



Saint-Barth



Notre philosophie est de satisfaire tous vos sens...

Our philosophy is to satisfy all your senses...



Nos plats peuvent contenir les allergènes suivants - Our meals may contain the following allergens



: céréales - cereals



: soja - soy



: cacahuète - peanut



: sésame - sesam



: noix - nuts



: oeuf - egg



: lait - milk



: poisson - fish



: crustacés - crustaceans



: mollusques - mollusca

BAZ LUNCH CLASSICS

CHEESEBURGER

26

Boeuf charolais, emmental, bacon, salade, tomate, oignon rouge caramélisé, sauce au poivre vert et frites maison
Charolais beef, emmental cheese, bacon, lettuce, tomato, caramelized red onion, green pepper sauce & homemade french fries

FISH BURGER

28

Filet de mahi, pousses d'épinard, avocat, tomate, réduction de balsamique & frites maison
Mahi filet, baby spinach, avocado, tomato, balsamic reduction & homemade french fries

CROQ' MONSIEUR OU MADAME, SALADE

18 / 20

Toast, jambon, emmental, crème et salade
French toast, ham, emmental, cream & salad

CROQ' SAUMON MONSIEUR OU MADAME, SALADE

27 / 29

Toast, saumon, emmental, crème et salade
French toast, salmon, emmental, cream & salad

FRITES MAISON

11

Homemade french fries

KAENG PHED

Curry rouge, basilic, lait de coco
Red curry paste, sweet basil, coconut milk

KAENG KEOW WAAN

Curry vert, basilic, lait de coco
Green curry paste, sweet basil, coconut milk

PAD PHAK RUAM KAI THOT

Poulet sauté & légumes variés
Stir-fried chicken & mixed vegetables

31

PAD MEE SUA PHAK

28

Nouilles aux oeufs sautées aux légumes
Stir-fried egg noodles with vegetables

THAI KITCHEN

Entrées / Starters

LAP KAI

Salade épicée de poulet
Minced chicken with vegetables and chili

LAP PLA

Tartare épicé de thon ou saumon
Spicy yellowfin tuna or salmon tartar

LAP PLA

Tartare épicé de wahoo
Spicy wahoo tartar

PHLA NUEA

Boeuf citronnelle & menthe
Beef with lemongrass & mint

SOM TAM

Salade de papaye verte, cacahuètes, haricots
verts, tomate, chili thaï
Green Papaya salad, peanuts, green beans,
tomato, thai chili

22 PO PIA SOD

Rouleaux de printemps
Fresh spring roll, rice paper, shrimp, vegetables, sweet chili
sauce & peanuts

33 SA TE KAI

Poulet satay
Chicken satay with peanut sauce

25 NUEA YANG NAM CHIM CHAEO

Boeuf grillé épicé
Grilled beef & spicy sauce

31 PIK KAI THOT

Ailes de poulet frits
Fried chicken wings

18

24

24

31

21

Plats / Main courses

KUAI TIAO NUEA TUN

Soupe Thaï aux nouilles & boeuf
Thai beef noodle soup

36 PAD PHAK RUAM

Légumes sautés, carotte, brocoli, choux,
courgette, buk choy
Stir-fried vegetables, carrot, broccoli, cabbage,
zucchini, buk choy

25

Composez votre plat / Compose your main course

Choisissez votre recette / Choose your recipe

TOM YAM 🍲 🐟 🌿 🌸

Soupe à la citronnelle
Thai lemongrass soup

TOM KHA 🍲 🐟 🌿 🌸

Bouillon au lait de coco
Thai coconut milk soup

KAENG KA REE 🍲 🌿 🌿

Curry jaune, lait de coco
Yellow curry, coconut milk

KAENG PANANG 🍲 🌿 🌿

Curry panang, légumes, basilic, lait de coco
Panang curry paste, vegetables, sweet basil, coconut milk

