



RESTAURANT MIKI MIKI BY NIGHT

Sushis

Sashimi (3 tranches/3slices)

- Thazard / Wahoo fish/ Tazar (pesce tombarello)  **700cfp/5.90€**
- Thon rouge / Red tuna / Tonno rosso  **800cfp/ 6.70€**
- Saumon / Salmon/ Salmone **1000cfp/ 8.40€**

Nigiri (2 pcs)

- Crevettes/ Shrimps/ Gamberetti  **700cfp/ 5.90€**
- Thon rouge/ Red tuna/ Tonno rosso  **800cfp/ 6.70€**
- Saumon/ Salmon/ Salmone **900cfp/ 7.55€**

Maki (6 pcs)

- Thazard épicé/ Spicy wahoo fish/ Tazar piccante  **1600cfp/ 13.40€**
- Thon rouge/ Red tuna/ Tonno Rosso  **1800cfp/ 15.10€**
- Saumon/ Salmon / Salmone **2000cfp/ 16.80€**

California Rolls (6pcs)

- Veggie   **1600cfp/ 13.40€**

Concombre, carotte, asperge, salade romaine et gingembre rose

Cucumber, carrot, asparagus, salad and pink ginger

Cetriolo, carota, asparagi, insalata romana e zenzero rosa

- Thon/Tuna/Tonno   **2000cfp/ 16.80€**

Thon rouge & tartare de thon épicé

Red tuna & Spicy tuna tartare

Tonno rosso e tartare di tonno piccante

- Saumon/Salmon/ Salmone  **2200cfp/ 18.50€**

Saumon, asperges, surimi pané, cream cheese

Salmon, asparagus, breaded surimi, cream cheese

Salmone, asparagi, surimi impanati, crema di formaggio

- Crevettes/ Shrimps/ Gamberi  **2200cfp/ 18.50€**

Tempura de crevettes, salade, mayonnaise au wasabi

Shrimps tempura, lettuce, wasabi mayonnaise

Tempura di gamberi, insalata, maionese al wasabi









RESTAURANT MIKI MIKI BY NIGHT


Fraîcheurs / Freshness / Freschezza

Entrée/Plat

Starter/Main

Salade de papaye/ Papaya salad/ Insalata di papaya  Papaye verte, haricot vert, ail, gingembre, oignons et tofu caramélisé Green papaya, green beans, garlic, ginger, onions and caramelized tofu Papaia verde, fagiolini verdi, aglio, zenzero, cipolle e tofu caramellato	2000cfp/2400cfp 16.80€/ 20.15€
Salade de Poulpes / Octopus Salad / Insalata di Polpo  Mesclun, poulpes grillés, tomates cerise confites à l'ail Mixed salad with gilled octopus, cherry tomatoes candied with garlic Mesclun, polpo grigliato, pomodorini confit con aglio	2200cfp /2700cfp 18.45€ / 22.65€
Tartare de Thon / Tuna Tartar / Tartara di Tonno  Mariné à l'huile d'olive et au jus de citron vert, herbes fraîches Marinated in olive oil and lime juice, fresh herbs Tonno crudo marinato all'olio di oliva e lime, erbe fresche	2500cfp /2900cfp 20.95€ / 24.30€
Duo de poisons fumé/ Duo of smoked fish/ Duo di pesce affumicato   Poissons fumés local, salade mesclun, sauce yaourt à la menthe Homemade local smoked fish, mesclun salad, mint yoghurt sauce Pesce affumicato locale, insalata di misticanza, salsa allo yogurt alla menta	2600cfp/3000cfp 21.80€/ 25.15€
Marinade de l'Océan / Variation from the Ocean /Marinata dell'Oceano  Carpaccio d'Espadon et Crevettes marinées, sashimi de Thon Marinated Swordfish and Shrimps carpaccio, Tuna sashimi Carpaccio di pesce spada e gamberetti marinati, sashimi di tonno	2800cfp/3300cfp 23.50€ / 27.65€
Carpaccio de Bœuf / Beef Carpaccio / Carpaccio di Manzo Mariné à l'huile d'olive, basilique frais, copeaux de parmesan Marinated in olive oil, fresh basil, parmesan cheese shavings Marinato all'olio di oliva, basilico fresco, scaglie di parmigiano	3000cfp /3500cfp 25.15€ /29.35€

