



CANOE BREAKFAST

Wake up and enjoy your Tahitian breakfast brought by canoe to your villa. Served from 07:00am to 11:00am.



19 800 XPF for two

Menu

Freshly squeezed pineapple juice

Your choice of hot beverage

Bread and danish selection

Tahitian raw fish with coconut milk

Sliced fruits basket

*Possibility of ordering extra chargeable items

^{*} Price for two people. All prices are listed in Pacific Francs (XPF). Taxes and service charge included. Reservations required 24 hours in advance. 100% of the event price will be charged for any cancellation less than 24 hours in advance. Images used may not depict the exact location or experience.

YOUR PRIVATE PARADISE EXPERIENCE AT MOTU TAPU

Enjoy a lunch in an exceptional and intimate setting on Motu Tapu - the exclusive and private island of the resort. Discover this idyllic place and let us take care of everything for an unforgettable day.

Departure from the resort at 10:30am, back from Motu Tapu at 03:30pm.



PACKAGE

Round-trip boat, sun beds, beach towels and snorkeling equipment.

Beverages:

One bottle of white, red or rosé wine.
Still and sparkling mineral water provided throughout the day.

Personalize your cooler for the day from our selection of beverages (additional charges apply).

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DISCOVERY PICNIC FEET IN THE WATER

52 000 XPF for two

3-course choice menu

Starter

Caesar salad with shrimps Vegetarian salad Tuna tartar with guacamole

Main course

Classic club sandwich
Smoked fish club sandwich
Ham & cheese baguette
Vegetarian baguette
Tuna baguette
Beef baguette
(all served with vegetable crisps)

Dessert

Fresh fruit salad with Taha'a vanilla Home-made banana cake Pastry Chef's tart

PARADISE PICNIC FEET IN THE WATER

62 000 XPF for two

Starter

Caviar, blinis and whipped cream infused with vodka.

Smoked swordfish blinis and whipped cream infused with lemon.

Smoked duck breast from Raiatea.

Foie gras terrine and crispy bread.

Main course

Lobster salad, mini vegetables and exotic vinaigrette. Beef tataki with wakamé and papaya, teriyaki sauce.

Dessert

Fresh fruit salad with Taha'a vanilla Mini pastries assortment

BARBECUE FEET IN THE WATER

82 000 XPF for two

Starter

Tahitian raw fish with coconut milk
Tuna sashimis and fish tartar

Main course

Grilled lobster Seared tuna and Mahi Mahi Marinated chicken and beef skewers Local vegetables Assortment of sauces

Dessert

Sliced fruits plate Mini pastries assortment

ROMANTIC DINNER AT THE MOTU TAPU

165 000 XPF for two

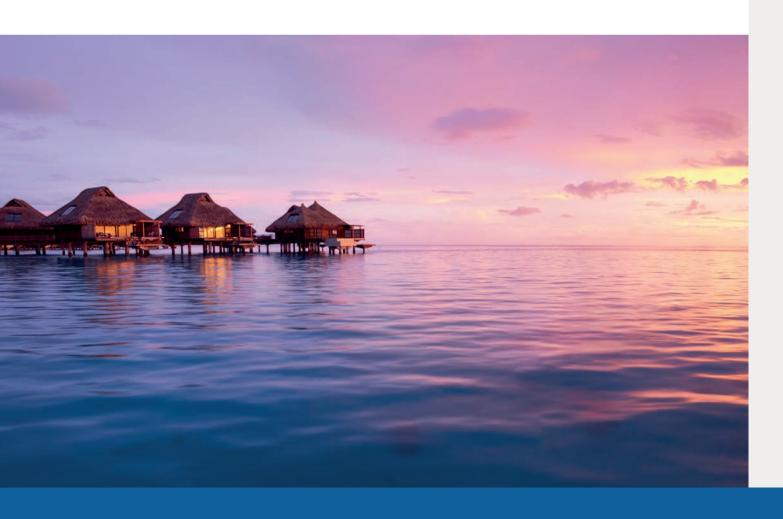
Live the ultimate romantic experience for an evening on our private island.
Our Executive Chef offers you a customize 9-course culinary experience.
Cruise to Motu Tapu at sunset time to enjoy an aperitif with caviar and vintage Champagne. A private chef and a waiter will accompany you throughout your experience for a memorable culinary and romantic journey.

End your romantic experience at Upa Upa under the starry sky of Polynesia Available 05:30pm to 08:30pm.