PAD KAPHAO 🍲 🌿 🌿

Sauté au basilic, chili & oeufs
Stir-fried hot basil, chili & egg

PAD MED MAMUANG HIM MA PAN 🍲 🌿 🌿

Sauté aux noix de cajou
Stir-fried with cashew nuts

PAD THAI 🍲 🍲 🌿 🌿

Nouilles de riz sautées aux oeufs
Stir-fried rice noodles with eggs

PAD SEE EW 🍲 🍲 🌿 🌿

Large nouilles de riz sautées au soja & oeufs
Stir-fried large rice noodles, soy sauce & eggs

KHAO PAD 🍲 🍲 🌿 🌿

Riz sauté aux légumes & oeufs
Thai fried rice, carrot, onion, spring onion, bell pepper & eggs

Choisissez votre ingrédient principal / Choose your main ingredient

Phak - légumes - vegetables

29

Kai - poulet - chicken

33

Ped - canard - duck breast

48

Nuea - boeuf - beef

41

Moo - porc - pork

31

Pla - daurade - mahi 🐟

34

Pla - saumon - salmon 🐟

37

Pla - thon - yellowfin tuna 🐟

39

Kung - crevettes - shrimps 🍲

36

Hoyshell - st jacques - scallops 🍲

49

Lobster - langouste - lobster 🍲

70

Choisissez votre base / Choose your base

Riz / Steamed rice - **Nouilles de riz / Rice noodles** - **Udon** 🍲 - **Soba** 🍲 - **Ramen** 🍲 🍲

Service is included. Gratuity is up to you... Substitution subject to extra charge.

SORRY NO AMEX

SUSHI BAR

Entrées / Starters

EDAMAME

Steamed soybean pods

WAKAME

Seaweed salad

SOUPE MISO SHIRU

Tofu, baby spinach, scallion, seaweed

TUNA TATAKI

Fines tranches de thon frais, cives & sauce ponzu

Sliced seared yellowfin tuna, scallion & ponzu vinaigrette

HAMACHI JALAPEÑO

Colas du Pacifique, jalapeño & jus de yuzu
Pacific yellowtail snapper, jalapeño & yuzu juice

SPICY FISH

Assortiment de poissons frais, concombre & vinaigrette kimchi
Mixed fresh fish, cucumber & kimchi vinaigrette

8 SASHIMI APPETIZER 38

Sélection de poissons frais (9 pces)

Selection of today's freshest sashimis (9 pces)

11 SALMON CRUNCH 15

Croustillant rouleau de saumon, surimi, asperge et sauce maison

Crunchy salmon roll, kani, asparagus & homemade sauce

28 SHRIMP TEMPURA APPETIZER 18

Crevettes Tempura (4 pces)

Shrimp Tempura (4 pces)

28 KANI SU 21

Surimi, avocat, oeufs de poisson roulés dans une feuille de concombre, graines de sésame & vinaigre de riz
Crab sticks, avocado, roe, rolled in cucumber, sesame seeds & rice vinegar

25 TIKKI ROLL 25

Surimi, thon, avocat roulés dans une feuille de concombre & vinaigrette kimchi

Crab sticks, yellowfin tuna, avocado, rolled in cucumber, kimchi vinaigrette

Special Plates

LADY FINGERS 45

Rainbow roll & 5 pièces de sushi
Rainbow roll & 5 pieces of sushi

SUSHI MORI 45

California Roll avec sashimi de wahoo & 9 pièces de sushi
California Roll & Wahoo sashimi on top & 9 pieces of sushi

SASHIMI MORIWASE 52

Sélection de sashimi frais (15 pcs)
Selection of freshest sashimi (15 pcs)

