

*PRIVATE DINING*



ST REGIS  
BORA BORA

## PRIVATE DINING

*Kindly note that all orders for breakfast, lunch or dinner placed through in-room dining are not included in any packages.*

*In compliance with recommendations for social distancing and to ensure the health and safety, all Mini Bar items have been removed.  
Please do not hesitate to order your refreshments.*

*While we do our utmost to prevent these inconveniences, certain products may be temporarily unavailable because of unseasonal weather patterns or disruptions to delivery schedules.*

*We thank you for your kind understanding in the event of these unforeseen circumstances.*

*A delivery charge of 1'500 xpf will be added to your bill for every in room-dining order.*

*A delivery charge of 3'000 xpf will be added to your bill for every over night order.*

*We are pleased to accommodate any special dietary requirement.*

*If you have allergies or intolerances, please advise our team.*

*In-Room Dining direct number : 7867 or Via Marriott Bonvoy App*





*BREAKFAST*



**ST REGIS**  
BORA BORA

*PRIVATE DINING*  
*BREAKFAST SETS*

*Served from 06.00 am to 10.30 am*

*TRADITIONAL BREAKFAST "ST.REGIS BORA BORA"*

*5'500 xpf per person*

*Coffee or Tea*  
*Fruit juice*  
*Fruit plate*  
*Homemade bakery basket*  
*Omelet creation*  
*Daily Matinal Bowl*

*CANOE BREAKFAST*

*11'900 xpf per person*

*Delivered to your villa by "va'a" (Polynesian canoe)*  
*Coffee or Tea*  
*Fruit juice*  
*Fruit plate*  
*Homemade bakery basket*  
*Tahitian raw fish salad, banana cake and muffins*

*Kindly note that a 24 hour advance notice is required for this event. Certain terms and restrictions apply depending on weather conditions.*

*ADD BUBBLES TO MAKE IT A SPECIAL OCCASION*

*Glass of Champagne      3'240 xpf*

*Billecart Salmon Brut      13'390 xpf*

*Billecart Salmon Rosé      22'100 xpf*

*Net prices are in pacific francs. A 5% service charge is included.*

## PRIVATE DINING

### BREAKFAST A LA CARTE

Served from 06.00 am to 10.30 am

#### Beverages

Fresh squeezed juice (local grapefruit, watermelon, orange and pineapple) (25cl)	1'600 xpf
Fruit juice (Orange, Pineapple, Grapefruit, Apple, Cranberry, Tomato, Mango, Banana-vanilla) (25cl)	900 xpf
French Press coffee	800 xpf
Selection of tea and infusions	800 xpf
Hot chocolate	700 xpf
Milkshakes (vanilla, coconut, banana, chocolate) (25cl)	1'600 xpf
Smoothies (banana, strawberry, raspberry, mango) (25cl)	1'600 xpf

#### Fruits

Fresh seasonal fruit platter	1'800 xpf
Fresh sliced Tahitian grapefruit	1'300 xpf
Fresh sliced Moorea pineapple	1'300 xpf

#### Cereals

Homemade granola	1'300 xpf
Selection of cereals	900 xpf

#### Dairy products

Yogurt	500 xpf
"Fromage blanc"	1'300 xpf
"Pineapple parfait" : yogurt, fresh pineapple and granola	1'500 xpf

#### Meats - Fish

Grilled bacon	900 xpf
Grilled chicken sausages	1'100 xpf
Ham	900 xpf
Tahitian style "ahi" tuna, crunchy vegetables	3'100 xpf

Net prices are in pacific francs. A 5% service charge is included.

