




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 75 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 27

SHRIMP, CHICKEN AND PRIME BEEF PLATTER

prime beef | chicken | tempura shrimps | tomato salsa | herb salad | avocado | sweet potato

USD 99

ASIAN INSPIRED

STARTERS

BITES TO SHARE

beef bao bun | Asian vegetables | wasabi
2 pieces | USD 19

ASIAN BOUILLON

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

SALADS

CHICKEN TERIYAKI

teriyaki | bok choy | avocado | wakame | seaweed | wasabi
served with savory pancakes
USD 25

ROASTED TUNA

sesame | shrimps | Asian | nuts | avocado | mango | spicy cream
USD 28.50

MAIN COURSES

NOODLE SALAD

Szechuan pepper | warm noodles | radish | bell pepper | cashews
with roasted shrimps | USD 38
with beef tenderloin | USD 38
with chicken | USD 35

SPICY YELLOW CURRY

mild curry | roasted bok choy | bell pepper | shiitake | jasmine rice
with chicken | USD 35
with beef tenderloin | USD 38
with shrimps | USD 38

HEALTHY INSPIRED

STARTERS

PUMPKIN SOUP

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

SPICY GAZPACHO

tomato | cucumber | mozzarella salad
USD 25.50

SALADS

BURRATA SALAD

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

little gem | mixed nuts | eggplant | feta | cucumber | crisps
USD 29

GOAT CHEESE

chicory | humus | avocado | macadamia | radish | balsamic
USD 29

MAIN COURSES

TORTILLA ROLL

avocado | fresh salad | eggplant | feta | mixed nuts
USD 26
with Royal Class Salmon | USD 29.50

FLAMMKUCHEN

goat cheese | nuts | arugula | cranberry | tomato | thyme
USD 26
with Pata Negra | USD 29.50

CLASSIC INSPIRED

STARTERS

STEAK TARTAR

raw tenderloin tartar | brioche | quail egg
USD 21.50

TUNA TARTAR

spicy crunch | wakame | avocado | soy vinaigrette
USD 21.50

SALADS

ROYAL CLASS SALMON

smoked | quail egg | avocado | sesame crackers | rouille sauce
USD 27.50

CLASSIC SALAD

lettuce | egg | Parmesan cheese | croutons | anchovies dressing
USD 23
with grilled chicken | USD 26.50
with black tiger shrimps (5 pieces) | USD 29

MAIN COURSES

SIRLOIN USDA PRIME STEAK (200 gram)

roasted onion | salad | sweet potato 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 sweet potato fries
USD 35.50