



Wine List

Welcome to the Baoase Culinary Beach Restaurant.

We hereby present you our wine list. It is our intention to offer you a wide range of World-class wines carefully selected according to the cuisine our Chef offers you.

As we all have our preferences, Baoase has organized the wine list in a few keywords on taste and grape varieties, wherein we categorize a very broad spectrum of wines from our most beloved wine countries. Each wine has its own special taste palette description and a suggestion for food pairing for you.

Due to the warm & wonderful climate off the island we offer you our red wines chilled rather than room temperature.

Our dedicated staff will guide you true this assortment and advise you with all the information available.

We also highly recommend you to try our wine-pairing arrangements accompanying with our surprise- & five course dinner.

For this we always have some exclusive & surprising wines to offer which are not always found in our wine list.

4-course wine-pairing: \$ 39,-

5-coures wine-pairing: \$ 49,-

For the real admirers of the beautiful product of wine we recommend you to take a look at the last page of this wine menu with a selection of extraordinary wines from the most famous wine regions in the world.

We are here to serve you and guide you through an exclusively culinary experience. Your complete satisfaction is always our number one priority.

Baoase team



Prices are in USD and including OB (taxes)

By the Glass

White Wine

Verdejo	Viejo Marchante, Valdenas, Spain \$ 10 Nafl 18,18
Dry Riesling	Dr Loosen, Mosel, Germany \$ 11 Nafl 20
Chardonnay	Le Finage Chablis, Bourgogne, France \$ 12 Nafl 21,82
Sauvignon Blanc	Domaine Curot Sancerre, Loire, France \$ 12 Nafl 21,82
White Blend	Muros Antigos, Vinho Verde, Portugal \$ 12 Nafl 21.82
Sauvignon Blanc	St Clair, Marlborough, New Zealand \$ 10 Nafl 18,18
Pinot Grigio	Astoria Vini, Veneto, Italy \$ 11 Nafl 20
White Blend	Luberon Blanc, Rhône-Ventoux, France \$ 11 Nafl 20

By the Glass

Rosé Wine

White Zinfandel	Canyon Oaks, Marin County, USA \$ 9 Nafl 16,37
Rosé Blend	Domaine Saint Felix, Pay's d'Oc, France \$ 9 Nafl 16,37
Rosé Blend	Pure Mirabeau, Provence, France \$ 12 Nafl 21,82



Prices are in USD and including OB (taxes)

By the Glass

Red Wine

Pinot Noir		Alamos, Uco Valley, Argentina \$ 10 Nafl 18,18
Malbec		Susana Balboa, Uco Valley, Argentina \$ 10 Nafl 18,18
Merlot		Josh Cellars, Central Coast, USA \$ 14 Nafl 27,27
Red Blend		Domaine Barville, Rhône, France \$ 11 Nafl 20
Red Blend		Villa Traqua, Chianti, Italy \$ 14 Nafl 25,45
Red Blend		Tedeschi, Valpolicella, Italy \$ 14 Nafl 25,45
Red Blend		Marianne, Stellenbosch, South Africa \$ 12 Nafl 21,82

By the Glass

Sparkling

Cava		Pere Ventura, Penedés, Spain \$ 12 Nafl
Prosecco		Astoria, Veneto, Italy \$ 13 Nafl 141,81
Champagne		Brut Premier, Reims, France \$ 20 Nafl 36,36



Prices are in USD and including OB (taxes)

Sparkling Cava & Prosecco

Cava | Pere Ventura, Penedés, Spain
\$ 63 | Nafl 114,53

Prosecco | Astoria, Veneto, Italy
\$ 78 | Nafl 141,81

Champagnes

Moët & Chandon | Brut Impérial, Épernay, France \$ 135 | Nafl 245,43
Rosé Impérial, Épernay, France \$ 145 | Nafl 263,61
Ice, Épernay, France \$ 150 | Nafl 272,70
Ice Rosé, Épernay, France \$ 150 | Nafl 272,70
Nectar Impérial, Épernay, France \$ 155 | Nafl 281,79
Nectar Rose Impérial, Épernay, France \$ 165 | Nafl 299,97

Laurent Perrier | Cuvée Brut, Épernay, France \$ 135 | Nafl 245,43
Cuvée Rosé Brut, Épernay, France \$ 250 | Nafl 454,50

Ruinart | "R" Brut, Reims, France \$ 150 | Nafl 272,70
Blanc de Blancs, Reims, France \$ 199 | Nafl 361,79

Louis Roederer | Brut Premier, Reims, France \$ 130 | Nafl 236,34
Cristal 2007, Reims, France \$ 546 | Nafl 992,63