*PRIVATE DINING*  
*BREAKFAST A LA CARTE*

*Served from 06.00 am to 10.30 am*

*Bakery*

<i>Homemade bakery basket</i>	<i>1'800 xpf</i>
<i>Homemade Croissants or Chocolate croissants (2 pieces)</i>	<i>800 xpf</i>
<i>Homemade French baguettes</i>	<i>800 xpf</i>
<i>White or wheat toasts (4 slices)</i>	<i>700 xpf</i>

*Homemade Pancakes and Waffles*

<i>Pancakes</i>	<i>1'800 xpf</i>
<i>Waffle</i>	<i>1'700 xpf</i>
<i>Crepes</i>	<i>1'700 xpf</i>

*Served with: mapple syrup, whipped cream, chocolate sauce or Nutella©*

*Omelets and eggs*

<i>Scrambled eggs, plain omelet, poached eggs or fried eggs</i>	<i>1'800 xpf</i>
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<i>Create your own omelet:</i>	<i>2'400 xpf</i>
<i>Bell pepper, tomato, mushroom, spinach, onion, ham, sausage, bacon, salmon, cheese</i>	

<i>Extra</i>	<i>100 xpf</i>
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*Net prices are in pacific francs. A 5% service charge is included.*



*ALL DAY DINING*



**ST. REGIS**  
BORA BORA



# ROMANTIC PIC-NIC

*Overlooking the magic landscape of Bora Bora,  
enjoy an intimate picnic with your beloved one.*

*The Motu Picnic, delivered on the "Motu Shaya" or in one of your favorite location around  
the resort, enjoy a timeless moment.*

*The Chic Water Picnic, sitting in the cristal clear water of the lagoon,  
savour our chef's picnic selection.*

*13'200 xpf per person, including chef's selection,  
a bottle of Sainte Marguerite Rosé wine and mineral water.*

*Please note that picnic offers are only available for lunch.  
Please contact our concierge desk for more information.  
Kindly note that a 24 hour advance notice is required for this event.  
Certain terms and restrictions apply depending on weather conditions.  
Menu is subject to change.  
Please call the 7867 for more information.*



**ST. REGIS**  
BORA BORA



PRIVATE DINING  
ALL DAY DINING

Served from 10.30 am to 10 pm

APETIZERS AND SALADS



*The Salad of the Day*

3'300 xpf

*Tuna Poke served with fresh coriander, mango, guacamole, sesame and rice*

3'600 xpf

*Tahitian style "Ahi" tuna, raw tuna marinated in coconut milk with crunchy vegetables*

3'100 xpf

*Tuna Tartare, Kalamata olive, Feta cheese, tomato, cucumber, lemon, pistachio*

3'500 xpf



*Manu Buddha, spicy Cajun chicken, rice, red cabbage, honey pumpkin, cashew nuts, lettuce with coriander yogurt dressing*

3'500 xpf



*Moana Buddha, shrimps, carrots, guacamole, red onions, daikon, sesame seed, lettuce with passion fruit dressing*

3'600 xpf



*Vegan Moana Buddha*

3'200 xpf



*Raunui Buddha, watermelon, quinoa, mint Feta cheese, chickpeas, cucumber, lettuce with mint yogurt dressing*

3'400 xpf

*Cobb Salad, egg, bacon, chicken, guacamole, Fourme d'Ambert cheese, tomato, lettuce with balsamic dressing*

3'400 xpf

*King Crab Salad, grapefruit, cabbage, carrots, lemon, red onions, cilantro, lettuce*

3'800 xpf

*Caesar Salad, Parmesan cheese, egg, bread croutons, lettuce*

*Vegetarian*

3'200 xpf

*Grilled chicken and bacon*

3'400 xpf

*Shrimps and bacon*

3'650 xpf

*Tom Yum Soup, mushroom, chicken, lemongrass, bok choy, Thai chili*

1'990 xpf



*Pumpkin & coconut milk soup*

1'990 xpf



*Dishes marked with this symbol are available VEGAN*






*All dishes above are available GLUTEN FREE*

Net prices are in pacific francs. A 5% service charge is included.

