



## 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  
*Director of F&B and 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 225 p. p.

'Taste of Baoase' excluding beverages | USD 149 p. p.

## 1<sup>st</sup> COURSE

### tuna

king crab | watermelon | orange | lemon grass

## 2<sup>nd</sup> COURSE

### hamachi ceviche

avocado | shiso sorbet | fennel | kafir | olive

## 3<sup>rd</sup> COURSE

### seabass

spinach | mussel | tomato | fennel | beurre blanc | ras el hanout

## MAIN COURSE

### tenderloin

brisket | fondant potato | foie gras | onion | asparagus | veal gravy

## DESSERT

### pineapple

poached | coconut | toffee | yuzu



*supplement international cheese platter after dessert | USD 14*

**coffee, tea & friandises from the pastry Chef**



*All-Inclusive or Full Board surcharges USD 125 per person including beverages*



*All-Inclusive or Full Board surcharges USD 75 per person excluding beverages*

# MENU GASTRONOMIQUE


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

## 4-course menu | USD 115 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 fraîche

10 gram Royal | **USD 75**

30 gram Royal | **USD 175**

50 gram Royal | **USD 275**

 *Additional option of the Royal Class Salmon | **USD 17***

 All-Inclusive or Full Board surcharges are:

 10 gram | **USD 45**

 30 gram | **USD 105**

 50 gram | **USD 160**

 *Additional option of the Royal Class Salmon | **USD 17***

# STARTERS

## HALF LOBSTER

caponata | tomato | paprika | clarified butter | rocket  
USD 39

## TUNA

king crab | watermelon | orange | lemon grass  
USD 32

## HAMACHI CEVICHE

avocado | shiso sorbet | fennel | kaffir | olive  
USD 32

## FRIED FOIE GRAS

fruit | brisket | balsamic | madera | gravy  
USD 39

## VEGETARIAN

pumpkin | capers | paprika | chickpeas | balsamic  
USD 32

## ROYAL CLASS SALMON

pulpo | chorizo | pistachio | avocado | herbs | black olive  
USD 36

---

# CLASSIC STARTERS

## TENDERLOIN CARPACCIO

Marinated thinly sliced beef | Romaine lettuce | arugula | Parmesan cheese | pesto  
USD 29

## STEAK TARTAR

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

# MAIN COURSES

## TURBOT

truffel | potato | samphire | celeriac | beurre blanc  
USD 65

## SEABASS

spinach | mussel | tomato | fennel | beurre blanc | ras el hanout  
USD 55

## TENDERLOIN

brisket | fondant potato | foie gras | onion | asparagus | veal gravy  
USD 65

## VEGETARIAN RAVIOLI

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

## GRILLED CHICKEN

truffle | green cabbage | tortellini | purslane | mushrooms | corn | gravy  
USD 45

---

# CLASSIC MAIN COURSES

## WHOLE BAKED DOVERSOLE – 350 GRAMS

a la meunière with lime | homemade fries | salad  
USD 69

## STEAK TARTAR

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

## CANADIAN LOBSTER – 500 GRAMS

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

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

## USDA PRIME RIB EYE

BBQ vegetables | chimichurri | salad | fries | hollandaise sauce  
USD 75