

MARQUESAS NIGHT  
BUFFET MENU



COLD BUFFET

- Dried fish, local taro and Chinese parsley salad
- Roasted pork and sweet potato salad
- Salted fish
- White Tuna Sashimi
- Mussel and local breadfruit tartare
- Mito style raw fish
- Pumpkin soup
- Tahitian raw fish
- Fei, Banana, tuna salad
- Mango, papaya salad and sautéed shrimp

HOT BUFFET

- Roasted piglet with coconut milk
- Grilled beef sirloin, barbecue sauce
- Roasted chicken
- Leg of lamb, cooking juices
- Local vegetables : fei, breadfruit, manioc, sweet potato
- Local breadfruit
- Ash-roasted breadfruit
- Breadfruit fries
- Octopus in coconut milk
- Giant clam carry
- Pudding of local uru, papaya, pumpkin, pineapple, or banana
- Opah fish or swordfish or king mackerel or tuna with Auti (ti plant) juice

DESSERTS & PASTRIES BUFFET

- Verrines
- Papaya / crème brûlée entremet
- Dark chocolate fountain
- Marshmallow skewers
- Assortment of pies
- Cakes assortment
- Entremets assortment
- Assortment of cream puffs
- Fresh fruit Salad
- Fruit assortments

An alternative selection will be offered in the event that one of the items listed is unavailable.

