



## WELCOME TO BAOASE CULINARY BEACH RESTAURANT,

What an honor to have you. Tonight, you will be dining in our oasis where French techniques get a whiff of tropical influences and Asian flavors. It is my signature. Add our team's tremendous ambition, and beach-proof dishes have become something more. Fresher. Refined. With the most beautiful of produce and personalized service, we serve you dishes that will become memories.

We have carefully composed multiple menus for an unforgettable night of gastronomy. For those who rather take matters and courses into their own hands, we also present the à la carte menu and classics dishes further in this menu. Feel free to consult the team with your requests.

Enjoy your evening,

René Klop  
*Executive Chef*

# THE TASTE OF BAOASE

A 6-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 6-course menu with a wine pairing. Everything comes to a wonderful close with coffee or tea and friandises.

The Taste of Baoase is created by our chef only available for the entire party.

**USD 245 p.p.**

## A REFRESHING WELCOME

A glass of Louis Roederer Brut Premier Champagne with amuses

### 1<sup>ST</sup> COURSE

#### **roasted foie gras**

grape | beetroot | duck | Schezuan pepper | apple | cherry

### 2<sup>ND</sup> COURSE

#### **royal class salmon**

cucumber | crab tempura | red onion | quail egg | ricotta | chicory

### 3<sup>RD</sup> COURSE

#### **halibut**

couscous | bok choi | mussel | leeks | Enoki mushroom | saffron

### 4<sup>TH</sup> COURSE

#### **tuna**

Asian style | oyster sauce | bok choi | spring onion | Rettich radish | pumpkin | yuzu

### MAIN COURSE

#### **hanger steak**

smoked celeriac | silver onion | beetroot | leeks | gravy of celeriac

### DESSERT

#### **pineapple**

caramel | white chocolate | popcorn | buttermilk

**coffee or tea & friandises from the pastry chef**

'Taste of Baoase' - excluding beverages | **USD 135**

\*supplement international cheese platter after dessert | **USD 14**

# MENU GASTRONOMIQUE

When you like to be surprised by the culinary talent of our chef and his team, try one of our 3- or 4-course amuse menus. A menu especially created today with fresh and seasonal products.

Please do not hesitate to inform your server of any allergies or dietary restrictions.

## **3-course amuse surprise menu**

**USD 79**

## **4-course amuse surprise menu**

**USD 89**

Compose your own menu with these supplements:

\*goose liver – to start off grand with your first course | **USD 7.50**

\*truffle – a rich addition to one of the courses | **USD 15**

\*international cheese platter – the additional course after dessert for cheese lovers | **USD 14**

\*international cheese platter – as a replacement for dessert | **USD 7.50**

## **Wine pairings**

Spoil your taste buds even more with one of our wine pairings.

## **3- course wine pairing**

**USD 42**

## **4-course wine pairing**

**USD 55**

## **Rather pick your own?**

We have a wide selection of wines by the glass or bottle.

## **Recommendations from the team:**

STARTER

### **THINLY SLICED WAGYU BEEF**

quail egg | crème fraîche | onions | balsamic | piccalilli

**USD 32.50**

MAIN

### **TUNA**

oyster sauce | bok choy | spring onion | Rettich radish | pumpkin | yuzu

**USD 52**

# STARTERS

## ROASTED FOIE GRAS

grape | budda of beetroot | duck | Schezuan pepper | apple | cherry  
USD 29.50

## TUNA IN SPICES

foam of tom kha kai | cream of lemon | avocado | prawn crackers | enoki mushrooms | bok choy  
USD 28

## THINLY SLICED WAGYU BEEF

quail egg | crème fraîche | onions | balsamic | piccalilli  
USD 32.50

## ROYAL CLASS SALMON

cucumber | crab tempura | red onion | quail egg | ricotta | chicory  
USD 28.50

## CEVICHE OF LOCAL FISH

lobster | tamarillo tomato | citrus | | avocado | herbs | apple  
USD 28

## VEGETARIAN

tomato | couscous | buratta crème | poached egg | avocado  
USD 28

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# WARM APPETIZERS / ENTREMETS

## RAVIOLI

mushrooms | spinach | braised veal | Parmesan cheese | Pata Negra | balsamic | arugula  
USD 30

## ASIAN BOUILLON

oriental vegetables | herbs | shiitake | bean sprouts | noodles | bok choy | bell pepper

vegetarian | USD 22  
with chicken | USD 24  
with shrimps | USD 25

## PUMPKIN SOUP

roasted pumpkin | cream of ginger | horseradish | bean sprouts | herbs  
USD 20

# MAIN COURSES

## TUNA

oyster sauce | bok choi | spring onion | Rettich radish | pumpkin | yuzu  
USD 52

## NORTH SEA CODFISH

tomato | olives | zucchini | fennel | tortellini | vadouvan  
USD 47

## HALIBUT

couscous | bok choi | mussel | leeks | Enoki mushroom | saffron  
USD 49

## HANGER STEAK

smoked celeriac | pickled onion | beetroot | leeks | gravy of celeriac  
USD 52

## FLAT IRON STEAK

foie gras | potato | Jerusalem artichoke | cauliflower | Enoki mushroom | veal gravy  
USD 52

## VEGATARIAN

tortellini | tomato | green asparagus | cauliflower | broccoli cream | Parmesan  
USD 45

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# CLASSICS

## TENDERLOIN CARPACCIO

marinated thinly sliced beef | Romaine lettuce | arugula | Parmesan cheese | pesto  
USD 24

## STEAK TARTAR

prepared at your table | raw steak | selection of garnishes | homemade fries | salad  
USD 38

*Also available as a starter without homemade fries*

USD 31.75

## CANADIAN LOBSTER - 500 GRAMS

mixed salad | homemade fries

USD 82

*Also available as a starter: half a Canadian lobster served without homemade fries*

USD 37.50

## PRIME C.A.B. TENDERLOIN

mushrooms | veal gravy | vegetables | homemade fries | salad

USD 55

**Did we spike your curiosity for our desserts?**

*Prices are in USD and including OB (taxes)*