



# ROMANTIC DINNER

## 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 Champagne Louis Delaunay Brut

Tea or Coffee

\*\*\*

Romantic dinners are not served on Wednesday and Sunday evenings.  
We require a 48-hour minimum advanced reservation. Pending weather conditions.  
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 may weather conditions allow.  
The menu as well as the wines mentioned may be subject to change without prior notice.