



WINE LIST

Welcome to the Baoase Culinary Beach Restaurant.

Our wine list features a selection of first-class wines sourced from the many beautiful wine regions our world has to offer. With our wines handpicked to match the cuisine, we categorize them in both taste and grape varieties. Each wine has its own palette description and suggestion for food pairing. Finally, on the last page, we have also made a selection of truly extraordinary luxury wines.

Our dedicated staff would be more than happy to help guide you through the selection. We would highly recommend trying our wine pairing arrangements to accompany your meal. In these arrangements, we often serve exclusive wines which are not always found on our menu.

Wine pairing arrangements

3-course wine-pairing: **USD 42**

4-coures wine-pairing: **USD 55**

Do not hesitate to ask our staff for assistance - we are here to serve and guide you through an amazing culinary journey. Your complete satisfaction is our number one priority.

The Baoase team

BY THE GLASS

WHITE WINE

VERDEJO

Viejo Marchante, Valdenas, Spain

USD 11

DRY RIESLING

Erben Feinherb, Mosel, Germany

USD 11

CHARDONNAY

Le Finage Chablis, Bourgogne, France

USD 12

SAUVIGNON BLANC

Domaine Curot, Sancerre, Loire, France

USD 12

CHARDONNAY

Bodegas Salentein Reserve, Uco Valley, Argentina

USD 12

SAUVIGNON BLANC

St Clair, Marlborough, New Zealand

USD 11

PINOT GRIGIO

Astoria Vini, Veneto, Italy

USD 11

WHITE BLEND

Luberon Blanc, Rhône-Ventoux, France

USD 11

BY THE GLASS

ROSÉ WINE

WHITE ZINFANDEL

Canyon Oaks, Marin County, USA

USD 9

ROSÉ BLEND

Domaine Saint Felix, Pays d'Oc, France

USD 10

ROSÉ BLEND

Mirabeau Pure, Provence, France

USD 12

ROSÉ BLEND

By Ott, Provence, France

USD 12

Prices are in USD and including OB (taxes)

BY THE GLASS

RED WINE

PINOT NOIR

Alamos, Uco Valley, Argentina
USD 10

MERLOT

Josh Cellars, Central Coast, USA
USD 14

MALBEC

Catena, Mendoza, Argentina
USD 11

RED BLEND

Domaine Barville, Rhône, France
USD 11

CABERNET SAUVIGNON

Dominio del Plata, Crios, Argentina
USD 10

RED BLEND

Tedeschi, Valpolicella, Italy
USD 14

PINOTAGE

Marianne, Stellenbosch, South Africa
USD 12

*Due to the wonderful warm climate of the island,
we serve our red wines slightly chilled rather than on room temperature.*

BY THE GLASS

SPARKLING

CAVA

Pere Ventura, Penedés, Spain
USD 12

PROSECCO

Astoria, Veneto, Italy
USD 13

CHAMPAGNE

Louis Roederer, Brut Premier, Reims, France
USD 20

Prices are in USD and including OB (taxes)

SPARKLING

CAVA & PROSECCO

CAVA

Pere Ventura, Penedés, Spain

USD 63

PROSECCO

Astoria, Veneto, Italy

USD 78

CHAMPAGNES

MOËT & CHANDON

Brut Impérial, Épernay, France | USD 135

Rosé Impérial, Épernay, France | USD 145

Ice, Épernay, France | USD 150

Ice Rosé, Épernay, France | USD 150

Nectar Impérial, Épernay, France | USD 155

Nectar Rose Impérial, Épernay, France | USD 165

LAURENT PERRIER

Cuvée Brut, Épernay, France | USD 135

Cuvée Rosé Brut, Épernay, France | USD 250

RUINART

“R” Brut, Reims, France | USD 150

Blanc de Blancs, Reims, France | USD 199

LOUIS ROEDERER

Brut Premier, Reims, France | USD 130

Cristal 2006, Reims, France | USD 546

BOLLINGER

Special Cuvée Brut, Ay, France | USD 161

Rosé, Ay, France | USD 206

La Grande Année, Ay, France | USD 277

DOM PÉRIGNON

Vintage 2004, Épernay, France | USD 400

Vintage 2006, Épernay, France | USD 370

Vintage 2009, Épernay, France | USD 330

Vintage Rosé 2003, Épernay, France | USD 800

P2, Vintage 1998, Épernay, France | USD 990

WHITE WINE

LIGHT & CRISP

VERDEJO | 2017

Hermanos Lurton, Rueda, Spain

An elegant and fresh wine with bouquet of hay and fruit and flavors of fennel and white fruit.

