



CONRAD®  
BORA BORA NUI

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## OUR ROMANTIC EXPERIENCES

Share an unforgettable experience for two at our resort or on our private island with our different experiences during the day and evening. Each package is available in villa, on the beach, in the underwater lounge, at the Otemanu View or on the Motu Tapu.

All prices are for two people and listed in Pacific francs (XPF), taxes and service included. Reservations required 24h in advance for the events on the resort and 48h in advance for the events on the Motu Tapu. 100% of the event will be charged for any cancellation less than 24h in advance.

Please dial #3232 for booking.

# T A S T E   T H E   D R E A M

## **Canoe Breakfast**

**from 19 800 xpf**

Wake up and enjoy a Tahitian and international breakfast delivered by canoe to your villa.  
Reservation from 07:00 am to 11:00 am.

## **«Day in Paradise» on the Motu Tapu**

**from 52 000 xpf**

Enjoy a picnic or barbecue lunch with drinks included on our private island. Discover this idyllic place and live an unforgettable day.  
On the program: snorkeling and idleness  
Departure at 10:30 am, return at 03:30 pm.

## **Sunset Escape**

**from 18 000 xpf**

Experience an exceptional sunset at the place of your choice through our resort accompanied by refreshments and tasty appetizers.  
Reservation from 05:00 pm to 07:00 pm.

## **Tahitian Barbecue**

**from 40 000 xpf**

Flavors, colors, traditions and creativity combine to offer a friendly experience. Choose the place of your choice through our resort and discover Tahitian culture with sea and land products.  
Reservation from 05:30 pm to 08:30 pm.

## **Romantic Dinner**

**from 45 000 xpf**

Awaken your taste buds with unique flavors and a most romantic setting up. Enjoy a 3-course menu with beverages included through our resort or a 9-course menu beverages included on our private island with the most elegant Polynesian influences.  
Reservation from 05:30 pm to 08:30 pm.  
For Motu Tapu: departure at 05:30 pm, return at 08:30 pm.

## **«Lobster Champagne» Dinner**

**115 000 xpf**

Available from June 1st to December 1st: Enjoy a unique menu and an exceptional experience through our resort. Our Executive Chef prepares a 6-course menu with champagne and lobster from Tuamotus, Archipelago of Polynesia.  
Reservation from 05:30 pm to 08:30 pm.

For any additional informations, reservations or details of the available menus, feel free to ask for our romantic experience brochure or to contact directly the conciergerie at #3232.



IN VILLA  
DINING MENU

CONRAD®  
BORA BORA NUI

# B R E A K F A S T

Served from 06:00 am to 11:00 am

Feel free to let us know about your dietary requirements and/or allergies,  
or ask us any question about the ingredients of a dish.

All prices are listed in Pacific Francs (XPF) taxes and service included.  
A service fee of XPF 1,400 is applied for each room delivery.

Please dial extension #3670 to place your order.

## PACKAGES

### Continental

4 200

Orange juice or pineapple juice  
Your choice of hot beverage

Danish and bread selection  
Sliced fruits basket

### American

5 400

Orange juice or pineapple juice  
Your choice of hot beverage

Danish and bread selection  
Sliced fruits basket

Choice of:

#### **Two eggs any style:**

Poached, boiled, scrambled, fried  
Served with bacon and hash brown

OR

#### **Sweet specialty:**

Crêpe, waffle, pancake or French toast  
Served with maple syrup, chocolate,  
banana or whipped cream

