

# Starters

## ***Chef's Soup of the Day*** 2,900

*Fresh daily*

## ***Ahi Tuna Chessboard*** 3,600 **D**

*Coconut whipped cream, Marquesas Islands key lime jelly, tobiko eggs*

## ***Sunny Vegetables Tian*** 3,100 **V G**

*Grilled Mediterranean vegetables and oregano tomato sauce*

*As main course: 5,400*

## ***Marquesan Spiny Lobster Salad*** 3,600 **V G D**

*Yuzu lemon dressing, half of a spiny lobster tail, citrus supreme, squid ink croutons*

## ***Hand-Cut Beef Tartare*** 3,900 **D G**

*Traditional condiments, whole grain mustard, quail egg, Melba toast*

## ***Moorea Shrimp Crispy Roll*** 3,900 **D**

*Spicy salad of salicornia and papaya, mango & lime coulis, black sesame seeds*

## ***Pan-Seared Sea Scallops*** 3,900 **D**

*Leeks in coconut milk and shrimp, crustacean foam*

## ***Perfect Organic Egg*** 3,100 **V G**

*Jerusalem artichoke, ceps mushroom sauce, sautéed wild mushrooms,*

*Parmigiano Reggiano and toast*

## ***Duck Foie Gras Confit*** 4,200 **D**

*Black truffle macaron, fig chutney, toasted brioche*

**G** *Gluten free option possible*

**V** *Vegetarian option*

**D** *Dairy free option*

*All prices are regulated and listed in pacific francs, taxes and service included.*

*Kindly advise our staff of any food allergy you may have.*

# Main Courses

**Risotto of the Day 5,400 V G**

*Creamy seasonal Italian rice*

**Spiny Lobster Linguine 5,800**

*Squid ink linguine, Marquesan spiny lobster,  
Tahitian rum crustacean cream*

**Line-Caught Yellowfin Tuna "on the Rock" 6,200 D G**

*Cooked on Bora Bora's volcanic stone,  
cilantro crust and roasted pineapple*

**Tahitian Filet of Paraha Peue 5,400 G**

*Salicornia and baby spinach with crab meat, Taha'a vanilla butter sauce*

**Fish Fricassée 5,100**

*Fresh fish from here and abroad,  
mixed vegetables, creamy fish sauce*

**Green Curry Mahi Mahi 5,700**

*Tarbais beans, piquillos and chorizo, spring onion, green curry sauce*

**Australian Loin Lamb 6,500**

*Hummus and piquillos coulis, zucchini and mint salad,  
thyme lamb sauce*

**Confit Pork Belly 6,100**

*Pork belly, summer truffle, buttered cabbage, crispy bacon, rosemary pork jus*

**Surf and Turf 8,900**

*Half of a lobster tail with USDA prime Black Angus beef tenderloin,  
Truffle-mashed potatoes, braised short rib, green peppercorn sauce*

**Carved-at-the-Table Black Angus "Chateaubriand" (for two) 16,000**

*Potato gratin dauphinoise, truffle-scented asparagus  
Choice of: butter "maitre d'hôtel", green peppercorn sauce, mushroom sauce*

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