

Romantic dinner menu



Two aperitifs accompanied by “mises en bouche”

(Chef's selection)

Smoked scallops with coconut flakes, citrus condiment,
and Java pepper

or

Delicate lobster raviole, vanilla bisque, ginger-infused oil

Mahi-mahi with its crust of local flavors, creamy lemon sweet potato,
Rangiroa white wine cream

or

Beef fillet steak Rossini style, coconut brioche, crispy taro risotto,
foie gras jus

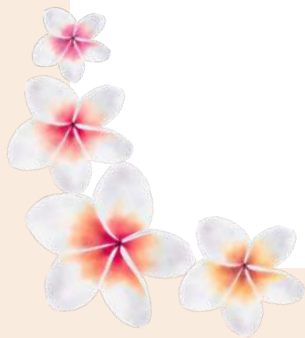
Tropical-flavored pavlova

or

Chocolate entremet

A bottle of champagne Louis Delaunay Brut

Coffee or tea



Dishes can be modified at the guest's request.

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

Dinner is served outdoors in our garden overlooking the lagoon, weather permitting.

The menu and wines listed are subject to change without prior notice.

Romantic dinners are not served on Wednesday and Sunday evenings.

Reservations must be made at least 48 hours in advance.

Prices are subject to change in accordance with current regulations.