

CULINARY
EXPERIENCES



SOFITEL
HOTELS & RESORTS

CULINARY EXPERIENCES

BAR VIEW

10 am - 9 pm

Savor a selection of light snacks, contemporary dishes or Polynesian specialties in our Vue Bar, while enjoying the view of the lagoon and the island of Tahiti with liqueurs from French Polynesia, sip a delicious cocktail or a glass of champagne .

BEACH BAR

10 am - 5 pm (depending on weather conditions)

Located on the hotel's beach, the Beach bar offers light meals, ice creams, cocktails and refreshing drinks to enjoy with your feet in the sand.

RESTAURANT PURE

With its contemporary decor, the Pure restaurant allows you to enjoy your breakfast or your dinner in a relaxed atmosphere. From the terrace, enjoy a panoramic view of the island of Tahiti. This restaurant offers local and international cuisine.

BREAKFAST

A wide choice of breakfasts is available: Continental, American, Asian and Polynesian (only on Sundays).

6 am - 10:30 am on weekdays

6:30 am - 11 am on weekends.

[DISCOVER OUR MENU](#)

LUNCH

11:30 am - 3:00 pm

[DISCOVER OUR MENU](#)

HAVING DINNER

6 pm - 9 pm

[DISCOVER OUR MENU](#)

CHILDREN'S MENU

For the greatest pleasure of the little ones.

[DISCOVER OUR MENU](#)

ROOM SERVICE

6:30 am - 9 pm

[DISCOVER OUR MENU](#)

Enjoy a gourmet experience in the privacy of your room, consult the Menu and place your order in [dialing 1412](#). In the event of bad weather the service may be delayed. We thank you for your understanding.

ROMANTIC EVENTS

We offer tailor-made services combining pleasure and well-being in complete privacy. Wedding proposal, anniversary, birthday, honeymoon, special occasion... you will find among our options of dinners and romantic services the private moment to enhance your stay.

Floral bed, sweet / savory pleasures, bottle of champagne or a massage evening, you can indulge yourself in moments of magical relaxation.

Our team will be happy to create a unique and unforgettable experience for you ! [Dial 1255](#).

[DISCOVER OUR MENU](#)

RESTAURANT PURE

☞ BREAKFAST ☜

XPF

CONTINENTAL

2 800

Your choice of hot drink: Coffee, decaffeinated, tea, chocolate, hot / cold milk, soy milk
Orange, mango, pineapple, grapefruit or banana juice
Basket of pastries and assorted breads - butter, honey and jams

AMERICAN

3 900

Your choice of hot drink: Coffee, decaffeinated, tea, chocolate, hot / cold milk, soy milk
Orange, mango, pineapple, grapefruit or banana juice
Soft cheeses, cold meats, salad and raw vegetables
Citrus marinated fish, tahitian raw fish in coconut milk
Yoghurt, cottage cheese
Basket of pastries and assorted breads - butter, honey and jams
Two scrambled, poached, soft-boiled, or fried eggs - served with bacon, sausage, vegetables and hash browns

ASIAN

3 900

Your choice of Japanese green tea : Sencha or Genmaicha
Orange, mango, pineapple, grapefruit or banana juice
Shibazuke and marinated daikon
Cantonese style rice or steamed Japanese rice
Miso soup (tofu, mushrooms, chives)
Stuffed bao, crispy spring rolls and samosas

POLYNESIAN (ONLY ON SUNDAY)

4 900

Your choice of hot drink: Coffee, decaffeinated, tea, chocolate, hot / cold milk, soy milk
Orange, mango, pineapple, grapefruit or banana juice
Soft cheeses, cold meats, salad and raw vegetables
Basket of pastries and assorted breads - butter, honey and jams
Two scrambled, poached, soft-boiled, or fried eggs - served with bacon, sausage, vegetables and hash browns
Tahitian raw fish in coconut milk, assortment of taioro (fermented coconut) and shellfish: plain, korori and pahua
fried local red snappers and caramelized onions

(GF) GLUTEN FREE
(V) VEGAN
(N) NUTS

PRICE IN FRANCS PACIFIC VAT AND SERVICE INCLUDED
50% DISCOUNT FOR CHILDREN 5 TO 12 YEARS OLD

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ROOM DIRECTORY

RESTAURANT PURE

☞ LUNCH ☞

STARTERS, SALADS & SOUPS

XPF

Cold tomato soup (V)	1 200
Tahitian Raw fish (GF) Raw marinated tuna, cucumbers, tomatoes, carrots, onions, coconut milk, lime juice, herbs	2 500
Caesar salad with chicken or shrimp Romain salad, grilled chicken or shrimp, hard-boiled egg, bacon, parmesan, anchovies, croutons, Caesar sauce	3 100
Angus Beef Salad with local shrimps (GF) (N) Mesclun salad, grilled Australian Angus beef, grilled shrimp, cashews nuts, herbs, Nam Jim sauce	3 300

