



# Starters

## GOURMET STARTERS

<b>Homemade foie gras with Tahitian vanilla and Mana'o rum</b> <i>Pineapple and star anise chutney, coconut brioche bread</i>	3 800
<b>Burrata toast</b> <i>Black olives, arugula</i>	2 900
<b>Red tuna and marinated watermelon</b>  <i>Curry and passion fruit dressing, coconut and yuzu cream</i>	2 600
<b>Grilled octopus</b>   <i>Cream of corn with turmeric, cucumber and grilled corn salad, lemon coriander seed dressing</i>	2 950

## POLYNESIAN STARTERS

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

## SALADS

<b>Caesar-style crispy sliced chicken salad</b> <i>Romaine salad, Caesar sauce, croutons, parmesan, bacon, crispy sliced chicken</i>	2 600
<b>Caesar-style seared spiced tuna salad</b> <i>Romaine salad, Caesar sauce, croutons, parmesan, bacon, semi-cooked tuna with spices</i>	2 800
<b>Slow cooked eggplant</b>   <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

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<b>Fish of the day</b>	3 600
<b>Thai-style tua'i (local clams) stock</b>  <i>Green thai curry coconut broth</i>	3 800
<b>Semi-cooked red tuna</b> <i>Cream of zucchini with basil, roasted zucchini, fafa, mape crumble</i>	3 200
<b>Islands shrimps</b>  <i>Citrus pumpkin mousseline, marinated pumpkin, cardamom emulsion</i>	3 750

## LANDSIDE

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<b>Butcher's cut</b>	4 200
<b>Pua (pork belly) cooked in Te Moana Hoa beer</b> <i>Braised Uru (local breadfruit), sweet and sour sauce</i>	3 500
<b>Duck breast</b> <i>Beets in texture, shiso, 5-spice sauce</i>	4 400
<b>Ribeye steak with green pepper sauce (300gr)</b> <i>Served with French fries</i>	3 850
<b>Cabbage stuffed with lamb shoulder</b> <i>Sweet potato, sesame crusted sweet potato, honey demi-glace, sour cream</i>	3 800

## SIDES

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<b>White rice</b>	400
<b>Mesclun salad / French fries / Stir fries vegetables</b>	650



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# Main Courses

## 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", 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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