



HOUSE OF BÂOLI

TO SHARE ON THE TABLE

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| Edamame | Fried Calamari ^(D, S, E, N) |
| Kale & Hijiki Salad ^(N, E, G) | Wagyu Gyoza ^(G, N) |
| Tomato Carpaccio ^(G, E, D) | Hamachi Carpaccio ^(F, G) |
| Crispy Ebi Steamed Buns ^(G, E, N, S, D) | Premium Maki Selection ^(G, S, F, E, N) |

BÂOLI NIGIRI SELECTION

Choose one per person

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|---|--|
| Sake Aburi Chilli Garlic ^(F, N) | Hamachi Truffle Aburi ^(D, G) |
| Classic Akami ^(F, G) | Chutoro & Chalakita ^(F, N) |
| Wagyu Smoked Chimichurri ^(G) | |

MAIN COURSE

Choose one per person

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| Wagyu Short Ribs Donburi ^(N, G) | Grilled Lamb Chops ^(G, N) |
| Chilean Seabass Donburi ^(F, G, D, N) | Truffle Udon ^(G, D) |
| Seabass Provençal ^(F) | Wood Roasted Cauliflower ^(D, VG, G) |
| Chicken & Ginger Donabe ^{Small Pot (G, D, N)} | |

TO ACCOMPANY THE MAINS

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| Robata Potato ^(N, S, D) | Broccolini ^(D, N, S) | Eggplant Nasu ^(G, N) |
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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
All prices indicated in AED and are inclusive of 10% service charge & 5% value-added tax, subject to 7% municipality fee.*



PREMIUM À LA CARTE SELECTION

Baoli Otoro Tartare ^(G, F, N)	575	Prawn Tempura ^(G, E, D, N, S)	130
Chutoro Carpaccio ^(N, F)	135	MB10 Wagyu Striploin ^(G, D, N, S)	785
Smoked Wagyu Tartare ^(G, E, D, F)	160	450g Wagyu Chateaubriand ^(G, N, D)	825
Premium Maki Selection ^(G, E, D, N, S)	750	Creamy Lobster Udon ^(D, S, G)	440
Premium Moriwase Platter ^(G, F, S, D, N, E)	1200	1.2kg Bone-in Rib Eye ^(G, D, N, S)	1950
Lobster Tempura ^(G, E, D, N, S)	450	Spicy Lobster Linguine ^(G, E, D, S)	1800

BEVERAGE PACKAGES

Last pour at 5:00pm

THE WAVE

450 per person

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

650 per person

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

750 per person

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

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