

## APPETIZER开胃菜 — SALAD 沙拉

**Tuna Poke** 3'600 36\$

*Served with fresh coriander, mango, guacamole, rice.*

金枪鱼夏威夷式冲浪碗 配鲜香菜, 鳄梨酱, 米饭

**Shrimps Cocktail** 3'200 32\$

*Served with roman lettuce, tomato, guacamole, grapefruit.*

虾鸡尾酒酱 - 生菜, 番茄, 鳄梨酱和葡萄柚

**Caesar Salad** 3'200 32\$

*Lettuce, bread croutons, parmesan cheese, egg.*

恺撒沙拉-生菜, 蒜香面包, 干酪, 凤尾鱼酱汁

**Plain** 3'200 32\$

普通沙拉

**Grilled chicken with Bacon** 3'400 34\$

烤鸡肉 培根

**Shrimps and Bacon** 3'650 36\$

虾和培根

**Tahitian style Ahi Tuna with Crunchy Vegetables.**

椰子腌制大溪地特有金枪鱼配新鲜蔬菜 3'100 31\$

**Tom Yum Soup, Mushroom, Chicken, Lemon Grass.** 1'990 20\$

冬阴功汤, 蘑菇, 鸡肉和柠檬草


**Tomato and Mozzarella di Buffalla Bruschetta** 3'250 33\$

*Served with Philadelphia and basil cream, black olives*

意式烤面包, 西红柿, 马苏里拉奶酪, 卡夫菲力奶油, 罗勒奶油, 黑橄榄


Add prosciutto ham to your bruschetta 900 9\$

## PIZZA 披萨

**Vegetarian Pizza** 3'700 37\$ 

*Tomato Sauce, Mozzarella, Seasonal Vegetables.*

素食披萨-番茄酱汁, 意大利干酪, 青椒, 西兰花

**Four Cheeses Pizza** 3'810 38\$ 

*Mozzarella, Gorgonzola, Pecorino Romano and Goat Cheese.*

四种奶酪 - 水牛奶酪, 蓝纹奶酪, 绵羊奶酪, 山羊奶酪

**Regina Pizza** 4'000 40\$

*Tomato Sauce, Mozzarella, Ham, Mushrooms.*

火腿蘑菇披萨-熟火腿, 番茄酱, 马苏里拉奶酪, 蘑菇

**Chorizo Pizza** 3'975 40\$

*Tomato Sauce, Mozzarella, Chorizo.*

番茄酱, 马苏里拉奶酪, 西班牙辣肠

## PASTA 意大利面


**Choose your favorite pasta:**

可以选择以下两种意大利面

*Penne or Spaghetti*

通心粉或意大利长面

**Choose your type of sauce:** 可选酱汁

 *Tomato / 番茄酱* 2'650 27\$

 *Alfredo / 奶油鸡肉酱* 3'500 35\$

*Bolognese / 番茄肉酱* 3'450 35\$

## FISH 魚

**Grilled Mahi Mahi**, 4'600 46\$  

*Pumpkin with Taha'a vanilla mousseline, papaya salsa and fresh coriander.*

烤麒麟鱼

黄瓜配Taha'a香草蛋黄奶油, 木瓜莎莎酱和鲜香菜

**Fish and Chips** 3'400 34\$

*Crispy Mahi Mahi, tartare sauce, vinegar (beer butter)*

脆皮炸鱼片配薯条, 塔塔酱, 醋 (啤酒面粉)

## AROUND THE WORLD 世界の料理

**Black Angus Scotch Fillet (8-Oz)**  

*Served with Sauteed Potatoes and Asparagus* 4'900 49\$

*With your choice of sauce: Chimichurri or Black Pepper.*

白安格斯肋眼



配炒土豆和芦笋

**Indian Butter Chicken** 3'690 37\$ 

*Tomato Sauce, Cream, Garlic and Ginger sauce*

*Served with rice (traces of dairy and nuts).*

印度黄油鸡 鸡肉, 西红柿, 奶油, 姜和蒜酱, 白米饭

**Indian Vegetable Curry** 2'850 29\$  

*Served with rice (traces of dairy and nuts).*

印度蔬菜咖喱配白米饭

**Tostadas De Pollo A La Mexicana** 3'050 30\$  

*Crispy Tortilla, Chicken, Red Beans, Onions, Mozzarella, Avocado, Coriander, White Cabbage, served with Cream and Salsa Verde.*

