



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 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 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

Prices are in USD and including OB (taxes)

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

Quinoa salad

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

\$19.50 | Fl 35.45

with salmon

\$27 | Fl 49.08

with chicken

\$25 | Fl 45.45

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

\$11 | Fl 20

Immune booster

lime | orange | ginger | cayenne

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
\$16.50 | Fl 29.99

chocolate...

white chocolate | hazelnut | banana | chocolate sauce | vanilla ice
\$16.50 | Fl 29.99

mango...

chocolate | yogurt | merengue | crumble | tamarind
\$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

Feel free to have one of our dessert wines with your dessert...

Pedro Ximenez, 2016, Pedro Romero, Andalucía, Spain

a sweet sherry with tastes of raisin & molasses
this wine pairs great with coffee & chocolate desserts
\$20 | Nafl 36.36

Gewurztraminer, 2014, Luigi Bosca, Mendoza, Argentina

this wine has notes of herbs, passion fruit & lychee
it pairs great with tropical fruit desserts
\$12 | Nafl 21,82

Brachetto, 2016, Acquesi, Piedmont, Italy

this wine is slightly bubbly with hints of strawberries
it pairs well with red fruit inspired desserts
\$10 | Nafl 18.18

Riesling, 2015, Blue Nun, Rheinhessen, Germany

this eiswein is sweet with tastes of figs, marmalade & honey
it pairs amazing with cheeses or is a good after dinner dessert drink
\$22 | Nafl 40