

Menu Découverte

Chef Nicolas Nguyen invites you to a 5-course “Menu Découverte” which will sublimate our local treasures.

餐厅主厨尼古拉斯·阮邀请您品尝他精选的五道菜套餐

19'200 (192)

Wine Pairing – 配五杯酒 - 10'900 (109) xpf

**Meal Plan additional charge 6'000 (60) xpf 包含晚餐顾客, 此项需付 6'000 xpf*

Appetizers**The Octopus**

Braised reef Octopus served with Hummus, Puffed Buckwheat, Cherry Tomato and Pickled Onions

炒章鱼, 鹰嘴豆泥, 炸荞麦, 圣女果小西红柿, 腌洋葱

3'600 (36)

The Red Ahi Tuna

Raw local Red Tuna crusted with crunchy Japanese rice cracker, Spicy Citrus Mayonnaise

日式米果裹金枪鱼配香辣蛋黄酱

4'195 (41)

The Foie Gras

Seared duck Foie Gras, Moorea's Pineapple and Taha'a vanilla chutney, Fresh Ginger Gel

烤鸭肝 菠萝酸辣酱, 姜味酱, Taha'a香草

4'090 (40)

The Beetroot

Beetroot Salad, Fromage Blanc, Espelette Pepper, Shallots, Herbs and Toasted Hazelnuts

甜菜根沙拉, 酸奶, 泰国辣椒酱, 青葱配新鲜香草, 烤榛子

3'150 (31)

Mains From the Sea**The Papio**

Crusted Papio with Spices & Nuts, Fenua Baby Vegetables, Sweet & Sour Broth

香料及坚果脆皮黑色狒狒鱼, 当地特产新鲜蔬菜, 配酸甜酱

6'080 (60)

The Uravena

Uravena, Marquisian Potatoes, Taggiasche Olive, Thai Chili-Tahitian Passion Fruit Sauce

慢煮Uravena鱼 百香果酱, 黑橄榄及土豆块

6'200 (62)

The Catch of the week

泻湖周特选新鲜捕捞鱼

5'720 (57)

Mains From the Land



The Lamb

New Zealand Lamb Chops, Confit Eggplant, Rougail and Harrissa, Almond condiment

纽西兰羊排, 烤茄子, 蔬菜酱, 杏儿凉汤, 哈里萨辣酱

6'000 (60)

The Beef*

Black Angus Beef Filet, Huahine Honey Roasted Carrots, Shiitake Ginger, Caramelized Soy Foam

Prime美国黑安格斯牛里脊肉Huahine蜂蜜烤胡萝卜, 姜味香菇, 焦糖豆酱

*Meal Plan: 1'500 xpf in extra charge per person (15) 已包含晚餐顾客, 此项需另付1'500 xpf

7'850 (78)

The Veal

Glazed Veal Filet, Cauliflower, Hazelnut, Caramelized Onions Puree

小牛肉片, 花椰菜, 榛子, 焦糖洋葱泥

6'400 (64)

Sides

Truffled Mashed Potatoes 松露土豆泥 1'900 (19)
Seasonal Vegetables 调味蔬菜 650 (6,5)
Housemade French Fries 自制炸薯条 650 (6,5)

Creamy Mashed Potatoes 土豆泥 650 (6,5)
Steamed white Rice 米饭 600 (6)

Dessert



The Chocolate

Molten chocolate cake, homemade Taha'a Vanilla ice cream

热巧克力熔岩蛋糕 塔哈香草冰淇淋

2'500 (25)

The Vanilla Pecan

Vanilla Mousse, Salted Butter Caramel ice cream, Caramelized Puff Pastry

脆香草和山核桃 香草慕斯, 黄油焦糖冰淇淋, 焦糖泡芙糕点

2'500 (25)

The Dessert of the Week

Weekly Creation by our Pastry Chef

泻湖法餐厅-每周特色甜点 由我们点心大厨设计的创意甜点

2'900 (29)

The Homemade Ice Cream & Sorbet

1 scoop 700 (7) 2 scoops 1'300 (13) 3 scoops 1'900 (19)

Ice Cream: Vanilla, Chocolate, Coffee, Pistachio, Hazelnuts, Salted Butter Caramel

Sorbet: Red Fruit, Exotic, Lemon, Mango, Coconut

自制冰淇淋和冰糕 香草、巧克力、咖啡、开心果、榛子、焦糖、红果、异国情调、柠檬、芒果、椰子