Sushi Boat

FOR 2 PERS

110

Miso soup, 6 pcs sushi, 9 pcs sashimi,
16 pcs maki, wakame

FOR 4 PERS

220

Miso soup, 10 pcs sushi, 15 pcs sashimi,
32 pcs maki, wakame

FOR 8 PERS

440

Miso soup, 19 pcs sushi, 15 pcs sashimi,
72 pcs maki, spicy fish, wakame

Sushi & Sashimi

	SUSHI (2 pcs)	SASHIMI (3 pcs)
SALMON Saumon - <i>Salmon</i>	15	21
YELLOWFIN TUNA Thon jaune	15	21
HAMACHI Colas du Pacifique - <i>Japanese Yellowtail</i>	15	21
WAHOO	13	19
MAHI Daurade	13	19
WHITE TUNA Thon blanc	15	21
UNAGI Anguille - <i>Smoked Eel</i>	16	22
IKURA Oeufs de Saumon - <i>Salmon Roe</i>	16	22
TAKO Poulpe - <i>Octopus</i>	16	22
UNI Oursin - <i>Sea Urchin</i>	75	100
CAVIAR	130	190

Service is included. Gratuity is up to you... Substitution subject to extra charge.
SORRY NO AMEX

Makis (8 pcs)

VOLCANO

Assortiment de poissons cuits servi sur un California roll
Baked seafood with house sauce on top of a California roll

JUNGLE ROLL

Rouleau de carotte, concombre, asperge, avocat, kampyo, takuan, laitue, graines de sésame avec sauce miso
Carrot, cucumber, asparagus, avocado, kampyo, takuan, lettuce and sesame seeds in a roll with miso sauce

SHRIMP TEMPURA ROLL

Rouleau de crevette tempura, asperge, avocat, cive, oeufs de poisson
Shrimp tempura with asparagus, avocado, scallion and roe

CALIFORNIA ROLL

Rouleau de crabe, avocat, concombre
Crab stick, avocado and cucumber rolled inside out

MALIA

Rouleau de beignets de crevette, oeufs de poisson, cive, avocat, asperge, recouvert d'anguille fumée
Shrimp tempura, roe, scallion, avocado, asparagus, topped with smoked eel

ROY

Rouleau de saumon, crabe, anguille fumée, oeufs de poisson, crème de fromage, cive, pané au panko et frit
Salmon, crab stick, smoked eel, roe, cream cheese and scallion, deep fried in panko

RAINBOW ROLL

Arc en ciel de poissons frais sur California roll
A rainbow of sliced fish on top of a California roll

18 DRAGON ROLL

Rouleau de crevette tempura, anguille fumée, crème de fromage, oeufs de poisson, avocat
Shrimp tempura, smoked eel, cream cheese topped with roe and avocado

13 CLASSIC BAGEL ROLL

Rouleau de saumon, crème de fromage, cive
Salmon, cream cheese and scallion

LOBSTER ROLL

Langouste, mangue, asperges, crème de fromage, masago
Lobster, mango, asparagus, cream cheese, masago

18 BULI

Saumon grillé, fraise, crème de fromage, avocat, concombre
Grilled salmon, strawberry, cream cheese, avocado, cucumber

12 KAMIL

Rouleau de crevette tempura, crabe, avocat, concombre, cive, tartare de saumon épicé
Shrimp tempura, avocado, crab stick, cucumber, scallion topped with spicy salmon tartar

22 CRISPY VEGGIE ROLL

Rouleau de légumes du jour en tempura, riz, panés au panko et frit
Deep fried vegetables tempura & rice with panko

24 GOLF

Thon épicé, sélection de légumes, crème de fromage et recouvert de thon
Spicy tuna, mixed veggies, cream cheese, tuna on top

21

24

16

39

25

27

18

27

LEX

Wahoo, crème de fromage, mozzarella, parmesan, bonite séchée, mayo Japonaise

Wahoo, cream cheese, mozzarella, parmeggiano, bonito flake, Japanese mayo

26 BAZ

Wahoo, concombre, basilic, estragon, avocat, asperge

Wahoo, cucumber, sweet basil, tarragon, avocado, asparagus

24

Desserts

COULANT AU CHOCOLAT VALRHONA, GLACE VANILLE

Chocolate fondant & vanilla ice-cream

CHEESECAKE À LA PASSION

Passion fruit cheesecake

KHAO NIEW MAMUANG

Mangue fraîche, riz collant au lait de coco
Mango sticky rice - sweet mango, coconut milk, sticky rice