### Healthy

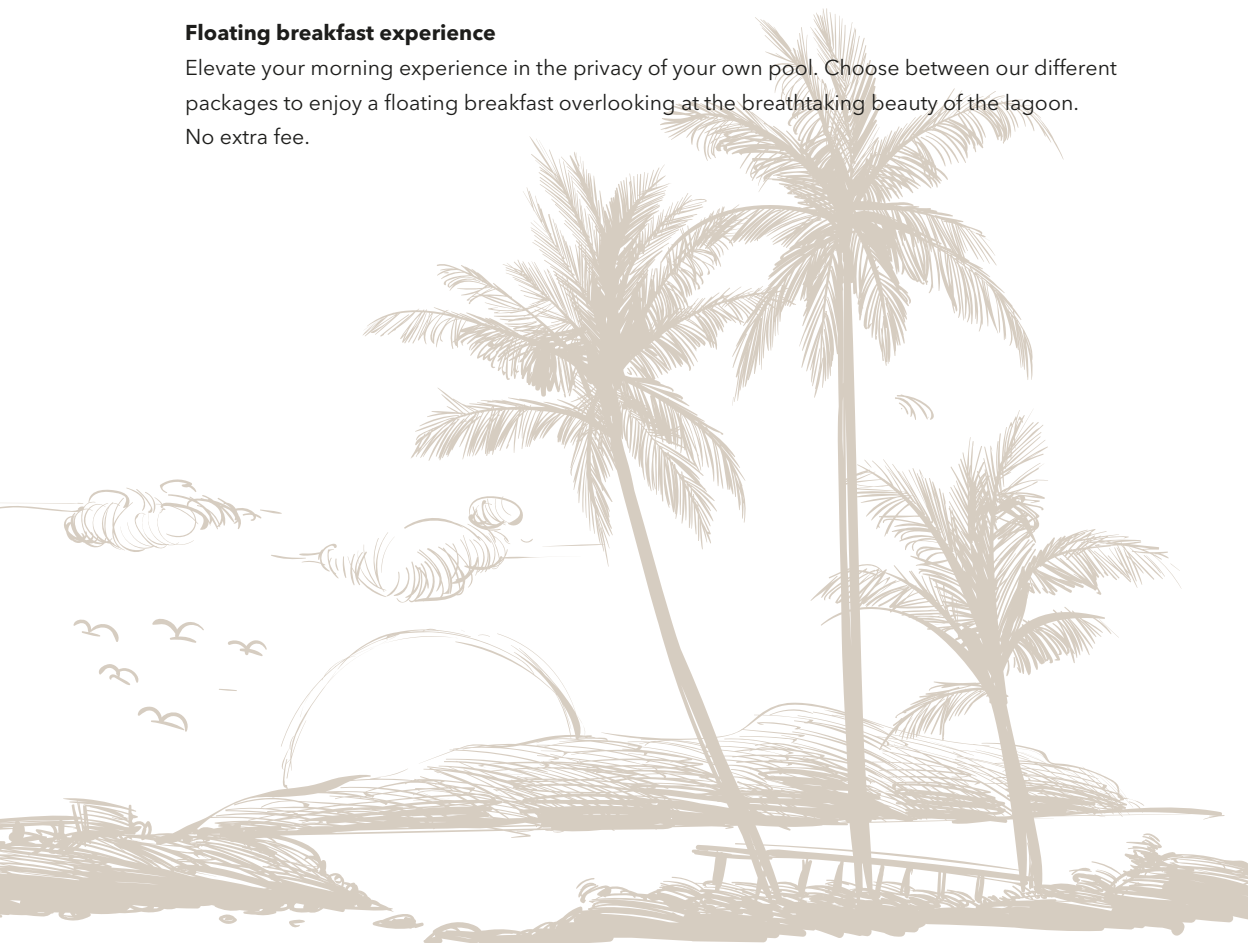
5 700

Orange, pineapple or carrot juice  
Whole wheat toasts  
Home-made plain yoghurt  
Egg white omelet, tomato, pepper, onion and mushroom

Your choice of hot beverage  
Sliced fruits basket  
Yoghurt, fruits or vegetables smoothie

### Floating breakfast experience

Elevate your morning experience in the privacy of your own pool. Choose between our different packages to enjoy a floating breakfast overlooking at the breathtaking beauty of the lagoon. No extra fee.



# CANOE BREAKFAST

Wake up and enjoy a unique moment admiring the blue of the lagoon  
and appreciate your Tahitian breakfast delivered by canoe

Fresh pineapple juice  
Your choice of hot beverage  
Danish and bread selection  
Tahitian raw fish  
with coconut milk  
Sliced fruits basket

**XPF 19,800**



Reservation required 24 hours in advance.  
100% of the event will be charged for any cancellation less than 24 hours in advance.  
In case of bad weather, our team will offer you to reschedule your canoe.  
Price for two people  
Possibility of ordering extra chargeable items

## A L A C A R T E

### D R I N K S

**Fresh squeezed juice (40cl)** 1 500  
Pineapple, orange

**Fruit juice by the glass (40cl)** 800

**Fruit juice by the bottle (100cl)** 1 800  
Pineapple, orange, grapefruit, vanilla banana,  
mango, apple, tomato, cranberry

