

# Starter

Foie Gras 4100

Black Truffle - Morel - Black Garlic

Bisque 3200

Ahi Red Tuna - Sea Scallop - Langoustine - Squid Ink Crouton  
Saffron Aioli

Tourteau - Sea Scallop 4500

Pickled Fennel - Sour Cream - Dill Essence

Ahi Yellowfin Tuna Tartare 3600 D

Passion Fruit Dressing - Ginger - Citrus Pearl

Langoustine 3800 G

Shimeji – Artichoke – Morel - Green Pea - Parsley

Sea Scallop 3900

Cauliflower Purée - Beetroot Foam - Citrus Jelly

Egg 63°C 2800 V

Celeriac Purée - Morel Sauce - Wild Mushroom

Red Wine Shallot - Crouton

## Signature Menu

Chef Lander Matthieu invites you to explore the flavors of French Polynesia through a four-course signature menu.

15000

+9000 wine pairing

Recommended pairing crafted by our sommelier Constance Lécole

# Main Course

Ahi Yellowfin Tuna 5900 GD

Ratatouille - Chorizo - Olive Oil - Confit Egg Yolk

Striped Seabass 6200 G

Crab Meat - Pota - Green Pea - Vanilla Beurre Blanc

Mahi Mahi 5800

Meunière - Leek Fondue - Bouchot Mussel - Saffron Emulsion

Asparagus Risotto 5600 G

Arborio Rice - Parmigiano Reggiano - Sour Cream  
Porcini Powder

Australian Lamb 6200 G

Carrot Purée - Baby Carrot - Caramelized Onion  
Lamb Jus - Semi-Dried Tomato

Surf and Turf 7800 G

Prime Black Angus Tenderloin - European Lobster  
Extra Virgin Olive Oil Mashed Potato - Beetroot Reduction

“Chateaubriand” to share 16000 G

Carved At The Table Black Angus 21 oz.

Truffle-Mashed Potato - Grilled Asparagus

Beurre Maître d’Hôtel - Green Peppercorn Sauce - Morel Sauce

G Gluten free

V Vegetarian

D Dairy free

All prices are inclusive of a 4% service charge and applicable local taxes

# Dessert 2'300

## Tiramisu

Chocolate Sphere - Coffee Biscuit - Coffee Cream - Crunchy Biscuit - Mascarpone

Chantilly - Vanilla Ice Cream

## Chocolate Tangerine

Chocolate Dome - Hazelnut Fondant – Feuilletine - Hazelnut Crumble and Shortbread

Tangerine Sorbet

## The Exotic

Passion Cream - Diced Pineapple – Shortbread - Poached Pineapple

Mango Passion Sorbet - Coco Espuma

## Yuzu Apple

Yuzu Thyme Lemon Gel - Apple and Ginger Confit - Manzana Mousse - Lemon Sorbet

## The Strawberry

Strawberry Mousse - Red Fruit Confit - Almond Biscuit - Amaretti - Strawberry Sorbet

# Digestive

## Armagnac

Tariquet Vs Classique 900

## Calvados

Calvados Vieux Massenez 900

## Cognac

Hennessy Vsop 1'400

Remy Martin Vsop 1'400

Remy Martin XO 3'500

Hennessy XO 4'200

Hennessy Paradis 15'800

Remy Martin Louis XIII 95'700

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