Pâtes & Pizzas / Pasta & Pizzas/ Pasta & Pizze

Linguini Alfredo  Crème et parmesan / Cream and parmesan cheese Linguine alla panna e parmigiano	2300cfp 19.30€
Pizza Royale Sauce tomate, mozzarella, champignons, jambon, oeuf, olives noires Tomato sauce, mozzarella, mushrooms, ham, egg, black olives Salsa di pomodoro, mozzarella, funghi, prosciutto, uovo, olive nere	2300cfp 19.30€
Pizza Carpaccio  Fines tranches de poisson du jour marinées à l'huile d'olives Fish of the day finely sliced and marinated in olive oil Pesce del giorno marinato all'olio d'oliva	3200cfp 26.90€
Pizza Nostra Mozzarella, crème truffée, jambon cru, huile de truffes Mozzarella, truffled cream, cured ham, truffle oil Mozzarella, crema al tartufo, prosciutto crudo, olio al tartufo	3600cfp 30.30€



Les prix indiqués sont toutes taxes et service compris / Prices above are all-tax and service included/ I prezzi includono le tasse e il servizio

RESTAURANT MIKI MIKI BY NIGHT

Steak Stones

Tofu aux épices et brochette de légumes / Spiced tofu and vegetables skewer Tofu speziato e spiedino di verdure 🌱	2800cfp / 23.50€
Entrecôte / Sirloin steak / Costata - 220gr	3300cfp / 27.75€
Pavé de mahi / Mahi fillet / Bistecca di pesce mahi - 200gr 🥑	3400cfp / 28.60€
Steak de thon / Tuna steak / Bistecca di tonno - 200gr 🥑	3200cfp / 26.90€
Pavé de saumon / Salmon fillet / Pavé di salmone - 180gr	3800cfp / 31.85€
Crevettes de Teahupoo / Teahupoo's shrimps / Gamberetti di Teahupoo – 8pcs 🥑 <i>Supplément -Extra charge – Supplemento - ½ pension</i>	4400cfp / 36.90€ 500cfp/4.20€
Filet de Bœuf / Beef Fillet / Filetto di manzo - 240gr <i>Supplément -Extra charge – Supplemento - ½ pension</i>	4500cfp / 37.75€ 600cfp/5.05€

Steak Stones®

Saisir, couper et cuire exactement comme vous le souhaitez. Il n'y a pas de meilleur moyen de profiter d'un steak (ou d'autres produits) avec la justesse de votre cuisson et la garantie que votre dernière bouchée reste aussi chaude et délicieuse que la première. Vous manquerez de viande avant de manquer de chaleur!

Sear, cut and cook exactly as you like. There's no other way to enjoy hot, rare steak 20mins into a meal (or other bites cooked exactly as you like) with the last bite as hot and delicious as the first. You'll run out of meat before you run out of heat!

Tagliare e cuocere esattamente come volete. Non c'è miglior modo di gustare una bistecca (o altri prodotti) cotta secondo i vostri desideri e con la sicurezza che l'ultimo boccone sia caldo e delizioso come il primo. Finirete la pietanza prima che finisca il calore!

