



RESTAURANT ARII



Bon Appétit – Tama’a Maita’i

** not included on Half Board and Full Board Meal Plan*

NOS ENTREES- APPETIZERS

- SOUPE DE LEGUMES DU JOUR, TOASTS GRILLES ET FROMAGE RAPE** 1 100 cfp
Vegetable soup of the day, grilled toasts and cheese
- SASHIMI DE THON, SAUCE AU GINGEMBRE** 1 900 cfp
Tuna sashimi with ginger sauce
- CARPACCIO DE THON, HUILE D'OLIVE ET BASILIC** 2 100 cfp *
Tuna carpaccio with basil and olive oil
- TARTARE DE THON, PAPAYE ET CREME ACIDULEE** 1 900 cfp
Tuna tartar with diced papaya topped with sour cream
- POISSON CRU** 1 900 cfp
Raw tuna fish marinated with lime juice and fresh coconut milk
- SALADE GOURMANDE aux gésiers confits et magret fumé maison** 2 100 cfp *
Gourmet salad with homemade smoked duck breast and confit duck gizzards
- SALADE DU PACIFIQUE déglacée au vinaigre Balsamique** 2 300 cfp*
*Salad of the pacific with shrimps, fish, cabbage, carrot, tomato deglazed
With balsamic vinegar*
- LE CROUSTILLANT DE CHEVRE CHAUD, Pommes à la cannelle
et miel de Huahine** 1 900 cfp
Crispy pastry filled with goat cheese, apple cinnamon and Huahine honey
- LE CROQUANT DE CREVETTES DE TAHITI au curry et lait de coco,
Julienne de légumes** 2 300 cfp *
Curry crispy local shrimps with fresh coconut milk and julienne vegetables



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NOS POISSONS – SEAFOOD SPECIALITIES

PAVE DE MAHI MAHI en écailles de Fei, sauce Banane et Pota 2 500 cfp
Mahi mahi steak in “Fei” crust with banana and “pota” sauce

**POISSON DU LAGON DU JOUR, Risotto aux légumes,
beurre blanc citronné** 2 500 cfp
Fish of the day served with vegetable risotto and lime butter sauce

**TRANCHE DE THON EN CHAUD FROID, Sauce au Rea Tahiti, Risotto aux
Champignons** 2 200 cfp
Sliced seared tuna served with mushroom risotto and Tahitian ginger sauce

**THAZARD PANE A LA NOIX DE COCO, sauce Vanille
et Riz parfumé au Jasmin** 2 300 cfp
Thazard in a coconut crust served with white rice and vanilla sauce

**RAVIOLES FONDANTES ET CROUSTILLANTES DE CREVETTES
ET PAPAYE, julienne de légumes** 2 400 cfp
*Mixed tender and crusty local shrimp and papaya ravioli served with julienne
vegetables*



NOS VIANDES – MEAT SELECTION

GIGOTIN DE VOLAILLE FARCI AU FAVA comme au Fenua 2 400 cfp
Chicken breast stuffed with local spinach served with a curried coconut milk sauce

EMINCE DE MAGRET DE CANARD, PUREE DE PATATE DOUCE, légumes sautés et sauce papaye 2 600 cfp *
Sliced baked duck breast served with mashed sweet potatoes, mixed fried vegetables and papaya sauce

ENTRECOTE DE BŒUF GRILLEE, jus corsé au Thym pièce de 250 g 2 500 cfp
Grilled sirloin steak with Thyme sauce

CARRE D'AGNEAU ROTI EN CROUTE DE TARO 3 900 cfp *
Roasted lamb in a Taro crust

TARTARE DE BOEUF 1 900 cfp
Raw beef tartar

ACCOMPAGNEMENTS en supplément

RIZ BLANC - Rice 250 cfp

PATES - Pasta 500 cfp

POMMES ALLUMETTES FRITES – French fries 500 cfp

POELEE DE LEGUMES - Mixed fried vegetables 600 cfp

GRATIN DAUPHINOIS – Potatoes Gratin 500 cfp



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NOS DESSERTS – DESSERTS SELECTION

Moelleux au Chocolat & sa Glace Vanille (10 mn.)	1 200 cfp
<i>Hot chocolate fudge cake served with vanilla ice cream – (10 mn)</i>	
Crème brûlée à la vanille de Huahine	950 cfp
<i>Crème brulée</i>	
Tarte Tatin pomme-papaye & sa glace coco (10 mn.)	1 500 cfp *
<i>Hot apple and papaya tart with coconut ice cream – (10 mn)</i>	
Soupe de Fruits Frais, sirop léger glacé à la menthe	1 100 cfp
<i>Fresh Fruits salad with a light cold mint syrup</i>	
Les larmes au chocolat, Cerises et crème anglaise à la vanille de Huahine	1 300 cfp *
<i>Chocolate mousse with cherries in a chocolate shell served with a vanilla custard sauce</i>	
Tulipe de Fruits frais façon Melba	1 350 cfp *
<i>Fresh fruits served in a biscuit shell with vanilla ice cream</i>	
Coupe de glace ou sorbet fait maison	1 200 cfp
<i>Homemade Ice Cream & Sorbet</i>	

Glaces – Ice Cream

Vanille – *Vanilla*
 Chocolat – *Chocolate*
 Coco – *Coconut*
 Café – *Coffee*

Sorbet – Sorbets

Fraises - *Strawberry*
 Mangue – *Mango*
 Passion – *Passion Fruit*
 Citron - *Lemon*

- Tous nos prix sont taxes et service compris – All our prices are taxes and service included



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