SANDWICHES & SNACKS

Angus Beef Cheeseburger Angus beef patties, bacon, candied onions, pickles, lettuce, tomatoes, cheddar	3 500
Crispy Chicken Burger Grilled chicken fillet, candied onions, pickles, lettuce, tomatoes	3 100
Fish burger Grilled fish fillet, pineapple, candied onions, salad, vanilla mayonnaise	3 100
Beyond® Vegan Burger (V) Grilled plant-based meat, lettuce, tomatoes, pickles, candied onions, pesto rosso	3 000
Vegetables wrap (V) Tomatoes, lettuce, pineapple, candied onions, carrots, cucumbers Add chicken	2 600 600
Club Sandwich Chicken breast, tomatoes, lettuce, eggs, bacon, parmesan sauce	3 200

THE GRILL

Grilled beef (N)	3 700
The catch of the day (N)	3 100

PASTA

Linguine or Penne (V) Selection of sauces Tomatoes, fresh herbs, parmesan shavings	2 200
Truffle cream	2 600
Red pesto and ham	2 400

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RESTAURANT PURE

☞ LUNCH ☜

THE PIZZA

XPF

Pizza Margherita (V)

Tomato sauce, mozzarella, fresh tomatoes, oregano

2 200

4 Cheese Pizza (V)

Tomato sauce, mozzarella, emmental, blue cheese, goat cheese

2 600

Pizza Chorizo

Tomato sauce, mozzarella, fresh tomatoes, chorizo, parmesan

2 800

DESSERTS

Vanilla Crème Brulée (GF)

1 600

Pineapple carpaccio, coconut sorbet, pina colada sauce (GF) (V)

1 400

Gourmet coffee or tea (N)

1 800

Fresh fruits platter (GF) (V)

1 500

Ice creams and sorbets (GF)

Chocolate, vanilla, strawberry, coconut, mango, lemon, passion fruits
Grapefruit, banana, pineapple, corrosol, tiare

400 / 750 / 1 100

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RESTAURANT PURE

🍷 DINNER 🍷

STARTERS, SALADS & SOUPS

XPF

Pumpkin soup with coconut milk & Moorea vanilla (GF) (V) (N) OR Onion soup	1 600
Crispy squid and prawns, grilled Marquesas lemon Served with garlic mayonnaise and marinara sauce	3 100
Vanilla foie gras "au torchon", homemade papaya jam (N)	3 900
Variation of tuna with local flavors	2 900
Caesar salad with chicken or shrimp Romain salad, grilled chicken or shrimp, hard-boiled egg, bacon, parmesan, anchovies, croutons, Caesar sauce	3 100

THE MAIN DISHES

SEA SIDE

Half-cooked tuna with coconut crust (GF)(N) Local ratatouille from Fenua, virgin olive oil	3 400
Seared Mahi Mahi (GF) (N) Sweet potatoes gratin, Polynesian citrus emulsion	3 400
Opunohu shrimp linguini, cherry tomatoes, fresh herbs (GF) (N)	3 100

MEAT

Duck breast, local honey and tonka beans (GF) (N) Served with French fries	3 700
Grilled beef tenderloin (N) Mashed potatoes with pancetta, sauted fafa, red wine sauce	4 100
Braised lamb shank (N) Couscous and vegetables	3 700

DESSERTS

Chocolate cake and chocolate ice cream (N)	2 100
Apple pie with vanilla ice cream (N)	2 100
Fruits minestrone and passion fruits sorbet (N)	1 400
Ice creams and sorbets (GF) Chocolate, vanilla, strawberry, coconut, mango, lemon, passion fruits Grapefruit, banana, corossol, tiare	400 / 750 / 1 100

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MAIN COURSE

Margherita Pizza

or

Chicken nuggets

or

Penne with tomato sauce and grated cheese

or

Grilled chicken cutlet

or

Grilled fish fillet

1 Side dish of your choice
Seasonal vegetables, rice or fries

DESSERTS

Chocolate mousse

or

Cottage cheese and raspberry coulis (GF)

or

Fresh fruits platter (GF) (V) (N)

or

Moorea vanilla crème brûlée (GF) (N)

or

Cup of ice cream and sorbets (2 scoops) (GF)
Vanilla, chocolate, strawberry, coconut, lemon, raspberry



Le Petit Prince

**1 DISH + 1 DESSERT + 1 DRINK (WATER OR FRUIT JUICE)
2 200XPF**

PRIX EN FRANCS PACIFIQUE TVA ET SERVICE INCLUS

ROOM SERVICE

BREAKFAST (6:30 am - 10:30 am)

