

# faré hoa

## BEACH BAR & GRILL

### Salads & Appetizers

- ✦ **Marquisian Island Spiny Lobster Salad** 5900  
Organic Mix Greens, Fennel, Granny Smith Apple, Taha'a island Honey-Ginger Vinaigrette
- ✦ **Grilled Romaine Salad** 2100  
Smoked Bacon, Carrot, Avocado, Cherry Tomato, Chipotle Ranch Dressing
- ✦ **Spicy Chicken Salad** 2100  
Grilled Chicken Breast, Cilantro, Pineapple, Red Onion Pickles, Sweet Chilly – Lime Vinaigrette
- Pan Seared Citrus Crab Cakes** 2700  
Lime, Spring Onion, Thai Red Chili Aïloi

### Ceviche Corner

- ✦ **"Korori" Polynesian Mother Pearl Scallop Ceviche** 2700  
Pineapple, Tomato, Lime, Cilantro, Crispy Tortilla Chips  
Confit Garlic Olive Oil, Oregano, Purple Onion,
- ✦ **Bloody Mary Ceviche** 2800  
Shrimp, Ahi Tuna, Vodka, Lime jus, Tomato Sauce, Cherry Tomato, Scallions, Celery & Tabasco
- ✦ **Raiatea's Smoked Marlin Ceviche** 2400  
Spiced Tomato Sauce, Purple Onion, Tomato, Cilantro, Cucumber
- ✦ **Line caught Yellow Fin Tuna Poke** 2300  
Ginger, Roasted Garlic, Red Chili, Sesame, Cabbage, Soy Sauce, Green Onions

### Main Courses

- ✦ **Faré Hoa Seafood Selection for two People** 19500  
Marquisian Spiny Lobster, Moorea Shrimp, Yellow Fin Tuna & Mahi Mahi
- ✦ **Faré Hoa Surf & Turf** 7100  
Grilled Beef Tenderloin & Moorea Shrimp Skewers
- ✦ **Grilled Center Cut Beef Tenderloin 8oz** 5100  
Hawaiian Lava Salt
- ✦ **Grilled Rib Eye Steak 14oz** 6200  
Hickory Smoked Salt
- ✦ **Grilled Bone-In Chicken Breast** 3200  
Guajillo Chili Adobo
- ✦ **Moorea Shrimp Skewers** 4 700  
Bell Peppers, Purple Onion, Guajillo-Pineapple Glaze
- ✦ **Grilled Marquisian Islands Spiny Lobster** 8200  
Ginger-Szechuan Pepper Butter
- ✦ **Line Caught "Bec de Canne", Long Nose Emperor Fillet** 4200
- ✦ **Yellow Fin Tuna Medallion** 4200  
Spiced Rubbed
- ✦ **"Opa" Moon Fish Filet** 4200  
Red Thai Curry Marinade
- ✦ **Albacore Tuna Medallion** 4200  
Ginger Scented
- ✦ **Harpooned Mahi Mahi Fillet** 4200  
Thyme - Lemon

### Sides from the Island

- ✦ **Sautéed "Fei" Banana, Bacon, « Pota »** 1000  
Local Bok Choy & Roasted Garlic
- ✦ **Lemon Grass & Coconut Scented Jasmine Rice** 1000
- ✦ **Crushed Potatoes "Fafa Style"** 1000
- ✦ **Shaved Coconut Salad, Thyme-Citrus Vinaigrette** 1000
- ✦ **"Uru" Bread Fruit in house made chips** 1000

### Sauces to Enhance

- Taha'a Vanilla Sauce
- ✦ Cilantro Chimichurri
- ✦ Coconut-White Balsamic Virgin Salsa
- ✦ Thyme scented Jus

Creamy Roasted Coffee Sauce

### Sweet Treats

- Taha'a Vanilla Panna Cotta & Wild Berries Coulis** 2000
- Peanut Brittle Cheesecake, Lava Salt, Caramel Sauce** 2000
- Warm "Caribe" Chocolate Cake, homemade vanilla ice cream** 2000
- Caramelized Mango Cobbler, Sorbet Mango** 2000

\*We support Bora Bora fishermen by serving fresh local fish in our menus



Gluten Free



Vegetarian

All prices are regulated and listed in Pacific Francs, Taxes and service included.

Kindly inform our Staff of any allergies you might have.

