

# Suggestions du mois

## Suggestions of the month



### ENTRÉE- STARTER

2 200

Ahi poke mariné à l'asiatique et duo de graines de sésame

Asian-marinated Ahi poke with sesame seed duo  
Riz parfumé au jasmin  
*Jasmine-flavored rice*



### CÔTÉ MER - SEA SIDE

3 200

Crevettes grillées au beurre noisette

Grilled shrimps with hazelnut butter  
Mousseline de uru et sauce au lait de coco  
*Uru mousseline and coconut milk sauce*



### CÔTÉ TERRE - LAND SIDE

3 200

Porc rôti au miel de Tahiti

Roast pork with Tahitian honey  
Frites de Comté et jus de viande  
*Comté fries and meat juice*



VAITOH  
BAR - RESTAURANT

Taxes et service compris.  
Taxes and services included.



Sans gluten  
Gluten free



Épicé  
Spicy



Bio  
Organic



Végétarien  
Vegetarian





Vegan

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

# Starters


## SALADS

---

<b>Caesar-style crispy sliced chicken salad</b> <i>Romaine salad, Caesar sauce, croutons, parmesan, crispy sliced chicken</i>	2 600
<b>Caesar-style semi-cooked tuna spiced salad</b> <i>Romaine salad, Caesar sauce, croutons, parmesan, semi-cooked tuna with spices</i>	2 800
<b>Cobb salad</b>  <i>Green salad, tomatoes, grilled bacon, grilled chicken fillet, Roquefort cheese, red wine vinaigrette, hard-boiled eggs and avocado</i>	3 000
<b>Open parcel with goat cheese and honey</b> <i>Brick pastry sheet, goat cheese, Tahitian honey, grilled eggplant, red and green oak lettuce, pine nuts, pickled carrot</i>	3 000
<b>Mozzarella and grilled vegetables</b>  <i>Pickled red onions, grilled eggplants and zucchinis, cherry tomatoes, red and green oak leaf lettuce</i>	3 200

## POLYNESIAN STARTERS

---

<b>Traditional Tahitian raw fish</b>  <i>Diced tuna cooked in lime juice, carrot, onion, tomato, cucumber, fresh coconut milk, served with rice</i>	2 850
<b>Tahitian plate in three ways</b> <i>Traditional Tahitian raw fish, sashimi, semi-cooked tuna with spices, sashimi sauces, served with rice</i>	2 850
<b>Tuna tartare</b> <i>Tomato, cucumber, shallot, green onion, capers, olive oil, served with rice</i>	2 950

## THE GOURMET STARTER

---

<b>Burrata and linguine with homemade tomato basil sauce</b>	2 990
--	-------



VAITOH  
BAR - RESTAURANT

Taxes et service compris.  
Taxes and services included.



Sans gluten  
Gluten free



Épicé  
Spicy



BIO  
Organic



Végétarien  
Vegetarian







Vegan

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

# Main courses

## SEASIDE

---

<b>Grouper and vegetables from the Fenua</b>   <i>Steamed vegetables, coconut milk sauce</i>	3 500
<b>Grilled Mahi Mahi</b>   <i>Sweet potato mousseline, green asparagus, and vanilla sauce</i>	3 600
<b>Cannelloni of the catch of the day, Parmesan cream</b>	3 600
<b>Pan-seared scallops</b> <i>Forest risotto</i>	3 890

## LAND-SIDE

---

<b>Roasted yellow chicken supreme</b> <i>Tagliatelles with morel mushroom sauce</i>	2 890
<b>Ribeye steak with Pepper sauce (300gr)</b> <i>Served with French fries</i>	3 890
<b>Veal fillet cooked on a plancha</b> <i>Sweet potato mousseline, taro chips, meat jus</i>	3 990
<b>Duck breast cooked on a plancha</b> <i>Mashed potatoes with olive oil and rosemary jus</i>	4 550
<b>Beef fillet and pan-seared foie gras</b> <i>Creamy polenta, port wine sauce</i>	4 750

## ADDITIONAL GARNISHES

---

<b>Rice</b>	400
<b>Mesclun salad / French fries / Vegetable wok</b>	650



VAITOH  
BAR - RESTAURANT



Sans gluten  
Gluten free



Épicé  
Spicy



Bio  
Organic



Végétarien  
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.

# Main courses

## BURGERS

---

### Bacon cheeseburger or Cheeseburger

2 950

*Bread , Charolais beef steak, bacon, salad, tomato, pickle, onion confit, cheddar cheese, burger sauce, served with French fries*

### Fish burger

3 000

*Curry bread buns from the "Fournil Hautbois", grilled catch of the day, salad, tomato, pickle, onion confit, tartar sauce, served with French fries*

# Desserts

## SUGGESTIONS

---

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

1 400

*Coconut, pineapple, dark chocolate, mango, passion, raspberry, strawberry, soursop, vanilla*

### Nutella tiramisu

1 450

*Served Italian-style*

### Seasonal fruit tarte tatin

1 750

*Vanilla ice cream*

### Chocolate profiteroles

1 850

*Vanilla ice cream from French polynesia*

### Gourmet coffee

1 850

*Assortment of four desserts according to the Chef's inspiration*

### Fresh fruit platter

1 900

### Chocolate charlotte

2 100



**VAITOH**  
BAR - RESTAURANT



Sans gluten  
Gluten free



Épicé  
Spicy



Bio  
Organic



Végétarien  
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.