

ROBATA SKEWERS

ARGENTINIAN PRAWNS ^(N, S) Yuzu kosho mayo	72	CHICKEN WINGS ^(G, N) Bâoli togarashi, charred lime	65
OCTOPUS ^(G, S) Mitsuba persillade	120	TRUFFLE TSUKUNE ^(G, E) Minced chicken & duck, truffle and sherry vinegar teriyaki	95
FRENCH SEA BASS ^(G, S, D) Charred cherry tomato, kizami wasabi, brown butter ponzu	130	12HR SHORT RIB ^(G, N) Slow cooked wagyu short rib, crispy brussels, tarragon mustard	180

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	330	GRILLED RACK OF LAMB ^(G, N) Spicy kimchi & red miso glaze	Half Rack - 345 Full Rack - 675
450g WAGYU CHATEAUBRIAND MB4+ ^(G, N) Sweet sesame soy glaze, shoestrings, truffle jus	775	SEA BASS A LA PROVENÇALE ^(S) 1.2kg Sea Bass fillet baked over coals in a rich Provençale tomato sauce	720
1.2KG+ WAGYU T-BONE MB4+ ^(D, N) Seaweed butter, Bâoli salt	1950		

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!



PASTA, NOODLES & RICE

CREAMY LOBSTER UDON ^(D, S, G) Butter poached lobster, creamy bisque	350	JUMBO ASPARAGUS ^(G, N) Vegan tare, Bâoli salt	72
MISO TRUFFLE COQUILLETES ^(N, D, G) Veal ham, truffle paste, sweet miso & parmesan cream	180	ROBATA POTATO ^(D, N) Robata jacket potato, Aligot pommes puree, ponzu butter	80
LOBSTER CAPELLINI ^(S, G) Angel hair pasta, whole Atlantic lobster sautéed in the shell, sweet cherry tomato sauce, fresh chilies, torn basil, prawn oil	690	SWEET CORN ^(D, E, N) Yuzu kosho butter	80
SEAFOOD RICE POT ^(G, S, N) Spicy wagyu spinata, cuttlefish soffritto, mixed seafood, lobster bisque	450	HARICOT VERTS Extra virgin olive oil, Maldon salt, fresh lemon	72

(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% municipally fee.

CARPACCIO

HAMACHI ^(G, S) Yuzu, truffle oil, black salt	98
SALMON ^(G, S) Scallion relish, ponzu	85
RED PRAWN ^(S) Kabosu citronette	98
SMOKED TUNA ^(G, S) Garlic ponzu, espelette pepper	110

TARTARES & CEVICHE

SPANISH BLUE FIN TUNA TARTARE ^(G, S) Jalapeno ginger ponzu, toasted sesame oil	110
SCOTTISH SALMON TARTARE ^(S, N) Chili coulis, charcoal oil, shiso blossom	98
SMOKED WAGYU TARTARE ^(G, E, D) Black garlic aioli, chili milk buns, diced wagyu tenderloin +Add 30g Noir de Noir caviar 360AED	135
BÂOLI OTORO TARTARE ^(G, S, N) Diced fatty blue fin tuna, spicy yuke dressing,	575

SALADS

AVOCADO & BABY SPINACH ^(G, N) Creamy vegan sesame dressing, baby spinach, dried cranberries, crispy leeks, asparagus	85
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HIJIKI, KALE & SWEET CORN ^(G, N) Wakame, hijiki, baby gem lettuce, green apples, charred corn, hari nori	70
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STARTERS

EDAMAME ^(D) Charred - Truffle butter Wok Fried - Spicy chili garlic Steamed - Sea salt & extra virgin	42
FOIE GRAS TAKOYAKI ^(E, D, G) Japanese sweet potato batter, foie gras terrine, truffle jus, comte cheese	105
CEP & ONION TARTLETTES ^(G, E, D) Puff pastry, porcini mushroom, smokey miso eggplant +Add fresh truffle 60AED	105
LANGOUSTINES & TRUFFLE ^(S, E, D, G) Potato gnocchi, seared langoustine, truffle kombu sauce	190

FRIT & TEMPURA

CRAB BARBAJUAN ^(S, E, D, G) Crunchy snow crab dumplings, sweet chili & satsuma dipping sauce	115
LOBSTER TEMPURA ^(G, S, E, N) Shiso leaf tempura batter, ginger ponzu	380
SHISHITO PEPPER ^(G, E, N) Ginger ponzu, Bâoli togarashi	75
CHICKEN KARAAGE ^(G, D, N) Buttermilk fried chicken thigh, tiger sauce	82
FRITTO MISTO ^(S, E, D, G) Crispy fried rock shrimp, baby squid & red prawns, gochujang mayo	130

GYOZA

WAGYU ^(G, N) Nduja, negi & wasabi crème fraiche	105
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ZUCCHINI & KIMCHI ^(G) Glass noodles, grated zucchini, silken tofu	82
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CHILEAN SEA BASS & RED PRAWN ^(G, S) Wasabi mayo, ginger ponzu	95
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BÂOLI BREAD SERVICE

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

60

(E, D, G)

RAW BAR

Oysters ^(G, S)

- six pieces -
champagne mignonette
scallion ponzu
yuzu granita

DAVID HERVE-FINE NO 2
Balanced, briny salty flavour

240

DAVID HERVE-BB PETER NO 5
Meaty & slightly sweet

340

Caviar ^(E, G)

NOIR DE NOIR

30g	50g
360	615

KALUGA

50g	125g
880	2145

OSCIETRA RÉSERVE

30g	50g	125g
650	1375	2860

IRANIAN BELUGA

50g	125g
3165	7890

SIGNATURE MAKI ROLLS & GUNKAN

NONI ROLL ^(G, S, E, D) Salmon aburi, spicy mentaiko sauce, avocado	125
SPICY TUNA ^(G, S, E) Crispy quinoa, chili mayo, avocado, red tobiko	125
TRIO TUNA ^(G, S, N) Akami, chutoro & otoro, spicy yuke sauce	140
CRISPY VOLCANO ^(G, S, E, N) Rock shrimp tempura, crispy ebi, avocado, volcano sauce	150

OTORO CIGAR
Premium fatty tuna tartare, oscietra caviar, nikiri sauce

82

(G, S, N)

NIGIRI & SASHIMI

Nigiri two pieces / Sashimi three pieces

AKAMI Blue fin tuna ^(S)	72
CHUTORO Medium fatty tuna ^(S)	95
OTORO Fatty tuna belly ^(S)	110
SAKE Salmon ^(S)	55
HOTATE Scallop ^(S)	88
IKURA Salmon roe ^(S)	88
HAMACHI Yellow tail ^(S)	77
UNAGI Freshwater eel ^(S)	95
TARABA King crab ^(S)	145
CLASSIC MAKI ROLLS	
KAPPA	42
AVOCADO	50
TUNA ^(S)	84
NEGI TORO ^(S)	84
EBI TEMPURA ^(S)	72
SALMON AVOCADO ^(S)	72
CALIFORNIA ^(S, E)	105

BÂOLI SIGNATURE MORIAWASE

Chefs Selection of Premium Nigiri & Sashimi

1200

(S, E)