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!

Caviar (E, G, R)

Caviar service includes fresh blinis, whipped yuzu creme fraiche & finely chopped pickled myoga

30GM 50GM 100GM

CLASSIC OSCIETRA
Sturia; Aquitaine, France · Estate-matured
Rare golden-amber pearls, firm with a delicate pop, buttery and gently marine with a long, refined finish

OSCIETRA GOLD
Kaviari; Seasonal origin · Matured in Paris
Firm olive-gold pearls, fresh almond and a hint of honey

IMPERIAL BELUGA
Sturia; Aquitaine, France · Estate-matured
Large anthracite-grey pearls, buttery and creamy, almond and tonka bean with a bright lime finish

50GM 125GM

Oysters (G, S, R)

Oysters are served by the half dozen. Paired with our champagne mignonette, scallion ponzu & yuzu granita

AMULETTE OYSTER N°3
Bannow Bay, Ireland
Crisp and salty, with a rocky, seaweed-driven finish and a hint of hazelnut

DAVID HERVÉ "BB PETER" OYSTER N°5
Marennes-Oléron, France
Briny, lightly sweet, clean mineral finish

Crudos

JAPANESE HAMACHI (G, F, R)
Sherry truffle dressing, crispy ginger

SCOTTISH SALMON (G, F, R)
Daikon ribbons, scallion-jalapeño ponzu, mizuna & piment d'Espelette

SICILIAN RED PRAWN (S, R)
Kabosu citronette, mandarin puree, extra virgin olive oil

FRENCH SEA BREAM (G, F, R)
Mandarin yuzu dressing, crispy capers, spicy dry miso

SPANISH BLUE FIN CHUTORO (G, F, N, R)
Aji Amarillo, Passion Fruit, Nori Oil

Tartares

BLUE FIN TUNA (G, D, F, N, R)
Tomato & shallot brunoise, yuzu crème fraîche, crispy capers, shio kombu & shiso

SUNNY SALMON (F, R)
Coconut Yuzu Emulsion, Coriander Oil, Heirloom Corn Tortilla Chips

SMOKED WAGYU (G, E, D, N, F, R)
Black garlic aioli, diced Wagyu tenderloin Hokkaido milk bread

BÂOLI OTORO TARTARE (G, F, N, R)
Diced fatty blue fin tuna, spicy yuke dressing, 30gm Kaluga Queen Hybrid caviar

BÂOLI OMAKASE (D, S, F, G, N, R)

The Bâoli Omakase is crafted as a journey for our guests — a signature selection showcasing the very best of what Baoli has to offer.

Currently featured on the platter: our signature Bâoli otoro tartare, salmon ceviche, chutoro carpaccio, a selection of signature nigiri, and negi toro hosomaki topped with fresh uni.

NIGIRI & SASHIMI

Nigiri two pieces / Sashimi three pieces

AKAMI *Blue fin tuna* (F, R)
CHUTORO *Medium fatty tuna* (F, R)
OTORO *Fatty tuna belly* (F, R)
SAKE *Salmon* (F, R)
HOTATE *Scallop* (S, R)
IKURA *Salmon roe* (F, G, R)
HAMACHI *Yellow tail* (F, R)
UNAGI *Freshwater eel* (G, D, N, F)
TARABA *King crab* (S)
UNI *Japanese Sea Urchin* (S, R)

BÂOLI NIGIRI SELECTION (G, D, S, F, R)
Chef's selection of 8 pieces of our signature nigiris

(D) Dairy | (R) Raw | (E) Egg | (G) Gluten | (S) Shellfish | (N) Nuts & Sesame | (F) Fish | (V) Vegan | (VG) Vegetarian

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SIGNATURE MAKI ROLLS & NIGIRI

BÂOLI MAKI MORIAWASE (E, D, G, N, F, S, R)

A premium sharing platter of our most popular signature maki rolls

NONI ROLL (G, F, E, D, S, N, R)
Salmon aburi, spicy mentaiko sauce, avocado

SPICY TUNA (G, F, E, D, S, N, R)
Crispy quinoa, chili mayo, avocado, red tobiko

WAGYU TRUFFLE ROLL (G, D, F, N, E, R)
MB5 wagyu tartare, black garlic, truffle brioche crunch

CRISPY VOLCANO (G, F, E, S, N)
Rock shrimp tempura, crispy ebi, avocado, volcano sauce

CRISPY SALMON NIGIRI (G, F, E, S, N, R)
Spicy salmon tartare, avocado, jalapeno, red tobiko

HAMACHI CRUNCH (G, F, E, S, N, R)
Crunchy fried maki roll, hamachi tartare, tare, sweet potato puree

BÂOLI SPIDER ROLL (G, E, S, N)
Crispy fried soft shell crab, king crab, jalapeno, cucumber, ponzu aioli & yuzu tobiko

