

## FROM THE WOOD FIRED GRILL

**450g WAGYU CHATEAUBRIAND MB5+** (G, N)  
Sweet sesame soy glaze, shoestrings, truffle jus

775

**1.2kg BONE IN WAGYU RIB EYE MB5+** (D, N)  
Seaweed butter, truffle shoestring potatoes

1950

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

Half Rack - 345  
Full Rack - 675

**WOOD GRILLED MEDITERRANEAN SEA BASS** (S)  
2kg butterflied sea bass, sauce persillade

1400

## MAINS TO SHARE

**SPICY LOBSTER LINGUINE** (G, S, D)  
1kg Whole spiny lobster, red yuzu kosho, lobster bisque,  
sweet cherry tomatoes

1800

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

350

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

195

**PAN ROASTED DOVER SOLE** (S, D)  
Brown butter, sake beurre blanc,  
oscietra caviar

1600

**SEA BASS PROVENÇALE** (S)  
1.2kg Sea Bass fillet baked en papillote  
in our rich Provençale tomato sauce

720

## 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 "Bāoli," crafting a recognizable and fashionable element.

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



## DONABES

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

**DUCK & GINGER DONABE** (G, S, D)  
Crispy leg of duck confit, porcini dashi, fresh ginger, truffle butter

320

**CHILI BUTTER KING CRAB DONABE** (G, S, D)  
Chili saffron dashi, roasted crab butter, king crab

1600

## SIDES

**STEAMED RICE** (N)  
Toasted white sesame seeds

35

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

80

**WOK-FRIED BROCCOLINI** (D, N, VG)  
Chili garlic sauce, sweet potato purée

75

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

80

**HARICOT VERTS** (V)  
Extra virgin olive oil, Maldon salt, fresh lemon

72

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

80

## RAW BAR

### Oysters <sup>(G, S)</sup>

- six pieces -  
champagne mignonette

#### FINE NO 2

Balanced, briny salty flavour

240

#### BB PETER NO 5

Meaty & slightly sweet

340

### Carpaccio

<b>HAMACHI</b> <sup>(G, S)</sup>	98
<i>Sherry truffle dressing, crispy ginger</i>	
<b>SCOTTISH SALMON</b> <sup>(G, S)</sup>	85
<i>Scallion ponzu, wasabi oil, fresh yuzu zest</i>	
<b>SICILIAN RED PRAWN</b> <sup>(S)</sup>	150
<i>Kabosu citronette, mandarin puree, extra virgin olive oil</i>	
<b>ATLANTIC LOBSTER</b> <sup>(G, S, D)</sup>	600
<i>White ponzu, oscietra caviar, lemon vanilla gel</i>	

### Caviar <sup>(E, G)</sup>

<b>NOIR DE NOIR</b>		<b>OSCIETRA RÉSERVE</b>		
30g	50g	30g	50g	125g
360	615	650	1375	2860
<b>IRANIAN BELUGA</b>				
	50g	125g		
	3165	7890		

### Tartares

<b>SPANISH BLUE FIN TUNA TARTARE</b> <sup>(G, S)</sup>	110
<i>Jalapeño ginger ponzu, toasted sesame oil</i>	
<b>SUNNY SALMON</b> <sup>(G, S)</sup>	98
<i>Mango leche de tigre, lemon grass, coriander</i>	
<b>SMOKED WAGYU TARTARE</b> <sup>(G, E, D)</sup>	135
<i>Black garlic aioli, chili milk buns, diced Wagyu tenderloin</i> +Add 30g Noir de Noir caviar   360AED	
<b>BÂOLI OTORO TARTARE</b> <sup>(G, S, N)</sup>	575
<i>Diced fatty blue fin tuna, spicy yuke dressing, 30gm Noir de Noir caviar</i>	

## MAKI ROLLS & GUNKAN

<b>NONI ROLL</b> <sup>(G, S, E, D)</sup>	125
<i>Salmon aburi, spicy mentaiko sauce, avocado</i>	
<b>SPICY TUNA</b> <sup>(G, S, E)</sup>	125
<i>Crispy quinoa, chili mayo, avocado, red tobiko</i>	
<b>TRIO TUNA</b> <sup>(G, S, N)</sup>	140
<i>Akami, chutoro &amp; otoro, spicy yuke sauce</i>	
<b>CRISPY VOLCANO</b> <sup>(G, S, E, N)</sup>	150
<i>Rock shrimp tempura, crispy ebi, avocado, volcano sauce</i>	
<b>CRISPY SALMON NIGIRI</b> <sup>(G, S, E)</sup>	135
<i>Spicy salmon tartare, avocado, jalapeno, red tobiko</i>	
<b>HAMACHI CRUNCH</b> <sup>(G, S, E)</sup>	130
<i>Crunchy fried maki roll, hamachi tartare, tare, sweet potato puree</i>	

