



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 our TASTE OF BAOASE menu 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 classic dishes in this menu.

Feel free to consult the team with your requests.

Enjoy your evening, René Klop
Executive Chef

THE TASTE OF BAOASE

A 5-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 5-course culinary menu with a wine and spice pairing.

Everything comes to a wonderful close with coffee or tea and friandises.

The Taste of Baoase is created by our Chef for you to taste his best dishes and is only available for the entire table party.

'Taste of Baoase' including beverages | USD 199 p. p.

'Taste of Baoase' excluding beverages | USD 135 p. p.

A REFRESHING WELCOME

A glass of Louis Roederer Brut Premier Champagne
with our Chef's amuse-bouche and bread

1st COURSE

roasted foie grass

grape | beetroot | duck | Szechuan pepper | apple | cherry

2nd COURSE

Royal Class Salmon

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

3rd COURSE

North Sea codfish

Asian style | bok choy | duck dumpling | Enoki mushroom | soy

MAIN COURSE

ribeye USDA prime beef

smoked celeriac | silver onion | beetroot | leeks | gravy of celeriac

DESSERT

crème brulee cardamom

spice bread | orange curd | caviar lime



supplement international cheese platter after dessert | USD 14

coffee, tea & friandises from the pastry Chef



*All-Inclusive or Full Board surcharges USD 99 per person including beverages
without an All-Inclusive or Full Board meal plan*




All-Inclusive or Full Board surcharges USD 50 per person excluding beverages

MENU GASTRONOMIQUE

You are welcome to assemble your own 3-course dinner from the menu below for the starters and main courses or order the dishes separately. Your dessert can be chosen from our Dessert menu. A hand-picked wine pairing matched to your chosen menu can be added for USD 36.

We offer wine pairings with our 5-course Taste of Baoase menu only, which can be ordered with the entire table party until 09.00 PM.

*Our 3-course dinner menu is USD 75 per person without an All-Inclusive or Full Board meal plan.

**Surcharges or additional options are marked with a grey lotus 

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*

STARTERS

TUNA IN SPICES

foam of tom kha kai | cream of lemon | avocado | prawn crackers | enoki mushrooms | bok choi
USD 28

ROYAL CLASS SALMON

cucumber | beet | horseradish | quail egg | goat cheese | mustard
USD 28.50

CEVICHE OF LOCAL FISH

sereh | wasabi | citrus | avocado | herbs | apple
USD 28

RAVIOLI

mushrooms | spinach | braised veal | Parmesan cheese | Pata Negra | balsamic | arugula
USD 30

VEGETARIAN

tomato | couscous | burrata crème | poached egg | avocado
USD 28

CLASSIC STARTERS

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 | salad
USD 30

MAIN COURSES

NORTH SEA CODFISH

Asian style | bok choy | duck dumpling | Enoki mushroom | soy
USD 47

RIBEYE USDA PRIME BEEF

smoked celeriac | silver onion | beetroot | leeks | gravy of celeriac
USD 52

VEGETARIAN RAVIOLI

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

CLASSIC MAIN COURSES

CANADIAN LOBSTER – 500 GRAMS

mixed salad | homemade fries
USD 82

🍷 surcharge All-Inclusive or Full Board | USD 32

* Also available as a starter: half Canadian lobster served without homemade fries | USD 40

🍷 surcharge All-Inclusive or Full Board | USD 12.50

WHOLE BAKED DOVERSOLE – 350 GRAM

a la meunière with lime | homemade fries | salad
USD 65

PRIME C.A.B. TENDERLOIN

mushrooms | veal gravy | vegetables | homemade fries | salad
USD 55