



CONRAD®
BORA BORA NUI

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OUR ROMANTIC EXPERIENCES

Share an unforgettable experience for two at our resort or on our private island with our different experiences during the day and evening. Each package is available in villa, on the beach, in the underwater lounge, at the Otemanu View or on the Motu Tapu.

All prices are for two people and listed in Pacific francs (XPF), taxes and service included. Reservations required 24h in advance for the events on the resort and 48h in advance for the events on the Motu Tapu. 100% of the event will be charged for any cancellation less than 24h in advance.

Please dial #3232 for booking.

T A S T E T H E D R E A M

Canoe Breakfast

from 19 800 xpf

Wake up and enjoy a Tahitian and international breakfast delivered by canoe to your villa.
Reservation from 07:00 am to 11:00 am.

«Day in Paradise» on the Motu Tapu

from 52 000 xpf

Enjoy a picnic or barbecue lunch with drinks included on our private island. Discover this idyllic place and live an unforgettable day.
On the program: snorkeling and idleness
Departure at 10:30 am, return at 03:30 pm.

Sunset Escape

from 18 000 xpf

Experience an exceptional sunset at the place of your choice through our resort accompanied by refreshments and tasty appetizers.
Reservation from 05:00 pm to 07:00 pm.

Tahitian Barbecue

from 40 000 xpf

Flavors, colors, traditions and creativity combine to offer a friendly experience. Choose the place of your choice through our resort and discover Tahitian culture with sea and land products.
Reservation from 05:30 pm to 08:30 pm.

Romantic Dinner

from 45 000 xpf

Awaken your taste buds with unique flavors and a most romantic setting up. Enjoy a 3-course menu with beverages included through our resort or a 9-course menu beverages included on our private island with the most elegant Polynesian influences.
Reservation from 05:30 pm to 08:30 pm.
For Motu Tapu: departure at 05:30 pm, return at 08:30 pm.

«Lobster Champagne» Dinner

115 000 xpf

Available from June 1st to December 1st: Enjoy a unique menu and an exceptional experience through our resort. Our Executive Chef prepares a 6-course menu with champagne and lobster from Tuamotus, Archipelago of Polynesia.
Reservation from 05:30 pm to 08:30 pm.

For any additional informations, reservations or details of the available menus, feel free to ask for our romantic experience brochure or to contact directly the conciergerie at #3232.



IN VILLA
DINING MENU

CONRAD®
BORA BORA NUI

B R E A K F A S T

Served from 06:00 am to 11:00 am

Feel free to let us know about your dietary requirements and/or allergies,
or ask us any question about the ingredients of a dish.

All prices are listed in Pacific Francs (XPF) taxes and service included.
A service fee of XPF 1,400 is applied for each room delivery.

Please dial extension #3670 to place your order.

PACKAGES

Continental

Orange juice or pineapple juice
Your choice of hot beverage

Danish and bread selection
Sliced fruits basket

4 200

American

Orange juice or pineapple juice
Your choice of hot beverage

Danish and bread selection
Sliced fruits basket

5 400

Choice of:

Two eggs any style:

Poached, boiled, scrambled, fried
Served with bacon and hash brown

OR

Sweet specialty:

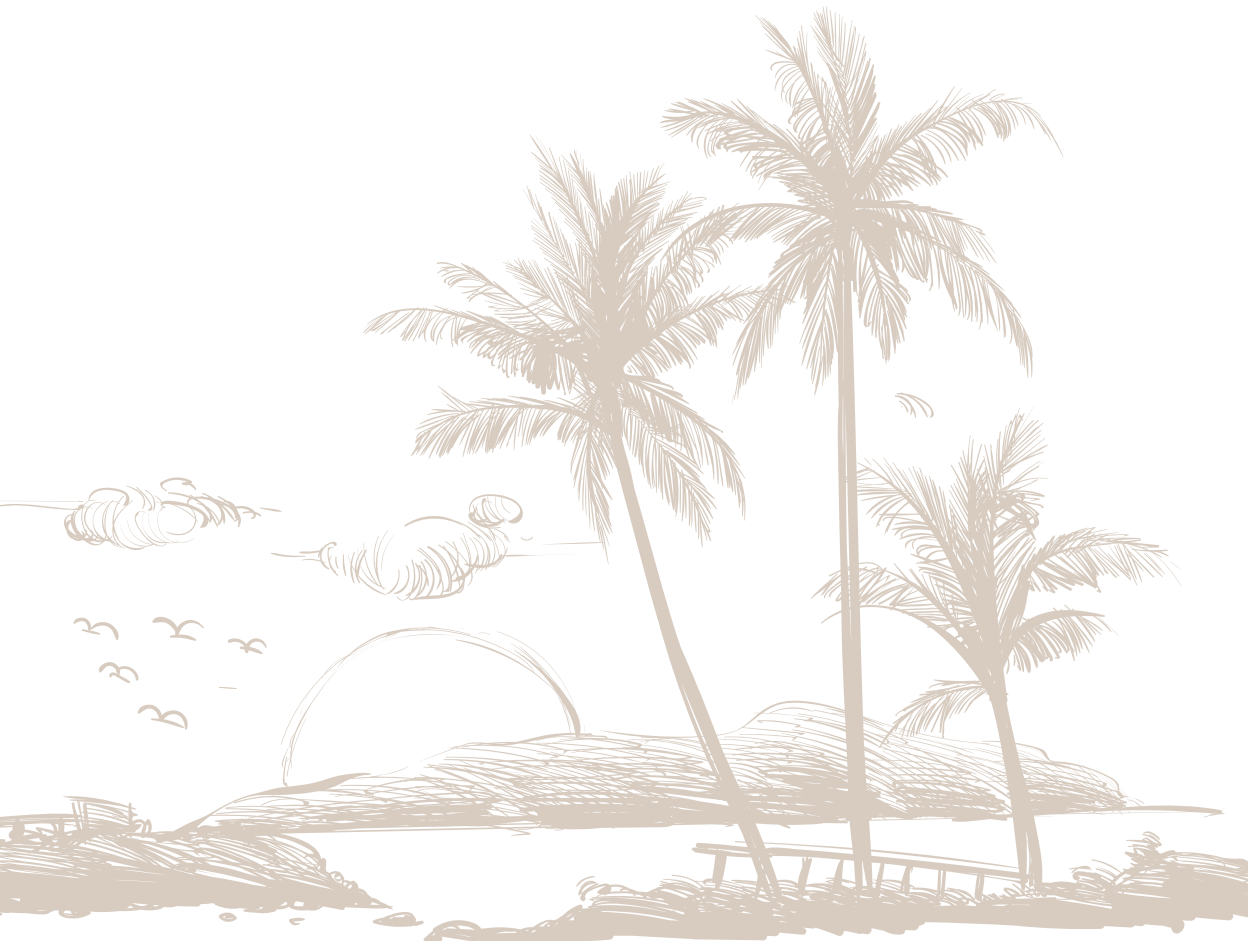
Crêpe, waffle, pancake or French toast
Served with maple syrup, chocolate,
banana or whipped cream

Healthy

Orange, pineapple or carrot juice
Whole wheat toasts
Home-made plain yoghurt
Egg white omelet, tomato, pepper, onion and mushroom

Your choice of hot beverage
Sliced fruits basket
Yoghurt, fruits or vegetables smoothie

5 700



CANOE BREAKFAST

Wake up and enjoy a unique moment admiring the blue of the lagoon
and appreciate your Tahitian breakfast delivered by canoe

Fresh pineapple juice
Your choice of hot beverage
Danish and bread selection
Tahitian raw fish
with coconut milk
Sliced fruits basket

XPF 19,800



Reservation required 24 hours in advance.
100% of the event will be charged for any cancellation less than 24 hours in advance.
In case of bad weather, our team will offer you to reschedule your canoe.
Price for two people
Possibility of ordering extra chargeable items

A L A C A R T E D R I N K S

Fresh squeezed juice (40cl)	1 500
Pineapple, orange	
Fruit juice by the glass (40cl)	800
Fruit juice by the bottle (100cl)	1 800
Pineapple, orange, grapefruit, vanilla banana, mango, apple, tomato, cranberry	
Smoothie (40cl)	1 300
Yoghurt, fruits or vegetables	
Espresso	400
Double espresso	800
Cappuccino, latte, moccachino	800
Hot chocolate	800
Iced coffee	1 000
Pot of Americano coffee	800
(1 person)	
Pot of Americano coffee	1 000
(2 persons)	
Pot of Americano coffee	1 300
(from 3 to 5 persons)	
Tea	800
Ask for our selection	
Glass of milk (40cl)	800
Whole milk, semi-skimmed, skimmed milk, soy milk, almond milk	
Bottle of milk (100 cl)	1 800
Whole milk, semi-skimmed, skimmed milk, soy milk, almond milk	

