




Starters

SALADS

- Cobb salad**  3 000
Green salad, tomato, grilled bacon, grilled chicken fillet, Roquefort cheese, red wine vinaigrette, hard-boiled eggs and avocado
- Semi-cooked tuna salad Caesar style** 2 800
Romaine salad, Caesar sauce, croutons, parmesan, semi-cooked tuna with sesame
- Minced chicken salad Caesar style** 2 600
Romaine salad, Caesar sauce, croutons, parmesan, minced chicken

POLYNESIAN STARTERS

- Traditional Tahitian raw fish**  2 850
Diced tuna cooked in lime juice, carrot, onion, tomato, cucumber, fresh coconut milk, served with rice
- Octopus with oriental flavors** 3 250
Grilled Marquesas Islands octopus, Taktouka salad, Feta cheese, arugula
- Tuna tartare**  2 650
Avocado, crispy rice, and spicy mayonnaise

GOURMET STARTER

- Freshness of burrata**  2 850
Burrata served with tomatoes, Serrano ham, and black olives



VAITOH
BAR - RESTAURANT

Taxes et service compris.
Taxes and services included.



Sans gluten
Gluten free



Épicé
Spicy



BIO
Organic



Végetarien
Vegetarian







Vegan

L'ensemble des tarifs est exprimé en Franc Pacifique.
All prices are indicated in Pacific Francs.

Main courses

SEASIDE

Mahi Mahi filet  	3 600
<i>Mahi Mahi fillet cooked on a griddle served with a vegetable tian and virgin sauce</i>	
Grouper and vegetables from the Fenua  	3 500
<i>Steamed vegetables, coconut milk sauce</i>	
Grilled red tuna	3 200
<i>Sweet potato terrine, yuzu gel, mango dressing</i>	
Lagoon fish	3 350
<i>Meunière style, sweet potato fries</i>	
Linguine alle vongole	3 050
<i>Meunière-style tu'a'i and linguines</i>	

LAND-SIDE

Chef's Cordon Bleu	3 600
<i>Stuffed poultry ballotine with ham and cheese, served with risotto fries</i>	
Ribeye steak with Roquefort sauce (300gr)	3 850
<i>Served with fries</i>	

ADDITIONAL GARNISHES

Mesclun salad / French fries / Sweet potato fries / Vegetable wok	650
Rice	400



VAITOH
BAR - RESTAURANT

Taxes et service compris.
Taxes and services included.



Sans gluten
Gluten free



Épicé
Spicy



Bio
Organic



Végetarien
Vegetarian



Vegan

L'ensemble des tarifs est exprimé en Franc Pacifique.
All prices are indicated in Pacific Francs.

Main courses

BURGERS

Bacon cheeseburger or cheeseburger

Buns from "Fournil Hautbois", charolais beef steak, bacon, salad, tomato, pickle, onion confit, cheddar cheese, burger sauce, served with French fries

2 950

Fish burger

Curry buns from "Fournil Hautbois", breaded catch of the day, salad, tomato, pickle, onion confit, curry sauce, served with French fries

3 000

Desserts

SUGGESTIONS

Rum baba

Vanilla mascarpone Chantilly, rum and raisin ice cream

1 450

Fresh fruit platter

1 900

Nutella tiramisu

1 450

Selection of ice creams and sorbets (3 scoops of your choice)

Coconut, coffee, dark chocolate, mango, passion, raspberry, strawberry, lemon, vanilla

1 400



VAITOH
BAR - RESTAURANT



Sans gluten
Gluten free



Épicé
Spicy



Bio
Organic



Végetarien
Vegetarian



Vegan

Taxes et service compris.
Taxes and services included.

L'ensemble des tarifs est exprimé en Franc Pacifique.
All prices are indicated in Pacific Francs.