BORA BORA CRUISES

Vivre la Polynésie

To Begin...

Chef Surprise Mouthful

...AFTER

Tomato Rougail, Mascarpone Cream and Croustillant

~

Duo of Gambas and Marinated Salmon

...A SOUP

Double Chicken Consommé, Foie Gras Snow

...TO FOLLOW

Black Peppered Tuna Fish Steak, Pineapple Salsa

~

Marinated Veal Medallion Earl Grey Tea Sauce

~THE VEGETARIAN~

Pasta with Balsamic Vegetables

BORA BORA CRUISES

Vivre la Polynésie

~CHEF RECOMMENDATION~

Duo of Gambas and Marianted Salmon

~

Double Chicken Consommé Foie Gras Snow

~

Black Peppered Tuna Fish Steak, Pineapple Salsa

~

Iced Grand Marnier Parfait

...AND TO CONCLUDE,

∞ THE SWEETNESS ∞

A Taste of Cheese

Entremet Passion Chocolat

Iced Grand Marnier Parfait

∞ THE COFFEES ∞

Espresso, American

Cappuccino

Assorted Tea
Herbal Tea from the Islands

... Tama'a Maitai, Bon Appétit

Monday

BORA BORA CRUISES

Vivre la Polynésie

To Begin...

Chef Surprise Mouthfull

...After

Classic Beef Carpaccio

~

Mahi Mahi filet and Green Le Puy Lentils

...A Soup

Vychissoise Soup

...To Follow

Pan Fried Parrot Fish Filet, Green Beans
And Red Wine Sauce

~

Spiced Honey glazed Duck, Caramelized Beetroot

~The Vegetarian~

Soya Flour and Pumpkin Coulis

BORA BORA CRUISES

Vivre la Polynésie

~CHEF RECOMMENDATION~

Mahi Mahi filet and Green Le Puy Lentils

~

Vychissoise Soup

~

Spiced Honey glazed Duck, Caramelized Beetroot

~

Crème Brulée, Taha'a Vanilla Ice Cream

...AND THEN,

∞ SWEETS ∞

A Taste Of Cheese

e Brulée, Taha'a Vanilla Ice Cream

Papaya Sablé

∞ COFFEES ∞

Espresso, American

Cappuccino

Assorted Tea
Herbal Tea

... Tama'a Maitai, Bon Appétit

Tuesday

BORA BORA CRUISES

Vivre la Polynésie

AT THE BEGINNING...

Chef Surprise Mouthfull

...AFTER

Lobster Medaillon on a Bed of Green Puy Lentils

~

Vegetable Tempura

...A SOUP

Vichyssoise

...TO FOLLOW

Mahi Mahi "Creation" Rea and Boulghar weat

~

Venison Candied Shallots and Red Cabbage

~THE VEGETARIAN~

Grilled Vegetable Lasagna

BORA BORA CRUISES

Vivre la Polynésie

~CHEF RECOMMENDATION~

Lobster Medaillon on a Bed of Green Puys' Lentils
Muscadet, Bleu, Loire Vallée

~

Vichyssoise

~

Mahi Mahi "Creation" Rea and Boulghar weat
Pinot Noir, Les Alouettes, Bourgogne

~

Seasonal Fruit Tart Tatin
Champagne Ruinart Brut

You May Choose Our Three Glasses of Wine Selection served with the Chef Recommendation, at 1 800 cfp.

...AND TO CONCLUDE,

∞ THE SWEETNESS ∞

A Taste of Cheese

Seasonal Fruit Tart Tatin

Creamy Coconut Fruit Salad
Lime Coco Sorbet

∞ THE COFFEES ∞

Espresso, American

Cappuccino

Assorted Tea
Herbal Tea from the Islands

... Tama'a Maitai, Bon Appétit

BORA BORA CRUISES

Vivre la Polynésie

THE BEGINNING...