Un accompagnement au choix / One side dish of your choice / Un contorno a scelta

- Riz safrané / Saffron rice / Riso allo zafferano
- Légumes sautés / Sautéed vegetables / Verdure saltate
- Frites / French fries / Patate fritte
- Salade verte / Green salad / Insalata verde
- Pommes de terre sautées à l'ail et bacon / Sautéed potatoes with garlic & bacon / Patate saltate all'aglio e bacon

Les trois sauces / The Three sauces / Le Tre Salse

Viandes/ Meats / Carne

- Sauce Poivre / Pepper sauce / Pepe
- Sauce Béarnaise / Béarnaise sauce / Bernese
- Sauce Roquefort / Blue cheese sauce / Al formaggio blu

Poissons/ Fishs / Pesce






- Sauce Soja / Soya sauce / Salsa di soia
- Sauce Vanille / Vanilla sauce / Salsa alla Vaniglia 🥑
- Sauce vierge / Exotic sauce / Salsa esotica



Les prix indiqués sont toutes taxes et service compris / Prices above are all-tax and service included/ I prezzi includono le tasse e il servizio

RESTAURANT MIKI MIKI BY NIGHT

Desserts

Cannelloni	1500cfp / 12.55€
Sablé pistache, mousse chocolat blanc et pistache, gelée fraise Pistachio shortbread, white chocolate mousse and pistachio, strawberry jelly Frollini al pistacchio, mousse al cioccolato bianco e pistacchio, gelatina alla fragola	
Cheese Cake Exotique / Exotic cheese cake / Cheese cake esotica 	1500cfp / 12.55€
Biscuit à la farine de taro, mousse mascarpone vanillé et gelée mangue, passion et vanille Biscuit with taro flour, vanilla mascarpone mousse and mango passion and vanilla jelly, Biscotto con farina di taro, mousse di mascarpone alla vaniglia e gelatina di mango, passione e vaniglia	
Coupe Tiramisu/ Tiramisu cup / Coppa tiramisù	1500cfp / 12.55€
Glace tiramisu à l'italienne, sauce chocolat et biscuit Italian Tiramisu ice cream, chocolate sauce & biscuit Gelato al tiramisù, salsa al cioccolato e biscotti	
Crème brûlée à la vanille de Taha'a	1 500cfp / 12.55€
Crème Brulée with vanilla from Taha'a Vanilla creme brulee di Taha'a	
Moëlleux chocolat, glace vanille	1500cfp / 12.55€
Soft warm chocolate cake, vanilla ice cream Tortino caldo e morbido al cioccolato, gelato alla vaniglia	
Salade de Fruits / Fruits Salad / Macedonia  	1500cfp / 12.55€
Fruits frais selon arrivage / Fresh fruits according on delivery Frutta fresca di stagione (a seconda degli arrivi)	
Tuile aux amandes et sorbet de fruits du fenua	1500cfp / 12.55€
Almond lace biscuits & exotic fruit sorbet Biscotti di merletto alle mandorle e sorbet di frutta esotica	
Glaces / Ice Cream / Gelato 	400cfp/boule
Vanille, Chocolat noir, Chocolat au lait, Café, Coco, Crème brûlée, Nougat, Menthe Vanilla, Dark chocolate, Milk chocolate, Coffee, Coconut, Crème brûlée, Nougat, Mint Vaniglia, Cioccolato fondente, Cioccolato al latte, Caffè, Cocco, Crème brûlée, Torrone, Menta	
3,35€/scoop /palla	
Sorbets / Sherbet / Sorbetto 	400cfp/boule
Mangue, Passion, Citron vert, Fraise, Framboise Mango, Passion, Lime, Strawberry, Rapsberry Mango, Passione, Calce, Fragola, Lampone	
3,35€/scoop /palla	
Supplément, Extra charge, Supplemento	200cfp/supp.
Crème Chantilly, Whipped cream, Panna Montata Sauce chocolat, chocolate sauce, Salsa al cioccolato Coulis de mangue ou de fruits rouges, Mango or Red fruit coulis, Mango o frutta rossa coulis	
1,70€/supp	



Les prix indiqués sont toutes taxes et service compris / Prices above are all-tax and service included/ I prezzi includono le tasse e il servizio