B O U L A N G E R I E

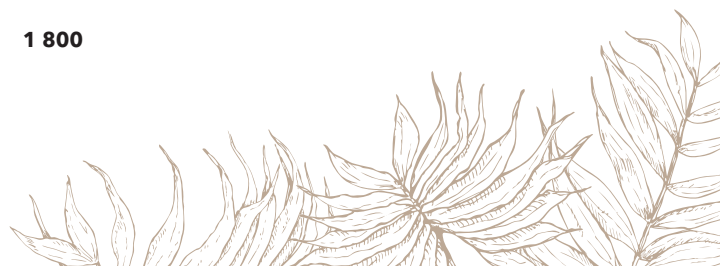
Bread selection for 1 person	1 400
White bread, wheat bread, white toast, brown toast	
Danish selection for 1 person	1 800
Croissant, chocolate croissant, danish of the day	

E G G S

Two eggs any style	2 100
Poached, boiled, scrambled, fried Served with bacon and hash brown	
Two eggs Benedict	2 800
Two eggs Florentine	2 800
with Raiatea smoked swordfish	
Three eggs omelet	2 800
Choice of garnish: mushroom, tomato, onion, pepper, cheese, ham Served with bacon and hash brown	
Extra side	500
Sausage, bacon, sautéed vegetable, hash brown, roasted tomato	

S P E C I A L I T I E S

Crêpe, waffle, pancake, French toast	1 500
Served with your choice of garnish: Maple syrup, chocolate, banana and whipped cream	
Ham and cheese crêpe	1 500
Cheese plate	2 400
Smoked salmon plate	3 200
Home-made plain or fruit yogurt	900
Your choice of cereals	900
Rice Crispies, Froot Loops, Coco Pop's, Spécial K, Granola	
Sliced fruits basket	1 800
Fresh fruits salad	1 800
Tahitian raw fish	1 800
with coconut milk	
Pineapple porridge	1 500
with coconut milk and exotic sauce	



ALL DAY LONG

Served from 11:00 am to 10:30 pm

Feel free to let us know about your dietary requirements and/or allergies, or ask us any question about the ingredients of a dish.

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A service fee of XPF 1,400 is applied for each delivery to your room.

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STARTERS AND SOUPS

Pumpkin cream from fenua with granola 1 800

Spicy chicken soup with coconut milk 2 000

Caesar salad 3 500

Romaine lettuce, Parmesan, crouton, Caesar dressing. Your choice: plain, shrimps or chicken

