



Welcome to the Aparima Bar

We are open from 11:30 to 21:30 every day.

Join us for snacks, lunch, dinner and enjoy our drinks menu.

Net pricing is in Pacific Francs. US prices are based on the average exchange rate.

A 5% Service Charge included.

Abuse of alcohol is dangerous for your health and should be consumed in a moderate way.



BEVERAGE MENU

THE ST REGIS'S SIGNATURES



Traditional Bloody Mary

2'370 24\$

Vodka, tomato & lemon juice,
Worcestershire sauce, Tabasco, celery



Bora Mary

2'370 24\$

Vodka, tomato, lemon & fresh watermelon juices,
Worcestershire sauce, Tabasco, celery



Bloody Brunello

2'370 24\$

Grappa, Martini bianco, tomato & lemon juices,
honey, Tabasco



Shogun Mary

2'370 24\$

Absolut vodka, gin Beefeater, tomato juice, ponzu &
soya sauce, wasabi, salt, pepper

CREATIONS COCKTAILS & TIKI

COCKTAIL OF THE WEEK

2'820 28\$

Meherio

2'820 28\$

Mescal Gusano, Cointreau, lemon & jalapeno juices,
raspberry puree

Tahaa

2'570 26\$

Vanilla rum, Amaretto, lemon juice, vanilla syrup, passion fruit purée

Vahine

2'820 28\$

Woodford, Aperol, vanilla syrup, lime juice, passion fruit puree,
egg white

Te Haumaru

2'820 28\$

Beefeater gin, Chartreuse, St-Germain, fresh mint

Tiki Vanira

2'570 26\$

Chambord, Manao white rum, pineapple, lemon & banana juices

Tiki Mahana

2'820 28\$

Amaretto, Havana Especial, Kalua, pineapple & lemon juices,
vanille & coffee syrup

Tiki A'Ahiata

2'820 28\$

Manao white rum, Havana Especial, Luxardo Maraschino,
pineapple & lemon juices, passion fruit & cherry syrup

CLASSIC COCKTAILS

Mojito

2'870 29\$

Blended rum, lime, fresh mint, angostura bitter,
soda water, brown sugar

Pina Colada

2'570 26\$

Blended rum, coconut ice cream, pineapple juice

Mai Tai

2'570 26\$

Manao rum, dark rum, Cointreau, orgeat syrup, lime juice

Moscow Mule

2'370 24\$

Vodka, ginger syrup, fresh lime, ginger beer

BEERS

By the bottle (33cl)

Hinano : amber, blond or white

950 9\$

Tabu Lemon

1'200 12\$

WINES & CHAMPAGNES

Champagne (15cl)

	GLASS		BOTTLE	
BILLECART SALMON Brut, pinot noir, chardonnay, pinot meunier. NV	3'070	31\$	15'330	153\$
VEUVE CLICQUOT CARTE JAUNE Brut, pinot noir, chardonnay, pinot meunier. NV			21'720	220\$
BILLECART SALMON Brut rosé, chardonnay, pinot meunier, pinot noir. NV			23'620	237\$
LAURENT PERRIER Brut rosé, pinot noir. NV			24'900	250\$

White wine (19cl)

CHABLIS, William Fevre, chardonnay (France)	2'580	26\$	10'290	103\$
SANCERRE, La petite Moussière, sauvignon blanc (France)	2'920	29\$	11'680	117\$
SEAGLASS, County, chardonnay (USA)	1'790	18\$	7'130	70\$

Rosé wine (19cl)

CHÂTEAU SAINTE MARGUERITTE, CRU CLASSE Côte de Provence, grenache, syrah (France)	1'690	17\$	6'750	67\$
CLOS BEYLESSE, Côte de Provence	2'070	21\$	8'250	82\$
CHÂTEAU MINUTY, OR CRU CLASSE Côte de Provence, grenache, tibouren (France)			9'580	96\$
DOMAINE OTT, CHÂTEAU ROMASSAN Côte de Provence, mourvèdre, cinsault, grenache (France)			12'040	108\$

Red wine (19cl)

SANCERRE, La Petite Moussière, pinot noir (France)	3'090	31\$	12'360	124\$
SEAGLASS, pinot noir (USA)	1'790	18\$	7'130	71\$
SEAGLASS, cabernet sauvignon (USA)	1'790	18\$	7'130	71\$

MOCKTAILS

Te Aratai

1'820 18\$

Cucumber & lemon juices, kiwi syrop, ginger beer, jalapeno

Purotu

1'820 18\$

Lemon juice, strawberry puree, balsamic vinegar, fresh mint

SOFT

Mineral water

Evian, San Pellegrino, Perrier (75cl)

1'010 10\$

Fresh coconut water

1'110 11\$

Sodas (33cl)