**Smoothie (40cl)** 1 300  
Yoghurt, fruits or vegetables

**Espresso** 400

**Double espresso** 800

**Cappuccino, latte, moccachino** 800

**Hot chocolate** 800

**Iced coffee** 1 000

**Pot of Americano coffee** 800  
(1 person)

**Pot of Americano coffee** 1 000  
(2 persons)

**Pot of Americano coffee** 1 300  
(from 3 to 5 persons)

**Tea** 800  
Ask for our selection

**Glass of milk (40cl)** 800  
Whole milk, semi-skimmed,  
skimmed milk, soy milk, almond milk

**Bottle of milk (100 cl)** 1 800  
Whole milk, semi-skimmed,  
skimmed milk, soy milk, almond milk

## B O U L A N G E R I E

**Bread selection for 1 person** 1 400  
White bread, wheat bread,  
white toast, brown toast

**Danish selection for 1 person** 1 800  
Croissant, chocolate croissant,  
danish of the day

## E G G S

**Two eggs any style** 2 100  
Poached, boiled, scrambled, fried  
Served with bacon and hash brown

**Two eggs Benedict** 2 800

**Two eggs Florentine** 2 800  
with Raiatea smoked swordfish

**Three eggs omelet** 2 800  
Choice of garnish: mushroom, tomato,  
onion, pepper, cheese, ham  
Served with bacon and hash brown

**Extra side** 500  
Sausage, bacon, sautéed vegetable,  
hash brown, roasted tomato

## S P E C I A L I T I E S

**Crêpe, waffle, pancake,  
French toast** 1 500  
Served with your choice of garnish:  
Maple syrup, chocolate, banana  
and whipped cream

**Ham and cheese crêpe** 1 500

**Cheese plate** 2 400

**Smoked salmon plate** 3 200

**Home-made plain or fruit yogurt** 900

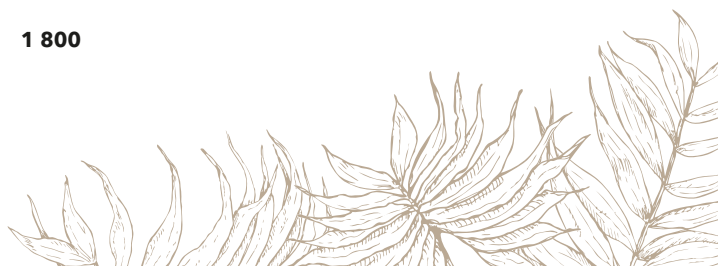
**Your choice of cereals** 900  
Rice Crispies, Froot Loops, Coco  
Pop's, Spécial K, Granola

**Sliced fruits basket** 1 800

**Fresh fruits salad** 1 800

**Tahitian raw fish** 1 800  
with coconut milk

**Pineapple porridge** 1 500  
with coconut milk and exotic sauce



# ALL DAY LONG

Served from 11:00 am to 10:30 pm



Feel free to let us know about your dietary requirements and/or allergies,  
or ask us any question about the ingredients of a dish.

All prices are listed in Pacific Francs (XPF) taxes and service included.  
A service fee of XPF 1,400 is applied for each delivery to your room.

Please dial extension #3670 to place your order.

## STARTERS AND SOUPS

**Pumpkin cream from fenua with granola** 1 800

**Spicy chicken soup with coconut milk** 2 000

**Caesar salad** 3 500

Romaine lettuce, Parmesan, crouton, Caesar dressing. Your choice: plain, shrimps or chicken

**Chef's mixed salad** 3 100

Finely chopped vegetables of the season, balsamic vinegar and basil olive oil

**Tomato Mozzarella salad** 3 400

Mesclun salad, tomato, mini Mozzarella, fresh basil, breadstick  
balsamic vinegar and basil olive oil

**Cobb salad** 3 400

Mesclun salad, bacon, blue cheese, chicken, poached egg, cucumber,  
cherry tomato, red onion, carrot, crouton, Ranch sauce

## POLYNESIAN CORNER

**Tahitian raw fish with coconut milk** 3 200

Raw tuna from Pacific freshly cut, cucumber, onion, carrot,  
tomato, coconut milk and lime juice

**Tuna tartar and guacamole** 3 700

Raw tuna from Pacific freshly cut, guacamole, cucumber, tomato,  
onion, soy sauce, sesame, breadstick

