




## WELCOME TO BAOASE CULINARY BEACH RESTAURANT,

What an honor to have you. Today, you will be enjoying the culinary delights of our oasis. Our carefully composed lunch menu is a culinary experience that turns dishes into unforgettable memories.

Our menu consists of Asian, Healthy and Classic inspired starters and main courses. You are welcome to assemble your own 3-course lunch from this menu for the starters and main courses.

Your dessert can be chosen from our Dessert menu.

\*Our 3-course lunch menu is USD 65 per person without an All-Inclusive or Full Board meal plan.

\*\*When you are on an All-Inclusive or Full Board meal plan, a surcharge applies for the dishes marked with a grey lotus 

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

Enjoy your culinary experience.

René Klop

### Recommendations from the team:

#### 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 199

 Additional option of the Royal Class Salmon | USD 17

 All-Inclusive or Full Board surcharges are:

 10 gram | USD 39

 30 gram | USD 99

 50 gram | USD 149

 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

# ASIAN INSPIRED

## STARTERS

### BITES TO SHARE

beef bao bun | Asian vegetables | wasabi  
2 pieces | USD 16

### ASIAN BOUILLON

Oriental vegetables | herbs | shiitake | taugé | noodles | bok choy | bell pepper  
USD 24  
with chicken | USD 26  
with shrimps | USD 26

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## SALADS

### GRILLED CHICKEN

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

### ROASTED TUNA SALAD

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

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## MAIN COURSES

### ROASTED SHRIMP SALAD

Szechuan pepper | warm noodles | radish | bell pepper | cashews  
USD 26.50

### SPICY YELLOW CURRY (with your choice of topping)

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

# HEALTHY INSPIRED

## STARTERS

### HEALTHY PLATTER

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

### PUMPKIN SOUP

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

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## SALADS

### BURRATA SALAD (with your choice of topping)

marinated cherry tomatoes | herb salad | pine nuts | pesto | balsamic  
USD 28.50

with Pata Negra | USD 33.50

with shrimps (5 pieces) | USD 31.50

### QUINOA SALAD

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

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## MAIN COURSES

### 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

# CLASSIC INSPIRED

## STARTERS

### STEAK TARTAR

raw tenderloin tartar | brioche | quail egg  
USD 16

### SPICY GAZPACHO

tomato | cucumber | mozzarella salad  
USD 21.50

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## SALADS

### ROYAL CLASS SALMON SANDWICH

smoked | quail egg | avocado | rouille sauce  
USD 24.50  
*your choice of white or whole grain bread*

### CLASSIC SALAD

lettuce | egg | Parmesan cheese | croutons | anchovies dressing  
USD 20  
with grilled chicken | USD 26.50  
with black tiger shrimps (5 pieces) | USD 25

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## MAIN COURSES

### RIB EYE USDA PRIME BEEF (200 gram)

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

 *With a 3-course menu, a surcharge of USD 15 applies*

### BAOASE'S USDA PRIME BEEF BURGER

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