

faré hōa

BEACH BAR & GRILL

COCKTAILS MENU

Signature Cocktails

2,300

Moana Iti	<i>Vodka, Curaçao, Malibu, Pineapple, Grapefruit Juice</i>
Hopaki	<i>Tamarin Tequila, Orange, Basil, Ginger, Soda Water</i>
Peachy	<i>Peach Vodka, Malibu, Virgin Colada, Grenadine Syrup</i>
Archipelagos	<i>Vanilla Rum, Malibu, Vanilla Liquor, Coconut Ice Cream</i>
Popora	<i>Lemongrass Cachaça, Cinnamon Rum, Banana Liquor, Pineapple Juice</i>
Teavanui	<i>Raspberry Vodka, Chambord, Litchi Juice, Fresh Strawberry, Lime Juice</i>
Tuvava	<i>Mango Vodka, Strawberry Liquor, Guava Coulis, Lime Juice</i>
Strawberry Kiwi Margarita	<i>Tequila, Strawberry Liquor, Fresh Strawberry, Kiwi</i>
Banana Daiquiri	<i>Rum, Banana Liquor, Banana, Lime</i>

Mojitos

2,300

Mojito	<i>Rum, Mint, Lime, Soda Water</i>
Pineapple Mojito	<i>Rum, Pineapple, Fresh Mint, Lime, Ginger Ale</i>
Ginger Mojito	<i>Gin, Fresh Mint, Lime, Fresh Ginger, Tonic Water, Apple Juice</i>
Basil Mojito	<i>Lemon Absolute, Fresh Basil, Fresh Mint, Lime, Soda Water</i>

Back To Classics

2,300

Bloody Marry's	<i>Vodka, Tomato Juice, Worcestershire sauce, Tabasco (Medium Spicy, Spicy, Very Spicy)</i>
Deluxe Maitai	<i>Vanilla Rum, Dark Rum, Orange, Pineapple Juice</i>
Pina Colada	<i>Rum, Coconut Ice Cream, Fresh Pineapple Juice</i>
Caipirinha	<i>Cachaça Rum & Fresh Lime</i>

Virgin Corner

1,800

Coco Mango	<i>Coconut Ice Cream, Mango, Pineapple Juice</i>
Lemon Berries	<i>Lime, Raspberry, Strawberry, Sprite</i>
Virgin Colada	<i>Coconut Ice Cream & Pineapple Juice</i>
Virgin Mojito	<i>Mint, Lime, Sprite</i>
Milkshakes	<i>Flavors: Vanilla, Chocolate or Coconut</i>
Fresh Coconut Water	<i>served in a coconut</i>

1,200

White Wine

Glass Bottle

Cape Mentelle

Chardonnay, Margaret River, Australia

10,500

Pouilly Fumé, A. Mellot

Sauvignon Blanc, Loire, France

8,200

Château de Maligny, Durup & fils

Chardonnay, Chablis, Burgundy, France

1,300

6,200

Oyster Bay

Sauvignon Blanc, Marlborough, New Zealand

1,200

5,700

Sortesele

Pinot Grigio, Veneto, Italy

1,200

5,600

Red Wine

Châteauneuf du Pape, Domaine Beurenard

Shiraz, Côtes du Rhône, France

13,300

Iconoclast

Cabernet Sauvignon, Napa Valley, USA

10,900

Château Laroque Margaux

Cabernet Sauvignon, Bordeaux, France

9,900

Clos de los Siete

Malbec, Mendoza, Argentina

1,500

7,200

Collection R

Merlot, California, USA

1,400

6,900

Saumur Champigny

Cabernet Franc, France

1,400

6,900

Rosé

Domaines Ott

Côtes de Provence, France

10,500

Château de Berne

Côtes de Provence, France

1,200

6,700

Champagne

Champagne Duval Leroy prestige rosé

2,900

14,000

Champagne Duval Leroy

2,500

12,300

Beers

Draft Beer 50cl

Pint of Hinano (Lager or Amber)

