

ARI VAHINE

Martial Clément

LES ENTREES

Pumpkin velouté, <i>Lemongrass and ginger, Almond milk foam, croutons & persian cumin</i>	1700
Duck foie gras terrine, <i>passion fruit Jelly, Corn bread and vanilla sauce</i>	2600
Mache salad, <i>Warm potatoes, broad beans, salmon caviar and sour cream</i>	1700
Seared Moorea prawns, <i>Organic argan oil, Pear, melon and pumpkin compote</i>	2700
Red eye tuna, <i>As a spring roll, Crunchy leaves and citrus fruits</i>	2100
Potato Espuma, <i>Truffle oil, topped with Salmon gravalax and toast</i>	2200
Provençal onion tart, <i>Anchovies, black olives, zucchini and tomato sorbet</i>	1900
Thai Style duck foie gras, <i>Oxtail consommé and prawn ravioli</i>	2700
Seared Red tuna, <i>In poppy seeds crust, Green asparagus with maracujia & orange butter sauce glaze</i>	2600
scallops surprise, <i>Porcini mushrooms, flat parsley, garlic and truffle oil</i>	2500

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LES PLATS

Mahi-mahi, <i>Mediterranean style, Risotto Arborio a la "Nizza"</i>	2400
Prime tuna, <i>Séchuan pepper and orange, Mashed potatoes and arugola</i>	2600
Squid "a'lla nera", <i>like in Spain, Pimentos de piquillos, gnocchi and Guéméné andouille sausage</i>	2800
Red snapper <i>basil leave print, Eggplant plant caviar, Tomato vinaigrette and vegetable strudel</i>	3900
Moorea Prawns Linguine <i>A'lla carbonara, Parmigiano reggiano, Poached egg and pancetta</i>	2900
Tuamotu Seared grouper <i>Soba noodles, celery, cashew nuts and veal glaze</i>	3300
Moorea prawns kari "old madras" <i>Basmati rice pilaf, coconut and red curry</i>	3100
Parrot Fish <i>Sechuan green tea, Grapefruit emulsion, baby spinach and salmon roe</i>	2900
Duck breast <i>Genevoise sauce, Sauteed Spatzle with mustard, broad beans & mint</i>	3300
Lamb shoulder <i>9 hours braised slow cooking, Cocotte potatoes, shallots and preserved tomatoes</i>	2800
Smart burger <i>Black angus tenderloin, Seared duck foie gras, Moorea prawns, red wine glaze and pomme paille</i>	3900

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Veal	3900
<i>Preserved boneless rack of veal, Braised green cabbage, radicchio and fennel</i>	
baby chicken	2500
<i>Glazed and roasted with mild spices, French style wedge potatoes</i>	
Crunchy vegetables	2400
<i>Bourgoul taboulé with hazelnut oil and orange zest</i>	
Gnocchi “a’lla Toscana”	1900
<i>Sundried tomatoes, black olives and baby spinach</i>	
Whole wheat Spaguettini	1900
<i>Porcini mushrooms, arugola and sea lettuce</i>	

LES DESSERTS

Chocolate & Basil ganache	1500
<i>Shortbread and grated cacao bean</i>	
Rum and raisin Hot soufflé	1300
<i>Tonga bean Ice cream</i>	
Citrus fruits “à la nage”	1200
<i>Lemon grass, Pear and maracuja sorbet</i>	
Duo of Pineapple	1400
<i>Crumble and carpaccio, Verbena syrup And pina colada sorbet</i>	
Chocolate fondant	1500
<i>Pistacio cream & ginger bread ice cream</i>	
Coconut Baba	1300
<i>Custard cream flavored with rum and candied fruits</i>	
Organic lime	1400
<i>Lime curd tart, sorbet and macaroon</i>	
Ice cold selection	1200
<i>Vanilla, Coffee, and chocolate Ice cream Coconut, pineapple, mango, maracuja and pina colada sorbet</i>	

Net prices in cfp all taxes included

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