Chef's mixed salad 3 100

Finely chopped vegetables of the season, balsamic vinegar and basil olive oil

Tomato Mozzarella salad 3 400

Mesclun salad, tomato, mini Mozzarella, fresh basil, breadstick

balsamic vinegar and basil olive oil

Cobb salad 3 400

Mesclun salad, bacon, blue cheese, chicken, poached egg, cucumber,

cherry tomato, red onion, carrot, crouton, Ranch sauce

POLYNESIAN CORNER

Tahitian raw fish with coconut milk 3 200

Raw tuna from Pacific freshly cut, cucumber, onion, carrot,

tomato, coconut milk and lime juice

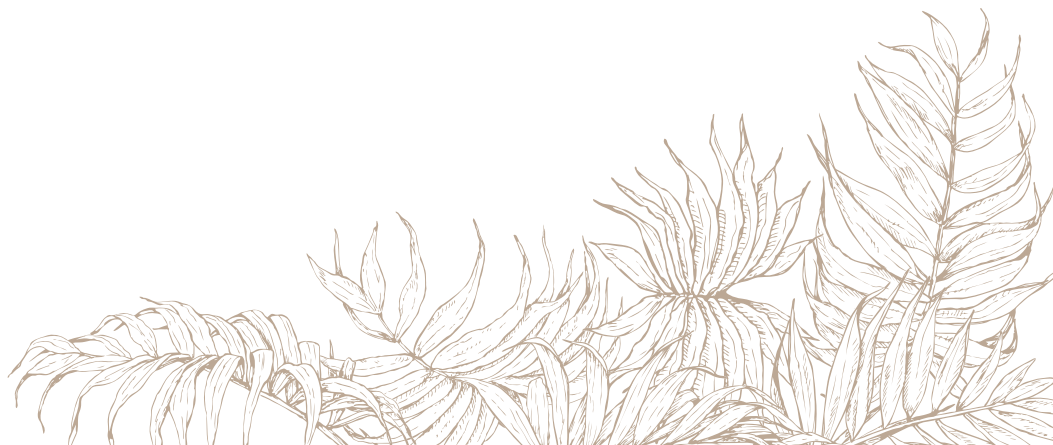
Tuna tartar and guacamole 3 700

Raw tuna from Pacific freshly cut, guacamole, cucumber, tomato,

onion, soy sauce, sesame, breadstick

Tuna sashimi 3 700

Raw tuna from Pacific freshly cut, soy sauce, wasabi, confit ginger



S N A C K S , S A N D W I C H E S , B U R G E R S C O R N E R

All our sandwiches are served with French fries or green salad

Club Sandwich	3 700
Lettuce, chicken, bacon, egg, tomato and mayonnaise	
Chef's Burger	3 800
Homemade bun, steak, bacon, fried onion, fried egg, cheddar, stewed onion and tomato, salad, tomato, cocktail sauce	
Smoked swordfish from Raiatea bun'n roll	3 800
Puff pastry roll, smoked swordfish, lettuce, cucumber, tomato, combava cream cheese, green onion	
Vegetarian bun'n roll	3 000
Puff pastry roll, organic lentil patties, Comté cheese, salad, tomato, stewed onion, coleslaw with mustard	
King crab bun'n roll	4 500
Puff pastry roll, King crab, coleslaw, lemon mayonnaise	
Chawarma	3 500
Pita bread, chicken, coleslaw, tomato, onion, carrot, cabbage, relish, Ranch sauce	
Fish & Chips	3 600
Fresh breaded fish from Bora Bora, French fries, Tartare sauce and vinegar	
Tomato Mozzarella Panini	3 200
Panini bread, tomato, marinated Mozzarella with basil, fresh basil, garlic	
Chicken curry Panini	3 300
Panini bread, chicken, grated Mozzarella, tomato, pepper	
American Panini	3 400
Panini bread, spicy beef with tomato sauce, pepperoni, pepper, cheddar	

I T A L I A N C O R N E R

P I Z Z A S

(Pizzas size 12 inches, available in gluten free on request)

Margherita	3 400
Tomato sauce, Mozzarella, sliced tomato, oregano, basil olive oil	
Reine	3 500
Tomato sauce, ham, Mozzarella, Paris mushroom, yellow egg, olive and oregano	
Pepperoni	3 600
Tomato sauce, Mozzarella, pepper, lightly spiced pepperoni and oregano	
Four cheeses	3 500
Cream, Mozzarella, Fourme d'Ambert, Brie, Comté, pine nuts, honey	

P A S T A

(Available in gluten free on request)

Your choice of pasta: spaghetti, penne, macaroni, gnocchi	3 500
Your choice of sauce: neapolitan, bolognese, carbonara, mushroom	

GRILL CORNER

FISH

Mahi Mahi 4 100

Mahi mahi cooked in low temperature, vanilla sauce and coconut rice

Tuna tataki 3 700

Tuna tataki with sesame, served with fried rice

Indian style shrimps 4 300

Sautéed shrimps with curry, vegetables with coconut milk, cashew nuts
Served with white rice

MEAT

Grilled pork ribs 3 700

Served with French fries, green salad and barbecue sauce

Grilled rib eyes steak 280g 4 100

Served with French fries and green salad peppercorn or blue cheese sauce

Korma chicken 3 800

Curry simmered chicken, vegetables with coconut milk, cashew nuts
Served with white rice

