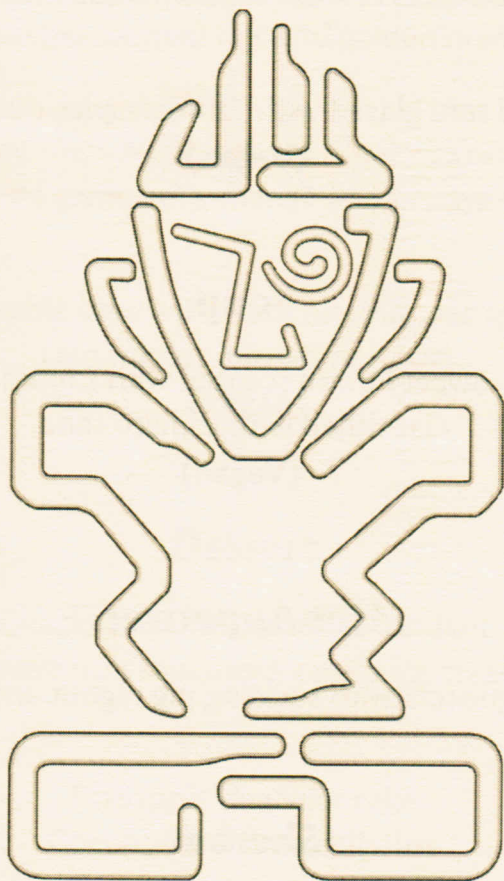


Tahitian Dinner



Paul Gauguin
CRUISES

Tahitian Dinner

Cold Appetizer

Poisson cru the most popular South Pacific dish
Marinated dices of fresh tuna with coconut and lime

Oven roasted tofu glazed with Tahitian spice over sautéed fafa
(Vegan)

Soup

Sweet Potato scented with Cumin
Garnished with tomato salsa
(Vegan)

Hot Appetizer

Pumpkin gnocchi with suckling pig ragout and miri pesto

Sherbet

Local coconut and mint sorbet

Specialities

Black angus beef tenderloin with parsley crust
Taro fries, Tahitian ratatouille and sweet potato chips

Broiled lobster tail
Taha'a vanilla sauce
Pistachio basmati rice and golden onions

Grilled Mahi Mahi with mild spicy citrus soy
Stir fried garlic pota, mango and papaya salad

Vegetable stew with coconut milk and spices
Lemongrass infused rice cake
(Vegan)

Dessert

Delicious warm chocolate fondant
Papaya fruit sauce and vanilla ice cream

Pineapple financier cake
Coconut and lime chiboust

Tropical fruit sorbet **(Vegan)**