1,500

Imported Beer 33cl

Heineken, Desperados, Budweiser, Bud Light, Corona

1,100

Local Beer 33cl

Hinano, Hinano Amber, Tabu

1,000

Sodas


Coke, Coke Light, Coke Zero, Sprite, Sprite Zero, Orangina, Schweppes Tonic, Ginger Ale,

700

Starters

Chilled Corn Coconut Soup   2,000
Jack Daniels, cilantro

Polynesian Grilled Papaya Salad   2,100
Spicy yogurt dressing, Seroendeng

Crispy Quinoa Salad  2,100
Red Thai curry, sliced almond

Add a supplement of chicken breast, fresh Moorea shrimp (5pc) or seared tofu +1,000


Fare Hoa's Black Pepper-Crusted Tuna Salad  3,200
Mixed salad, red onion, green beans, cilantro, mint, bell pepper, ginger, garlic, spring onion, radish

'Crudo'

Mango 'Korori' Ceviche  2,700
Lime, cilantro, red onion, red chili marinade, tortilla chips

Line-Caught Yellowfin Tuna Poke 2,400
Ginger, roasted garlic, red chili, sesame, cabbage, won ton crisp

'Meka Tiradito'  2,700
Tomato salad, lime, sherry vinegar, cilantro, extra virgin olive oil

Beef Carpaccio  2,800
Truffle extra virgin olive oil, parmesan, arugula, sun dried tomatoes, lime jus, black olive powder, local 'Miri'

Sandwiches

Fare Hoa Wrap  2,500
Spicy hummus, cilantro, baby spinach, grilled bell pepper, pickled cucumber, bell pepper coulis

Add a supplement of grilled chicken breast, fresh Moorea shrimp (5pc) or seared tofu +1,000

Tomato & Mozzarella Di Bufala Panini  3,000
Black sesame panini bread, tomato, mozzarella, local 'Miri', arugula, black olive powder

Grilled Bacon Cheeseburger 3,500
Applewood-smoked bacon, sharp Cheddar cheese, tomato, lettuce, sesame brioche bun

Served with local 'taro' chips

Yellowfin Tuna Burger 3,600
Grilled yellowfin tuna medallion, tomato, lettuce, red curry mayonnaise, crispy onion, roasted sesame black bun

Served with local 'taro' chips

We support Bora Bora fishermen by serving fresh local fish.

Taco Truck





Served with corn tortillas, smoked chipotle salsa, tomatillo-avocado salsa

'Cajun' Spiced Cilantro Chicken	3,800
'Mojo' Moorea Shrimp	3,900
'Vegetable Fajita' & Beans 	3,100

From the Grill

Yellowfin Tuna Medallion	4,200
Moorea Shrimp Skewers <i>Bell pepper, red onion, 'Guajillo'-pineapple glaze</i>	4,700
'Guajillo' Spiced Chicken Breast	3,500
Center-Cut Beef Tenderloin (8 oz)	5,100

Sides

Mixed Green Salad  <i>Green beans, red onion, radish, cherry tomatoes, lime vinaigrette</i>	1,000
French Fries 	1,000
Local 'Taro' Chips  	1,000

Sauces to Enhance

 Thai red curry coconut sauce	  Taha'a vanilla white wine	  Chimichurri
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Sweet Treats

Bora Bora Split <i>Banana, mango, lychee, passion fruit sorbet, vanilla ice cream, dark chocolate sauce, roasted almonds</i>	2,100
Homemade "Snickers" <i>Caramel cream and peanuts</i>	2,100
The Sundae <i>Three scoops of homemade ice cream topped with caramelized pecans, cookies, strawberries, vanilla cream and chocolate sauce</i>	2,100
Pineapple Carpaccio <i>Infused vanilla rum and coconut sorbet</i>	2,100



Gluten free



Vegan



Vegetarian

*All prices are regulated and listed in Pacific Francs, with tax and service included.
Kindly inform our staff of any allergies you might have.*