EXTRA CORNER

SIDE DISH 800

White rice

Fried rice

Coconut rice

Chickpea nuggets

Sautéed vegetables with tomato,
rosemary and garlic

Steamed vegetables

Small French fries

Mashed potato

Mashed seasonal vegetable

Mesclun salad

Mixed salad

Coleslaw

Large French fries 1 200

TRUFFLED SIDE DISH

Truffled mashed potato 2 400

Small French fries with
parmesan and truffle 2 000

Large French fries with
parmesan and truffle 2 400

SAUCE 400

Tartare Blue cheese

Ranch Barbecue

Sriracha mayonnaise Peppercorn

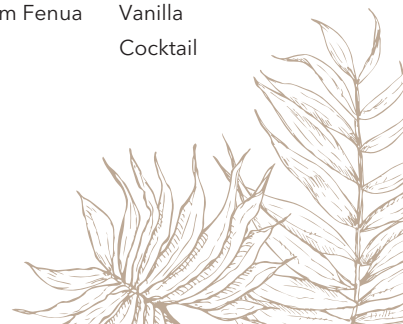
Virgin sauce from Fenua Vanilla

Lemon butter Cocktail

COMPLIMENTARY

On your room service tray: ketchup, mayonnaise, mustard, tabasco

On request: soy, chili, sriracha, spicy oil, olive oil, balsamic vinegar



C H E E S E A N D D E S S E R T S

Cheese plate, green salad and home-made chutney	3 000
Served with French baguette or crackers	
Sliced fruits basket	2 100
Tahaa's vanilla crème brûlée	2 100
Fresh fruits salad infused with saigo and lemongrass	2 100
Pecan nuts pie with custard	2 100
Exotic panacotta	2 100
Nutella mousse and cocoa streusel	2 100

I C E C R E A M

Ben & Jerry (118 g)	900
Flavor: cookie dough or peanut butter	
Magnum (73 g)	900
Flavor: almond, white chocolate, double caramel, double chocolate or strawberry	

A F T E R N O O N B R E A K

Home-made chocolate chip & nuts cookies and glass of milk	2 800
6 pieces of cookies and your choice of milk	



NIGHT MENU

Served from 10:30 pm to 06:00 am

Feel free to let us know about your dietary requirements and/or allergies, or ask us any question about the ingredients of a dish.

All prices are listed in Pacific Francs (XPF) taxes and service included.
A service fee of XPF 2,000 is applied for each delivery to your room.

Please dial extension #3670 to place your order.