**Tuna sashimi** 3 700

Raw tuna from Pacific freshly cut, soy sauce, wasabi, confit ginger



## S N A C K S , S A N D W I C H E S , B U R G E R S C O R N E R

*All our sandwiches are served with French fries or green salad*

<b>Club Sandwich</b>	<b>3 700</b>
Lettuce, chicken, bacon, egg, tomato and mayonnaise	
<b>Chef's Burger</b>	<b>3 800</b>
Homemade bun, steak, bacon, fried onion, fried egg, cheddar, stewed onion and tomato, salad, tomato, cocktail sauce	
<b>Smoked swordfish from Raiatea bun'n roll</b>	<b>3 800</b>
Puff pastry roll, smoked swordfish, lettuce, cucumber, tomato, combava cream cheese, green onion	
<b>Vegetarian bun'n roll</b>	<b>3 000</b>
Puff pastry roll, organice lentil patties, Comté cheese, salad, tomato, stewed onion, coleslaw with mustard	
<b>King crab bun'n roll</b>	<b>4 500</b>
Puff pastry roll, King crab, coleslaw, lemon mayonnaise	
<b>Chawarma</b>	<b>3 500</b>
Pita bread, chicken, coleslaw, tomato, onion, carrot, cabbage, relish, Ranch sauce	
<b>Fish &amp; Chips</b>	<b>3 600</b>
Fresh breaded fish from Bora Bora, French fries, Tartare sauce and vinegar	
<b>Tomato Mozzarella Panini</b>	<b>3 200</b>
Panini bread, tomato, marinated Mozzarella with basil, fresh basil, garlic	
<b>Chicken curry Panini</b>	<b>3 300</b>
Panini bread, chicken, grated Mozzarella, tomato, pepper	
<b>American Panini</b>	<b>3 400</b>
Panini bread, spicy beef with tomato sauce, pepperoni, pepper, cheddar	

## I T A L I A N C O R N E R

### P I Z Z A S

*(Pizzas size 12 inches, available in gluten free on request)*

<b>Margherita</b>	<b>3 400</b>
Tomato sauce, Mozzarella, sliced tomato, oregano, basil olive oil	
<b>Reine</b>	<b>3 500</b>
Tomato sauce, ham, Mozzarella, Paris mushroom, yellow egg, olive and oregano	
<b>Pepperoni</b>	<b>3 600</b>
Tomato sauce, Mozzarella, pepper, lightly spiced pepperoni and oregano	
<b>Four cheeses</b>	<b>3 500</b>
Cream, Mozzarella, Fourme d'Ambert, Brie, Comté, pine nuts, honey	

### P A S T A

*(Available in gluten free on request)*

<b>Your choice of pasta:</b> spaghetti, penne, macaroni, gnocchi	<b>3 500</b>
<b>Your choice of sauce:</b> neapolitan, bolognese, carbonara, mushroom	

GRILL CORNER

FISH

<b>Mahi Mahi</b>	<b>4 100</b>
Mahi mahi cooked in low temperature, vanilla sauce and coconut rice	
<b>Tuna tataki</b>	<b>3 700</b>
Tuna tataki with sesame, served with fried rice	
<b>Indian style shrimps</b>	<b>4 300</b>
Sautéed shrimps with curry, vegetables with coconut milk, cashew nuts Served with white rice	

MEAT

<b>Grilled pork ribs</b>	<b>3 700</b>
Served with French fries, green salad and barbecue sauce	
<b>Grilled rib eyes steak 280g</b>	<b>4 100</b>
Served with French fries and green salad peppercorn or blue cheese sauce	
<b>Korma chicken</b>	<b>3 800</b>
Curry simmered chicken, vegetables with coconut milk, cashew nuts Served with white rice	

EXTRA CORNER

SIDE DISH 800

White rice	
Fried rice	
Coconut rice	
Chickpea nuggets	
Sautéed vegetables with tomato, rosemary and garlic	
Steamed vegetables	
Small French fries	
Mashed potato	
Mashed seasonal vegetable	
Mesclun salad	
Mixed salad	
Coleslaw	
Large French fries	<b>1 200</b>

TRUFFLED  
SIDE DISH

Truffled mashed potato	<b>2 400</b>
Small French fries with parmesan and truffle	<b>2 000</b>
Large French fries with parmesan and truffle	<b>2 400</b>