PRIVATE DINING  
ALL DAY DINING

Served from 10.30 am to 10 pm

SNACKS AND SANDWICHES

	Bruschetta, Tomato, mozzarella Di Bufala, cream cheese and basil cream, black olives Add Prosciutto ham to your bruschetta	3'250 xpf 900 xpf
 	Hummus & veggies, chickpeas & beetroots puree with raw vegetables	2'300 xpf
	★ Californian club sandwich, roasted chicken breast, guacamole, tomato, bacon, lettuce, mayonnaise	4'390 xpf
	★ Hamburger or Cheeseburger, beef (7oz), lettuce, tomato, red onions, bacon, tartar sauce	3'700 xpf
	★ Vegetarian Burger, red bean, radish, carrots, zucchini and red onions, tomato, lettuce, tartar sauce	3'700 xpf
	Fish and chips, crispy fish filet, tartar sauce, vinegar	3'400 xpf

All dishes with: ★ are served with a choice of:

Extra side :

Green salad, Jasmin rice, French fries, Roasted mix vegetables, Mashed potato	900 xpf
Parmesan & Rosemary Fries	1'200 xpf



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PRIVATE DINING  
**ALL DAY DINING**  
Served from 10.30 am to 10 pm

**PASTA :**

Pasta of the Day 3'600 xpf

1- Choose your type of pasta : Penne or Spaghetti

2- Choose your type of sauce :



Tomato

2'650 xpf

Bolognese

3'450 xpf

Alfredo

3'500 xpf

**PIZZA :**

Margherita Pizza, tomato sauce, mozzarella, basil

3'460 xpf

Four cheese pizza, mozzarella, gorgonzola, goat cheese, pecorino

3'810 xpf



Vegetarian Pizza, tomato sauce, seasonal vegetables, mozzarella

3'700 xpf

Chorizo Pizza, tomato sauce, chorizo, mozzarella

3'975 xpf

Regina Pizza, tomato sauce, ham, mozzarella, mushroom

4'000 xpf



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All our pasta and pizza are available GLUTEN FREE

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*PRIVATE DINING*  
**ALL DAY DINING**  
*Served from 10.30 am to 10 pm*

**AROUND THE WORLD**

	<i>Beef Filet and vegetables skewers, served with "sauté" potatoes and asparagus Choice of sauces : Chimichurri or Pepper Sauce</i>	<i>4'500 xpf</i>
	<i>Indian butter chicken, tomato sauce, cream, garlic and ginger sauce, served with white rice</i>	<i>3'690 xpf</i>
	<i>Indian vegetable curry, served with white rice</i>	<i>2'850 xpf</i>
	<i>Grilled Fish of the Day</i>	<i>4'600 xpf</i>
	<i>Creamy Olive Polenta, with almond milk</i>	<i>3'650 xpf</i>
	<i>Vegan Chili, with red beans, corns and rice (pre-order of 24h required)</i>	<i>3'400 xpf</i>
	<i>Vegetables Tajine, lemon confit and semolina (pre-order of 24h required)</i>	<i>3'900 xpf</i>

*Extra side :*

<i>Green salad, Jasmin rice, French fries, Roasted mix vegetables, Mashed potato</i>	<i>900 xpf</i>
<i>Parmesan &amp; Rosemary Fries</i>	<i>1'200 xpf</i>



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PRIVATE DINING  
ALL DAY DINING  
Served from 10.30 am to 10 pm

DESSERTS

	Banoffee Tart, Banana and Caramel Caramel, fresh banana, banana ice cream, whipped cream and meringue	2'200 xpf
	Chocolate Brownie with vanilla ice cream and caramel sauce	2'000 xpf
	Tahitian Cheesecake, coco, exotic fruits	2'000 xpf
 	Fresh Fruit Platter	1'800 xpf
	<u>Ice Cream &amp; Sorbet :</u>	
	Ice Cream Flavor : vanilla, hazelnut, pistachio, chocolate, coffee, caramel, banana	
	Sorbet : coconut, red fruits, lemon, exotic fruits, mango	
	1 Scoop	700 xpf
	2 Scoop	1'300 xpf
	3 Scoop	1'900 xpf
 	Vegan Cake, strawberries and chocolate	2'000 xpf