Bollinger | Special Cuvée Brut, Ay, France \$ 161 | Nafl 292,70
Rosé, Ay, France \$ 206 | Nafl 374,51
La Grande Année, Ay, France \$ 277 | Nafl 503,59

Dom Pérignon | Vintage 2004, Épernay, France \$ 400 | Nafl 727,20
Vintage Rosé 2003, Épernay, France \$ 800 | Nafl 1454,40
P2, Vintage 1998, Épernay, France \$ 990 | Nafl 1799,82

Armand de Brignac | Brut Gold, Reims, France \$ 499 | Nafl 907,18



Prices are in USD and including OB (taxes)

White Wines

Light & Crisp

Verdejo 2016	Viejo Marchante, Valdenas, Spain an elegant & fresh wine with tasting notes of citrus & pear this wine is complemented by goat cheese & asparagus \$ 55 Nafl 83,63
Grüner Veltliner 2015	Fred Loimer, Kamptal, Austria an aromatic wine with hints of citrus, apples & spices this wine combines well with tempura & other fried food \$ 59 Nafl 107,27
Sauvignon Blanc 2016	Corralillo, Valle de San Antonio, Chile a wine with tastes hints of flowers, apples & lemon this wine pairs well with ceviche, sautéed vegetables & seafood \$ 59 Nafl 107,27
Sauvignon Blanc 2016	Domaine Curot Sancerre, Loire, France a wine with fruity flavors of grapefruit & passionfruit this wine pairs well with fresh seafood \$ 60 Nafl 109,08
Sauvignon Blanc 2016	St Clair, Marlborough, New Zealand a wine that is acidic & has flavors of peach & nectarines this wine pairs well with oily & meaty fish \$ 60 Nafl 109,08
Chenin Blanc 2016	Bellow's Rock, Coastal Region, South Africa this wine has flavors of tropical fruits & sweet citrus fruits it pairs well with shellfish & spicy food \$ 55 Nafl 83,63
White Blend 2015	Pieropan, Veneto, Italy lightly spiced, with flavors of elderberries, cherries & almonds it pairs well with soups, vegetables & Asian inspired food \$ 71 Nafl 129,08
White Blend 2016	Luberon Blanc, Rhône-Ventoux, France aromas of citrus & yellow fruit, with a hint of vanilla this wine is great as an aperitif \$ 60 Nafl 109,08
White Blend 2016	Muros Antigos, Vinho Verde, Portugal an acidic wine with juicy plums, peach & fresh apples tastes. This wine combines well with mussels & shrimp. \$ 70 Nafl 127,26



Prices are in USD and including OB (taxes)

White Wines

Floral & Aromatic

Albariño 2016	Martin Codax, Galicia, Spain fruity flavors of tangerine, pear, passionfruit & lemon acidity this wine pairs nicely with seafood & fresh cheeses \$ 55 Nafl 94,54
Viognier 2016	Dumanet, Languedoc, France a wine with aromas of blossoms, flavors of almonds & apricots this wine combines well with green salads & fish dishes \$ 55 Nafl 94,54
Chardonnay 2015	Le Finage Chablis, Bourgogne, France aromas of green apple with oaky flavors & stone fruit after taste, this wine combines harmoniously with seafood & chicken dishes \$ 60 Nafl 109,08
Trebbiano 2016	Zenato Lugana, Veneto, Italy this wine has a fresh acidity & taste notes of ripe fruits it is great as an aperitif, with salads or light fish dishes \$ 75 Nafl 136,35
Pinot Grigio 2016	Astoria Vini, Veneto, Italy this wine has tasting hints of hay & walnuts it will pair nicely with chicken & fish dishes \$ 60 Nafl 109,08
Riesling 2015	Erben Feinherb, Mosel, Germany this wine has the sweet taste of ripe tropical fruits it is great to pair with foie gras & cured meat \$ 64 Nafl 116,36
Sauvignon Blanc 2015	Bernardus Pon, Camel Valley, USA this wine is fresh & fruity with tastes of honey & peaches it pairs nicely with green salads, vegetables or is served as an aperitif \$ 73 Nafl 132,72
Dry Riesling 2016	Dr Loosen, Mosel, Germany this wine has the taste of apples, citrus & fresh acidity it is great to pair with smoked salmon & mussels \$ 70 Nafl 127,26



Prices are in USD and including OB (taxes)