SAUCE 400

Tartare	Blue cheese
Ranch	Barbecue
Sriracha mayonnaise	Peppercorn
Virgin sauce from Fenua	Vanilla
Lemon butter	Cocktail

COMPLIMENTARY

On your room service tray: ketchup, mayonnaise, mustard, tabasco  
On request: soy, chili, sriracha, spicy oil, olive oil, balsamic vinegar



## C H E E S E   A N D   D E S S E R T S

**Cheese plate, green salad and home-made chutney** 3 000

Served with French baguette or crackers

**Sliced fruits basket** 2 100

**Tahaa's vanilla crème brûlée** 2 100

**Fresh fruits salad infused with saigo and lemongrass** 2 100

**Pecan nuts pie with custard** 2 100

**Exotic panacotta** 2 100

**Nutella mousse and cocoa streusel** 2 100

## I C E   C R E A M

**Ben & Jerry (118 g)** 900

Flavor: cookie dough or peanut butter

**Magnum (73 g)** 900

Flavor: almond, white chocolate, double caramel, double chocolate or strawberry

## A F T E R N O O N   B R E A K

**Home-made chocolate chip & nuts cookies and glass of milk** 2 800

6 pieces of cookies and your choice of milk



# N I G H T M E N U

Served from 10:30 pm to 06:00 am

Feel free to let us know about your dietary requirements and/or allergies,  
or ask us any question about the ingredients of a dish.

All prices are listed in Pacific Francs (XPF) taxes and service included.  
A service fee of XPF 2,000 is applied for each delivery to your room.

Please dial extension #3670 to place your order.

## D I S H E S

### Caesar salad

3 500

Romaine lettuce, Parmesan, croutons, Caesar dressing

Your choice: plain, shrimps or chicken

### Chef's mixed salad

3 100

Finely chopped vegetables of the season

Balsamic vinegar and basil olive oil

### Club Sandwich

3 700

Romaine lettuce, chicken, bacon, egg, tomato and mayonnaise

### Smoked salmon

3 200

Mesclun salad leaves, blinis and fresh cream with herbs

## D E S S E R T S

### Fresh fruits salad

2 100

### Pecan nuts pie with custard

2 100

## I C E C R E A M

### Ben & Jerry (118 g)

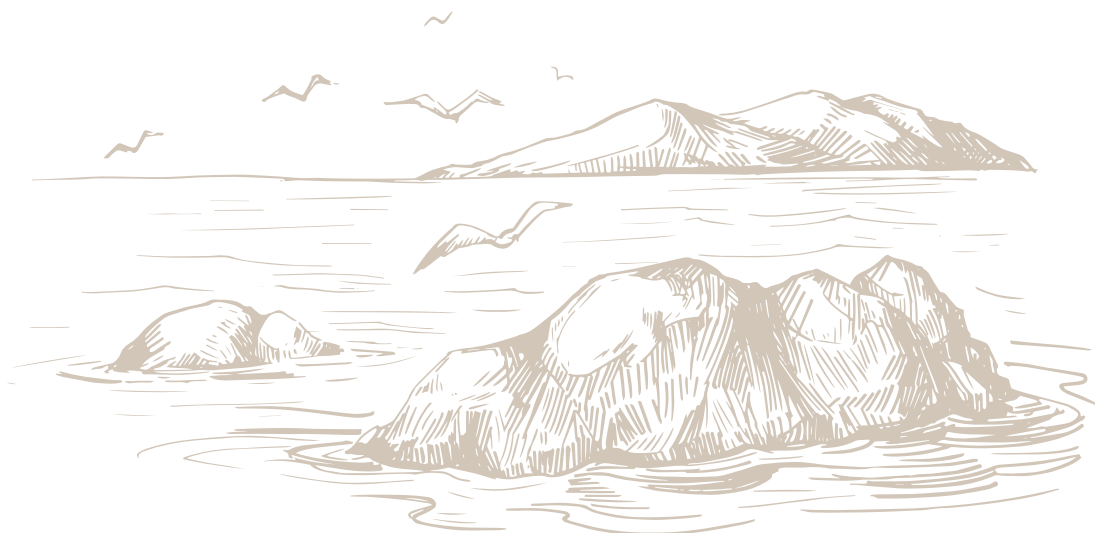
900

Flavor: cookie dough or peanut butter

### Magnum (73 g)

900

Flavor: almond, white chocolate, double caramel, double chocolate or strawberry



# B E V E R A G E S



All prices are listed in Pacific Francs (XPF) taxes and service included.  
A service fee of XPF 1,400 (from 06:00 am to 10:30 pm) and XPF 2,000  
(from 10:30 pm to 06:00 am) is applied for each delivery to your room.