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## PRIVATE DINING

### KIDS MENU

Served only for children aged 1 year to 12 years old

Served from 06:00 am to 10 am

### BREAKFAST MENU

2'400 xpf per person

Hot chocolate

Fruit juice

Pancake

Fried egg

Fruit side

### ALL DAY DINING

Served from 10:30am to 10:30pm



Ham and cheese sandwich

1'800 xpf

Spaghetti or penne, butter or tomato sauce

1'700 xpf



Hamburger or cheeseburger

2'200 xpf

Margherita pizza

1'800 xpf




Grilled Fish

1'800 xpf



Chicken breast, garlic and thyme

1'800 xpf

All dishes with a  are served with a choice of:

Green salad, Jasmin rice, French fries, Roasted mix vegetables, Mashed potato

### DESSERTS

Fruit salad, mango sorbet

1'200 xpf

Chocolate Brownie with vanilla ice cream and caramel sauce

1'200 xpf



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# ROMANTIC DINER

*In the middle of the pearl of the Pacific,  
experience a unique romantic candlelight dinner.  
On the beach, in your villa or in our magic location : The Iridium Spa beach.  
Make this special night forever memorable with an exquisite 3-courses dinner.*

*Candlelight dinner on the Beach  
20'300 xpf per person.*

*Candlelight dinner in your Villa  
27'100 xpf per person*

*Candlelight dinner at the Spa Beach  
67'600 xpf per person with one bottle of champagne rosé included.*



*Please note that a 24-hour advance notice is required for this event.  
Certain terms and restrictions apply. Menu is subject to change.  
Dinner location is subject to change based on weather conditions*



*The candlelight diners are not available on wednesdays.*

**ST. REGIS**  
**BORA BORA**



PRIVATE DINING  
OVERNIGHT MENU  
Served from 10.00 pm to 06:00 am


A delivery charge of 3'000 xpf will be added to your bill for every overnight order.


APPETIZERS AND SALADS

	Tahitian style "ahi" tuna, Raw tuna, onion, carrot, cucumber, coconut milk, lime	3'100 xpf
	Caesar salad, Romaine salad, tortillas chips, parmesan cheese, eggs, Caesar dressing :	
	Vegetarian	3'200 xpf
	Grilled chicken and bacon	3'400 xpf
	Shrimps and bacon	3'650 xpf

PASTA

	1- Choose your type of pasta: Penne or Spaghetti	
	2- Choose your type of sauce:	
	Tomato	2'650 xpf
	Bolognese	3'450 xpf
	Alfredo	3'500 xpf

 Dishes marked with this symbol are available VEGAN

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PRIVATE DINING  
OVER NIGHT MENU  
Served from 10.00 pm to 06:00 am

A delivery charge of 3'000 xpf will be added to your bill for every overnight order.

BURGERS AND SANDWICHES



★ Californian club sandwich, roasted chicken breast, guacamole, tomato, bacon, lettuce, mayonnaise 4'390 xpf

★ Hamburger or Cheeseburger, beef (200g), lettuce, tomato, red onion, bacon, tartar sauce 3'700 xpf

Fish and chips, crispy fish filet, tartar sauce, vinegar (beer batter) 3'700 xpf

All dishes with a ★ are served with a choice of:

Green salad, French fries, Roasted mix vegetables, Mashed potato

Extra side 900 xpf

DESSERTS

Chocolate Brownie vanilla ice cream and caramel sauce 2'000 xpf



Fresh fruit Salad 1'800 xpf



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# *BEVERAGES*



**ST. REGIS**  
BORA BORA

## PRIVATE DINING BEVERAGE MENU

Served from 10.30 am to 10 pm

### BEERS

Corona (35.5cl)	1'000 xpf
Tabu Lemon (33cl)	1'000 xpf
Hinano (33cl)	950 xpf
Hinano Amber (33cl)	950 xpf
Hinano White (33cl)	950 xpf