## BÂOLI SIGNATURES

<b>OTORO CIGAR</b> <sup>(G, S, N)</sup>	82
<i>Premium fatty tuna tartare, oscietra caviar, nikiri sauce</i>	
<b>UNAGI &amp; FOIE GRAS HAND ROLL</b> <sup>(G, S)</sup>	75
<i>Barbecue eel, caramelized foie gras, tomago, fresh cucumber</i>	
<b>BÂOLI NIGIRI SELECTION</b> <sup>(G, S)</sup>	425
<i>Chef's selection of 8 pieces of our signature nigiris</i>	

## BÂOLI MORIAWASE

*Chef's Selection of Premium  
Nigiri & Sashimi*

1200

<sup>(S, E)</sup>

## NIGIRI & SASHIMI

*Nigiri two pieces / Sashimi three pieces*

<b>AKAMI</b> <i>Blue fin tuna</i> <sup>(S)</sup>	72
<b>CHUTORO</b> <i>Medium fatty tuna</i> <sup>(S)</sup>	95
<b>OTORO</b> <i>Fatty tuna belly</i> <sup>(S)</sup>	110
<b>SAKE</b> <i>Salmon</i> <sup>(S)</sup>	55
<b>HOTATE</b> <i>Scallop</i> <sup>(S)</sup>	88
<b>IKURA</b> <i>Salmon roe</i> <sup>(S)</sup>	88
<b>HAMACHI</b> <i>Yellow tail</i> <sup>(S)</sup>	77
<b>UNAGI</b> <i>Freshwater eel</i> <sup>(S)</sup>	95
<b>TARABA</b> <i>King crab</i> <sup>(S)</sup>	145

## CLASSIC MAKI ROLLS

<b>KAPPA</b>	42
<b>AVOCADO</b>	50
<b>TUNA</b> <sup>(S)</sup>	84
<b>NEGI TORO</b> <sup>(S)</sup>	84
<b>EBI TEMPURA</b> <sup>(S)</sup>	72
<b>SALMON AVOCADO</b> <sup>(S)</sup>	72
<b>CALIFORNIA</b> <sup>(S, E)</sup>	105

## BÂOLI BREAD & BUTTER

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

70

<sup>(E, D, G)</sup>

## SALADS

### AVOCADO & BABY SPINACH <sup>(G, N, V)</sup>

*Creamy vegan sesame dressing, baby spinach, dried cranberries, crispy leeks, asparagus*

85

### HIJIKI, KALE & SWEET CORN <sup>(G, N, V)</sup>

*Wakame, hijiki, baby gem lettuce, green apples, charred corn, hari nori*

70

## STARTERS

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

## FRIT & TEMPURA

<b>CRAB BARBAJUAN</b> <sup>(S, E, D, G)</sup>	115
<i>Crunchy snow crab dumplings, sweet chili &amp; satsuma dipping sauce</i>	
<b>LOBSTER TEMPURA</b> <sup>(G, S, E, N)</sup>	450
<i>Shiso tempura, chili yuzu mayo</i>	
<b>CHICKEN KARAAGE</b> <sup>(G, D, N)</sup>	82
<i>Buttermilk fried chicken thigh, tiger sauce</i>	
<b>PRAWN TEMPURA</b> <sup>(G, S, E)</sup>	120
<i>Ginger ponzu, Bâoli togarashi</i>	
<b>CRISPY GARDEN</b> <sup>(G, E)</sup>	90
<i>Mixed vegetable tempura, ginger ponzu</i>	
<b>FRIED CALAMARI</b> <sup>(G, E, D)</sup>	95
<i>Crispy plantain crumb, Bâoli togarashi, gochujang mayo</i>	

## GYOZA

<b>WAGYU</b> <sup>(G, N)</sup>	<b>ZUCCHINI &amp; KIMCHI</b> <sup>(G, V)</sup>	<b>CHILEAN SEA BASS &amp; RED PRAWN</b> <sup>(G, S)</sup>
<i>Nduja, togarashi soy</i>	<i>Glass noodles, grated zucchini, silken tofu</i>	<i>Negi &amp; wasabi creme fraiche, ginger ponzu</i>
105	82	95

## ROBATA

<b>ARGENTINIAN PRAWNS</b> <sup>(N, S)</sup>	72	<b>CHICKEN WINGS</b> <sup>(G, N)</sup>	65
<i>Yuzu kosho mayo</i>		<i>Bâoli togarashi, lime</i>	
<b>OCTOPUS</b> <sup>(G, S)</sup>	120	<b>TRUFFLE TSUKUNE</b> <sup>(G, E)</sup>	95
<i>Mitsuba persillade</i>		<i>Minced chicken &amp; duck, truffle and sherry vinegar teriyaki</i>	
<b>FRENCH SEA BASS</b> <sup>(G, S, D)</sup>	130	<b>12HR SHORT RIB</b> <sup>(G, N)</sup>	180
<i>Charred cherry tomato, kizami wasabi, brown butter ponzu</i>		<i>Slow cooked Wagyu short rib, crispy brussels, tarragon mustard</i>	
<b>CHILEAN SEA BASS</b> <sup>(G, E)</sup>	220	<b>ENTRECOTE</b> <sup>(G, D, N)</sup>	330
<i>Umeboshi miso glaze, fresh shiso</i>		<i>300gm Wagyu MB4 Ribeye, green peppercorn tonkatsu</i>	