墨西哥脆饼, 鸡肉, 红豆酱, 洋葱, 生菜, 牛油果酱, 干酪, 配奶

## SANDWICH 三明治 BURGER 汉堡 意大利式三

**Californian Club Sandwich** 4'390 44\$

*Roasted chicken breast, guacamole, tomato, bacon, lettuce, mayonnaise*

加利福尼亚三明治烤鸡肉, 牛油果酱, 新鲜番茄, 培根, 生菜和蛋黄酱

**Hamburger or Cheeseburger** 3'700 37\$

*Beef (7oz), lettuce, tomato, red onions, bacon, tartare sauce*

汉堡或芝士汉堡, 牛肉 (200克), 沙拉, 西红柿, 红洋葱, 培根, 塔塔酱

**Vegetarian Burger** 3'700 37\$ 

*Vegetarian patty with red beans, radish, carrots, zucchini and red onions, tartare sauce*

素食汉堡, 沙拉, 番茄, 西葫芦, 茄子, 胡萝卜, 红洋葱, 塔塔酱

**Fish Burger** 3'700 37\$

*Fried Fish, lettuce, tomato, red onions, tartare sauce*

鱼肉汉堡, 沙拉, 番茄, 洋葱, 塔塔酱

Prices net are in Pacific Francs. The US prices are for information based on average exchange rate. 5% Service Charge included. Meat origins- beef: USA, lamb, chicken, veal: New Zealand

Eating raw or undercooked shellfish, meat or eggs increases the risk of foodborne illness.



## OUR TIKI COCKTAILS

|                              |                     |
|------------------------------|---------------------|
| <b>TIKI VARUA</b> 2'800 28\$ | <b>TIKI TIARE</b>   |
| Rum Havana Especial          | Rum Bacardi         |
| Cointreau                    | Mango Juice         |
| Passion Fruit Puree          | Pineapple Juice     |
| Cherry Syrup                 | Orange Juice        |
| Pineapple Juice              | Kafir & Chili Syrup |
| Fresh Mint                   | Fresh Mint          |



## THE ST REGIS SIGNATURES

|                                                                                                     |
|-----------------------------------------------------------------------------------------------------|
| <b>St. Regis Bloody Mary Ritual,</b> 2'190 22\$<br><i>a recipe created by Fernand Petiot</i>        |
| Vodka, Tomato Juice, Lemon Juice,<br>Worcestershire sauce, Tabasco, Celery.                         |
| <b>St. Regis Bora Mary,</b> 2'800 28\$<br><i>a recipe created in Bora Bora</i>                      |
| Vodka, Tomato Juice, Fresh Watermelon Juice, Lemon Juice,<br>Worcestershire sauce, Tabasco, Celery. |

## OUR BARTENDER'S CREATIONS

|                                                                  |
|------------------------------------------------------------------|
| <b>Hina</b> 2'828 28\$                                           |
| Dark Rum, Coconut Ice Cream, Fresh Coconut Water, Coconut Syrup. |
| <b>Tiaporu (Cigar Old Fashion)</b> 2'222 22\$                    |
| Woodford Reserve, Orange, Cinnamon Bitter.                       |
| <b>Otemanu (Aloe Vera Fizz)</b> 2'222 22\$                       |
| Vodka, St Germain Liqueur, Lychee Syrup, Lime Juice, Aloe Vera.  |
| <b>Te Honu (Green Garden)</b> 2'290 23\$                         |
| Gin, St-Germain, Lime Juice, Fresh Cucumber Juice, Fresh Mint.   |
| <b>Anei (French Spritz)</b> 2'828 28\$                           |
| Champagne Billecart Brut, St-Germain, Perrier, Fresh Mint.       |

## OUR MOCKTAILS

|                                                                         |
|-------------------------------------------------------------------------|
| <b>Vahine</b> 1'800 18\$                                                |
| Pineapple juice, Cranberry and Lime Juice, Raspberry Puree, Rose Syrup. |
| <b>Totoma Detox</b> 1'800 18\$                                          |
| Fresh Cucumber Juice, Lime Juice, Sugar Syrup, Soda Water.              |

## CLASSIC COCKTAILS

|                                                                                                    |
|----------------------------------------------------------------------------------------------------|
| <b>Mojito</b> 2'850 29\$                                                                           |
| Bacardi or Havana Especial Rum, Fresh Lime, Brown Sugar, Fresh Mint, Angostura Bitter, Soda Water. |
| <b>Pina Colada</b> 2'490 24\$                                                                      |
| Bacardi or Havana Especial, Pineapple Juice, Coconut Cream.                                        |
| <b>Mai Tai</b> 2'200 22\$                                                                          |
| Manao Rum, Myer's Dark Rum, Cointreau, Orgeat Syrup, Lime Juice.                                   |
| <b>Moscow Mule</b> 1'880 18\$                                                                      |
| Vodka, Homemade Ginger Syrup, Fresh Lime, Ginger Beer.                                             |

