



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	Mirabeau Pure, Provence, France \$ 12 Nafl 23,63



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By the Glass

Red Wine

Pinot Noir		Alamos, Uco Valley, Argentina \$ 10 Nafl 18,18
Merlot		Josh Cellars, Central Coast, USA \$ 14 Nafl 25.45
Malbec		Susana Balboa, Uco Valley, Argentina \$ 10 Nafl 18,18
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
Pinotage		Marianne, Stellenbosch, South Africa \$ 12 Nafl 21,82

By the Glass

Sparkling

Cava		Pere Ventura, Penedés, Spain \$ 12 Nafl 21.82
Prosecco		Astoria, Veneto, Italy \$ 13 Nafl 23.63
Champagne		Brut Premier, Reims, France \$ 20 Nafl 36,36



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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 2006, 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



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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 100,00
Grüner Veltliner 2017	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 2017	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 all kinds of seafood \$ 60 Nafl 109,08
Chenin Blanc 2017	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 100.00
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



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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 100.00
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 100.00
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



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White Wines

Round & Mature

Chardonnay
2016

Zuccardi Q, Uco Valley, Argentina
A fruity and mineral chardonnay, in perfect harmony with wood and fruit. Goes very well with poultry, pork and salmon.
\$ 52 | Naf1 94,54

Chardonnay
2015

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 | Naf1 309.06

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 | Naf1 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 | Naf1 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 | Naf1 199,98

Chardonnay
2015

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
\$ 185 | Naf1 336,33

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 | Naf1 296,34

Blended white
2016

Mas Daumas Gassac Blanc, 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 | Naf1 327,24



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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 98,17

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 98,17

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
2017

Mirabeau pure, Provence, France
This wine has hints of nuts, strawberries, citrus and lychee.
With a complexity that makes it an excellent gastronomic
wine.
\$ 75 | Nafl 136,35

Rosé Blend
2017

Mirabeau Etoile, Provence, France
Étoile presents beautifully on the nose, defined by the
delicate aromas of white peach, elegant citrus and the merest
hint of fresh pineapple.
\$ 99 | Nafl 179,98



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Red Wines

Soft & Balanced

Pinot Noir 2016	Alamos, Uco Valley, Argentina this wine has tastes of cherries, chocolate & oak this wine pairs nicely with wagyu & veal \$ 54 Nafl 98,17
Merlot 2016	Josh Cellars, Central Coast, USA this wine has tastes of plums, violets & blackberries this wine combines well with Italian inspired dishes \$ 85 Nafl 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 Nafl 98.17
Zinfandel 2012	Gnarly Head, Lodi, USA a wine with tastes hints of vanilla, plum, oak & pepper this wine pairs well with beef dishes \$ 54 Nafl 98,17
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 Nafl 309,06
Pinot Noir 2015	Nuits-Saint-Georges, Chanson, Côte de Nuits, Burgundy, France a wine from domaine Chanson with a bright ruby colour. Intense aromas of black currant and black plum mixed with notes of leather. Hint of vanilla. Dense and voluminous. It pairs well with Burgundy cheeses, veal, poultry and game \$ 155 Nafl 281,79



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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



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Red Wines

Oaked & Bold

Pinotage 2016	Marianne, Stellenbosch, South Africa a 100% pinotage with hints of cherries and berries, vanilla and tobacco. This pinotage pairs well with beef and poultry but can go with venison and deer too. \$ 61 Naf1 110,26
Tempranillo 2016	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 2014	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 2014	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
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



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Luxury wines *our selection of famous wines*

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

2012, Castiglion del Bosco Brunello di Montalcino "Campo del Drago" DOCG, Tuscany, Italy
\$230 | Nafl. 418,14

2011, Castiglion del Bosco Brunello di Montalcino Riserva "Millicento 1100", DOCG, Tuscany, Italy
\$350 | Nafl. 636,30

2011, Viberto Barolo DOCG Riserva "Bricco delle Viole", Piedmont Italy
\$180 | Nafl. 327,24

2015, Quinta do Castro, Touriga Nacional tinto, Douro, Portugal
\$195 | Nafl. 354,51

2013, De Toren Fusion V, Stellenbosch, Western Cape, South Africa (375 ml)
\$170 | Nafl. 309,06

2013, Bollinger, La Côte aux Enfants, Aj, France
\$210 | Nafl. 381,78

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

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 "alter ego", Margaux, Bordeaux, France
\$150 | Nafl. 272,70

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

2015, Chanson, Corton Vergennes Grand Cru, chardonnay, Bourgogne, France
\$299 | Nafl. 543,58

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

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



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