

## LUNCH AND DINNER FROM 11:30 AM TO 09:30 PM

### Soups

	<b>Starter</b>	<b>Main</b>
1 French onion soup with its gratinated toast	1 500	
2 Vegetable soup of the day	900	
3 Cream of tomatoes soup with fresh cheese and cumin samossa	1 200	

### Salads

4 Basil & dry fruits goat cheese crisp pastries on a green salad	2 320	2 990
5 Pacific tuna platter: marinated in coconut milk, sashimi and seared in spices	2 000	
6 Asian platter: deep fried delights, dim sum and mini red tuna sashimi (!)	1 810	
7 Mediterranean platter: watermelon, feta cheese, ham, artichokes, sesame, mushrooms, peppers, eggplants, zucchinis, green salad, mozzarella	2 720	
8 Californian salad: romaine lettuce, ham, dried tomatoes, chorizo, grated cheese, eggs of quail, jalapeno hot pepper (!)	1 770	2 990
9 Polynésian salad: roasted pork, sweet potatoes and coriander (!)	2 170	
10 John Dory salad seasoned with réa juice and marquisian honey, fresh papaya (!)	2 720	
11 Grilled shrimps salad with grapefruit and cocktail sauce	2 230	
12 Caesar salad: romaine lettuce, croutons, bacon, parmesan	1 720	2 350
13 Shrimps Caesar salad	1 900	2 450
14 Grilled chicken breast Caesar salad	1 900	2 450
15 Seared rare tuna Caesar salad	1 950	2 600
16 Caesar salad trilogy: shrimps, grilled chicken breast and seared rare tuna with spices, romaine lettuce, croutons, bacon, parmesan (!)		2 450

### Marinades

17 Royal Tahitian marinated fish with coconut milk	1 900	2 620
18 Marinated fish with wakamé algae, soyu and hot pepper (!)	1 910	2 630
19 Marinated fish "à la chinoise" with pickles (!)	1 900	2 620
20 Tuna tartar with ginger	2 240	3 420
21 Beef carpaccio with sesam and parmesan (!)	2 440	3 200
22 Tuna carpaccio with pistou (!)	1 910	2 620
23 Marinated kangaroo carpaccio with mango and Sechuan pepper (!)	1 640	
24 Ostrich carpaccio with guava vinegar (!)	2 650	
25 Red tuna sashimi	1 850	2 620

### Specials

26 Home made tajin of lamb in tamarin sauce with its absinth tea		2 650
27 Duck breast on skewers marinated in soyu, prunes and sake (!)		2 650
28 Grilled chicken breast with barbecue or curry sauce		1 900
29 Rack of lamb grilled with mint juice (!)		3 850
30 Warm seared rare tuna on a bed of grilled sweet pepper oil flavour and marinated onions with basil		3 840
31 Fillet of mahi mahi steamed in japanese algae and soft spicy broth and Soba noodles (!)		2 990
32 Grilled half spiny lobster indonesian cassonade flavour, wild rice (subject to availability) (!)		3 220
33 Steamed green vegetables (!)		1 900

(!) Excepted on dinner show eve's.

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### Grills

	<b>Starter</b>	<b>Main</b>
34 Grilled rib steak		3 740
35 Grilled tenderloin steak		3 940
36 Beef flank steak with shallots and fresh butter (!)		3 250
37 Grilled beef tenderloin steak, top of foie gras (!)		4 600
38 Tuna steak		3 340
39 Mahi mahi filet		2 950
40 Lagoon fish of the day (subject to availability)		2 650

### Locale attitude

41 Chicken breast simmered in taro leaves and coconut cream served with mashed yam (!)	2 150
42 Roasted piglet, coconut milk and local garniture (!)	2 950
43 Sautéed shrimps in coconut milk and tropical fruits (!)	2 950
44 Sautéed shrimps with curry, bananas and sweet chilli pepper (!)	2 950
45 Grilled local cockerel marinated with teriyaki, served with wild rice (!)	3 580
46 Grilled mahi mahi with vanilla sauce from Raiatea and cream of asparagus	3 210
47 Roasted pork filet with char siu, soya salad and mango, chinese candy (!)	2 650

### Side dishes

48 Breadfruit fries	580
49 Rice	300
50 Rustic potatoes or french fries or vitelottes	350
51 Green salad	400
52 Vegetables	500

