

XPF

NOS COCKTAILS

2 200

PINACOLADA*Rhum Dillon, liqueur de coco, sirop coco, jus d'ananas et glace coco***CHI-CHI***Vodka Smirnoff, liqueur de coco, sirop coco, jus d'ananas et glace coco***ISLAND SPRITZ***Apérol, vodka Cîroc, jus de pamplemousse, coulis de passion et Perrier***MAITAI ORIGINAL***Rhum Captain Morgan Black, jus pamplemousse, curaçao orange, citron, sirop d'orgeat et rhum Myer's***Mojito***Rhum havana club blanc, citron vert, menthe, sucre de canne et perrier***COCKTAILS SANS ALCOOL**

1 250

FIZZY BERRY*Jus de citron frais, coulis de framboise, cerise marachino et sprite***AMOUR DES ÎLES***Jus d'ananas, jus de banane, glace coco et coulis de fraise***JUS DE FRUITS FRAIS**

930

*Ananas, citron, orange, pamplemousse, pastèque***NOIX DE COCO**

800

JUS DE FRUITS (25CL)

500

*Orange, pomme, mangue, ananas, papaye, pamplemousse, tropical, açai roots***CRANBERRY**

620

Prix en XPF, TVA et service inclus
Prices quoted in XPF, Tax and service included

CHAMPAGNE (15CL/75CL)

XPF

Roederer Brut Premier (37.5cl) 7 750

Roederer Brut Premier 2 800/14000

Roederer Rosé 2013 3 800/19 000

VINS (15CL/75CL)

Sauvignon, Haut Poitou, France 800/4 010

Fumées blanches rosé, France 720/3 570

Pinot Noir, Heron, Californie 1 030/5 170

Miraval rosé, Provence, France 1 440/7 230

BIÈRES (33CL)

Hinano 750

Hinano Ambrée 750

Tupa 850

Heineken 750

Corona 1200

RHUM (6CL)

Dillon blanc 600

Mana'o, Rhum de Tahii 790

Captain Morgan 720

Ron Zacapa, 23 ans 1 700

WHISKY (6CL)

J&B 560

Johnnie Walker Black Label 570

Marker's Mark 1 400

GIN (6CL)

Tanqueray 770

TEQUILA (6CL)

Jose Cuervo Silver 1000

Jose Cuervo Gold 990

Don Julio Blanco 2 000

Don Julio Reposado 1 900

VODKA (6CL)

Smirnoff Red Label 540

Ciroc 1 290

LIQUEUR (6CL)

Amaretto Di Saronno 1 280

Bailey's 950

Get 27 990

Jägermeister 1 250

Get 31 1430

SODACoca-cola, coca-light, fanta, sprite, 500
orangina, tonic, ginger ale

Red bull 1 200

EAUX

Eau Royale 0.5L 350

Eau Royale 1L 600

Perrier 33Cl 500

Perrier 800

BOISSONS CHAUDES

Espresso 400

Cappuccino, Latte, Iced coffee 450

Thé 450

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BEACH BAR

Tapas & Appetizers

Bruschetta 1500
Tomates, olives noires, parmesan, pesto
Bruschetta, tomato, black olives, Parmesan, pesto

Nems de légumes et samossa, sauce aigre douce 1500
Fried vegetable spring roll, sweet and chili sauce

Ailes poulets à l'ananas grillée, sauce BBQ 1700
Chicken wings, on grilled pineapple, BBQ sauce

Salades & Starters

Poisson cru à la Tahitienne 2500
Thon cru marine, concombre, tomate, carottes, oignon, lait de coco, jus de citron vert, herbes
Tahitian raw fish, cucumber, tomato, lime juice, onion, carrot, coconut milk, mixed leaves

Salade Caesar au poulet ou aux crevettes 3100
Salade romaine, poulet grillé ou crevettes, œuf dur, bacon, parmesan, anchois, croutons, sauce Caesar
Caesar salad, choice of grilled chicken or prawns, boiled egg, bacon, parmesan, anchovy, croutons, romaine lettuce

Sandwiches

Panini jambon fromage 1500
Paris Ham and emmental cheese Panini

Panini a la dinde et tomates confites 1600
Mozzarella & pesto,
Turkey ham Panini, sundried tomato, mozzarella & pesto mozzarella and pesto

Club Sandwich au poulet 2600
Suprême de poulet, tomates, laitue, œuf, bacon
Chicken club sandwich, chicken breast, tomato, lettuce, egg, bacon

Cheeseburger de Bœuf Angus 3500
Steak haché de bœuf Angus, bacon, oignon confit, pickles, laitue, tomate, cheddar
Angus beef patties, bacon, onion confit, pickles, lettuce, tomato, cheddar

(V) Vegetarian - (GF) Gluten Free – (N) Nuts
If you have any food allergies or food intolerance, please inform our service staff
Prices are in CFP, VAT and service are

BEACH BAR

Desserts

Crème brûlée à la vanille de Moorea 1600
Moorea vanilla cream

Carpaccio d'ananas "Queen Tahiti" 1400
Sorbet coco, sauce piña colada
Pineapple carpaccio "Queen Tahiti" spiced pineapple, coconut sorbet, piña colada sauce

Assiette de fruits frais tranchés 1500
Sélection de fruits tropical selon la saison
Fresh fruit platter selection of tropical and seasonal fruits

Glaces et Sorbets 400 /750/1100
Chocolat, vanille, fraise, noix de coco, mangue, citron, fruit de la passion, pamplemousse, banane, ananas, corossol, tiare
Sorbet and Ice cream (GF) Chocolate, vanilla, strawberry, coconut, mango, lemon, passion fruit, grapefruit, banana, pineapple, corossol, tiare

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