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S U N S E T E S C A P E

Experience an unforgettable sunset in the place of your choice throughout the resort accompanied by a refreshing beverage and savory delicacies. Your sunset hamper will be delivered directly to the place of your choice. From 05:00pm to 07:00pm.



SUNSET FROM PARIS TO BORA BORA

18 000 XPF

One bottle of white or red wine
One cheese and cold cuts plate to share

SUNSET CHAMPAGNE

21 000 XPF

One bottle of Champagne Billecart Salmon brut Assortment of 6 Polynesian treats

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TAHITIAN BARBECUE

Flavors, colors, traditions and creativity come together to offer you a convivial dining experience: At the top of the resort with breathtaking views of Mount Otemanu, in your villa or on the beach, discover the Tahitian culture with land and sea products prepared with local flavors. From 05:30pm to 08:30pm.



40 000 XPF for two in your villa
50 000 XPF for two on the beach
60 000 XPF for two at the «Otemanu View»

Optional private Chef for 20 000 XPF

Menu

Starter

Lobster salad, King Crab and mini vegetables, Citrus vinaigrette

Main (you will be the cook for this course)

Assortment of skewers:
Scallops, mahi mahi, tuna, salmon, shrimps, chicken, beef, duck
Assortment of mini vegetable skewers:
Corn, eggplants, peppers, white onions, mushrooms, potatoes

Dessert

Sliced fruits plate Chocolate delight`

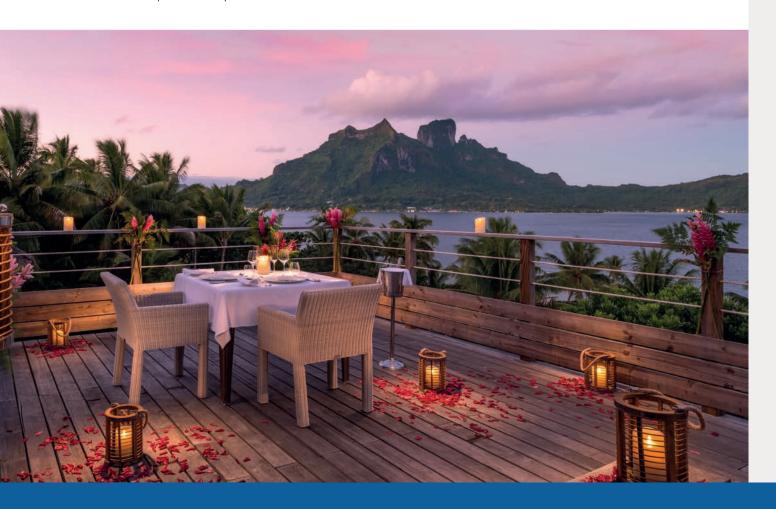
Inclusive beverages

One bottle of whire, red or rosé wine Still and sparkling mineral water

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ROMANTIC DINNER

Awaken your taste buds with unique flavors in the most romantic settings at the resort: on the beach shore, on the terrace of your villa or at the top of the hill with view of Mount Otemanu. Enjoy a 3-course gourmet menu with Polynesian influences and fall into to the magic of the sunset on the Bora Bora lagoon. From 05:30pm to 08:30pm.



45 000 XPF for two in your villa
55 000 XPF for two at the overwater lounge
65 000 XPF for two on the beach
75 000 XPF for two at the «Otemanu View»

Menu

Starter

Foie gras and beetroot millefeuille Truffle strips of tuna and asparagus Pumpkin cold soup and mini vegetables

Main

Mahi Mahi confit low temperature, mini seasonal vegetables Beef fillet with truffled mashed potatoes asparagus and Port wine jus Mushrooms cappelletti and mini vegetables, morel sauce

Dessert

Crispy red berries heart 100% chocolate Roasted pineapple and coconut sorbet

Included beverages

Two glasses of Champagne or cocktails One bottle of whire, red or rosé wine Still and sparkling mineral water

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LOBSTER CHAMPAGNE

Enjoy a unique and private dining experience. Our Executive Chef offers you a 6-course menu around the lobster of Tuamotu, French Polynesian archipel. Served with a bottle of Champagne Billecart Salmon Brut. A private chef will guide you throughout your dining experience.



115 000 XPF for two

Menu

Lobster médallions, broth and mini vegetables

Lobster and coral carpaccio, crispy basil

Ravioli of lobster, creamy bisque and asparagus

Surf and Turf, port sauce and truffled mashed potatoes

Coconut freshness

Chocolate water lily

*Package available from June 1st to December 31st according to delivery

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NEVER JUST STAY, STAY INSPIRED.