### Snacks

	<b>Normal</b>	<b>Double</b>
53 Hamburger - Cheeseburger	1 950	2 590
54 Mahi mahi baguette: grilled mahi mahi fillet, salad, tomatoes, onions, tartar sauce	2 290	
55 Mahi mahi burger	1 950	
56 Steak baguette: grilled beef sirloin in french bread, salad, onions, tomatoes tartar sauce	2 280	
57 Gratinated slice of brie cheese as option	250	
58 Traditional club sandwich: bacon, smoked turkey, salad, eggs and tomatoes. Choice of bread: white, wholewheat or cereals.	1 850	
59 Panini (organ, mozzarella and tomatoes): with your choice of ham, or goat cheese, or chicken	2 360	
60 Fish & chips basket	1 700	
61 Ham sandwich gratinated with goat cheese (!)	1 870	
62 Salmon and tomato sandwich with basil, pistou and grilled vegetables (!)	2 490	
63 Ciabatta sandwich with sliced preserved lamb with spices (!)	2 290	
64 Additionnal toppings available: bacon, egg, double cheese	270	

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### Pasta

Spaghetti - Tortiglioni - Tagliatelle - Fusilli - Conchiglioni

65 Bolognese: fresh tomatoes, minced beef and vegetables, olive oil	2 540
66 Carbonara: reduced cream, egg yolk and bacon	2 540
67 Garlic cream and sautéed mushrooms	2 540
68 Napolitan: fresh tomatoes, garlic, onions and olive oil	2 540
69 Alla rabiata: fresh tomatoes, pepper, black olives, garlic, oregano and spices	2 540
70 Pesto: fresh basil, pine almond, garlic and olive oil	2 540
71 Gratinated with cheese (!)	2 540
72 Barthélémy (with spiny lobster) (!)	2 950

### Pizza (!)

73 Reine: tomatoes, ham, cheese, mushrooms, olives	2 290
74 Vegetarian: tomatoes, oregano, basil, mushrooms, onions, pepper & cheese	2 360
75 Margarita: tomatoes, cheese	1 900
76 Three cheeses: blue, goat cheese, mozzarella, oregano	2 360
77 Rugby pizza: duck breast, gizzards, bacon, ham, walnut and mesclun	2 890
78 Le kebab en pizza: lamb, yogurt, cumin, coriander	2 590

### Desserts

79 Palette of "crèmes brûlées": vanilla, chocolate, passion fruit	1 170
80 Apple and coconut mousse, sherbet Granny Smith apple	1 170
81 Candied pineapple tatin tartlet	1 170
82 Fresh fruit platter served with lime sherbet	1 170
83 Coconut tart, lime sherbet	1 170
84 Chocolate fondant praline flavour, cocoa sherbet	1 170
85 Café & mignardises	580
86 Sweet touch café: coffee and assortment of small pastries	1 170

### Ice cream & sherbet

87 Coupe Tahiti: kiwi, passion fruit & mango sherbets exotic fruits coulis	1 390
88 Coupe Beachcomber: coffee & chocolate ice cream, cocoa liquor, banana, chocolate sauce and whipped cream	1 390
89 Coupe vahine: raspberry sherbet, coconut ice cream, red fruit coulis	1 390
90 Assortment of 3 flavours topped with whipped cream	1 390

Our choice of flavors:

- Ice cream (tiare flower, vanilla, chocolate, coffee, strawberry, coconut, mint, caramel, banana, rum & raisin).
- Sherbets (pina colada, passion fruit, lime fruit, soursop, pineapple, kiwi fruit, mango).

*Prices are in French Pacific Francs (CFP), all taxes included. A 4% service charge has been added.*

*An additional 500-franc delivery charge will be added to any order.*

*Our wine and Champagne list is available upon request.*

**To order, dial 5555 on your telephone.**

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## NIGHT MENU FROM 10 PM TO 6:00 AM

### Soup and salad

Vegetable soup	900
Raw vegetable plate	1 560
Hors d'oeuvres (grilled vegetables, mozzarella, ham)	2 160

### Sandwiches

Chicken sandwich	2 560
Club sandwich	2 560
“Croque monsieur” grilled ham and cheese	1 640
Panini (mozzarella, oregano, tomato) with your choice of ham, goat cheese or chicken	2 560
Peanuts	600
Chips	290

### Desserts

Crème brûlée	1 170
Chocolate mousse	1 170
Fruit plate	1 170
Evening breakfast: coffee, tea, fruit plate, toast, cake, butter and jam	2 320

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