810 8\$

Coke : regular, diet or no sugar

Fanta, Orangina, Ginger Ale, Schweppes, Sprite

Red Bull

1'010 10\$

Ginger Beer

1'370 14\$

Homemade ice tea or lemonade

810 8\$

SPIRITS (6cl)

RUM

Bacardi Superior	890	9\$
Havana Club 7 Anos	1'310	13\$
Havana Club Especial	860	9\$
Manao Amber / Manao white	1'030 / 920	10/9\$
Myers	950	9\$

VODKA

Absolut	710	7\$
Belvedere	1'380	14\$
Ciroc	1'510	15\$
Grey Goose	1'760	18\$
Tito's (Gluten Free)	1'680	17\$

TEQUILA

Don Julio Reposado	2'080	21\$
Don Julio Silver	2'140	21\$
Don Julio 1942	4'320	43\$
Jose Cuervo Reposado	1'100	11\$

GIN

Beefeater	720	7\$
Bombay Sapphire	1'040	10\$
Hendrick's	1'690	17\$
Tanqueray	850	8\$

WHISKY

Jack Daniel's	1'060	11\$
Jameson	1'020	10\$
Woodford Reserve	1'820	18\$

BLENDED SCOTCH

Chivas Regal 12 Years / 18 Years	1'450 / 2'710	14/27\$
Johnnie Walker Blue Label	4'820	48\$
Johnnie Walker Black Label	1'130	11\$
Johnnie Walker Gold Label Reserve	2'000	20\$

SINGLE MALT

Dalwhinnie 15 Years	2'250	22\$
Dimple 15	1'640	16\$
Lagavulin 16 Years	3'220	32\$
Oban 14 Years	2'770	28\$

COGNAC & CALVADOS

Calvados Groult 3 Years	1'150	11\$
Hennessy VS / VSOP / XO	1'930 / 2'440 / 7'420	19/24/74\$

APARIMA MENU

• Gluten free option on request

BUDDHA

MANU BUDDHA •

3'530 35\$

Spicy cajun chicken, rice, red cabbage, honey pumpkin, cashew nuts, lettuce, coriander yogurt dressing

MOANA BUDDHA •

3'630 36\$

Shrimps, carrots, guacamole, red onions, daikon, sesame seeds, lettuce, passion fruit dressing

RAUNUI BUDDHA •

3'430 34\$

Watermelon, quinoa, mint feta cheese, chickpeas, cucumber, lettuce, mint, yogurt dressing

RAW

TUNA POKE •

3'730 37\$

Coriander, mango, guacamole, rice, sesame seeds

TAHITIAN AHI TUNA •

3'230 32\$

Tuna marinated in coconut milk with crunchy vegetables

TUNA TARTARE

3'530 35\$

Kalamata olives, feta cheese, tomato, cucumber, lemon, pistachio

SALADS

COBB SALAD •

3'530 35\$

Egg, bacon, chicken, guacamole, goat cheese, tomato, lettuce, balsamic dressing

SHRIMPS SALAD •

3'630 36\$

Grapefruit, cabbage, carrots, lemon, red onions, cilantro, lettuce

CESAR SALAD •

Parmesan cheese, egg, croutons, lettuce, tomato

3'230 32\$

Plain

3'430 34\$

Chicken

3'680 37\$

Shrimps

300 3\$

Add bacon

BITES

BRUSCHETTA •

3'280 33\$

Tomato, mozzarella di buffalla, cream cheese, basil cream, black olives

Add prosciutto ham

910 9\$

BURRITO

3'630 36\$

Corn and wheat tortilla, cream cheese, slow cook porc, guacamole, tomato, onions, coriander

HUMMUS & VEGGIES •

2'320 23\$

Chickpeas and beetroots purée with raw vegetables

SNACKING

CLUB SANDWICH •

Egg, guacamole, tomato, lettuce, mayonnaise, fries or salad

Vegetarian 4'130 41\$

Chicken 4'430 44\$

Smoked local fish 4'430 44\$

Add bacon 300 3\$

BURGER

3'830 38\$

Beef, lettuce, tomato, red onions, bacon, tartare sauce

Add cheese

FISH & CHIPS

3'630 36\$

Crispy fish of the lagon, tartare sauce, cider vinegar

BEEF FILLET AND SEASONAL VEGETABLES •

4'540 45\$

Sauteed vegetables, chimichuri or black pepper sauce

TODAY'S SPECIAL

CHEF INSPIRATION FROM THE SEA •

4'240 42\$

ASIAN CORNER

TOM YUM SOUP •

2'010 20\$

Mushroom, chicken, lemon grass, bok choy, Thai chili

INDIAN BUTTER CHICKEN •

3'830 38\$

Tomato sauce, cream, garlic, ginger, cashew nuts

PIZZAS

4 CHEESES •

3'840 38\$

Mozarella, gorgonzola, pecorino romano, goat cheese,

CHORIZO •

4'010 40\$

Tomato sauce, mozzarella, chorizo

REGINA •

4'040 40\$

Tomato sauce, mozzarella, ham, mushroom

SIDES

Green salad

910 9\$

French fries

Mashed potatoes

White rice

Sauteed vegetables

Parmesan & rosemary fries

1'210 12\$

DESSERTS

CLOUDY CHEESECAKE

2'400 24\$

Fresh pineapple, lime & passion fruits, cream cheese foam,
mango & passion fruits sauce

