

L A G O O N

by Jean-Georges

A big thank to all our collaborators for these wonderful local products , representing a part of our French Polynesia.

The Tuna, Octopus, Uravena, Giant Kingfish and Paru Fish come from local fisheries thanks to our faithful fishermen.

Shrimps come from farms based in Tahiti with which we work directly. The coconut milk is freshly pressed by Martine.

Papaya, Vanilla, Mautini Squash, and Pineapple come from organic cultivation. The chocolate comes from Tahiti Origin by M, Morgane who goes around the islands to collect cocoa beans and transform them into chocolate in Tahiti.

Manda'o rum is a pure organic cane juice rum from French Polynesia.

Menu Signature

Chef Nicolas Nguyen Invites You to a 5-Course « Signature Menu »

Which Will Sublimate Our Local Treasures.

19'380 xpf (194)

Wine Pairing 11'000 xpf (110)

**Meal Plan additional charge: 8 890 xpf (89)*



A la Carte

Starters

RED TUNA - COCONUT

Served in 2 Steps

1st Step : Traditional Red Ahi Tuna from Fenua • Fresh Coconut Milk • Carrot • Cucumber • Onion • Rice

2nd Step : Raw Red Tuna • Spicy Carrot Gel • Cucumber Water • Fresh Coconut Milk • Onion Pickles • Rice Crackers
4'230 xpf (43)

SHRIMPS - PAPAYA

Shrimps Slightly Poached • Papaya • Peanuts • Basil
4'130 xpf (42)

TUNA TATAKI - CITRUS

Tuna Tataki • Lemon, Lime & Orange • Caviar • Croutons
4'430 xpf (45)

OCTOPUS - LOCAL AMBER BEER

Seared Octopus • Local Amber Beer • White Cabbage Soya & Sesame • Red Cabbage Pickles
4'030 xpf (41)

CARROT - SQUASH

Carrot & Squash Agnolottis • Orange and Carrot Puree • Squash Seeds • Parmesan Sauce
3'520 xpf (36)

Prices are in Pacific Francs except the one in bracket that are in US dollars for your information only, based on the average change rate. Taxes included,
5% service charge © Gouvernement regulated prices.

Meat origins: Chicken: France; Beef: USA; Lamb: New Zealand, - Eating raw or undercooked shellfish, meat or eggs increases the risk of foodborne illnesses.

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From the Sea

URAVENA - RED WINE

Roasted Uravena • Beef & Red Wine Broth • Coriander • Colonnata's Bacon • Carrots
Onions • Mushrooms
6'350 xpf (64)

LAGOON FISH - SESAME

Seared Lagoon Fish • Black Rice • Coriander • Sésame • Cashew Nuts
6'250xpf (63)

MAHI MAHI - TOMATO

Mahi Mahi Sashimi Marinated • Spicy Tomato Broth • Sushi Rice • Asian Salad
5'940 xpf (60)

SPINY LOBSTER - TRUFFLE

Served in 2 Steps

1st Step : Pan-seared Spiny Lobster • Granny Smith Apple • Celery • Truffled Bisque • Tarragon

2nd Step : Homemade Pasta Raviole • Spiny Lobster & Celery • Truffle Celery Puree • Green Apple Pickles • Tarragon
8'990 xpf (89)

**Meal Plan additional charge: 2'500 xpf (25)*

From the Land

BEEF - TRUFFLE

Served in 2 Steps

1st Step : Confit Shredded Beef • Truffle Mashed Potatoes • Périgeux Sauce

2nd Step : Beef Tataki • Truffled Potatoes Gratin • Truffle Dressing
6'760 xpf (68)

LAMB - THYME

Served in 2 Steps

1st Step : Smoked Lamb with Thyme • Tomato Chutney • Caramelized Onion Purée • Roasted Potatoes

2nd Step : Confit Lamb Shoulder Eight Hours • Light Cottage Cheese & Coriander
6'650 xpf (67)

CHALLANS CHICKEN - HOMEMADE TERIYAKI

Pan Seared Chicken Supreme • Pan Fried Rice • Chicken Teriyaki & Star Anise Broth • Spinach & Romaine
6'150 xpf (62)

Side To Share

Chef's Truffled Mashed Potatoes, Beef Jus and Confit Egg Yolk
2'330 xpf (24)
