



Our Executive Chef Renaud Dufresne is delighted to introduce you to French cuisine with a twist of Polynesian culture. He carefully selects the best local produce, highlighted by French cuisine's savoir-faire, to guide you through your gourmet journey in Bora Bora. Treat yourself with our daily selection of more than 90 dishes, including some vegetarian and vegan options, which are available in our restaurant and bar menus.

*Fancy a celebrating? **Le Corail Restaurant** introduces you to its gourmet cuisine with a journey around French fine dining specialties. Looking over the Lagoonarium, this intimate air-conditioned restaurant is the ideal location for a romantic dinner where guests can enjoy our sommelier's exceptional wine pairings from the largest wine cellar in French Polynesia.*

***Le Reef Restaurant** is situated in front of the resort's garden and offers a bistronomic cuisine including French classics. Twice a week, come and discover a mesmerizing Polynesian show while enjoying a sumptuous buffet dinner.*

***Le Sands Restaurant** welcomes you by the beach with an international menu, including world classics and local dishes. Enjoy our daily specials and our special evenings including a delicious barbecue buffet or a prime rib beef night.*

Le Chef exécutif Renaud Dufresne a le plaisir de vous présenter une cuisine associant le savoir-faire et la subtilité de la cuisine française aux incroyables saveurs de la cuisine traditionnelle de Polynésie. En sélectionnant des produits locaux de qualité, le Chef désire faire voyager vos papilles durant votre séjour à Bora Bora. Afin de satisfaire tous les appétits, il vous propose une sélection quotidienne de plus de 90 plats, incluant des spécialités végétariennes et végétaliennes, que vous pouvez retrouver dans nos restaurants et bars.

Une envie de célébration? **Le restaurant Le Corail** vous propose une cuisine subtile et raffinée, vous invitant à un voyage culinaire issu de la haute gastronomie française. Ce restaurant gourmet est climatisé et offre une magnifique vue sur le lagoonarium, se positionnant donc comme l'endroit idéal pour un dîner romantique, accompagné par la sélection de notre talentueux sommelier.

Au restaurant Reef, situé face aux jardins, le Chef vous propose une cuisine bistronomique s'inspirant de la tradition de cuisine de brasserie française associée à l'expertise gastronomique de notre équipe. Deux fois par semaine, vous pourrez y découvrir des spectacles de danse polynésienne tout en profitant d'un buffet à thème.

Le restaurant Sands vous accueille en bord de plage avec une carte de spécialités internationales, où vous retrouverez divers plats classiques ou locaux. Venez découvrir nos spécialités du jour, mais aussi profiter de soirées à thème autour d'un délicieux buffet barbecue ou d'une savoureuse côte de bœuf.

GOURMET MENU

10,900

Gourmet Fine Tart, crunchy vegetables

Or

Mango cannelloni with crab, mussels and melon flavored vinaigrette

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**Steamed black garlic crust Mahi-Mahi  
Lemongrass and ginger broth vegetables  
Lemongrass emulsion**

**Or**

**Red Label" kohu-smoked Guinea fowl stuffed with truffles, a taro root cigar puff, and a white meat and smoked bacon au jus**

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**Citrus and Vanilla
Tahiti Vanilla with fresh grapefruit,
Citrus butter and timut pepper Breton shortbread, limoncello foam,
Yahourt ice cream**

Or

**Bounty-inspired coconut surprise, black and white chocolate shell,
Coconut heart and lemongrass foam
Passion fruit velouté**

An additional fee applies to dinners at Le Corail restaurant for guests under meal plan.
A 1,900 XPF supplement applies per person for the Gourmet Menu.

