

Arii Moana

DINNER

HOURS OF OPERATION

EVERY DAY, SEASONALLY

6:00 PM-9:30 PM

STARTERS

FOIE GRAS

With black truffle, morel and black garlic

4,100

SEAFOOD BISQUE

With ahi red tuna, sea scallops, langoustine, squid ink, croutons and saffron aioli

3,200

CAVIAR TOURTEAU-SEA SCALLOP

With pickled fennel, sour cream and dill essence

7,000

AHI YELLOWFIN TARTARE (D)

With passion fruit dressing, ginger and citrus pearl

3,600

LANGOUSTINE (G)

With shimeji, artichoke, morel, green peas and parsley

3,800

SEA SCALLOP (G)

With cauliflower purée, beetroot foam and citrus jelly

3,900

EGG 63°C (V)

Celeriac Purée, morel sauce, wild mushroom, red wine shallot and croutons

2,800

MAIN COURSES**AHI YELLOWFIN TUNA (D) (G)**

With Ratatouille, chorizo, olive oil and confit egg yolk

5,900

STRIPED SEA BASS (G)

With crab meat, pota, green peas and vanilla beurre blanc

6,200

MAHI MAHI

With meunière, leek fondue, marinière bouchot mussels and saffron emulsion

5,800

ASPARAGUS RISOTTO (G)

With arborio rice, Parmigiano Reggiano, sour cream and porcini powder

5,600

AUSTRALIAN LAMB (G)

With carrot purée, baby carrots, caramelized onion, lamb jus and semi-dried tomatoes

6,200

SURF AND TURF (G)

With prime Black Angus tenderloin, European lobster, extra virgin olive oil, mashed potatoes and beetroot reduction

7,800

“CHATEAUBRIAND” TO SHARE (G)

With tableside-carved 21-ounce Black Angus, truffle mashed potatoes, grilled asparagus, beurre maître d'hôtel, green peppercorn and morel sauce

16,000

(G) Gluten free option possible (V) Vegetarian option (D) Dairy free option

All prices are regulated and listed in pacific francs, taxes and service included. Kindly advise our staff of any food allergy you may have.