

Tonight's Special

Marinated Shrimps Polynesian Style

Sautéed Shrimps marinated in coconut milk and lime juice

Beef Hong-Kong Style

Cooked in a wok with Five spices, Chinese cut vegetables

Accompanied with fried rice

DESSERT

Traditional Fresh Banana "Poe"

BANANA SERVED WITH COCONUT MILK

Caramelized Maia

Baby bananas flambéed with Noa Noa rum and coconut ice cream

Frozen Tahitian Vanilla Bean Soufflé

Mango and strawberry coulis

For those with a taste of rare vintages, a more extensive selection of fine wines is available for sale from our Connoisseur's wine list

APPETIZER

"Poisson Cru" Polynesian Style

Fresh tuna marinated with Coconut milk and lime Juice

Iced Tropical Fruit Cup

Marinated with sugar cane and Presented in a baby pineapple

Crisp Leaves of Garden Lettuce

Garlic marinated fresh prawns Dressing of your choice

TAHITIAN SPECIALITY

Chicken Soup " Haura "

Chinese cucumber simmered in a Chicken, tomato, mushroom and orange broth Roasted Coconut

MAIN COURSE

Grilled Sole Filet "Meunière" or Grilled Fresh Local Fish Fillet

With steamed Vegetables and Anglaise Potatoes

Surf & Turf

Beef Fillet Mignon with Lobster

Basmati rice and citrus Hollandaise served with stir-fried baby vegetables and crisp Banana

Grilled New York Cut Beef Sirloin Steak or Grilled Baby Lamb Chops

Idaho baked potato, broiled plum tomatoes, Steamed vegetables and shallot red wine sauce

Grilled Chicken Breast

Homemade chili-pineapple chutney, melted tomatoes, Shrimp crackers and grilled vegetables

VEGETARIAN

Freshly Baked Vegetable Lasagna

Gratinated with parmesan cheese