

French Polynesia - South Pacific

*M/s Paul Gauguin*



L'Etoile Restaurant

*Desserts sensations*

Crêpe terrine

Served with citrus caramel sauce

Nougatine parfait

Served with raspberry sauce

Gauguines favorite dessert

Moist chocolate cake with white chocolate  
Sorbet and milk chocolate mousse

*Simplicity*

Banana vanilla yogurt cocktail

With orange tuille

*Sugar free*

Peach Almond upside down cake

Served with vanilla sauce

*Frozen dessert*

Ice coupe "belle hélène "

Vanilla ice cream, served with Williams pear  
wedges, Topped with chocolate sauce and  
whipped cream

Premium ice cream selection

Diet ice cream

Refreshing sorbet of the day

*Cheese selection*

Offered with a glass of Port wine  
Assorted crackers, French bread and butter

For those with a taste for a fine selection of dessert  
wines or after dinner drinks our Sommeliers are  
available to help with a recommendation should  
you wish to purchase a premium brand.

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L'Etoile Restaurant

*Desserts Sensations*

Apple cake

Served warm with a red wine apple compote

Snowball

Local fruits simmered in white rum  
Accompanied by vanilla ice cream

Chocolate truffle cake

Layers of chocolate cake, topped with ganache,  
and orange salad

*Simplicity*

Tropical Bacardi Sabayon

Served over peach salad

*Sugar Free*

Vanilla Cheesecake

Served with a cherry sauce

*Frozen Dessert*

Ice Coupe "Amadeus Mozart"

Vanilla ice cream, served with  
Chocolate rum sauce and topped with  
Whipped cream

Premium ice cream selection

Diet ice cream

Refreshing sorbet of the day

*Cheese Selection*

Offered with a glass of Port wine  
Assorted crackers, French bread and butter

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L'Etoile Restaurant

*Desserts sensations*

**Cappuccino Carrousel**

Vanilla and coffee flavor mousse served with fresh berries compote

**Macadamia nut and milk chocolate tart**

Vanilla ice cream

**Local coconut panna cotta**

Caramelized rum pineapple fruit

*Simplicity*

**Polynesian fruit cup**

Marinated local fresh fruit with passion fruit sorbet

*Sugar free*

**Champagne jelly**

Served in a strawberry soup

*Frozen dessert*

**Ice coupe "Mona Lisa"**

Vanilla ice cream, pear compote, whipped cream

Premium ice cream selection

Diet ice cream

Refreshing sorbet of the day

*Cheese Selection*

Offered with a glass of Port wine  
Assorted crackers, French bread and butter

For those with a taste for a fine selection of dessert wines or after dinner drinks our Sommeliers are available to help with a recommendation should you wish to purchase a premium brand.

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L'Etoile Restaurant

*Cheese selection*

Offered with a glass of Port wine  
Assorted crackers, French bread and butter

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*Desserts Sensations*

Lemon meringue tart

Wild berry sauce

Cardinal's delight

Layers of crisp cake filled with heavenly light  
Coffee cream, Blessed with a cinnamon sauce

Vanilla profiteroles

Topped with chocolate fudge sauce

*Simplicity*

"Abundance Horn"

Mixed berries served in a crisp tuile  
With refreshing lime sorbet

*Sugar free*

Chocolate Cheesecake

Accompanied with a morello sauce

*Frozen dessert*

Banana boat coupe

Caramelized banana, vanilla ice cream,  
Pineapple sauce, whipped cream and toasted  
almonds

Premium ice cream selection

Diet ice cream

Refreshing sorbet of the day

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L'Etoile Restaurant

## *Desserts Sensations*

Pure Pacific perfection  
Coconut covered ice cream on a coconut cake

Apple streusel  
Vanilla custard and cinnamon ice cream

Refreshing raspberry parfait  
Presented with Tahitian vanilla

## *Simplicity*

Pear compote  
Caramelized pear topped with a light meringue

## *Sugar free*

Pineapple terrine  
With local fresh fruits

## *Frozen dessert*

Ice coupe "kirsch"  
Vanilla ice cream with kirsch marinated  
cherries and whipped cream

Premium ice cream selection

Diet ice cream

Refreshing sorbet of the day

## *Cheese selection*

Offered with a glass of Port wine  
Assorted crackers, French bread and butter

For those with a taste for a fine selection of dessert  
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