



## WELCOME TO BAOASE CULINARY BEACH RESTAURANT

What an honor to have you. Today, you will be enjoying the culinary delights of our oasis. It is a place where French techniques get a whiff of tropical influences and Asian flavors – my signature.

Our carefully composed 'The Taste of Baoase' lunch menu is a culinary experience that turns dishes into unforgettable memories. For those who rather take matters and courses into their own hands, we also present an a la carte menu that offers Asian, healthy and classic inspired dishes.

If you have got any special requests, do not hesitate to share your preferences with our team.

Enjoy your culinary experience.  
René Klop

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# THE TASTE OF BAOASE LUNCH

4 -course tasting of the flavors of Baoase

The Taste of Baoase includes a glass of champagne with amuses, sparkling or still water, and a 4 -course menu with wine pairing. Everything comes to a wonderful close with coffee or tea and friandises. The Taste of Baoase is created by our chef to enjoy with the entire party.

**USD 145 p.p.**

Compose your own menu with following supplements:

GOOSE LIVER to start off grand as a first course | USD 7.50

TRUFFLE as an ingredient for one of the courses | USD 15

INTERNATIONAL CHEESE PLATTER an additional course for cheese lovers | USD 14

INTERNATIONAL CHEESE PLATTER - instead of our dessert | USD 7.50

The Taste of Baoase - excluding beverages | USD 79 p.p.

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## CAVIAR

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

10 gram Royal | **USD 59**

30 gram Royal | **USD 119**

50 gram Royal | **USD 119**

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

## A PERFECT START

### CLASSIC BREAD PLATTER TO SHARE

roasted focaccia | Pata Negra | aioli | olives | roasted garlic

**USD 19**

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

# ASIAN INSPIRED

## ASIAN PLATTER TO SHARE

homemade nori chips | wasabi mayonnaise | mix of rice crackers | spicy avocado  
USD 15

## BITES TO SHARE

beef bao bun | Asian vegetables | wasabi  
2 pc. USD 16

sashimi | tuna | wakame seaweed | wasabi | soy  
8 pc. USD 18

## ASIAN BOUILLON

Oriental vegetables | herbs | shiitake | tauge | noodles | pak choy | bell pepper  
USD 24

with chicken | USD 26

with shrimps | USD 26

## GRILLED CHICKEN

teriyaki | pak choy | avocado | wakame seaweed | wasabi  
*served with savory pancakes*  
USD 22

## ROYAL CLASS SALMON

avocado | crispy egg | bean sprout | radish  
*served with savory pancakes*  
USD 22

## ROASTED TUNA SALAD

sesame | tempura shrimps | Asian salad | shiitake | bean sprouts | orange | oyster sauce  
vinaigrette  
USD 28.50

## ROASTED SHRIMP SALAD

Szechuan pepper | warm noodles | radish | bell pepper | cashew's  
USD 26.50

## SPICY YELLOW CURRY

mild curry | roasted pak choy | bell pepper | shiitake | jasmine rice  
with chicken | USD 29  
with beef tenderloin | USD 34  
with shrimps | USD 35

# HEALTHY INSPIRED

## HEALTHY PLATTER TO SHARE

naan bread | Burrata | hummus | tzatziki  
USD 15

## BITES TO SHARE [FOR 2]

crudité | tomato | cucumber | radish | carrot | tomato cream  
USD 16

seed crackers | cassava chips | avocado | eggplant compote | herbs  
USD 16

## PUMPKIN SOUP

roasted pumpkin | cream of ginger | horseradish | bean sprouts | herbs  
USD 21

## TORTILLA ROLL

avocado | fresh salad | eggplant | feta | mixed nuts  
USD 24

with Royal Class Salmon | USD 26.50

## FLAMMKUCHEN

goat cheese | nuts | arugula | cranberry | tomato | thyme  
USD 24

with Pata Negra | USD 26.50

## BURRATA SALAD

marinated cherry tomatoes | herb salad | pine nuts | pesto | balsamic  
USD 28 .50

with Pata Negra | USD 33.50

with shrimps (5 pcs) | USD 31.50

## QUINOA SALAD

cobb | mixed nuts | eggplant | feta | cucumber | croutons  
USD 29

## SPAGHETTI

cobb | tomato | Parmesan cheese | herbs  
USD 32

with white fish | USD 37

# CLASSIC INSPIRED

## CLASSIC BREAD PLATTER TO SHARE

roasted focaccia | Pata Negra | aioli | olives | roasted garlic  
USD 19

## BITES TO SHARE

oyster | lime | red wine vinaigrette | tabasco  
per piece USD 7.50

raw tenderloin tartar | brioche | quail egg  
USD 16

## SPICY GAZPACHO

tomato | cucumber | tomato and a mozzarella salad  
USD 21.50

## ROYAL CLASS SALMON SANDWICH

smoked | quail egg | avocado | rouille sauce  
USD 24.50

*Your choice of white or whole grain bread*

## THINLY SLICED TENDERLOIN SANDWICH

raw tenderloin | balsamic | Parmesan cheese | pine nuts | herbs  
USD 26

*Your choice of white or whole grain bread*

## SALAD

lettuce | egg | Parmesan cheese | croutons | anchovies dressing  
USD 20

with grilled chicken | USD 22

with black tiger shrimps (5 pcs) | USD 25

## HALF CANADIAN LOBSTER SALAD

tomato | avocado | chicory | radish | samphire  
USD 35

## RIB EYE USDA PRIME BEEF (200 GRAM)

200 grams of rib eye | roasted onion | salad | homemade fries  
USD 47.50

## BAOASE'S USDA PRIME BEEF BURGER

create your own Black Angus beef burger with side garnishes and homemade fries  
USD 32.50