Great with light dishes.

USD 61

GRÜNER VELTLINER | 2017

Fred Loimer, Kamptal, Austria

An aromatic wine with hints of citrus, apple and spices.

This wine combines well with tempura and other fried food.

USD 59

SAUVIGNON BLANC | 2017

Corralillo, Valle de San Antonio, Chile

A wine with hints of flowers, apple and lemon.

It pairs well with ceviche, sautéed vegetables and seafood.

USD 59

SAUVIGNON BLANC | 2017

Domaine Curot Sancerre, Loire, France

A wine with fruity flavors of grapefruit and passionfruit.

This wine pairs well with fresh seafood.

USD 60

SAUVIGNON BLANC | 2016

St Clair, Marlborough, New Zealand

A wine that is acidic with flavors of peach and nectarines.

This wine pairs well with all kinds of seafood.

USD 60

CHENIN BLANC | 2017

Bellow's Rock, Coastal Region, South Africa

This wine has flavors of tropical fruit and sweet citrus.

It pairs well with shellfish and spicy food.

USD 55

WHITE BLEND | 2017

Pieropan, Veneto, Italy

Lightly spiced with flavors of elderberries, cherries and almonds.

It pairs well with soups, vegetables and Asian inspired food.

USD 71

WHITE BLEND | 2017

Luberon Blanc, Rhône-Ventoux, France

Aromas of citrus and yellow fruit with a hint of vanilla.

This wine is great as an aperitif.

USD 60

WHITE WINE

FLORAL & AROMATIC

ALBARIÑO | 2017

Martin Codax, Galicia, Spain

Fruity flavors of tangerine, pear, passionfruit and lemon acidity.

This wine pairs nicely with seafood and fresh cheeses.

USD 55

VIIGNIER | 2017

Dumanet, Languedoc, France

A wine with aromas of blossoms and flavors of almonds and apricots.

It combines well with green salads and fish.

USD 55

CHARDONNAY | 2017

Le Finage Chablis, Bourgogne, France

Aromas of green apple, oaky flavors and a stone fruit after taste.

It combines harmoniously with seafood and chicken.

USD 60

TREBBIANO | 2016

Zenato Lugana, Veneto, Italy

This wine has a fresh acidity and notes of ripe fruits.

It is great as an aperitif, with salads or light fish dishes.

USD 75

PINOT GRIGIO | 2017

Astoria Vini, Veneto, Italy

This wine has hints of hay and walnuts and

pairs nicely with chicken and fish dishes.

USD 60

RIESLING | 2016

Erben Feinherb, Mosel, Germany

This wine has the sweet taste of ripe tropical fruits and

is great to pair with foie gras and cured meat.

USD 64

SAUVIGNON BLANC | 2016

Bernardus Pon, Camel Valley, USA

This wine is fresh and fruity with flavors of honey and peaches.

It pairs nicely with green salads, vegetables or as an aperitif.

USD 73

WHITE WINE

ROUND & MATURE

CHARDONNAY | 2017

Bodegas Salentein Reserve, Mendoza, Argentina
From Mijndert Pon wines, Salentein has a rich history and is well known for its bouquet of flowers, citrus and notes of tropical fruit.

USD 71

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 pairing with seafood, grilled fish, shrimp and white meat dishes.

USD 170

CHARDONNAY | 2015

Bernardus Pon, Camel Valley, USA
Matured in French Oak barrels with taste of peaches and vanilla.
It is a fine combination with fish and creamy sauces.