Please dial extension #3670 to place your order.

## MINERAL WATERS

Evian (75cl)	900	Vaimato (50cl)	500
Perrier (33cl)	700	O'Tahiti (50cl)	500
Perrier (75cl)	900	O'Tahiti (100cl)	800
Badoit (75 cl)	900	Vaimato (150 cl)	900
San Pellegrino (75cl)	900	Vittel (150cl)	850

## FRUIT JUICES

<b>Fresh squeezed juice (40cl)</b>	<b>1 500</b>
Pineapple, orange	
<b>Fruit juice by the glass (40cl)</b>	<b>800</b>
<b>Rotui pineapple or mango by the can (35cl)</b>	<b>800</b>
<b>Fruit juice by the bottle (100cl)</b>	<b>1 800</b>
Pineapple, orange, grapefruit, banana vanilla, mango, apple, tomato, cranberry	

## SODAS

<b>Coca Cola, Coca Cola sugar free, Coca Cola light, Sprite, Fanta, Indian Tonic (35cl), Canada Dry (33cl)</b>	<b>800</b>
<b>Redbull (25cl)</b>	<b>1 100</b>

## BEERS

<b>Hinano Blond, Hinano Amber, Tabu Lemon, Tabu Vodka Red Fruits (33cl)</b>	<b>1 000</b>
<b>Heineken (33cl), Corona (35cl)</b>	<b>1 200</b>



## C H A M P A G N E S

	75cl
<b>Billecart Salmon Brut</b>	<b>13 500</b>
<b>Veuve Clicquot</b>	<b>19 600</b>
<b>Billecart Salmon Rosé</b>	<b>21 140</b>
<b>Ruinart blanc de blanc</b>	<b>28 600</b>
	<b>37.5cl</b>
<b>Billecart Salmon Brut</b>	<b>7 900</b>

## W H I T E   W I N E S

	75cl
<b>Clarendelle, Sauvignon blanc, 2018, Bordeaux, France</b>	<b>5 100</b>
<b>Côteaux du Layon, Chenin blanc, 2018, Loire, France</b>	<b>5 000</b>
<b>«Classic Sudtirol», Pinot Grigio, 2017, Alto Adige, Italy</b>	<b>5 600</b>
<b>Hugel Classic, Gewürztraminer, 2015, Alsace, France</b>	<b>7 100</b>
<b>Château de Maligny 1er Cru, Chablis, 2018, Bourgogne, France</b>	<b>10 100</b>
<b>Cloudy Bay, Sauvignon Blanc, 2018, Marlborough, NZ</b>	<b>15 380</b>
	<b>37.5cl</b>
<b>Domaine Moreau &amp; Fils, 2017, Chablis, Bourgogne, France</b>	<b>3 450</b>

## R E D   W I N E S

	75cl
<b>Clarendelle, Blend, 2015, Bordeaux, France</b>	<b>5 000</b>
<b>Clos des menuts, Merlot, 2013, St Emilion Grand Cru, France</b>	<b>7 130</b>
<b>Domaine Faiveley Mercurey, Pinot Noir, 2018, Bourgogne, France</b>	<b>7 760</b>
<b>Jean Luc Colombo « La Divine », 2015, Côte-Rotie, Rhône, France</b>	<b>16 350</b>
<b>Bodega Tobia, Crianza, Tempranillo, 2014, Rioja, Spain</b>	<b>6 400</b>
<b>Château les Eyquem, Cabernet Sauvignon, 2017, Margaux, France</b>	<b>6 900</b>
<b>Château de Pez, Cabernet Sauvignon, 2010, Saint-Estèphe, France</b>	<b>17 900</b>
	<b>37.5cl</b>
<b>Delas Frères «Les Challeys», 2018, Saint-Joseph, Rhône, France</b>	<b>4 200</b>

## R O S E   W I N E S

	75cl
<b>Miraval, Grenache, 2018, Provence, France</b>	<b>7 370</b>

Please note that the vintage of the wine can change according to our delivery.  
Feel free to ask our team for more informations.