SALADS

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

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

ARTICHOKE & TRUFFLE (VG, N, D)
Shaved raw artichoke, honey yuzu truffle dressing, mizuna, truffle pecorino, crushed walnuts

TOMATO CARPACCIO (D, E, G)
Pink Uzbek Coeur de Bœuf tomatoes, yuzu crème fraiche, fresh tomato vinaigrette, tanoki crumbs, shiso cress

DUCK & MANDARIN
Mikan dressing, fresh mandarin, pickled shallots, pecan praline, crispy duck confit & thin sliced duck speck

BREAD & BUTTER (E, D, G)

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

STARTERS

EDAMAME
Wok Fried - Spicy chili garlic (S, G)
Steamed - Sea salt & extra virgin (V)

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

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

SPANISH OCTOPUS (S)
Wasabi chimichurri

KING CRAB CROQUETTES (S, D, G, N, E)
Sweet corn, Comté cheese, served with yuzu kosho crème fraîche, ikura & fresh dill

FRIT & TEMPURA

LOBSTER TEMPURA (G, S, E, N)
Shiso tempura batter, house tentsuyu

CHICKEN KARAAGE (G, D, N, E)
Buttermilk fried chicken thigh, yuzu kosho sweet & sour

PRAWN TEMPURA (G, S, E, N)
Bâoli togarashi, house tentsuyu

YASAI TEMPURA (G, E, N)
Assorted fresh vegetable tempura, Japanese shishito pepper, nama shichimi

FRIED CALAMARI (S, D, G, N, E)
Crispy plantain crumb, Bâoli togarashi, gochujang mayo

GYOZA

CHILEAN SEA BASS & RED PRAWN (G, S, N, E, D)
Negi & wasabi crême fraiche, ginger ponzu

WAGYU (G, N)
Nduja, togarashi soy

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

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WOOD FIRED STEAKS

300GM MB6 WAGYU ENTRECOTE
W Black, Australia · Wagyu × Black Angus cross
Beefy and robust, with clean marbling and a firm, satisfying chew

350GM MB9+ WAGYU STRIPLOIN
Westholme, Queensland · 330 days grain fed · Raised wild on native Mitchell grass rangelands
Dense, fine marbling that melts into a rich, buttery finish

800GM MB6-7 WAGYU T-BONE
Westholme, Queensland, Australia · 330 days grain fed
Two cuts on one bone: the striploin is rich and buttery, the tenderloin is fine-textured and melting.

1KG TXOGITXU "CLANDESTINO" BONE-IN RIBEYE
Txogitxu, Basque Country, Spain · Mature, hand-selected cows
Deep, concentrated beef flavour with rich, buttery fat that crisps over the embers

1.4KG MB6-7 WAGYU TOMAHAWK
ICON XB, Australia · 365+ days grain fed · From Tajima-line Wagyu sires
Rich, juicy ribeye with a crisp, rendered fat cap, made for sharing

STEAK ADD-ONS

PAN FRIED FOIE GRAS	ROASTED BONE MARROW BUTTER	BLACK TRUFFLE BEEF JUS	SHAVED FRESH BLACK TRUFFLE	GRILLED SHISHITO PEPPERS

DONABE RICE POTS

DUCK & GINGER (G, D)
Crispy leg of duck confit, brown chicken stock, ginger, fresh shiso

GAMBERO ROSSO (D, G, S)
Japanese Momotaro tomatoes, parmesan fondue, fresh shiso & sicilian red prawns

SIGNATURE MAIN COURSES

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

CHILEAN SEA BASS (G, D, N)
Umeboshi miso glaze, yuzu & wasabi beurre blanc, fresh herbs, rayu

GRILLED RACK OF LAMB (G, N) — HALF RACK / FULL RACK
Spicy kimchi & red miso glaze

WAGYU CHATEAUBRIAND MB5+ (G, N, D)
Sweet sesame soy glaze, shoestrings, truffle jus

SEA BASS PROVENÇALE (S)
700gm Sea Bass fillet baked en papillote in our rich Provençale tomato sauce

WOOD ROASTED WHOLE CAULIFLOWER (VG, D)
Truffle Parsnip puree, crispy parsnips

MISO TRUFFLE MUSHROOM UDON (G, D)
Miso truffle cream, mix wild mushrooms, fresh truffle

CREAMY LOBSTER UDON (D, S, G)
Pan roasted lobster, creamy lobster bisque, sea urchin butter

SPICY LOBSTER LINGUINE (G, S, D, E) — HALF LOBSTER / FULL LOBSTER
Spiny lobster, red yuzu kosho, lobster bisque, sweet cherry tomatoes

SIDES

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

SAUTÉED MUSHROOMS (D, VG)
Mixed wild mushrooms, truffle butter

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

WOK-FRIED BROCCOLINI (S, G, N)
Chili garlic sauce, sweet potato purée

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