EPICURIAN MENU

11,900

Mise en bouche

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**Vanilla foie gras with ginger jelly, apple and ginger chutney  
Bitter Cacao cracker**

**Or**

**Scallops pannacotta, fennel confit  
Cream of bisque with Espelette peppers**

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**Roasted Red Snapper with a caramelized mash of beetroot,
Glazed parsnips au jus**

Or

**Duck breast, smoked celery puree
Cashew nuts and cardamom juice**

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**Pre-dessert**

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The Cigar

**Chocolate cigar, cocoa biscuit, whiskey cream, 60% chocolate mousse,
Cigar ice cream and coffee mirror glaze**

Or

**Citrus and Vanilla
Tahiti Vanilla and with fresh grapefruit,
Citrus butter and timut pepper Breton shortbread, limoncello foam,
Yahourt ice cream**

An additional fee applies to dinners at Le Corail restaurant for guests under meal plan.
A 2,900 XPF supplement applies per person for the Epicurian Menu.

Prices are in Pacific Francs (XPF), taxes included (13% taxes and 5% service charge).

DEGUSTATION MENU

14,900

Mise en bouche

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***Mango cannelloni with crab, mussels and melon-flavored vinaigrette***

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***Vanilla foie gras with ginger jelly, apple and ginger chutney
Bitter Cacao cracker***

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***Pan-fried scallops, with a burned-flavored leek mash,  
Roasted hazelnut cracker and bisque jus***

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***Wagyu beef filet marinated with Whisky and spices, crispy potatoes with
smoked bacon and Ossau-Iraty cheese, candied sweet potatoes and red onion
purée***

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***Candied pumpkin, creamy passion fruit and kiwi***

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***Bounty-inspired coconut surprise, black and white chocolate shell,
Coconut heart and lemongrass foam
Passion fruit velouté***

*For your comfort, the Degustation Menu is exclusively served to entire tables.
An additional fee applies to dinners at Le Corail restaurant for guests under meal plan.
A 3,900 XPF supplement applies per person for the Degustation Menu.*

Prices are in Pacific Francs (XPF), taxes included (13% taxes and 5% service charge).

À LA CARTE

Starters

Vanilla foie gras with ginger jelly, apple and ginger chutney
Bitter Cacao cracker
3,600

Scallops pannacotta, fennel confit
Cream of bisque with Espelette peppers
3,900

Mango cannelloni with crab, mussels and melon-flavored vinaigrette
3,500

Gourmet Fine Tart, crunchy vegetables
3,400

From the sea

Steamed black garlic crust Mahi-Mahi
Lemongrass and ginger broth vegetables
Lemongrass emulsion
4200

Roasted scampi, snail raviolis, cockles and smoked bacon
Artichoke purée, garlic and parsley foam, bisque jus
5.900

Pan-fried scallops, with a burned leek mash,
Roasted hazelnut cracker and bisque jus
4,900

Roasted Red Snapper with a caramelized mash of beetroot,
Glazed parsnips au jus
4,900

From the land

Wagyu beef filet marinated with Whisky and spices, crispy potatoes with smoked
bacon and Ossau-Iraty cheese, candied sweet potatoes and red onion purée
5,900

Red Label™ kohu-smoked Guinea fowl stuffed with truffles, a taro root cigar puff, and
a white meat and smoked bacon au jus
4,600

Duck breast, smoked celery puree, cashew nuts and cardamom juice
4,900

Lamb Variations, Glazed vegetables, sesame cracker
Lamb au jus
4,800

An additional fee applies to dinners at Le Corail restaurant for guests under meal plan.
A 3,900 XPF supplement applies per person for the À la Carte Menu.

DESSERTS

2,750

*Bounty-inspired coconut surprise, black and white chocolate shell,
Coconut heart and lemongrass foam, passion fruit velouté*

Candied pumpkin, creamy passion fruit and kiwi

*Citrus and Vanilla
Tahiti Vanilla with fresh grapefruit,
Citrus butter and timut pepper Breton shortbread, limoncello foam
Yahourt ice cream*

*The Cigar
Chocolate cigar, cocoa biscuit, whiskey cream, 60% chocolate mousse,
Cigar ice cream and coffee mirror glaze*

DESSERT WINE BY THE GLASS

White Wine (10cl)

Muscat Beaumes de Venise, Jaboulet
1,320

Red Wine (10cl)

Banyuls, Gérard Bertrand
900

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A 3,900 XPF supplement applies per person for the À la Carte Menu.

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