

Midnight

New Year's Eve



Program of December 31st, 2020

6 pm

Management cocktail at the hotel bar
Live music and polynesian show

From 7 pm

Opening of the special New Year's buffet
Traditional dance show
DJ entertainment

9:45 pm

Fireworks

Due to the actual sanitary protocol in force, we are
sorry to inform you that we have to end the evening at 10:30pm

New Year's Eve Menu

Delicious cold appetizers

Baby leaf salads and herbs from the garden
Fresh raw vegetables
Assortment of mixed salads: meat, seafood and lobster
Assortment of mezze: Tapenade, sardella
Eggplant dip, hummus
Yoghourt with mint
Feta cheese with oregano
Foie gras with gingerbread
French frog legs

From the grill

Whole smoked Turkey with cranberries sauce
Whole duck with gastrique sauce
Quail and Veal
Australian lamb shoulder with thyme, garlic and honey
Crispy pork belly, spicy sauce
Braised beef cheek
Black Angus beef with aged mustard
BBQ sauce, mushroom, mustard, chimichurri
Pineapple chili
Roasted Deer leg

Seafood & Fish

Grilled Lobsters
Caviar (blinis, chives, sour cream)
Alaska King Crab Legs
Oysters, with shallot in red wine vinegar
With yuzu, fresh lime, kaffir lime
Smoked scallops
Teriyaki Tuna steak
Prawns with garlic
Grilled squid
Mussels cooked in tom yam
Smoked salmon gravlax
Beetroot cured Mahi Mahi
Tahitian marinated fish in coconut milk
Ceviches with Asian flavors
Baked Salmon with lemon
Tiraditos with South America twisty
Tuna tartare
Brandy cocktail sauce, yuzu mayo, soya
Sweet chili, nam jim

Bites

Flitters of Prawns, Reef Fish
Vegetables tempura
Arancini, spring rolls and samosas
Soy sauce, wasabi, mayo, chili

Italian rendez-vous

Spaghetti or penne pasta
Cream sauce, tomato, pesto, truffle
Bacon, seafood, mushrooms and vegetables
Truffle & mushrooms Risotto
Bolognese Lasagna
Mac and Cheese
Mushrooms and truffle arancini
Shots of tomato gazpacho with cucumber

Polynesian specialities

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

Menu : 26.800 XPF per adult / 7.850 XPF per children (5 to 15 years old)
Non-alcoholic drinks included (water, fruit juices, soft drinks, hot drinks)

New Year's Eve Menu

Selection of Asian flavors

Japanese counter

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

Stews & stir fry

Fried rice
Stir fried noodles
Chicken curry
Stir fried vegetables with oyster sauce

Yakitori et satays

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

Platters of cheeses & 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 sandwich
Mini chicken wrap
Pizza

Desserts

Red fruit "Ile flottante"
Crème caramel
Walnut brownies
Marinated orange with champagne & basil
Royal chocolate & vanilla cake
Vanilla flavored fruit salad
Dark chocolate mousse
Assorted tartlets
Macaron
Panacotta
Cream Brûlée vanilla
Baba au rhum
Chestnut cream
Raspberry profiteroles
Pineapple in saffron jus
Passion fruit Tapioca pearls
Tropical fresh fruits
Traditional French pastries
Ice creams and sorbets

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