



*Christmas eve
menu*



Program of December 24th, 2020

6 pm

Management cocktail at the hotel bar
Musical entertainment

From 7 pm

Opening of the Christmas Eve buffet

Musical entertainment all evening

Christmas eve menu

Salad Bar

Baby leaf salads and herbs from the garden
Fresh raw vegetables
Assortment of mixed salads: meat, seafood and lobster
Cheeses and cold cuts boards

Fritters and Tempuras

Prawns, Reef Fish & Vegetables tempura
Arancini, spring rolls and samosas
Tempura soy sauce, wasabi, mayo, chili

Barbecue

Teriyaki Tuna steak
Prawns with garlic
Grilled squid
Black Angus beef with aged mustard
BBQ, mushroom, mustard, chimichurri Pineapple chili
Mushrooms and truffle arancini sauces
Shots of tomato gazpacho with cucumber

Antipasti

Assortment of mezze: Tapenade, sardella
Eggplant dip, hummus
Yoghourt with mint
Feta cheese with oregano
Foie gras with gingerbread
French snails

Raw bar

Alaska King Crab Legs
Smoked scallops
Oysters, with shallot in red wine vinegar
With yuzu, fresh lime, kaffir lime
Mussels "mariniere"
Smoked salmon gravlax
Beetroot cured mahi mahi
Tahitian marinated fish in coconut milk
Ceviches with Asian flavors
Tiraditos
Tuna tartare
Cocktail sauce, yuzu mayo, soy, sweet chili, nam jim

From the oven

Whole smoked Turkey with cranberries sauce
Baked Salmon with lemon
Crispy pork belly, spicy sauce
Whole duck with honey and vinegar jus
Deer filet
Andouillette
Aussie lamb shoulder with thyme, garlic and honey
Braised beef cheek

Pasta and Risotto

Spaghetti or penne pasta
Cream, tomato, pesto, truffle
Bacon, seafood, mushrooms
Vegetables sauces
Truffle & mushrooms Risotto
Bolognese Lasagna
Mac and Cheese

Menu : 15.700 XPF per adult / 7.850 XPF per children (5 to 15 years old)
Non-alcoholic drinks included (water, fruit juices, soft drinks, hot drinks)

Christmas eve menu

Japanese counter

Sushimaki, Sashimi, Nigiri platters
California rolls, Salmon, Tuna, Reef Fish, Prawns
Avocado, cucumber
Beef Tataki with ponzu sauce
Ginger, wasabi, soy sauce

Yakitori and satays

Vegetables, prawns, chicken, beef, pork, duck
Yakitori sauce, satay, sweet and sour

Asian flavors

Fried rice, stir fried noodles, chicken curry
Stir fried vegetables with oyster sauce

Polynesian specialties

Roast pork with coconut milk
Polynesian clams in coconut milk
Reef fish in banana leaf
Sweet potatoes, taro, breadfruit, baked bananas

Selection of cheeses and cold cuts

From France, Italy and Spain
Large variety of breads
Dried fruits, nuts, pickles and jams

Kids' corner

Raw vegetables
Cherry tomatoes
Chicken nuggets
Fish nuggets
French Fries
Mashed potatoes
Buttered spaghetti
Mini burger
Hotdog
Mini chicken wrap
Pizza

Desserts

Panettone
Chocolate Christmas cake
Exotic Christmas cake
Chestnut Christmas cake
Red fruit Ile flottante
Crème caramel
Walnut brownies
Royal chocolate & vanilla cake
Vanilla flavored fruit salad
Dark chocolate mousse
Assorted tartlets
Macaroons
Panacotta
Vanilla Crème Brûlée
"Baba au rhum"
Pineapple in saffron juice
Strawberry Tapioca pearls
Tropical fresh fruits
Traditional French pastries
Ice creams and sorbets

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