

< FARE HOA BEACH BAR & GRILL

Fare Hoa Beach Bar & Grill

ALL-DAY DINING

HOURS OF OPERATION

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11:00 AM - 8:00 PM

SIGNATURE COCKTAILS

PACIFIC SPRITZ

Campari, fresh orange juice, lime juice, fresh pineapple, passion fruit syrup, champagne

3,300

COVENT GARDEN

Tanqueray gin, Pimm's, fresh cucumber, cranberry juice, fresh lime juice

2,200

NOT MANHATTAN

blended Scotch whisky, Martini Rosso, Campari, grapefruit juice, maraschino cherry

2,100

AL PACINO

vodka, Khalua, coffee, vanilla syrup

2,400

COCONUT CLOUD

vodka, Malibu rum, coconut ice cream, Soho liqueur, fresh mint

2,600

MEX TERMINAL

Tequila Gold, lime, orange liquor, passion, Tabasco

2,200

BORA STYLE

white rum, papaya, passion fruit juice, mango juice, vanilla syrup

1,900

PUURA NUI

white rum, mango puree, lime puree, strawberry puree

2,000

MOCKTAILS

1,800

BEAR & BEER

non-alcoholic beer, ginger, lime, ginger ale, raw cane sugar

GREEN DAY

cucumber, apple, fresh mint, lime, ginger ale

RUBY ROSE

watermelon juice, cranberry juice, almond syrup, lime

HERBAL FRESHNESS

ginger, fresh mint, lime, Sprite

INDIAN DREAM

lime, mango puree, vanilla syrup, curry

VIRGIN MOJITO

lime, fresh mint, raw cane sugar, Sprite

VIRGIN STRAWBERRY DAIQUIRI

lime, raw cane sugar, strawberry puree

VIRGIN COLADA

pineapple juice, coconut puree, coconut syrup

VIRGIN MARY

tomato juice, celery salt, Worcheister sauce, salt, pepper

SANGRIA & PUNCH

2,500

IN VINO VERITAS

white wine, orange, pear, ginger

SUMMERTIME

Rose wine, watermelon, apple, strawberry, lime

POLYNESIAN PUNCH

rum, orange, pineapple, ginger

CHAMPAGNE

ROEDERER BRUT

GLASS: 3,000
BOTTLE: 15,000

ROEDERER ROSÉ

GLASS: 3,500
BOTTLE: 20,200

WHITE WINE

SANCERRE

Sauvignon Blanc, Pascal Jolivet, Loire Valley, France, 2016

GLASS: 1,600
BOTTLE: 9,200

CLOUDY BAY

Chardonnay, Marlborough, New Zealand, 2016

BOTTLE: 16,000

LOUIS LATOUR

Meursault Blanc, Chardonnay, Burgundy, France, 2015

BOTTLE: 19,000

SANCERRE

«Génération XIX», Sauvignon Blanc, Alphonse Mellot, Loire Valley, France, 2014

BOTTLE: 19,000

OYSTER BAY

Sauvignon Blanc, Marlborough, New Zealand, 2017

GLASS: 1,200

BOTTLE: 6,000

SANTI SORTESELE

Pinot Grigio, Veneto, Italy, 2016

GLASS: 1,200

BOTTLE: 6,000

CHABLIS DU CHÂTEAU DE MALIGNY

Chardonnay, Burgundy, France, 2017

GLASS: 1,300

BOTTLE: 7,000

ICONOCLAST

Chardonnay, Margaret River, USA, 2015

GLASS : 1,600

BOTTLE : 9,300

CAPE MENTELLE

Chardonnay, Margaret River, Australia, 2015

BOTTLE: 14,700

MER SOLEIL

Chardonnay, Santa Lucia, USA, 2014

BOTTLE: 15,000

ROSÉ

DOMAINES D'OTT

Côtes de Provence, France, 2016 2,000

GLASS: 2,000

BOTTLE: 11,000

MINUTY CUVÉE D'OR

Côtes de Provence, France, 2016

GLASS: 1,400

BOTTLE: 8,000

RED WINE

DOG POINT

Pinot Noir, New Zealand, 2010

BOTTLE: 18,500

CLOS DE LOS SIETE

Malbec, Vista Flores, Argentina, 2014

GLASS: 1,400
BOTTLE: 7,800

HAUTES CÔTES DE NUITS

Louix Max, Pinot Noir, Burgundy, France, 2016

GLASS : 1,500
BOTTLE : 9,000

SAINT JOSEPH LES LAUVES

Syrah, Rhône Valley, France, 2013

GLASS : 1,500
BOTTLE : 9,000

CHÂTEAU BARRAIL GRAND CRU

