New Year's Buffet

ΤΕ ΜΟΑΝΑ

Sunday, December 31st at Taapuna Restaurant A glass of champagne and a rum tasting offered free of charge Musical entertainment: Jean-Luc and Djinn Lone (Piano)

Sea side

Oysters Tanner crab claws Pink shrimp Red tuna sashimi Lobsters from the Marquesas Islands Cane fish ceviche Smoked salmon

Havors from Asía

Assortment of sushi nigiris and makis Assortment of gyoza

Live cooking

Sautéed scallops with lime and truffle risotto Guinea fowl supreme Spit-roasted pig * Grilled prime rib of beef Grilled Moonfish

Sides

Dauphinois gratin Pilaf rice Green asparagus and broccoli Sautéed vegetables Roasted *uru* Mushrooms

Land side

Half-cooked foie gras Smoked duck breast Duck terrine Countryside terrine Cold cuts platters

Havors from the Fenna

Traditional raw fish in coconut milk prepared to order

Garden side

Assortment of green salads Crunchy / grilled vegetables Pasta salad Quinoa salad Vegetable samosas

Sweets

Assortment of pastries Fresh fruit assortment Assortment of macaroons Selection of rums for tasting

Sauces

Périgourdine Vanilla Barbecue White butter with lemon Morels and yellow wine