### FRESH FRUIT JUICES (By the Glass, 25cl)

Orange, Watermelon, Pineapple	1'600 xpf
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### FRUIT JUICES (By the Glass, 25cl)

Orange, Pineapple, Grapefruit, Apple, Cranberry, Tomato, Mango, Banana-Vanilla	900 xpf
Juice Jug	1'500 xpf

### MINERAL WATERS

Evian (75cl)	1'000 xpf
San Pellegrino (75cl)	1'000 xpf
Perrier (75cl)	1'000 xpf
Perrier (20cl)	850 xpf
O'Tahiti (1L)	850 xpf
Fresh Coconut Water	1'100 xpf

### SOFT DRINKS :

Sprite (35.5cl)	800 xpf
Tonic (35.5cl)	800 xpf
Fanta Orange (35.5cl)	800 xpf
Orangina (35.5cl)	800 xpf
Coca Cola (35.5cl)	800 xpf
Coca Cola Light (35.5cl)	800 xpf
Coco sans sucre (35.5cl)	800 xpf
Canada dry (33cl)	800 xpf
Red Bull (25cl)	1'000 xpf
Homemade Iced Tea	1'000 xpf
Homemade Lemonade	1'000 xpf

Net prices are in pacific francs. A 5% service charge is included.

PRIVATE DINING

WINES LIST

Served from 10.30 am to 10 pm

WINES & CHAMPAGNES BY THE GLASS

CHAMPAGNE (15cl)

**BILLECART-SALMON.** Brut réserve. Pinot Noir, Chardonnay, Pinot Meunier. NV.

3'240 xpf

WHITE WINE (19cl)

**SANCERRE.** Pascal Jolivet. (Loire Valley, France) Sauvignon Blanc.

2'380 xpf

**CHABLIS.** William Fevre. (Burgundy, France) Chardonnay.

2'020 xpf

**VIN DE TAHITI BLANC DE CORAIL.** Domaine Auroy. (Tahiti) Carignan & Muscat de Hambourg.

1'700 xpf

**VIN DE TAHITI MOELLEUX.** Domaine Auroy. (Tahiti) Carignan & Muscat de Hambourg. **(Glass of 12cl)**

1'050 xpf

ROSE WINE (19cl)

**CHÂTEAU SAINTE MARGUERITE.** Cru Classé. Côtes de Provence. Grenache, Cinsault & Syrah.

1'900 xpf

**CHÂTEAU MINUTY.** Rose et Or. Côtes de Provence (France). Grenache & Tibouren.

2'190 xpf

RED WINE (19cl)

**HAUTES-COTES DE NUITS.** « L'Hermitage » Domaine G. Legou. (Burgundy, France) Pinot Noir.

2'280 xpf

**POMEROL.** La Croix de Mazeyres. (Bordeaux, France) Cabernet Franc & Merlot.

2'240 xpf

Net prices are in pacific francs. A 5% service charge is included.

PRIVATE DINING

WINES LIST

Served from 10.30 am to 10 pm

CHAMPAGNES BY THE BOTTLE

CHAMPAGNE

<b>BILLECART-SALMON.</b> BRUT RÉSERVE. Pinot Noir, Chardonnay, Pinot Meunier. NV	13'390 xpf
<b>VEUVE CLICQUOT.</b> CARTE JAUNE BRUT. Pinot Noir, Chardonnay, Pinot Meunier. NV	20'160 xpf
<b>VEUVE CLICQUOT.</b> LA GRANDE DAME BRUT. Pinot Noir, Chardonnay. 2008	60'250 xpf
<b>TAITTINGER.</b> COMTES DE CHAMPAGNE BLANC DE BLANCS. Chardonnay. 2007	43'490 xpf
<b>DOM PERIGNON.</b> BRUT. Pinot Noir, Chardonnay. 2010	63'000 xpf
<b>LOUIS ROEDERER.</b> CRISTAL. Pinot Noir, Chardonnay. 2012	64'250 xpf