GLUAI THOT

Bananes frites & glace vanille
Fried bananas & vanilla ice-cream

15 RUAM MIT KA NOM WAAN 21

Café Gourmand

Gourmet coffee - Nespresso served with dessert

15 MOUSSE AU CHOCOLAT 15 VALRHONA

16 Chocolate mousse Manjari, whipped cream & toasted almonds

16 PAVLOVA 16

Meringue & chantilly maison, fruits frais
Homemade meringue & whipped cream, fresh fruits

16 GLACES & SORBETS MAISON 4

1 Boule - 1 Scoop

Homemade ice-creams & sherbets

THE BAR

N/A BEVERAGES

Soda, Jus de Fruits	5
Red Bull	6
Oasis tea pêche	5
Ginger beer	6
Sirop	5
Acqua Panna 1L	8
Perrier 75 cl	8
San Pellegrino 1L	8
Cocktail sans alcool (N/A)	9
LEMON BREEZE	10
Menthe fraîche, citron vert, sirop d'agave	
Fresh mint, lime juice, agave syrup	

BIÈRES

Panaché	7
Sapporo	8
Heineken	6
Corona	7
Asahi	8
Carib	6
Red Stripe	7
Coedo Black Lager	9
Coedo Shiro Ale	9
Cidre Sassy Xtra brut pomme	7
Cidre Sassy Poiré	7

APÉRITIFS

Campari, Martini Rosso,	7
Martini Bianco	
Ricard	7
Mauresque,	7.5
Tomate, Perroquet	

PORTOS

Ramos Pinto Ruby	8
Warre's Otima,	10
10 years Tawny	

HOT BEVERAGES

Thé / Infusion	6
Regular	4
Nespresso	3
Cappuccino	5
Crème	4
Chocolat	5
Grog	7

HOT COFFEE DRINKS

JAMAÏCAN COFFEE	14
Captain Morgan Spiced Rum & Tia Maria,	
Nespresso,	
fresh whipped cream	

KIOKI COFFEE	14
Kahlua, Brandy & dark crème de cacao,	
Nespresso,	
fresh whipped cream	

IRISH COFFEE	14
Jameson, Nespresso,	
sugar, whipped cream	
IRISH MONK COFFEE	14
Bailey's Irish cream & Frangelico Hazelnuts liquor, Nespresso, fresh whipped cream	

RHUM VIEUX

Clément vieux VO	6
Clément Élixir	37
Clément 1970	120
Clément 1952	240
Clément XO	18
Clément Homere	34
Bacardi Añejo 8	9
Zacapa Centenario 23	18
Diplomático Reserva Exclusiva	25
Flor de Caña	40
Centenario 25 yrs	

TEQUILA

Clase Azul	40
Cuervo Gold, Silver	8
Patron Silver	11
Don Julio 1942	45
Don Julio 70 Silver	20
Añejo	
Maestro Dobel Reposado	15
Casamigo Silver	13

VODKA

Tito's (gluten free)	10
Belvédère	12
Grey Goose	12
Ketel One	10
Stoli	7
Zubrowka	8

GIN

Beefeater	9
Bombay Sapphire	10
Hendrick	11
Tanqueray	9
The Botanist	11
Monkey 47	19

CALVADOS

Calvados «Sélection»	10
Drouin	
Calvados Camus,	15
6 years	
Calvados	40
Semainville Camut,	
25 years	

ARMAGNAC

Armagnac Labiette	10
Castille VS	
Armagnac Labiette	15
Castille VSOP	
Armagnac Labiette	20
Castille XO	

SINGLE MALT SCOTCHES

Glenlivet - 12 years	13
Glenfiddich - 12 years	17
Talisker - 10 years	19
Glenkinchie - 10 years	18
Macallan - 12 years	34
Monkey Shoulder	16
Oban - 14 years	26
Nikka Yochi	22
Lagavulin - 16 years	33
Macallan - 18 years	45
Macallan Amber	39