## SOFT

|                                      |
|--------------------------------------|
| <b>Evian, Sam Pelegrino</b>          |
| <b>Perrier (75cl)</b> 1'000 10\$     |
| <b>Perrier (20cl)</b> 600 6\$        |
| <b>Fresh Coconut</b> 1'100 11\$      |
| <b>Home-made Ice Tea</b>             |
| <b>Home-made Lemonade</b> 1'000 10\$ |

## BEERS

|                                     |
|-------------------------------------|
| <b>Hinano/ Amber, Blond</b> 950 9\$ |
| <b>Tabu Lemon,</b>                  |
| <b>Corona</b> 1'000 12\$            |
| <b>Stella Artois Draft</b> 950 9\$  |

## WINES

### GLASSES BOTTLES

|                                                                               |            |              |  |
|-------------------------------------------------------------------------------|------------|--------------|--|
| <b>Champagne</b>                                                              |            |              |  |
| <b>BILLECART SALMON. BRUT,</b> Pinot Noir, Chardonnay, Pinot Meunier. NV      | 2'750 28\$ | 13'390 140\$ |  |
| <b>LAURENT PERRIER. Brut Rosé.</b> Pinot Noir. NV                             |            | 26'460 260\$ |  |
| <b>BILLECART SALMON. Brut Rosé.</b> Chardonnay, Pinot Meunier, Pinot Noir. NV |            | 22'100 220\$ |  |
| <b>DOM PERIGNON. Brut,</b> Pinot Noir, Chardonnay. 2009                       |            | 65'700 660\$ |  |
| <b>White Wine</b>                                                             |            |              |  |
| <b>GEWURZTRAMINER. Klipfel (France)</b> Kastelberg,                           | 1'295 13\$ | 5'020 50\$   |  |
| <b>DOMAINE AUROY. Blanc de Corail (Tahiti)</b>                                | 1'650 16\$ | 6'370 64\$   |  |
| <b>CLOS DU BOIS. North Coast (USA),</b> Chardonnay                            | 1'800 18\$ | 7'030 73\$   |  |
| <b>LOUIS LATOUR. La grande Roche, Montagny 1er Cru (France),</b> Chardonnay   | 1'980 20\$ | 7'070 71\$   |  |
| <b>SANCERRE. Pascal Jolivet, (France),</b> Sauvignon Blanc                    | 2'380 24\$ | 8'090 81\$   |  |
| <b>CLOUDY BAY. (New-Zeland),</b> Sauvignon Blanc                              |            | 15'840 160\$ |  |

### GLASSES BOTTLES

|                                                                                                      |            |              |
|------------------------------------------------------------------------------------------------------|------------|--------------|
| <b>Rosé Wine</b>                                                                                     |            |              |
| <b>CÔTES DE PROVENCE. Château d'Esclans, Whispering Angel,</b> Grenache, Syrah, Vermentino, Cinsault | 1'900 19\$ | 7'420 74\$   |
| <b>Red Wine</b>                                                                                      |            |              |
| <b>GRAVES. Les Délices d'Appollon (France),</b> Merlot, Cabernet Sauvignon                           |            | 6'510 65\$   |
| <b>CLOS DU BOIS. North Coast (USA),</b> Pinot Noir                                                   | 1'800 18\$ | 6'440 64\$   |
| <b>CLOS DU BOIS. North Coast (USA),</b> Cabernet Sauvignon                                           | 1'800 18\$ | 6'060 60\$   |
| <b>GIVRY. Albert Bichot (France),</b> Pinot Noir                                                     |            | 8'555 85\$   |
| <b>CÔTES DE NUITS-VILLAGES. Louis Latour, (France),</b> Pinot Noir                                   | 2'195 22\$ | 8'180 81\$   |
| <b>HAWKES BAY. Stolen Heart (NZ),</b> Syrah                                                          |            | 13'570 136\$ |
| <b>HAWKES BAY. Stolen Heart (NZ),</b> Merlot-Malbec                                                  |            | 13'570 136\$ |
| <b>CHÂTEAU LA CROIX ST-ESTEPHE. Bordeaux (France)</b> Merlot, Cabernet, Sauvignon                    | 2'475 25\$ |              |