







Starters

GOURMET STARTERS

Homemade foie gras with Tahitian vanilla and Mana'o rum <i>Pineapple and star anise chutney, coconut brioche bread</i>	3 800
Smoked tomato terrine  <i>Espuma of burrata with mape and grilled mape biscuit (roasted chestnuts)</i>	2 900
Red tuna and marinated watermelon  <i>Curry and passion fruit dressing, coconut and yuzu cream</i>	2 600
Grilled octopus   <i>Cream of corn with turmeric, cucumber and grilled corn salad, lemon coriander seed dressing</i>	2 950

POLYNESIAN STARTERS

Traditional Tahitian raw fish with coconut milk  <i>Diced tuna cooked in lime juice, carrot, onion, tomato, cucumber, fresh coconut milk, served with rice</i>	2 850
Tahitian plate  <i>Raw fish, tuna sashimi, tuna tataki, shrimp from the peninsula, avocado, white rice</i>	3 300

SALADS

Caesar-style crispy sliced chicken salad <i>Romaine salad, Caesar sauce, croutons, parmesan, bacon, crispy sliced chicken</i>	2 600
Caesar-style seared spiced tuna salad <i>Romaine salad, Caesar sauce, croutons, parmesan, bacon, semi-cooked tuna with spices</i>	2 800
Slow cooked eggplant   <i>Herb salad, pomegranate, pistachio, yellow mustard seeds</i>	2 850



TAAPUNA
BAR - RESTAURANT



Gluten free



Spicy



Vegetarian



Vegan

Taxes and services included.
All prices are indicated in Pacific Francs.

Main Courses

SEASIDE

Fish of the day	3 600
Thai-style tua'i (local clams) stock  <i>Green thai curry coconut broth</i>	3 800
Paraha peue <i>Cream of zucchini with basil, roasted zucchini, fafa, mape crumble</i>	4 500
Islands shrimps  <i>Citrus pumpkin mousseline, marinated pumpkin, cardamom emulsion</i>	3 750

LANDSIDE

Butcher's cut	4 200
Pua (pork belly) cooked in Te Moana Hoa beer <i>Braised Uru (local breadfruit), sweet and sour sauce</i>	3 500
Duck breast <i>Beets in texture, shiso, 5-spice sauce</i>	3 950
Ribeye steak with green pepper sauce (300gr) <i>Served with French fries</i>	3 850
Cabbage stuffed with lamb shoulder <i>Sweet potato, sesame crusted sweet potato, honey demi-glace, sour cream</i>	3 800

SIDES

White rice	400
Mesclun salad / French fries / Stir fries vegetables	650



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BURGERS

Bacon cheeseburger or Cheeseburger

2 950

Bread bun, beef steak, bacon, salad, onion confit, cheddar cheese, burger sauce, served with French fries

Fish burger

3 000

Curry bread buns from the "Fournil Hautbois", beer battered catch of the day, salad, tomato, pickle, tartar sauce, served with French fries

Desserts

Pina colada

1750

Pebble from Tautira

1750

Taapuna breeze

1750

Poached pear with Tahitian vanilla

1750

Chocolate tarte with coffee and pistachio

1750

Gourmet coffee

1850

Selection of ice creams and sorbets (3 scoops of your choice)

1400

Coconut, pineapple, dark chocolate, mango, passion, raspberry, strawberry, soursop, vanilla



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