USD 84

SAUVIGNON BLANC | 2017

Pouilly-Fumé, Loire, France
A Domaine Treuillet wine with aromas of elderflower.
It will combine splendidly with smoked fish and goat cheese.

USD 99

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 and strong cheese.

USD 185

CHARDONNAY | 2016

Meursault, Côte d'Or, France
A Louis Jadot wine with flavors of hazelnut, apples and acacia blossoms.
This wine matches great with poultry and creamy dishes.

USD 163

WHITE BLEND | 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 flavor of ripe fruits.
It combines very well with poultry and brisk fish.

USD 180

ROSÉ WINE

FRUITY & FRESH

WHITE ZINFANDEL | 2016

Canyon Oaks, Marin County, USA

A sweet rosé with notes of ripe strawberries and melon.

This wine is great as an aperitif.

USD 54

ROSÉ BLEND | 2017

Domaine Saint Felix, Pay's d'Oc, France

This wine is light with lightly spiced flavors of red fruits.

It is great as aperitif or with Mediterranean inspired cuisine.

USD 54

ROSÉ BLEND | 2017

By Ott, Domaines Ott, Provence, France

A fresh crisp and fruity wine from Domaines Ott

with aromas of citrus and spices like cinnamon and cardamom.

USD 61

ROSÉ WINE

LUSH & LIVELY

ROSÉ BLEND | 2017

Domaines Ott, Provence, France

This wine tastes like ripe fruits and citrus zest with a balanced acidity.

It pairs nicely with carpaccio and tartars.

USD 95

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.

USD 75

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.

USD 99

ROSÉ BLEND | 2017

Whispering Angel, Chateau d'Esclans, Provence, France

Bouquet is aromatic with minerals. In flavor it is complex with freshness and a hint of spices.

You can taste apricot, red berries and strawberries in this wine.

USD 80

RED WINE

SOFT & BALANCED

PINOT NOIR | 2016

Alamos, Uco Valley, Argentina

This wine has flavors of cherries, chocolate and oak.

It pairs nicely with wagyu and veal.

USD 54

MERLOT | 2016

Josh Cellars, Central Coast, USA

This wine has flavors of plums, violets and blackberries.

It combines well with Italian inspired dishes.

USD 85

RED BLEND | 2016

Domaine Barville, Rhône, France

An oaked wine with flavors of red fruits, licorice and cherries.

It combines well with beef, veal and chocolate dessert.

USD 54

ZINFANDEL | 2012

Gnarly Head, Lodi, USA

A wine with flavor hints of vanilla, plum, oak and pepper.

This wine pairs well with beef dishes.

USD 54

RED BLEND | 2012

La Closerie de Fourtet, Saint Emilion Grand Cru, France

A wine with a soft taste of dark fruit, blue berries, licorice and wood.

It is fresh and elegant and pairs well with duck or wild meat.

USD 170

PINOT NOIR | 2015

Nuits-Saint-Georges, Chanson, Côte de Nuits, Burgundy, France

A wine from Domaine Chanson with a bright ruby color. Intense aromas of black currant and black plum mixed with notes of leather and a hint of vanilla. Dense and voluminous.

It pairs well with Burgundy cheeses, veal, poultry and game.

USD 155

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RED WINE

DRY & FIRM

RED BLEND | 2015

Tedeschi, Valpolicella, Italy

A wine with flavor hints of currants, berries and cocoa.

This wine pairs well with sashimi and Italian inspired starters.

USD 56

CABERNET SAUVIGNON | 2017

Crios, Uco Vallery, Argentina

An oaked wine, herbal and balanced with a fresh start and a long aftertaste with tannins.

Great with roasted meats.

USD 55

RED BLEND | 2012

Villa Traqua, Chianti, Italy

A wine with fruity flavors of forest fruit, cherries and vanilla.

This wine pairs well with meat dishes.

USD 58

RED BLEND | 2013

Klein Steenberg, Constantia, South Africa

This wine has flavors of prunes, cedar wood and dark chocolate.