ROSE CHAMPAGNE

<b>BILLECART-SALMON.</b> BRUT ROSÉ. Chardonnay, Pinot Meunier, Pinot Noir. NV	22'100 xpf
<b>LAURENT-PERRIER.</b> CUVÉE ROSÉ. Pinot Noir. NV	26'460 xpf
<b>LOUIS ROEDERER.</b> CRISTAL ROSÉ. Pinot Noir, Chardonnay. 2012	139'120 xpf
<b>DOM PERIGNON.</b> BRUT ROSÉ. Pinot Noir, Chardonnay. 2006	137'420 xpf

Net prices are in pacific francs. A 5% service charge is included.



## PRIVATE DINING

### WINES LIST

Served from 10.30 am to 10 pm

## WHITE & ROSE WINES BY THE BOTTLE

### FRANCE

#### BURGUNDY

<b>CHABLIS.</b> WILLIAM FEVRE. Chardonnay. 2018	8'080 xpf
<b>BEAUNE.</b> GUILLAUME LEGOU. LA MONTÉE ROUGE. Chardonnay. 2017	10'970 xpf
<b>PULIGNY-MONTRACHET.</b> ALBERT BICHOT. Chardonnay. 2017	22'900 xpf
<b>SAINT-AUBIN 1ER CRU.</b> V.GIRARDIN. LES MURGERS DES DENTS DE CHIEN. Chardonnay. 2017	21'380 xpf

#### LOIRE

<b>SANCERRE.</b> PASCAL JOLIVET. Sauvignon Blanc. 2019	8'090 xpf
<b>SAUMUR.</b> THIERRY GERMAIN. L'INSOLITE. Chenin Blanc. 2018	10'000 xpf

#### RHÔNE

<b>CONDRIEU.</b> JEAN-LUC COLOMBO. AMOUR DE DIEU. Viognier. 2017	17'230 xpf
<b>SAINT-JOSEPH.</b> M.CHAPOUTIER. LES GRANILITES « BIO ». Marsanne. 2017	10'970 xpf

#### FRENCH POLYNESIA

<b>VIN DE TAHITI BLANC DE CORAIL.</b> DOMAINE AUROY. Carignan & Muscat de Hambourg. 2019	6'500 xpf
<b>VIN DE TAHITI MOELLEUX.</b> DOMAINE AUROY. Carignan & Muscat de Hambourg. 2019	6'800 xpf

### USA

<b>SEAGLASS.</b> SANTA BARBARA COUNTY. Chardonnay. 2019	5'950 xpf
<b>GRGICH HILLS ESTATE.</b> NAPA VALLEY. Chardonnay. 2012	19'630 xpf
<b>JORDAN.</b> RUSSIAN RIVER VALLEY. SONOMA COUNTY. Chardonnay. 2016	11'640 xpf

### NEW ZEALAND

<b>SAINT CLAIR FAMILY ESTATE.</b> WAIRAU RESERVE. MARLBOROUGH. Sauvignon Blanc. 2018	7'430 xpf
<b>CLOUDY BAY.</b> MARLBOROUGH. Sauvignon Blanc. 2018	15'840 xpf

### ROSE WINES

#### FRANCE

<b>CHÂTEAU SAINTE MARGUERITE.</b> Cru Classé. Côtes de Provence. Grenache, Cinsault & Syrah. 2020	6'700 xpf
<b>CHATEAU MINUTY.</b> ROSE ET OR. CÔTES DE PROVENCE. Grenache & Tibouren. 2020	8'480 xpf
<b>CHATEAU ROMASSAN.</b> DOMAINE OTT. BANDOL. Mouvedre, Cinsault & Grenache. 2019	10'900 xpf

Net prices are in pacific francs. A 5% service charge is included.

