



TE MOANA  
TAHITI RESORT



## *Festive suggestions*

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### *Starters*

Moon fish gravlax,  
mango pepper espuma and mango tuile  
**- 3 600 XPF -**

Local giant clam tartare on coconut brioche,  
fish roe and gel of Buddha's hand  
**- 3 900 XPF -**

Foie gras flambéed with local rum, mushroom chutney, grilled  
mushrooms and toasted brioche  
**- 4 200 XPF -**

### *Main courses*

Taro leaf ravioli, forestière stuffing, arugula pesto with  
pistachio and truffle  
**- 4 300 XPF -**

Beef Wellington with truffle and foie gras jus, smoked ratte  
potato mousseline  
**- 4 700 XPF -**

Grilled lobster medallions with coconut bisque  
Sweet potato "mille-feuille"  
**- 5 200 XPF -**

### *Desserts*

Le Diadème  
(Chocolate, coconut and basil buche)  
**- 2 400 XPF -**

The Vanilla Crispiness  
(Vanilla and almond entremet with  
salted butter caramel)  
**- 2 500 XPF -**

