



Welcome to Baoase Culinary Beach Restaurant,

What an honor to have you. Today, you will be enjoying culinary delights in our oasis where French techniques with a whiff of tropical influences and Asian flavors are my signature. Fresher. Refined. With the most beautiful of produce, personalized service and ambition we serve you dishes that will become memories.

We have carefully composed our 'Taste of Baoase' lunch menu for an unforgettable culinary experience. For those who rather take matters and courses into their own hands, we also present the a la carte menu with fresh salads, sandwiches, appetizers and other classics further in this menu. Feel free to consult the team with your requests.

Enjoy your culinary experience.

René Klop

THE TASTE OF BAOASE LUNCH

A 4-course tasting of the flavors of Baoase.

'The Taste of Baoase' includes a glass of champagne with amuses, a choice of sparkling or still water, and a 4-course menu with wine pairing. Everything comes to a wonderful close with coffee or tea and friandises.

The Taste of Baoase is created by our chef to enjoy with the entire party.

USD 145 p.p.

Compose your own menu with these supplements:

- * goose liver; to start off grand as a first course | **USD 7.50**
- * truffle; as an ingredient for one of the courses | **USD 15**
- * international cheese platter; an additional course for cheese lovers | **USD 14**
- * international cheese platter - instead of our dessert | **USD 7.50**

'Taste of Baoase' - excluding beverages | **USD 79 p.p.**

BAOASE'S FAMOUS BREAD PLATTER

toasted bread | aioli | mackerel cream | tzatziki | goat cheese | olives | roasted garlic

USD 17

with Pata Negra | **USD 24**

TO START

BAOASE'S FAMOUS BREAD PLATTER

toasted bread | aioli | mackerel cream | tzatziki | goat cheese | olives | roasted garlic

USD 17

with Pata Negra | **USD 24**

SOUPS

ASIAN BOUILLON

Oriental vegetables | herbs | shiitake | tauge | noodles | pak choi | bell pepper

USD 20

with chicken | **USD 22**

with shrimps | **USD 24**

GAZPACHO

cold spicy soup | tomato | cucumber | tomato and mozzarella salad

USD 19

PUMPKIN SOUP

roasted pumpkin | cream of ginger | horseradish | bean sprouts | herbs

USD 18

SANDWICHES

Choice between farmer's white or whole grain bread

VEGETARIAN

grilled zucchini | tomato | mozzarella | goat cheese | rocket | balsamic vinegar

USD 19

TANDOORI CHICKEN

marinated chicken | iceberg lettuce | grilled avocado | spicy cocktail sauce

USD 18

BEEF SIRLOIN

marinated thinly sliced beef sirloin | truffle mayonnaise | parmesan cheese | pancetta

USD 22

with foie gras - **USD 28**

ROYAL CLASS SALMON

Royal class salmon | toasted bread | salad | quail egg | mackerel mayonnaise

USD 21

Prices are in USD and including OB (taxes)

SALADS

CLASSIC CAESAR SALAD

lettuce | Caesar dressing | Parmesan cheese shavings | croutons | anchovies

USD 18

with grilled chicken | USD 20

with black tiger shrimps (5 pcs) | USD 23

BURRATA MOZZARELLA

marinated cherry tomatoes | herb salad | pine nuts | pesto | balsamic

USD 26.50

with Pata Negra | USD 33.50

with shrimps (5 pcs) | USD 31.50

VEGETARIAN SALAD

feta | grilled vegetables | olives | herbs | nuts | Parmesan cheese | herb dressing

USD 19.50

ROASTED TUNA

roasted tuna | sesame | tempura shrimps | Asian salad | shiitake | bean sprouts | orange | oyster sauce vinaigrette

USD 28.50

COLD APPETIZERS / STARTERS

SHRIMP COCKTAIL

mango salsa | avocado | herbs | lettuce | tomato compote | roasted bread | aioli

USD 27

SLICED ROYAL CLASS SALMON

Royal class salmon | capers | crème fraîche | red onion | salad

USD 25

BEEF CARPACCIO

marinated thinly sliced beef | Romaine lettuce | rocket | Parmesan cheese shavings | pesto

USD 22

CAVIAR (OSETRA)

blini | egg yolk | egg white | spices | red onion | crème fraîche

10 GRAM | USD 59

30 GRAM | USD 119

50 GRAM | USD 199

* Additional option of the Royal class salmon | USD 17

HEALTHY

QUINOA SALAD

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

USD 19.50

with salmon | **USD 27**

with chicken | **USD 25**

The Baoase Juice Collection is a health boost
next to your salad or sandwich

USD 11

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 | **USD 27**

with beef tenderloin | **USD 32**

with shrimps | **USD 35**

SPAGHETTI

spinach | tomato | basil | herbs | Parmesan cheese

USD 27

with codfish | **USD 35**

with shrimps | **USD 32**

with tenderloin | **USD 35**

BAOASE BURGER

create your own Black Angus beef burger with side garnishes and homemade fries

USD 29.50

ROASTED TENDERLOIN

beef tenderloin | vegetables | mushrooms | homemade fries | salad | veal gravy

USD 55

DESSERTS

MONTE SCROPPINO

lime sorbet | Prosecco | vodka | cream

USD 16.50

CHOCOLATE

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

USD 16.50

MANGO

chocolate | yogurt | merengue | crumble | tamarind

USD 16.50

HOMEMADE SORBET

USD 3.50 per scoop

+ USD 8 with fresh fruit

CHEESE

French and international cheeses | nut bread | compote | grapes

USD 21.50

PAIRING WINE

PEDRO XIMENEZ, 2016, Pedro Romero, Andalucía, Spain

A sweet sherry-based dessert wine with flavors of raisin and molasses.

This wine pairs great with coffee and chocolate desserts.

USD 20

GEWURZTRAMINER, 2014, Luigi Bosca, Mendoza, Argentina

This wine has notes of herbs, passion fruit, and lychee.

It pairs great with tropical fruit desserts.

USD 12

BRACHETTO, 2016, Acquesi, Piedmont, Italy

This wine is slightly bubbly with hints of strawberries.

It pairs well with red fruit or chocolate desserts.

USD 10

RIESLING, 2015, Beerenauslese, Rheinhessen, Germany

This Riesling is sweet with some subtle sours and an herbal aroma with a long aftertaste.

It pairs well with floral, herbal and cheese desserts.

USD 14