

Romantic Dinner

Under the starry sky of Rangiroa, a refined dinner of a thousand flavours concocted by the teams, will immortalize the evening.

MENU

Two tropical Cocktails with « Amuses Bouches »

« Lagoon Salad » with Sea Scallops, Tahitian Prawns,
Homemade Smoked Rangiroa Fish with a Citrus Mousse

—or—

Half Spiny Lobster “au Gratin” with a Leek “Fondue” and Shrimp Sauce

Grilled Local Fish with Coconut Rice & Vegetables, Vanilla or Creole Sauce

—or—

Rossini Style Fillet of Beef with a Morrel Mushroom Sauce,
Seared Duck Foie Gras & “Dauphinois” Potatoes

Moist Chocolate “Fondant” with a Mango Creamy Filling
& Vanilla Ice Cream

A Bottle of Chablis (Burgundy White Wine)

—or—

A Bottle of Château La Croix de Marbuzet
(St Estèphe Bordeaux Red Wine)

Tea or Coffee

Romantic dinners are not served on Wednesday and Sunday evenings.

We require a 48-hour minimum advanced reservation.

Rates are subject to change according to current regulations.

The dishes can be modified at the guest's request.

Drinks are not included in the price except for those indicated in the menu.

Dinner is served outside, by the pool, facing the lagoon.

The menu as well as the wines mentioned may be subject to change without prior notice.