White Wines

Round & Mature

Chardonnay 2016	Salentein, Uco Valley, Argentina matured in Oak barrels with taste notes of apples & oranges this wine pairs nicely with poultry dishes \$ 52 Nafl 94,54
Chardonnay 2016	Pascal Bouchard, Chablis 1er Crus, Burgundy, France a balanced wine with mineral character and dense texture emphasizing melon and apple notes an excellent complement to seafood, grilled fish, shrimp and white meat dishes \$ 170 Nafl 310,78
Chardonnay 2014	Bernardus Pon, Camel Valley, USA matured in French Oak barrels with taste of peaches & vanilla this wine is a fine combination with fish dishes with heavy, creamy sauce \$ 84 Nafl 152,72
Sauvignon Blanc 2016	Pouilly-Fumé, Loire, France a Domaine Treuillet wine with aromas of elderflower it will combine splendidly with smoked fish & goat cheese \$ 99 Nafl 179,99
Furmint 2014	Dobogó Izabella Zwack, Tokaj, Hungary matured in French & Hungarian Oak Barrels with taste this wine compliments well sea fruits & baked fish \$ 110 Nafl 199,98
Chardonnay 2014	Chassagne-Montrachet, Côte d'Or, France a Domaine Chanson wine, matured in oak barrels with citrus this wine pairs well with foie gras, grilled fish & strong cheeses \$ 162 Nafl 294,52
Chardonnay 2014	Meursault, Côte d'Or, France a Louis Jadot wine with tastes of hazelnut, apples & acacia blossoms this wine matches great with poultry & creamy dishes \$ 163 Nafl 296,34
Blended white 2014	Mas Daumas Gassac Blanc 2014, Languedoc, France a blended wine from a combination of Chardonnay, Chenin blanc, Petit Manseng and Viogner this is a round, ripe and powerful wine with an aromatic character tastes of ripe fruits are present it combines very well with poultry and brisk fish \$ 180 Nafl 327,24



Prices are in USD and including OB (taxes)

Rosé Wines

Fruity & Fresh

White Zinfandel
2015

Canyon Oaks, Marin County, USA
a sweet rosé with taste notes of ripe strawberries melon
this wine is great as an aperitif.
\$ 54 | Nafl 72,72

Rosé Blend
2016

Domaine Saint Felix, Pay's d'Oc, France
this wine is light, with tastes of red fruits & lightly spiced
it's great as aperitif or with Mediterranean inspired cuisines
\$ 54 | Nafl 87,27

Rosé Blend
2016

Pure Mirabeau, Provence, France
A mineral and complexe rose made from Grenache and syrah.
With elegant notes from wild strawberries, citrus, white
flowers and a hint of lychee.
\$ 61 | Nafl 110,90

Rosé Wines

Lush & Lively

Rosé Blend
2016

Domaines Ott, Provence, France
this wine tastes like ripe fruits, citrus zest with a balanced
acidity
it pairs nicely with carpaccio & tartars
\$ 95 | Nafl 172,71

Rosé Blend
2016

Whispering Angel, Château d'Esclans, Provence, France
Whispering Angel has tastes notes of red fruits & grapefruit
this wine combines great with salmon dishes
\$ 80 | Nafl 145,44

Rosé Blend
2015

**Chateau Miraval Rosé, Jolie - Pitt & Perrin, Côtes de
Provence, France**
Miraval Rosé is an elegant light pink colored wine with fresh
fruit aromas, spring flowers and a refreshing acidity and a
mineral finish
\$ 129 | Nafl 234.52



Prices are in USD and including OB (taxes)

Red Wines

Soft & Balanced

Pinot Noir 2014	Alamos, Uco Valley, Argentina this wine has tastes of cherries, chocolate & oak this wine pairs nicely with wagyu & veal \$ 54 Naf1 98,17
Merlot 2015	Josh Cellars, Central Coast, USA this wine has tastes of plums, violets & blackberries this wine combines well with Italian inspired dishes \$ 85 Naf1 154,53
Red Blend 2014	Domaine Barville, Rhône, France an oaked wine with tastes of red fruits, licorice & cherries this wine combines well with beef, veal & chocolate desserts \$ 54 Naf1 74,54
Zinfandel 2012	Gnarly Head, Lodi, USA a wine with tastes hints of vanilla, plum, oak & pepper this wine pairs well with beef dishes \$ 54 Naf1 98,18
Red Blend 2012	La Closerie de Fourtet, Saint Emilion Grand Cru, France a wine with a soft taste of dark fruit, blue berries, liquorice and wood it is fresh and elegant and pairs great with duck or wild meat \$ 170 Naf1 309,06
Pinot Noir 2013	Resonance Pinot Noir, Wilamette Valley, Oregon, USA From the makers of Maison Louis Jadots. Old world Burgundian influences are to be found in the wine starting with the ruby red color, spices well-structured tannins and minerals. \$ 145 Naf1 263,61



Prices are in USD and including OB (taxes)