D I S H E S

Caesar salad **3 500**

Romaine lettuce, Parmesan, croutons, Caesar dressing

Your choice: plain, shrimps or chicken

Chef's mixed salad **3 100**

Finely chopped vegetables of the season

Balsamic vinegar and basil olive oil

Club Sandwich **3 700**

Romaine lettuce, chicken, bacon, egg, tomato and mayonnaise

Smoked salmon **3 200**

Mesclun salad leaves, blinis and fresh cream with herbs

D E S S E R T S

Fresh fruits salad **2 100**

Pecan nuts pie with custard **2 100**

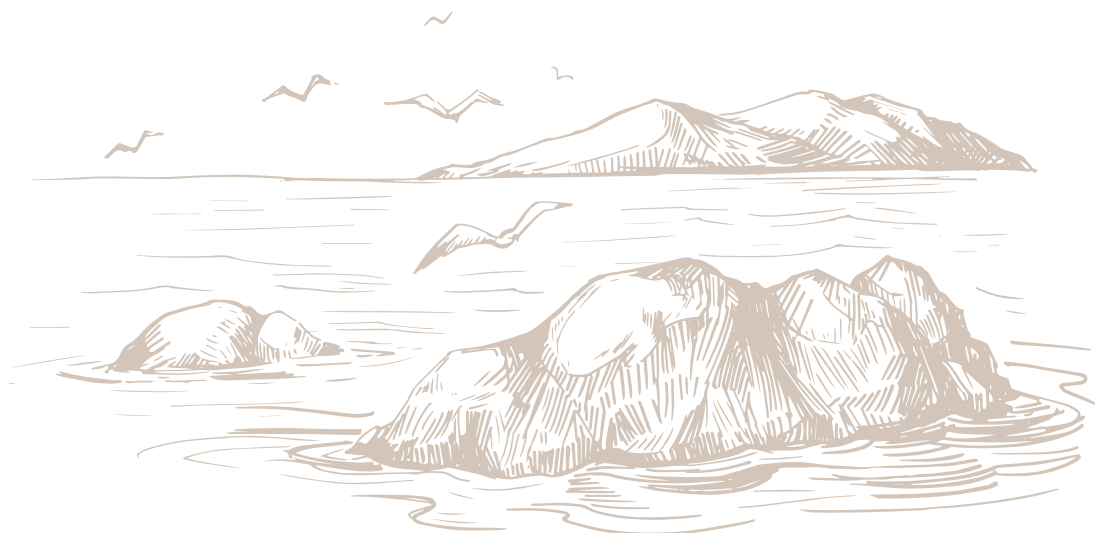
I C E C R E A M

Ben & Jerry (118 g) **900**

Flavor: cookie dough or peanut butter

Magnum (73 g) **900**

Flavor: almond, white chocolate, double caramel, double chocolate or strawberry



B E V E R A G E S



All prices are listed in Pacific Francs (XPF) taxes and service included.
A service fee of XPF 1,400 (from 06:00 am to 10:30 pm) and XPF 2,000
(from 10:30 pm to 06:00 am) is applied for each delivery to your room.

Please dial extension #3670 to place your order.

MINERAL WATERS

Evian (75cl)	900	Vaimato (50cl)	500
Perrier (33cl)	700	O'Tahiti (50cl)	500
Perrier (75cl)	900	O'Tahiti (100cl)	800
Badoit (75 cl)	900	Vaimato (150 cl)	900
San Pellegrino (75cl)	900	Vittel (150cl)	850

FRUIT JUICES

Fresh squeezed juice (40cl)	1 500
Pineapple, orange	
Fruit juice by the glass (40cl)	800
Rotui pineapple or mango by the can (35cl)	800
Fruit juice by the bottle (100cl)	1 800
Pineapple, orange, grapefruit, banana vanilla, mango, apple, tomato, cranberry	

SODAS

Coca Cola, Coca Cola sugar free, Coca Cola light, Sprite, Fanta, Indian Tonic (35cl), Canada Dry (33cl)	800
Redbull (25cl)	1 100

BEERS

Hinano Blond, Hinano Amber, Tabu Lemon, Tabu Vodka Red Fruits (33cl)	1 000
Heineken (33cl), Corona (35cl)	1 200



C H A M P A G N E S

	75cl
Billecart Salmon Brut	13 500
Veuve Clicquot	19 600
Billecart Salmon Rosé	21 140
Ruinart blanc de blanc	28 600
	37.5cl
Billecart Salmon Brut	7 900

W H I T E W I N E S

	75cl
Clarendelle, Sauvignon blanc, 2018, Bordeaux, France	5 100
Côteaux du Layon, Chenin blanc, 2018, Loire, France	5 000
«Classic Sudtirol», Pinot Grigio, 2017, Alto Adige, Italy	5 600
Hugel Classic, Gewürztraminer, 2015, Alsace, France	7 100
Château de Maligny 1er Cru, Chablis, 2018, Bourgogne, France	10 100
Cloudy Bay, Sauvignon Blanc, 2018, Marlborough, NZ	15 380
	37.5cl
Domaine Moreau & Fils, 2017, Chablis, Bourgogne, France	3 450

R E D W I N E S

	75cl
Clarendelle, Blend, 2015, Bordeaux, France	5 000
Clos des menuts, Merlot, 2013, St Emilion Grand Cru, France	7 130
Domaine Faiveley Mercurey, Pinot Noir, 2017, Bourgogne, France	7 760
Jean Luc Colombo « La Divine », 2015, Côte-Rotie, Rhône, France	16 350
Bodega Tobia, Crianza, Tempranillo, 2014, Rioja, Spain	6 400
Château les Eyquem, Cabernet Sauvignon, 2017, Margaux, France	6 900
Château de Pez, Cabernet Sauvignon, 2010, Saint-Estèphe, France	17 900
	37.5cl
Delas Frères «Les Challeys», 2018, Saint-Joseph, Rhône, France	4 200

R O S E W I N E S

	75cl
Château Saint Martin, Grenache Syrah, 2018, Provence, France	5 570
Miraval, Grenache, 2018, Provence, France	7 370

Please note that the vintage of the wine can change according to our delivery.
Feel free to ask our team for more informations.