FRESH FRUIT TART

2'200 22\$

Seasonal fruits assortment, vanilla cream

VEGAN CAKE •

2'200 22\$

Chocolate sponge & ganache

COOKIE TO SHARE

3'200 32\$

Caramel, homemade praline, caramelized hazelnuts

BANANA SPLIT TO SHARE

3'200 32\$

Vanilla ice cream, whipped cream, chocolate sauce, cacao
crumble

ICE CREAM & SORBET •

1 scoop 710 7\$

2 scoops 1'310 13\$

3 scoops 1'920 19\$

Vanilla

Coconut, berries, lime, chocolate, passion & mango

VEGETARIAN APARIMA MENU

• Vegan option on request

BOWL & SALADS

MOANA BUDDHA •

3'230 32\$

Carrots, guacamole, red onions, daikon,
sesame seeds, lettuce, passion fruit dressing

RAUNUI BUDDHA

3'030 30\$

Watermelon, quinoa, mint feta cheese, chickpeas,
cucumber, lettuce, mint, yogurt dressing

CESAR SALAD

3'230 32\$

Parmesan cheese, egg, croutons, lettuce

SOUP

PUMPKIN & COCONUT MILK •

2'010 20\$

BITES

BRUSCHETTA

3'280 33\$

Tomato, mozzarella di buffalla, cream cheese, basil cream,
black olives

HUMMUS & VEGGIES •

2'320 23\$

Chickpeas & beetroots purée with raw vegetables

PIZZAS

4 CHEESES

3'840 38\$

Mozarella, gorgonzola, pecorino romano, goat cheese

VEGETARIAN •

3'730 37\$

Tomato sauce, mozzarella, seasonable vegetables

SIDES

Green salad

910 9\$

French fries

Mashed potatoes

White rice

Sauteed vegetables

Parmesan & rosemary fries

1'210 12\$

MAIN COURSES

INDIAN VEGETABLE CURRY

2'880 29\$

Served with rice

CREAMY OLIVE POLENTA •

3'680 37\$

With almond milk

BURGER

3'730 37\$

Vegetarian patty with red beans, radish, carrots, zucchini, red onions, lettuce, tomato, tartare sauce

GRILLED SEASONAL VEGETABLES

4'040 40\$

Chimichuri sauce or virgin sauce

VEGAN CHILI •

3'430 34\$

Red beans, corn and rice (pre-order of 24h required)

VEGETABLE TAJINE •

3'940 39\$

Lemon confit and asparagus (pre-order of 24h required)

DESSERTS

CLOUDY CHEESECAKE

2'400 24\$

Fresh pineapple, lime & passion fruits, cream cheese foam,
mango & passion fruits sauce

FRESH FRUIT TART

2'200 22\$

Seasonal fruits assortment, vanilla cream

VEGAN CAKE •

2'200 22\$

Chocolate sponge & ganache

COOKIE TO SHARE

3'200 32\$

Caramel, homemade praline, caramelized hazelnuts

BANANA SPLIT TO SHARE

3'200 32\$

Vanilla ice cream, whipped cream, chocolate sauce, cacao
crumble

ICE CREAM & SORBET •

1 scoop 710 7\$

2 scoops 1'310 13\$

3 scoops 1'920 19\$

Vanilla

Coconut, berries, lime, chocolate, passion & mango





ST. REGIS

BORA BORA

**INDIAN
NIGHT**

EVERY MONDAY FROM 6PM



ST. REGIS

BORA BORA

The background of the entire image is a photograph of a Polynesian cultural performance. Several dancers are visible, wearing traditional attire including colorful skirts (one with pink and blue stripes, another with yellow grass) and headpieces. One dancer on the left has a white headpiece and a large circular earring. Another dancer on the right has a black circular face paint. The scene is set outdoors at night with trees in the background.

POLYNESIAN
SHOW

EVERY WEDNESDAY FROM 6PM



ST REGIS

BORA BORA

MOANA NIGHT

EVERY SUNDAY FROM 6PM



ST REGIS
BORA BORA

SUSHI NIGHT

EVERY SATURDAY FROM 6.30PM