XPF

AMERICAN

3 500

Your choice of hot drink: coffee, decaffeinated, tea, chocolate, hot or cold milk, soy milk

Orange, mango, pineapple, grapefruit or banana juice

Basket of pastries, butter, honey and jams

Two scrambled, poached, boiled or fried eggs

Served with bacon, sausages, tomatoes and hash browns

A LA CARTE

Basket of pastries, butter, honey and jams

1 500

Cut fresh fruits platter

1 100

Fresh fruits salad

900

Selection of cheeses

900

Cereals

500

Muesli, Corn Flakes, Granola, Frosties, Special K, Froot Loops, Choco Pops

Crêpes, pancakes or French toast

1 500

Served by maple syrup and dried fruits

Two scrambled, poached, boiled or fried eggs

1 900

Served with bacon, sausages, tomatoes and hash browns

STARTERS AND LARGE PLATES

Tahitian raw fish (GF)

2 500

Raw marinated tuna, cucumbers, tomatoes, carrots, onions, coconut milk, lime juice

Caesar salad with chicken or shrimp

3 100

Romaine salad, grilled chicken or shrimp, hard-boiled eggs, bacon, parmesan, anchovies, croutons, Caesar sauce

Pumpkin soup with coconut milk & Moorea vanilla (GF) (V) (N) OR Onion soup

1 600

Cheese board

2 600

Selection of cheeses, nuts and dried fruits

Cold cuts board

3 000

Chorizo, coppa, Bayonne ham, sausage

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ROOM SERVICE

SANDWICHES

XPF

Angus Beef Cheeseburger

Angus beef patties, bacon, candied onions, pickles, lettuce, tomatoes, cheddar

3 500

Beyond* Vegan Burger (V)

Grilled plantbased meat, lettuce, tomatoes, pickles, candied onions, pesto rosso

3 000

Chicken Club Sandwich

Chicken supreme, tomatoes, lettuce, eggs, bacon, parmesan sauce

3 200

THE DISHES

Grilled beef fillet (N)

Mashed potatoes with pancetta, sauted fafa, red wine sauce

4 100

Braised lamb shank (N)

Couscous and vegetables

3 700

Opunohu shrimp linguini, cherry tomatoes, fresh herbs

3 100

DESSERTS

Apple pie with vanilla ice cream (N)

2 100

Vanilla crème brûlée (GF)

1 600

Pineapple carpaccio, coconut sorbet, piña colada sauce (GF)

1 400

Fruit minestrone and passion fruits sorbet (N)

1 400

Fresh fruits platter (GF) (V)

Selection of tropical fruits according to the season

1 500

Room service is available from 6:30 am to 9:00 pm. Supplement of 1 500 xpf per service.
For your orders, [please dial 1412](#).

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THE ROMANTIC RËNDEZ-VOUS
☞ TO TASTE IN YOUR BUNGALOW ☜

	XPF
CHAMPAGNE	
Billecart-Salmon - Cuvée Brut Réserve	14 200
Veuve Clicquot - Cuvée Brut Ponsardin	17 500
Louis Roederer Rosé - Brut	19 000

WHITE WINE

2018 Bordeaux "Clarendelle" - Domaine C.Dillon	5 030
2016 Bordeaux AOC "Le Dauphin Olivier" - Pessac-Léognan	7 600

RED WINE

2015 Bordeaux "Clarendelle" - Domaine C.Dillon	5 030
2015 Bordeaux AOC "Le Dauphin Olivier" - Pessac-Léognan	7 600

SWEET / SAVORY PLEASURES

Tropical fruits platter	3 000
Selection of 5 French cheeses with crackers and bread	3 200
Selection of 9 savory and/or sweet finger foods	1 200
Fruits basket	3 000
Macaroons 5 pieces	5 000

ROMANTIC DINNER ON DECK

Enjoy your romantic 3-course dinner on the deck prepared by our Chef.

Rate for 2 persons	27 800
Half-board supplement	10 000

ROMANTIC DINNER ON THE BEACH

Feet in the white sand beach on the edge of the peaceful lagoon, live a unique experience with a romantic 4-course dinner prepared by our Chef.

Rate for 2 persons	40 400
Half-board supplement	22 600

« LA VIE EN ROSE »

Wedding proposal, anniversary, birthday, honeymoon, celebration ... Do you have an exceptional event to celebrate? "La Vie en Rose" is made for you! Your magical evening will begin with a massage for 2 at the spa, followed by an access to the Jacuzzi where you can enjoy a glass of champagne. After this relaxing moment, you will be accompanied to your bungalow decorated with a flower bed where a refined dinner prepared by our chef will be served.

Rate for 2 persons	75 700
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