WHERE MAGIC MEETS PASSION

We transform your dining experience into a captivating journey, creating explosive memories. Here, sophistication, love and joy collide, inviting you into an immersive story of elegance and enchantment.

The "B" emblem effectively symbolizes the integration of all the letters in the word "Bâoli," crafting a recognizable and fashionable element.

As the day turns into night, indulge in Bâoli's luxurious dining and spice up your life!

HOUSE OF BÂOLI

TO SHARE ON THE TABLE

Edamame

Kale & Hijiki Salad (N, E, G)

Tomato Carpaccio (G, E, D)

Crispy Ebi Steamed Buns (G, E, N, S, D)

Fried Calamari (D, S, E, N)

Wagyu Gyoza (G, N)

Hamachi Carpaccio (F, G)

Premium Maki Selection (G, S, F, E, N)

BÂOLI NIGIRI SELECTION

Choose one per person

Sake Aburi Chilli Garlic (F, N)

Classic Akami (F, G)

Hamachi Truffle Aburi (D, G)

Chutoro & Chalakita (F, N)

Wagyu Smoked Chimichurri (G)

MAIN COURSE

Choose one per person

Wagyu Short Ribs Donburi (N, G)

Chilean Seabass Donburi (F, G, D, N)

Seabass Provençal (F)

Grilled Lamb Chops (G, N)

Truffle Udon (G, D)

Wood Roasted Cauliflower (D, VG, G)

Chicken & Ginger Donabe Small Pot (G, D, N)

TO ACCOMPANY THE MAINS

Robata Potato (N, S, D)

Broccolini (D, N, S)

Eggplant Nasu (G, N)

BÂOLI SIGNATURE DESSERT PLATTER

Chef's Selection of Bâoli Favorites

Terms & Conditions: Every guest at the table must take the same alcoholic package. No differing packages allowed.
(D) Dairy | (E) Egg | (G) Gluten | (S) Seafood & Shellfish | (N) Nuts & Sesame | (V) Vegan | (VG) Vegetarian

PREMIUM À LA CARTE SELECTION

Baoli Otoro Tartare (G, F, N)
Chutoro Carpaccio (N, F)
Smoked Wagyu Tartare (G, E, D, F)
Premium Maki Selection (G, E, D, N, S)
Premium Moriwase Platter (G, F, S, D,N, E)
Lobster Tempura (G, E, D, N, S)
Prawn Tempura (G, E, D, N, S)
MB10 Wagyu Striploin (G, D, N, S)
450g Wagyu Chateaubriand (G, N, D)
Creamy Lobster Udon (D, S, G)
1.2kg Bone-in Rib Eye (G, D, N, S)
Spicy Lobster Linguine (G, E, D, S)

BEVERAGE PACKAGES

Last pour at 5:00pm

THE WAVE

Coffee & tea selection, fresh juices, soft drinks
Bâoli Cola (citrus oils, spices, lavender, fresh lime juice)
Akari (hibiscus tea, pink grapefruit cordial, Red Bull watermelon)

THE RITUAL

Includes all non-alcoholic options from the Wave Package
Spirits & Mixers: Vodka, Gin, Tequila, Rum, Whisky
Cocktails: Aperol Spritz, Tommy's Margarita, Paloma, Passionfruit Martini
Beer: Asahi
Wines: Red, White, Rosé

THE SUNDOWN

Includes all the options from the Wave & Ritual Packages
Champagne: Laurent-Perrier La Cuvée Brut

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