Merlot, St Emilion, France, 2011

GLASS : 1,600
BOTTLE : 9,500

CAPE MENTELLE

Caberet Sauvignon, Margaret River, Australia, 2015

GLASS : 1,800
BOTTLE : 11,000

RUTHERFORD HILL

Merlot, Napa Valley, USA, 2014

BOTTLE: 11,300

BARON DE BRANE

Cabernet Sauvignon, Margaux, Bordeaux, France, 2012

BOTTLE: 12,800

CHÂTEAUNEUF-DU-PAPE

Grenache Blend, Domaine de Beurenard, Côte du Rhône, France, 2013

BOTTLE : 13,300

ALOXE CORTON

Domaine Louis Latour, Pinot Noir, Burgundy, France, 2014

BOTTLE : 17,400

TIGNANELLO ANTINORI

Sangiovese, Tuscany, Italy, 2014

BOTTLE : 23,700

SILVER OAK

Cabernet Sauvignon, Alexander Valley, CA, USA, 2010

BOTTLE: 33,500

All prices are regulated and listed in Pacific Francs, with taxes & service included. Vintages are subject to change without notice. Our corkage fee is XPF 6,000 per bottle with a maximum of two bottles per table.

TO SHARE**MARINATED BLACK KALAMATA OLIVES (G) (V)**

extra virgin olive oil, red chili, garlic, oregano, lime juice

1,400

FRENCH CHEESE PLATTER (G) (VE)

grapes, dried fruits, nuts

4,000

CHARCUTERIE PLATTER

gherkin, Kalamata olives, garden herb salad

4,000

CHIPS & SALSA (G) (V)

guacamole, hummus bi tahini, cumin, roasted carrot hummus

2,000

CRISPY MAHI MAHI (G)

panko-crusted, limoncello tartar sauce, garden herb salad, radish

2,200

CHICKEN WINGS (S)

spicy mango glaze

2,200

GRILLED FOCACCIA

Bayonne ham, Kalamata olives, candied tomato, sour cream, local miri (basil), pickled onion

2,200

BUFFALO MOZZARELLA (G) (VE)

extra virgin olive oil, lime, tomato, raspberry, local miri (basil), black olives

2,000

RAW**“CHIOGGIA” BEETROOT CARPACCIO (G) (V)**

microgreens, lime, raspberry, local miri (basil), pickled onion, golden croutons

2,000

“POISSON CRU” TAHITIAN RAW FISH (G)

line-caught yellowfin ahi tuna, local coconut milk, carrot, cucumber, red onion, spring onion

2,800

LINE-CAUGHT YELLOWFIN AHI TUNA POKE

roasted sesame, sesame oil, red chili, ginger, roasted garlic, cabbage, wonton crisp

2,900

LINE-CAUGHT YELLOWFIN AHI TUNA TIRADITO (S)

lime juice, pickled onion, bell pepper, chives, Valentina spice, soy sauce, cilantro, wonton crisp

2,400

MANGO “KORORI” POLYNESIAN MOTHER OF PEARL SCALLOP CEVICHE (G) (S)

lime, cilantro, red chili marinade, red onion, tortilla chips

2,500

BEEF CARPACCIO (G)

truffled extra virgin olive oil, Parmesan, black olives, oven-candied tomato, local miri (basil), pickled onion

2,600

SALADS & HEALTHY BOWLS

CAESAR SALAD (VE)

romaine heart, sourdough croutons, shaved Parmesan, Caesar dressing

2,400

MEDITERRANEAN WATERMELON SALAD (G) (V)

mixed greens, feta cheese, Kalamata olives, cucumber, cherry tomato, candied bell pepper, red onion, oregano, lime dressing

2,200

SHAVED COCONUT SALAD (V)

mixed greens, bread croutons, tomato, greens beans, candied bell pepper, red onion, radish, herb salad, lime dressing

2,100

CRISPY QUINOA SALAD (G) (V)

mixed greens, candied bell pepper, turmeric, chives, mint, cilantro, lime vinaigrette, Thai red curry, grilled almonds

2,200

PAPAYA PUNK POWER (G) (VE)

mixed greens, quinoa, grilled papaya, seroendeng, baby leaf spinach, cherry tomato, green beans, radish, spicy yoghurt