Chef Surprise Mouthfull

...AFTER

Duo of Seared Sea Scallops and Marinated Salmon

~

Chicken Sesame Strips on a Papaya Salad

...A SOUP

Sweet Potato Soup, Parmesan Crisp

... TO FOLLOW

White Tuna Fish in Filo Dough

~

Chicken Stew "Marquesian Style"

~THE VEGETARIAN~

Goat Cheese Crème Brulée, Glazed Red Cabbage

BORA BORA CRUISES

Vivre la Polynésie

~CHEF RECOMMENDATION~

Duo of Seared Sea Scallops and Marinated Salmon
Château Vieux Manoir, Sauvignon Blanc, Bordeaux

~

Sweet Potato Soup, Parmesan Crisp

~

Chicken Stew "Marquesan Style"
« Eagle Hawk » Wolf Blass Cabernet Sauvignon, Australia

~

Chocolat Tart, Pistaccio Ice Cream
Champagne Ruinart Brut

You May Choose our Three Glasses of Wine Selection served with the Chef Recommendation, at 1 800 cfp.

...AND TO CONCLUDE,

∞ THE SWEETNESS ∞

A Taste of Cheese

Chocolat Tart, Pistaccio Ice Cream

Mango Mousse in Almond Tuile

∞ THE COFFEES ∞

Espresso, American

Cappuccino

Assorted Tea
Herbal Tea from the Islands

... Tama'a Maitai, Bon Appétit

Thursday

BORA BORA CRUISES

Vivre la Polynésie

To BEGIN...

Chef Surprise Mouthful

...Then

Crab Cake

~

Pineapple Salad and Chicken Sesame Strips

...A SOUP

Sweet Potato Soup, Parmesan Crisp

...Mains

Mahi Mahi "Creation" Rea and Boulghar wheat

~

Venison Candied Shallots and Red Cabbage

~THE VEGETARIAN~

Stir Fried Vegetable and Tofu

BORA BORA CRUISES

Vivre la Polynésie

~CHEF RECOMMENDATION~

Crab Cake

~

Sweet Potato Soup, Parmesan Crisp

~

Mahi Mahi "Creation" Rea and Boulghar wheat

~

Chocolate Tart

...To Finish,

∞ *SWEETs* ∞

A Taste of Cheese

Chocolate Tart

Exotic Fruits Charlotte

∞ *THE COFFEES* ∞

Espresso, American

Cappuccino

Assorted Herbal Teas

... Tama'a Maitai, Bon Appétit

BORA BORA CRUISES

Vivre la Polynésie

...To Start with

Chef Surprise

...After

Pan Fried Foie Gras with Water Melon

or

Grilled Marinated Shrimps, Papaya Gratin

...A Soup

Red Onion and Rea Soup

...To Follow

Moon Fish Poached in Banana Leaf Vanilla Coconut Foam

or

Stuffed Lamb Loin Crépinette, Garlic Sauce

~The Vegetarian~

Soya Flan and Pumpkin Coulis

BORA BORA CRUISES

Vivre la Polynésie

~CHEF RECOMMENDATION~

Pan Fried Foie Gras and Water Melon
"Château Grillon", Sauternes, Bordeaux, France

~

Red Onion and Rea Soup

~

Moon Fish Poached in Banana Leaf Vanilla Coconut Foam
Rawson Penfold, Cabernet Sauvignon, Syrah, Australia

~

Fresh fruits in Chocolate Fondue
Champagne Ruinart Brut

You may choose our three Glasses of Wine Selection served with the Chef Recommendation, at 1 800 cfp.

...AND TO Finish

∞ SWEETS∞

A Taste of Cheese

Fresh fruits in Chocolate Fondue

Vanilla Soufflé aux 2 Coulis

∞ Tea and COFFEE ∞

Espresso, American

Cappuccino

Assorted Teas

... Tama'a Maitai, Bon Appétit

Saturday