It pairs well with red meat and pasta dishes.

USD 60

BLAUFRÄNKISCH | 2013

Gernot Heinrich, Burgenland, Austria

Lightly spiced with flavors of raspberries and flowers.

It pairs well with lamb and other grilled meat.

USD 84

RED BLEND | 2016

Châteauneuf-du-Pape, Rhône, France

A classic Brotte Domaine Barville Rouge wine

from the Rhône with hints of plum, blackberry and tobacco.

This wine combines well with classic lamb, poultry and pork dishes.

USD 150

RED BLEND | 2013

Castello di Brolio, Chianti, Italy

This aromatic Castello di Brolio has hints of vanilla, nuts and cocoa.

It is an excellent pairing with beef or veal dishes.

USD 205

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RED WINE

OAKED & BOLD

PINOTAGE | 2016

Marianne, Stellenbosch, South Africa

A 100% pinotage with hints of cherries, berries, vanilla and tobacco.
This pinotage pairs well with beef and poultry but also venison and deer.

USD 61

MALBEC | 2016

Bodega Catena Zapata, Mendoza, Argentina

Oak, cherry, raisin, plum and chocolate notes are easy to taste in this wine.

USD 55

CABERNET SAUVIGNON | 2014

Susana Balboa, Uco Valley, Argentina

An oaked wine with hints of fresh herbs, coffee and currants.

This wine combines well with beef and pork dishes.

USD 95

TEMPRANILLO | 2016

Artadi, Rioja, Spain

An oaked wine with flavor hints of red fruits and spices.

This wine pairs well with pork dishes.

USD 74

PINOTAGE | 2015

Aaldering 'Lady M', Stellenbosch, South Africa

A wine with fruity flavors of dark fruits.

This lady pairs well with meat dishes.

USD 74

NEBBIOLO | 2015

Pio Ceca, Piedmonte, Italy

An aromatic wine with flavors of roses, licorice and dried cherries.

It combines well with venison and dishes with truffle.

USD 99

RED BLEND | 2016

BenMarco Expresivo, Uco Valley, Argentina

This Susana Balboa has flavors of raspberry and chocolate.

It pairs well with grilled meat and mild cheeses.

USD 109

TEMPRANILLO | 2012

Pesquera, Ribera Del Duero, Spain

This wine has flavors of anise, cherries and licorice.

It combines well with ribeye and aged cheese.

USD 196

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LUXURY WINES

OUR SELECTION OF FAMOUS WINES

2010, World's End "Good Times Bad Times"

Single Vineyard Cabernet Sauvignon, USA

USD 310

2012, Castiglione del Bosco Brunello di Montalcino

"Campo del Drago"

DOCG, Tuscany, Italy

USD 230

2011, Castiglione del Bosco Brunello di Montalcino Riserva "Millicento 1100"

DOCG, Tuscany, Italy

USD 350

2011, Vigneto Barolo DOCG Riserva "Bricco delle Viole"

Piedmont Italy

USD 180

2015, Quinta do Castro, Touriga Nacional tinto

Douro, Portugal

USD 195

2013, De Toren Fusion V, Stellenbosch

Western Cape, South Africa (375 ml)

USD 170

2013, Bollinger, La Côte aux Enfants

Aÿ, France

USD 210

2011, Château Grand Puy Lacoste

Pauillac, France

USD 280

2014, Château Palmer, Margaux

Bordeaux, France

USD 750

2015, Chanson, Corton Vergennes Grand Cru

Chardonnay, Bourgogne, France

USD 299

2009, Gaja & Rey, DOC

Chardonnay, Piedmont, Italy

USD 450

2011, Gaja & Rey, DOC

Chardonnay, Piedmont, Italy

USD 350

Alleen mogelijk bij bestelling van 12 uur van tevoren:

2005, Grand Vin Lafite Rothschild

1er Grand cru classé

Pauillac, Bordeaux, France

USD 6600

Prices are in USD and including OB (taxes)