3,100

BORA BUDDHA BOWL (G) (V)

mixed greens, wild rice, edamame, sweet potato, taro, cabbage, local miri (basil), roasted pumpkin seed, mango dressing

3,100

ENHANCEMENTS

HIYAYAKKO CHILLED TOFU (V) - 1,000

PINEAPPLE GLAZED MOOREA SHRIMP (G) - 1,400

PEPPER-CRUSTED SEARED RED AHI TUNA (G) - 1,200

CAJUN SPICED CILANTRO CHICKEN (G) - 1,100

TACOS

served with tortillas, smoked chipotle, chili salsa, avocado tomatillo salsa

CAJUN SPICED CILANTRO CHICKEN (G)

3,200

MOJO SHRIMP (G)

3,200

VEGETABLES & BLACK BEANS (G) (V)

2,700

BETWEEN THE BUNS

served with French fries or mixed green salad

YELLOWFIN TUNA BURGER

homemade black sesame brioche bun, red curry mayonnaise, lettuce, beef tomato, celeriac, cucumber

3,500

BACON CHEESEBURGER

homemade brioche sesame bun, applewood smoked bacon, cheddar, red onion, pickle, beef tomato, lettuce, spicy ketchup

3,500

SURF & TURF CHEESEBURGER

homemade brioche sesame bun, spiny lobster and beef patty, cheddar, red onion, pickle, beef tomato, lettuce, spicy ketchup

5,000

INDIAN TANDOORI CHICKEN BURGER

homemade brioche sesame bun, crunchy cucumber, yoghurt, mint, garlic, red onion, beef tomato, lettuce, spicy ketchup

3,200

VEGETARIAN BURGER (VE)

homemade brioche sesame bun, lentil vegetable patty, cheddar, red onion, pickle, beef tomato, lettuce

3,000

SIMPLY GRILLED**GLAZED SHRIMP SKEWERS (G)**

bell pepper, red onion, pineapple glaze

4,600

LAGOON FISH

soy sauce, garlic, garden rosemary

3,900

YELLOWFIN TUNA MEDALLION (G)

black lava salt, garlic butter

3,800

SPINY LOBSTER (G)

selection of sauces

6,800

GUAJILLO SPICED CHICKEN BREAST (G)

garlic, herb oil

3,500

PORK RIBS CHAR SIU

oyster sauce, ginger, garlic, hoisin sauce

4,200

RIB EYE (G)

choose your style (10 oz); seasoned (rock salt, black pepper, Sichuan pepper, badiane, cilantro grains) or Texan spicy dry (rock salt, black pepper, cumin, garlic, paprika, cayenne)

5,200

SIDES

LEMONGRASS COCONUT JASMINE RICE (G) (V)

1,000

“FENUA” ROOT VEGETABLE PURÉE (G)

1,000

MIXED GREENS SALAD (V)

radish, cherry tomato, green beans, extra virgin olive oil, lime dressing

1,000

YUKON GOLD POTATO SALAD (G)

sour cream, red onion, lime juice, parsley

1,000

GRILLED ASPARAGUS (G) (V)

truffled extra virgin olive oil, black olive

1,100

TRUFFLED FRENCH FRIES (G)

Parmesan cheese

1,200

DESSERTS

VANILLA SUNDAE

three scoops of homemade ice cream topped with caramelized pecan nuts, cookie, strawberry, vanilla cream, chocolate sauce

1,800

ADD TOPPINGS (M&M'S, CHOCOLATE CHIPS, COOKIES) - 100

HOMEMADE SNICKERS

caramel cream, peanuts

1,800

PINEAPPLE MOJITO

lime sorbet, mint, rum-infused diced pineapple, vanilla rum granita, crumble

1,800

FINGER CHOCOLATE COCO

coconut mousse, chocolate cream, feuilletine, chocolate biscuit, coconut sorbet, coconut foam

1,800

EXOTIC CHOCOLATE LAVA CAKE

chocolate, passion fruit, mango and passion fruit sorbet

1,800

STRAWBERRY CREAM CAKE

vanilla cream, strawberry layer, biscuit

1,800

FRESH FRUIT PLATTER

1,800

MAGNUM ICE CREAM

classic, almond, double chocolate, double caramel or double coconut

900

**WE SUPPORT BORA BORA FISHERMEN BY
SERVING FRESH SEAFOOD AT OUR RESORT.**

(G) Gluten Free (V) Vegan (VE) Vegetarian

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