WHISKEYS

Crown Royal	9
Chivas	10
Johnny Walker Black	12
Dewar's White Label	8
J&B	7

BOURBONS

Jack Daniels	8
Makers Mark	10
Bulleit Rye	9

COGNAC & BRANDYS

Gabrielsen VS	10
D'ussé Jay-Z VSOP	13
Hennessy XO	65
Rémy Martin VSOP	16
Rémy Martin 1738	20
Rémy Martin XO	60
Richard Hennessy	900

EAUX DE VIE

Williamine de Moran	16
Poire Williams Hugel	14

TI'PUNCH

Clément Vieux VO & Canne bleue	6
Ti Punch passion maison	5

COCKTAILS - BAZ Classics

APEROL SPRITZ	13	OLD CUBAN	14
<i>Aperol, prosecco, soda water</i>		<i>Bacardi Añejo 8, fresh lime juice, sugar syrup, fresh ginger, fresh mint, bitter</i>	
MOJITO	13	FRENCH MARTINI	13
<i>Havana Club 3 yrs, fresh lime juice, sugar, fresh mint, topped with soda water</i>		<i>Tito's vodka, Chambord, pineapple juice</i>	
DARK N' STORMY	12	- Served up	
<i>Jamaican ginger beer, fresh lime juice, floated with Gosling dark rum</i>		BLUE HAWAIIAN	14
PLANTEUR PUNCH	13	<i>Bacardi Silver, Stoli vodka, blue curaçao, fresh lime juice, pineapple juice, sugar syrup</i>	
<i>Bacardi Gold, peach schnaps, Grand Marnier, pineapple, orange, guava & grapefruit juice, grenadine syrup</i>		CHI CHA MARGARITA	14
PINA COLADA	14	<i>Maestro Dobel Reposado, fresh lime juice, pineapple juice, fresh mint, agave syrup</i>	
<i>Bacardi Spiced rum, pineapple juice, coco Lopez</i>		BAZ NEGRONI	13
NESPRESSO MARTINI	14	<i>Sweet vermouth, The Botanist gin, Campari</i>	
<i>Stoli vanilla vodka, Kahlua, shot of Nespresso</i>		KIRA SPRITZ	14
- Served up		<i>Prosecco, limonade matcha, Kyoto yuzu liqueur, cherry</i>	
MAI TAI	14	YAMANASHI MARTINI	14
<i>Myer's Rum, Bacardi Silver, Cointreau, fresh lime juice, orgeat syrup, orange juice</i>		<i>White peach liqueur, Tito's vodka, cranberry & pineapple juice</i>	
ZOMBIE	14	- Served up	
<i>Gosling dark rum, Bacardi Añejo 4, Falernum, fresh lime juice, grapefruit juice, Zé Don mix, grenadine</i>		UJI MATCHA SPRITZ	14
BERGAMOTTO	15	<i>Matcha liqueur, green tea lemonade, prosecco</i>	
<i>Italicus, Matsui Gin, Pineapple Juice, Aloe Vera, Kennet Syrup</i>		EXPRESSO DIAMANTE	15
		<i>Maestro Dobel Reposado, Liqueur 43, agave syrup, expresso, angostura cacao</i>	

CHAMPAGNES

A LA COUPE

Canard-Duchêne Brut
 Perrier Jouët Grand Brut
 Prosecco Cinzano
 Gassan Sake Champagne

17	Ruinart Brut	170
25	Canard-Duchêne Brut	90
11	Perrier Jouët Grand Brut	130
19	Perrier Jouët Grand Brut, Magnum	300
	Veuve Clicquot Brut, Magnum	320
	Laurent Perrier Rosé	380
	Laurent Perrier Rosé, Magnum	800
	Dom Pérignon Rosé	1200
	Dom Pérignon Rosé, Magnum	4000



BAZ
Presents

Gustavia - St Barth - +590 (0)590 29 74 09
bazbar.com - bazpresents.com

 Baz Bar -  baz_bar -  Bazbar St Barth



Retrouvez notre carte / Our menu is available :
www.delifood-stbarth.com