



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

1ST COURSE

terrine of foie gras

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

2ND COURSE

royal class salmon

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

3RD COURSE

halibut

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

4TH 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

poached pineapple

white chocolate | caramel | anise | chestnut | pecan

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:

CAVIAR

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

10 gram Royal | **USD 59**

30 gram Royal | **USD 119**

50 gram Royal | **USD 199**

*Additional option of the Royal Class salmon | **USD 17**

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

TERRINE OF 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 choi
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

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 choi | 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 choy | spring onion | Rettich radish | pumpkin | yuzu
USD 52

NORTH SEA CODFISH

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

HALIBUT

couscous | bok choy | 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

VEGETARIAN

ravioli | truffle | cauliflower | spinach | beurre blanc
USD 45

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?