



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.

1st COURSE

tuna

tandoori | mango | avocado | lime | pear | buttermilk

2nd COURSE

Royal Class Salmon

king crab | gazpacho | avocado | black olive | kafir

3rd COURSE

codfish

Pata Negra | macadamia | barbecue | celeriac | cauliflower | garlic cream

MAIN COURSE

USDA prime steak

celeriac | onion | eggplant | potato | veal gravy | vadouvan

DESSERT

crème brulee cardamom

spice bread | orange curd | kaffir 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

We invite you enjoy a 3-course- or 4-course surprise menu assembled by the Chef from the gastronomic options below.

3-course menu | USD 85 per person

4-course menu | USD 95 per person

** Guests with an All-Inclusive or Full Board meal plan can select the preferred options for their 3-course dinner.*

You can also choose to order the starters, main courses and desserts separately. For hand-picked wine pairings and recommendations, our sommelier and culinary team will be happy to assist you.

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.

****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

HALF LOBSTER

orange | beetroot | yuzu | chicory | balsamic | herbs
USD 39

TUNA

tandoori | mango | avocado | lime | pear | buttermilk
USD 32

CHEVICE

curry herbs | peppers | bok choy | lemon | sorbet
USD 32

FOIE GRAS

tenderloin tartare | brioche | apple | vig | pedro ximinez
USD 39

VEGETARIAN

beet | goat cheese | atjar | rettich | herbs | balsamic
USD 32

ROYAL CLASS SALMON

king crab | gazpacho | avocado | black olive | kafir
USD 36

CLASSIC STARTERS

TENDERLOIN CARPACCIO

Marinated thinly sliced beef | Romaine lettuce | arugula | Parmesan cheese | pesto
USD 27,50

STEAK TARTAR

prepared at your table | raw steak | selection of garnishes | salad
USD 32,50

MAIN COURSES

CANADIAN LOBSTER – 500 GRAMS

salad | fondant potato | eggplant | Hollandaise | beurre blanc
USD 82

🍷 *surcharge All-Inclusive or Full Board | USD 32*

CODFISH

Pata Negra | macadamia | barbecue | celeriac | cauliflower | garlic cream
USD 52

SEABASS

samphire | fennel | lime | onion | carrot | yuzu | beurre blanc
USD 55

TENDERLOIN

tob blade | Jerusalem artichoke | potato | leek | gravy
USD 55

**additional goose liver | USD 25*

USDA PRIME STEAK

celeriac | onion | eggplant | potato | veal gravy | vadouvan
USD 52

VEGETARIAN RAVIOLI

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

CLASSIC MAIN COURSES

WHOLE BAKED DOVERSOLE – 350 GRAMS

a la meunière with lime | sweet potato fries | salad
USD 65

STEAK TARTAR

prepared at your table | raw steak | selection of garnishes | sweet potato fries | salad
USD 40