## PRIVATE DINING

### WINES LIST

Served from 10.30 am to 10 pm

## RED WINES BY THE BOTTLE

### FRANCE

#### BURGUNDY

<b>GEVREY-CHAMBERTIN.</b> VINCENT GIRARDIN. LES VIEILLES VIGNES. Pinot Noir. 2017	23'050 xpf
<b>CHAMBOLLE-MUSIGNY.</b> GRAND VIN DE BOURGOGNE. BOUCHARD PÈRE ET FILS. Pinot Noir. 2015	18'030 xpf
<b>HAUTES-COTES DE NUITS.</b> « L'HERMITAGE ». DOMAINE G.LEGOU. Pinot Noir. 2019	9'110 xpf
<b>BEAUNE.</b> LA MONTEE ROUGE. DOMAINE G.LEGOU. Pinot Noir. 2018	9'700 xpf
<b>POMMARD.</b> CLOS DES URSULINES. DOMAINE PAVILLON. ALBERT BICHOT. Pinot Noir. 2017	17'660 xpf

#### BORDEAUX

<b>PAUILLAC.</b> CHATEAU HAUT-BATAILLEY. Cabernet Sauvignon & Franc, Merlot. 2013	20'820 xpf
<b>SAINT JULIEN.</b> PAVILLON DE LEOVILLE POYFERRÉ. Cabernet Sauvignon & Franc, Merlot. 2016	12'460 xpf
<b>MARGAUX.</b> CHÂTEAU CORDET. Cabernet Sauvignon & Franc, Merlot. 2015	11'530 xpf
<b>MARGAUX.</b> LA SYRÈNES DE GISCOURS. Cabernet Sauvignon, Merlot & Cabernet Franc. 2015	16'920 xpf
<b>SAINTE-FOY-COTES DE BORDEAUX.</b> CHATEAU MARTET. Merlot. 2015	13'400 xpf
<b>POMEROL.</b> LA CROIX DE MAZEYRES. Cabernet Franc & Merlot. 2017	8'930 xpf

#### LOIRE

<b>SAUMUR CHAMPIGNY.</b> ROCHES NEUVES. "TERRES CHAUDES". Cabernet Franc. 2014	10'200 xpf
<b>SANCERRE.</b> PASCAL JOLIVET. Pinot Noir. 2018	9'250 xpf

#### RHÔNE

<b>CÔTE ROTIE.</b> PAUL JABOULET. "LES JUMELLES ". Syrah. 2015	19'760 xpf
<b>CHATEAUNEUF-DU-PAPE.</b> DOMAINE DE BEAURENARD. Grenache, Syrah, Mouvèdre. 2018	14'200 xpf

### USA

<b>CLOS DU BOIS.</b> NAPA VALLEY. Pinot Noir. 2016	6'440xpf
<b>JORDAN.</b> ALEXANDER VALLEY. SONOMA COUNTY. Cabernet Sauvignon. 2014	21'400 xpf
<b>SEAGLASS.</b> SANTA BARBARA COUNTY. Pinot Noir. 2017	6'440 xpf
<b>SEAGLASS.</b> PASO ROBLES. Cabernet Sauvignon. 2017	6'060 xpf

### NEW ZEALAND

<b>THE STOLEN HEART.</b> HAWKES BAY. Cabernet Sauvignon, Merlot. 2014	13'570 xpf
<b>THE STOLEN HEART.</b> HAWKES BAY. Syrah. 2013	13'570 xpf

Net prices are in pacific francs. A 5% service charge is included.



*The In Room Dining Team  
wishes you a memorable stay  
in paradise*



**ST. REGIS**  
BORA BORA