Red Wines

Dry & Firm

Red Blend 2015	Tedeschi, Valpolicella, Italy a wine with tastes hints of currants, berries & cocoa this wine pairs well with sashimi & Italian inspired starters \$ 56 Naf1 101,81
Cabernet Sauvignon 2014	Susana Balboa, Uco Valley, Argentina an oaked wine with hints of fresh herbs, coffee & currants this wine combines well with beef & pork dishes \$ 95 Naf1 172,71
Red Blend 2012	Villa Traqua, Chianti, Italy a wine with fruity flavors of Forrest fruit, cherries & vanilla this wine pairs well with meat dishes \$ 58 Naf1 105,45
Malbec 2015	Susana Balboa, Uco Valley, Argentina Susana Balboa's Malbec, Crios is an aromatic wine this wine combines well with tuna steak & burgers \$ 54 Naf1 98,17
Red Blend 2013	Klein Steenberg, Constantia, South Africa this wine has flavors of prunes, cedar wood & dark chocolate it pairs well with red meat & pasta dishes \$ 60 Naf1 109,08
Blafränkisch 2013	Gernot Heinrich, Burgenland, Austria lightly spiced, with flavors of raspberries & Flowers it pairs well with lamb & grilled meat \$ 84 Naf1 152,72
Red Blend 2011	Châteauneuf-du-Pape, Rhône, France a Château des Fines Roches wine with hints of vanilla & red fruits this wine combines well with classic meat dishes \$ 150 Naf1 272,70
Red Blend 2011	Castello di Brolio, Chianti, Italy this Castello di Brolio has hints of vanilla, licorice & chocolate it is an excellent pairing with meat dishes \$ 205 Naf1 372,69



Prices are in USD and including OB (taxes)

Red Wines

Oaked & Bold

Red Blend 2009	Marianne, Stellenbosch, South Africa an oaked wine with tastes of blackberries & black currants this wine combines well with Mediterranean inspired cuisines \$ 61 Naf1 110,26
Tempranillo 2015	Artadi, Rioja, Spain an oaked wine with tastes hints of red fruits & spices this wine pairs well with pork dishes \$ 74 Naf1 134,54
Pinotage 201	Aaldering 'Lady M', Stellenbosch, South Africa a wine with fruity flavors of dark fruits. This Lady pairs well with meat dishes \$ 74 Naf1 134,54
Nebbiolo 2014	Pio Cecare, Piedmonte, Italy an aromatic wine with tastes of roses, licorice & dried cherries this wine combines well with venison & dishes with truffle \$ 99 Naf1 179,99
Red Blend 2013	BenMarco Expresivo, Uco Valley, Argentina this Susana Balboa has flavors of raspberry & chocolate it pairs well with grilled meat & mild cheeses \$ 109 Naf1 198,17
Bordeaux Blend 2013	Pomerol, Bordeaux, France this Château Haut Maillet wine has hints of plums & black currant this wine pairs excellent with beef & venison dishes. \$ 140 Naf1 254,52
Tempranillo 2012	Pesquera, Ribera Del Duero, Spain this wine has tastes of anise, cherries & licorice this wine combines well with ribeye & aged cheese \$ 196 Naf1 356,33



Prices are in USD and including OB (taxes)

Luxury wines
our selection of famous wines

2010, World's End "Good Times Bad Times" Single Vineyard Cabernet Sauvignon, USA
\$310 | Nafl. 563,58

2009, World's End "Crossfire" Single Vineyard Cabernet Sauvignon, USA
\$220 | Nafl. 399,96

2010, Castiglione del Bosco Brunello di Montalcino Riserva "Millicento 1100", DOCG, Tuscany, Italy
\$350 | Nafl. 636,30

2011, Castiglione del Bosco Brunello di Montalcino "Campo del Drago" DOCG, Tuscany, Italy
\$230 | Nafl. 418,14

2010 Viberto Barolo DOCG Riserva "Bricco delle Viole", Piedmont Italy
\$180 | Nafl. 327,24

2011, Château Grand Puy Lacoste, Pauillac, France
\$280 | Nafl. 509,04

2009, Gaja & Rey, DOC, chardonnay, piedmont, Italy
\$450 | Nafl. 818,10

2011, Gaja & Rey, DOC, chardonnay, piedmont, Italy
\$350 | Nafl. 636,30

2011, Château Clerc Millon, Grand Cru Classe, Pauillac, Bordeaux, France
\$210 | Nafl. 381,78

2012, Château Haute-Bailly, Grand Cru Classe, Pessac-Leognan, Bordeaux, France
\$260 | Nafl. 472,68

2014, Château Palmer, Margaux, Bordeaux, France
\$750 | Nafl. 1363,50

Only possible to pre-order 12 hours in advance:

2005, Grand Vin Lafitte Rothschild, 1er Grand crus classé, Pauillac, Bordeaux, France
\$6600 | Nafl. 11998,80



Prices are in USD and including OB (taxes)