem artichoke
\$55 | Fl 99.99

roasted rib eye (US prime)...

barbecued provincial vegetables | potato | charlottes | oregano gravy
\$49 | Fl 89.08

vegetarian...

risotto | mushrooms | truffle | egg | Parmesan cheese | vegetables
\$41 | Fl 74.54

hoofdgerechten

wilde zeebaars (Noordzee)...

tom kha kai | paksoi | taugé | edamame | shiitake | lente ui | dimsum shrimps
\$52 | Fl 94.54

kabeljauw (Noordzee)...

knolselderij | bloemkool | postelein | schuim van mosselen | gegrilde kriel | kruiden
\$47 | Fl 85.45

zeetong filet...

groene kool | rettich | tortellini | kruiden | gamba's | kreeftenschuim
\$49 | Fl 89.08

kalfshaas...

kalfssukade | andijvie | pancetta | postelein | ui | paddenstoelen | aardpeer
\$55 | Fl 99.99

gebraden rib eye (US prime) ...

gebarbecuede provinciaalse groenten | aardappel | sjalotten | jus van oregano
\$49 | Fl 89.08

vegetarisch...

risotto | paddenstoelen | truffel | ei | Parmezaanse kaas | groenten
\$41 | Fl 74.54

classics

tenderloin carpaccio...

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.)...

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

klassiekers

carpaccio van ossenhaas...

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

steak tartaar...

bereidt 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.)...

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