



WELCOME TO BAOASE CULINARY BEACH RESTAURANT

Welcome to our culinary paradise where our team aims to amaze you with dishes that are beautiful in taste, texture and design.

HOURS OF OPERATION

BREAKFAST - Daily from 08:00 AM - 11:00 AM

LUNCH - Daily from 12:00 PM - 04:00 PM

DINNER - Daily from 07:00 PM - 10:00 PM

BEACH DAY - Daily from 09:00 AM - 05:00 PM

WEEKLY CULINARY EVENINGS

TUESDAY - Live Music à la Carte Dinner

THURSDAY - Fruits de Mer & à la Carte Dinner

SATURDAY - Culinary Barbeque on the Beach & à la Carte Dinner in the Restaurant

SUNDAY - Asian Night Menu à la Carte

CELEBRATING SOMETHING SPECIAL?

Try one of our romantic and private dining options such as a romantic gazebo or private picnic on the beach.

BEERS

Heineken	\$6
Presidente	\$6
Presidente Light	\$6
Amstel Bright	\$6
Polar	\$5
Corona	\$7
Leffe Blond	\$7
Leffe Bruin	\$7

BITES

DIM SUM OF BEEF	\$16
deep fried with chili sauce	
LOCAL FISH TEMPURA	\$13
pieces of lionfish in remoulade sauce	
TEMPURA SHRIMPS	\$16
wakame and spicy cocktail sauce	
HOLTKAMP VEAL 'BITTERBALLEN'	\$13
served with wholegrain mustard	
LOBSTER CROQUETTES	\$20
served with mayonnaise	
MINI BURGERS	\$17
black angus burger with garnishes and truffle mayonnaise	
PRIME BEEF	\$18
pieces of beef in oyster sauce	
BREAD PLATTER	\$24
aioli, mackerel cream, tzatziki, goat cheese, olives, and roasted garlic with pata negra	
ASIAN PLATTER	\$42
assortment of sushi, sashimi, soy, wakame, and ginger	
DIM SUM PLATTER	\$48
assortment of steamed and fried dim sum, spicy sauce, and oyster sauce	
SHRIMP PLATTER	\$35
spicy shrimps, tempura shrimps, shrimps in crackers with oyster sauce and cocktail sauce	
FISH PLATTER	\$37
assortment of cod fritters, calamari, ceviche, tempura shrimps, and remoulade sauce	

This Baoase Bar menu is a selection of the dishes we offer. Feel free to ask your bartender for the extended menus for lunch, drinks or wine.

COCKTAILS

FLAVOUR OF THE DAY	\$13.50
Ask us about the cocktail of the day	
BLUE BAOASE	\$12
Blue Curaçao pineapple juice coconut cream coconut rum	
BAOASE WELCOME COCKTAIL	\$13
Bacardi lemon Cointreau lemon juice orange juice passionfruit mint	
LEMON LOVE	\$15
Amaretto Prosecco lemon juice	
SUNSET PROSECCO	\$15
Amaretto Prosecco Passoã	
CAIPIRINHA	\$13
Cachaça brown sugar fresh lemon	
LONG ISLAND ICED TEA	\$13
gin vodka tequila Cointreau rum lemon juice cola	
COSMOPOLITAN	\$13
Cointreau vodka cranberry juice	
MOJITO	\$13
Bacardi fresh lemon mint sugar syrup soda	
PIÑA COLADA	\$13
Myer's rum pineapple juice coconut rum coconut cream	
MARGARITA	\$13
Cointreau tequila lemon juice	
HUGO	\$15
Prosecco soda elderflower mint lemon	
MAI TAI	\$13
Amaretto dark rum orange juice grenadine	
SEX ON THE BEACH	\$13
vodka peach Schnapps orange juice cranberry juice	
MANHATTAN	\$13
sweet vermouth bourbon whiskey angostura bitters maraschino cherry orange peel	

G&Ts

BOTANIST	thyme lime mint	\$14.50
BOBBY'S	orange cloves	\$16.50
HENDRICK'S	cucumber	\$16.50
BULLDOG	cinnamon star anise lychee	\$19
GIN MARE	lime lemon thyme	\$19
MONKEY 47 GIN	citrus thyme	\$19

If you wish to have an alcohol-free version of a cocktail,
please do not hesitate to ask your bartender

WHITES

WHITE

Verdejo, Viejo Marchante, Spain	\$11 \$61
Dry Riesling, Erben Feinherb, Mosel, Germany	\$11 \$64
Sauvignon Blanc, Sancerre, Loire, France	\$12 \$60
Sauvignon Blanc, St. Clair, Marlborough, New Zealand	\$11 \$60
Pinot Grigio, Astoria Vini, Veneto, Italy	\$11 \$60
Chardonnay, Salentein, Uco Valley, Argentina	\$12 \$71

ROSÉ

Rosé Blend, Domaine St. Felix, Pay's d'Oc, France	\$10 \$54
Rosé Blend, By Ott, Provence, France	\$12 \$61
Rosé Blend, Mirabeau Pure, Provence, France	\$12 \$75
Rosé Blend, Whispering Angel, Château d'Esclans, Provence, France	\$80
Rosé Blend, Domaines Ott, Provence, France	\$95

RED

Pinot Noir, Alamos, Uco Valley, Argentina	\$10 \$54
Merlot Josh Cellars, Central Coast, USA	\$14 \$85
Malbec Catena, Mendoza, Argentina	\$11 \$55
Red Blend, Domaine Barville, Rhône, France	\$11 \$54
Cabernet Sauvignon, Dominio del Plata, Crios, Argentina	\$10 \$55
Red Blend, Tedeschi, Valpolicella, Italy	\$14 \$56

SPARKLING

Cava, Pere Ventura, Penedés, Spain	\$12 \$63
Astoria Prosecco, Veneto, Italy	\$13 \$78
Louis Roederer Champagne, Brut Premier, Reims, France	\$20 \$130
Ruinart, "R" Brut, Reims, France	\$150
Ruinart, Blanc de Blancs, Reims, France	\$199
Moët & Chandon, Ice, Épernay, France	\$150
Moët & Chandon, Ice Rose, Épernay, France	\$150