

M E

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Baoase

Culinary at home



BITE PLATTERS

Mixed platter

aioli | garlic | hummus | tzatziki | olives

*Pata Negra

*Royal class smoked salmon

*chorizo

USD 12,50

USD 9

USD 9

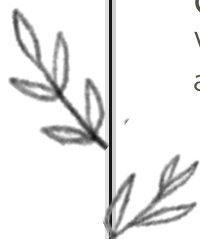
USD 9

Choice of focaccia, whole grain seed bread, naan bread, mixed

Cheese platter

With French and international cheeses and sesame crackers

USD 17,50



Tuna sashimi

wakame | wasabi | soy

USD 16

per 8 pieces

BITES

Crab legs 150 grams

lemon | spicy cocktail sauce

USD 25

per portion

Burrata

tomato | basil | sesame crackers

USD 14





Dinner

3-course menu including bread and amuses **USD 75**
per person

STARTERS

Tuna in spices

cream of lemon | avocado | prawn crackers
enoki mushrooms | bok choy

Foie grass

terrine | pear | PX gel | brioche

Royal Class Salmon

cucumber | beet | horseradish | quail egg
goat cheese | mustard

MAIN COURSES

North Sea Codfish

ravioli | vegetables | lobster | celeriac

Prime Tenderloin

mushrooms | veal gravy | Duxelles
potato salad | salad

Vegetarian Ravioli

ravioli | truffle | cauliflower | spinach
beurre blanc

DESSERT

Strawberry

yuzu | yogurt | cardamom | white chocolate

FRIANDISES

Macarons & madaleines

vanilla cream

USD 25
16 pieces