



## 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

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# 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**

Création Crosset Cairanne, 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.*

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# 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

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# 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

### PERRIER JUET

Belle époque Rosé 2015, Champagne, France | USD 300

### 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

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

# 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 | 2017**

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 | 2016**

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 | 2014**

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 | 2017

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

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# 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**

Création Crosset Cairanne, 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 | 2015

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 | 2015**

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 | 2016**

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 | 2012**

Aaldering 'Lady M', Stellenbosch, South Africa

A wine with fruity flavors of dark fruits.  
This lady pairs well with meat dishes.

**USD 74**

### **NEBBIOLO | 2014**

Pio Cecare, 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, Castiglion del Bosco Brunello di Montalcino

"Campo del Drago"

DOCG, Tuscany, Italy

**USD 230**

2012, Castiglion del Bosco Brunello di Montalcino Riserva "Millicento 1100"

DOCG, Tuscany, Italy

**USD 350**

2011, Viberto 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**

2007, 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**

2014, Gaya & Rey Rossj Bass, DOC

White Blend, Piedmont, Italy

**USD 185**

*Only possible when ordering 12 hours in advance:*

2005, Grand Vin Lafitte Rothschild

1er Grand crus classé

Pauillac, Bordeaux, France

**USD 6600**

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