

2021

*New Year's
Brunch*



Program of January 1st, 2021

12 pm - 3 pm

Brunch

Ukulele Trio Animation

Parade of the "Pearl Romance" boutique

Beach and pool access all day

New Year's Brunch Menu

Cold appetizers & bites

Baby leaf salads and herbs from the garden
Fresh raw vegetables
Assortment of mixed salads: meat, seafood and lobster
Tapenade, sardella, eggplant dip, hummus
Foie gras and brioche
Beef carpaccio
Lagoon fish & Vegetables tempura
Spring rolls and samosas
Tempura soy sauce, wasabi, mayo, chili

From the grill

Whole duck char siu
Roasted chicken
Australian lamb shoulder with herbs
Black Angus beef with aged mustard
BBQ sauce, mushroom, mustard
Chimichurri pineapple chili

Seafood & fish

Lobster
Alaska King Crab Legs
Oysters, with shallot in red wine vinegar
With yuzu, fresh lime, kaffir lime
Mussels marinière
Prawns with garlic or curry
Grilled squid
Smoked salmon
Cured Mahi Mahi
Tahitian marinated fish in coconut milk
Ceviches
Teriyaki Tuna steak
Brandy cocktail sauce, yuzu mayo, soya
Sweet chili, nam jim

From Asia to Polynesia

Asian counter

Sushimaki, Sashimi platters
California rolls, Salmon, Tuna, Reef Fish
Avocado, cucumber
Fried rice, stir fried noodles
Stir fried vegetables with oyster sauce

Polynesian Specialities

Piglet
Benitier clams in coconut milk
Mahi Mahi in banana leaf
Chicken fafa with spinach
Sweet potatoes, taro, breadfruit, baked bananas

Menu : 8.400 XPF per adult / 4.200 XPF per children (5 to 15 years old)
Non-alcoholic drinks included (water, fruit juices, soft drinks, hot drinks)

New Year's Brunch Menu

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
Deep fried Chicken nuggets
Deep fried Fish nuggets
French Fries
Mash potatoes
Buttered spaghetti
Mini burger
Hotdog sandwich
Mini chicken wrap
Pizza

Desserts

Brownies
Chocolate & praline cake
Vanilla flavored fruit salad
Dark chocolate mousse
Fruit tartlet
Macaron
Panacotta
Vanilla Crème Brûlée
Baba au rhum
Chestnut cream
Profiteroles
Pineapple with basil
Tapioca pearls
Tropical fresh fruits
Traditional French pastries
Ice creams and sorbets

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