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!

CARPACCIO

HAMACHI (G, S)
Yuzu, truffle oil, black salt

SALMON (G, S)
Scallion relish, ponzu

RED PRAWN (S)
Kabosu citronette

SMOKED TUNA (G, S)
Garlic ponzu, espelette pepper

TARTARES & CEVICHE

SPANISH BLUE FIN TUNA TARTARE (G, S)
Jalapeno ginger ponzu, toasted sesame oil

SCOTTISH SALMON TARTARE (S, N)
Chili coulis, charcoal oil, shiso blossom

SMOKED WAGYU TARTARE (G, E, D)
Black garlic aioli, chili milk buns, diced wagyu tenderloin
+Add 30g Noir de Noir caviar | 360AED

BÂOLI OTORO TARTARE (G, S, N)
Diced fatty blue fin tuna, spicy yuke dressing, 30g Oscietra réserve caviar

SALADS

AVOCADO & BABY SPINACH (G, N)
Creamy vegan sesame dressing, baby spinach, dried cranberries, crispy leeks, asparagus

HIJIKI, KALE & SWEET CORN (G, N)
Wakame, hijiki, baby gem lettuce, green apples, charred corn, hari nori

STARTERS

EDAMAME
Charred - Truffle butter (D)
Wok Fried - Spicy chili garlic (G)
Steamed - Sea salt & extra virgin

FOIE GRAS TAKOYAKI (E, D, G)
Japanese sweet potato batter, foie gras terrine, truffle jus, comte cheese

CEP & ONION TARTLETTES (G, E, D)
Puff pastry, porcini mushroom, smokey miso eggplant
+Add fresh truffle | 60AED

LANGOUSTINES & TRUFFLE (S, E, D, G)
Potato gnocchi, seared langoustine, truffle kombu sauce

FRIT & TEMPURA

CRAB BARBAJUAN (S, E, D, G)
Crunchy snow crab dumplings, sweet chili & satsuma dipping sauce

LOBSTER TEMPURA (G, S, E, N)
Shiso leaf tempura batter, ginger ponzu

SHISHITO PEPPER (G, E, N)
Ginger ponzu, Bâoli togarashi

CHICKEN KARAAGE (G, D, N)
Buttermilk fried chicken thigh, tiger sauce

FRITTO MISTO (S, E, D, G)
Crispy fried rock shrimp, baby squid & red prawns, gochujang mayo

GYOZA

WAGYU (G, N)
Nduja, negi & wasabi crème fraiche

ZUCCHINI & KIMCHI (G)
Glass noodles, grated zucchini, silken tofu

CHILEAN SEA BASS & RED PRAWN (G, S)
Wasabi mayo, ginger ponzu

BÂOLI BREAD SERVICE

Fresh baked brioche rosette served with Roscoff onion butter and our signature Bâoli salt

(E, D, G)

(D) Dairy | (E) Egg | (G) Gluten | (S) Seafood & Shellfish | (N) Nuts & Sesame | (V) Vegan | (VG) Vegetarian

RAW BAR

Oysters [G, S]

- six pieces -
champagne mignonette
scallion ponzu
yuzu granita

DAVID HERVE-FINE NO 2
Balanced, briny salty flavour

DAVID HERVE-BB PETER NO 5
Meaty & slightly sweet

Caviar [E, G]

NOIR DE NOIR
30g 50g

KALUGA
50g 125g

OSCIETRA RÉSERVE
30g 50g 125g

IRANIAN BELUGA
50g 125g

SIGNATURE
MAKI ROLLS & GUNKAN

NONI ROLL [G, S, E, D]
Salmon aburi, spicy mentaiko sauce, avocado

SPICY TUNA [G, S, E]
Crispy quinoa, chili mayo, avocado, red tobiko

TRIO TUNA [G, S, N]
Akami, chutoro & otoro, spicy yuke sauce

CRISPY VOLCANO [G, S, E, N]
Rock shrimp tempura, crispy ebi, avocado, volcano sauce

OTORO CIGAR
Premium fatty tuna tartare, oscietra caviar, nikiri sauce
[G, S, N]

NIGIRI & SASHIMI
Nigiri two pieces / Sashimi three pieces

AKAMI *Blue fin tuna* [S]
CHUTORO *Medium fatty tuna* [S]
OTORO *Fatty tuna belly* [S]
SAKE *Salmon* [S]
HOTATE *Scallop* [S]
IKURA *Salmon roe* [S]
HAMACHI *Yellow tail* [S]
UNAGI *Freshwater eel* [S]
TARABA *King crab* [S]

CLASSIC MAKI ROLLS

KAPPA
AVOCADO
TUNA [S]
NEGI TORO [S]
EBI TEMPURA [S]
SALMON AVOCADO [S]
CALIFORNIA [S, E]

BÂOLI SIGNATURE MORIAWASE
Chefs Selection of Premium
Nigiri & Sashimi
[S, E]

(D) Dairy | (E) Egg | (G) Gluten | (S) Seafood & Shellfish | (N) Nuts & Sesame | (V) Vegan | (VG) Vegetarian

ROBATA SKEWERS

ARGENTINIAN PRAWNS (N, S)
Yuzu kosho mayo

OCTOPUS (G, S)
Mitsuba persillade

FRENCH SEA BASS (G, S, D)
Charred cherry tomato, kizami wasabi, brown butter ponzu

CHICKEN WINGS (G, N)
Bâoli togarashi, charred lime

TRUFFLE TSUKUNE (G, E)
Minced chicken & duck, truffle and sherry vinegar terriyaki

12HR SHORT RIB (G, N)
Slow cooked wagyu short rib, crispy brussels, tarragon mustard

POISSONS GRILLÉS AU FEU DE BOIS

Daily selection of premium whole fish and seafood grilled over hardwood with lemon, herbs & olive oil

- sold by the kilo at market price -

(S)

MAINS TO SHARE

ENTRECOTE (G, D, N)
300gm Wagyu MB4 Ribeye, green peppercorn tonkatsu

450g WAGYU CHATEAUBRIAND MB4+ (G, N)
Sweet sesame soy glaze, shoestrings, truffle jus

1.2KG+ WAGYU T-BONE MB4+ (D, N)
Seaweed butter, Bâoli salt

GRILLED RACK OF LAMB (G, N)
Spicy kimchi & red miso glaze

Half Rack
Full Rack

SEA BASS A LA PROVENÇALE (S)
1.2kg Sea Bass fillet baked over coals in a rich Provençale tomato sauce

PASTA, NOODLES & RICE

CREAMY LOBSTER UDON (D, S, G)
Butter poached lobster, creamy bisque

MISO TRUFFLE COQUILETTES (N, D, G)
Veal ham, truffle paste, sweet miso & parmesan cream

LOBSTER CAPELLINI (S, G)
Angel hair pasta, whole Atlantic lobster sautéed in the shell, sweet cherry tomato sauce, fresh chilies, torn basil, prawn oil

SEAFOOD RICE POT (G, S, N)
Spicy wagyu spinata, cuttlefish soffritto, mixed seafood, lobster bisque

Sharing pot for four, please allow 30-35min for preparation

SIDES

JUMBO ASPARAGUS (G, N)
Vegan tare, Bâoli salt

ROBATA POTATO (D, N)
Robata jacket potato, Aligot pommes puree, ponzu butter

SWEET CORN (D, E, N)
Yuzu kosho butter

HARICOT VERTS
Extra virgin olive oil, Maldon salt, fresh lemon

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