



**GREEN PEARL**

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BAR - RESTAURANT - LOUNGE

*English Menu*

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**JUNE 15 - SEPTEMBER 15**

*Dear customers,*

*Here's the new Green Pearl menu, comforting as we enter the southern winter.*

*To make your lunches or dinners even more gourmet,  
our drinks menu and wine list, one of the finest on Moorea, are at your disposal.*

*We wish you an excellent tasting experience*

Chers clients,

Voici la nouvelle carte du Green Pearl, réconfortante à l'entrée de l'hiver austral.  
Notre carte des boissons et notre carte des vins, l'une des plus belles de Moorea,  
sont à votre disposition pour rendre vos déjeuners ou dîners plus gourmands.

Nous vous souhaitons une excellente dégustation;

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Les prix s'entendent en francs Pacifique, toutes taxes et service compris.  
*Pacific francs prices, which include all taxes and service. 1US\$=105 XPF / 1€=119,33 XPF*

## TAPAS OR PLATTERS

*To share as an aperitif*

OCEAN Selection from the sea : lagoon, reef, ocean		2700
VEGETABLE GARDEN Selection of cooked vegetables	(VEGGIE)	2400
COLD MEATS Corsican, Italian, Spanish or home-made		2700
CHEESE raw milk and matured cheese selection	(VEGGIE)	2700
COMBINED Selection of cold meats and cheeses		2700

TAPAS (VEGGIE) - PRICE PER TAPAS OF YOUR CHOICE **600**

Garlic bread - Homemade black olive tapenade - Mautini and chickpea hummus, homemade toast

TAPAS LAND & SEA - PRICE PER TAPAS OF YOUR CHOICE **800**

Fish rillettes & grilled toast - Local smoked fish on grilled toast - Iberian ham on grilled toast, tomato and olive oil

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## STARTERS

*From sea to garden*

RAW FISH with freshly squeezed coconut milk, red tuna and crudités	2800
CHICKEN CAESAR SALAD soft-boiled egg, parmesan shavings, bacon a la plancha and grilled croutons	2800
BEEF CARPACCIO with 'Opunohu' arugula and homemade pesto	2800
RED TUNA AND SMOKED SWORDFISH TARTAR, avocado and garden vegetables, sesame and sesame sauce and roasted 'autera'a (badamier almonds)	2900
GOAT'S CHEESE wrapped in bacon, grilled 'autera'a and soft-boiled egg	2800

## MAIN PLATES

### *From the farm*

<b>BREADED AND FRIED RISOTTO BALLS</b> flame-grilled chicken, parmesan sauce	<b>3200</b>
<b>SUCKLING PIG</b> confit in its own juices, wok-fried vegetables	<b>3500</b>
<b>RAVIOLES OF FRESH GOAT'S CHEESE</b> creamy ginger sauce	<b>2900</b>
<b>LAMB SHANK CONFIT</b> at low temperature, homemade mashed potatoes	<b>3300</b>
<b>TRIPLE SAUSAGE DUO</b> , with muscadet, old-fashioned mustard sauce	<b>2800</b>
<b>GRILLED RIB STEAK</b> fries and salad, choice of sauce	<b>3200</b>
<b>BEEF FILLET</b> , French fries and salad, choice of sauce	<b>3900</b>

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### *Lagoon, reef, ocean*

<b>HALF-COOKED RED TUNA</b> tataki style in a sesame crust	<b>3200</b>
<b>FISH OF THE DAY</b> , grilled fish, vegetables and rice	<b>2900</b>
<b>HALF LOBSTER</b> grilled with parsley and clarified butter	<b>1400/100 g</b>

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### *Burgers*

<b>CLASSIC TARAVAO STEAK</b> tomato confit, arugula, bacon	<b>2000</b>
<b>GARDEN</b> veggie burger, Moorea tofu, crispy candied vegetables, bread or Portobello mushroom	<b>2400</b>
<b>CASCADE</b> Charolais beef, pickled onions, melted Camembert cheese	<b>2900</b>

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### *Vegetables and sauces*

**500**

**CHOICE OF:** mashed potatoes - sweet potato gratin dauphinois - French fries (choice of: sweet potatoes, potatoes, breadfruit), wok-fried vegetables, mixed salad, white rice)

**CHOICE OF SAUCES:** pepper - truffle - morel - Roquefort

## FINISH YOUR MEAL

### *Selection of cheese*

<b>BY THE PLATE:</b> MATURED CHEESES made from raw milk (3 portions)	<b>1200</b>
<b>SLATES TO SHARE:</b> MATURED CHEESES made from raw milk (to share)	<b>2700</b>

### *Mere's desserts*

<b>CAFÉ GOURMAND</b> WITH THREE MINI DESSERTS (pavlova, fresh fenua fruit salad, mini fondant)	<b>1400</b>
<b>SOUTH PACIFIC CHOCOLATE</b> , heart of passion fruit	<b>1500</b>
<b>PAVLOVA</b> WITH FRUITS from Moorea and Tahiti	<b>1500</b>
<b>ENTREMETS</b> WITH 3 CHOCOLATES	<b>1500</b>
<b>CRÊME BRÛLÉE</b> and roasted papaya	<b>1500</b>
<b>COUPE DE GLACES</b> ou sorbets, 3 boules (vanilla, chocolate, strawberry, coffee, caramel, coconut, passion fruit, lemon, mango, guava, lychee, tiare, soursop, ginger)	<b>1300</b>

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### LESS THAN 10 YO

### KID'S

### *Menu*

**1850**

**CHICKEN OR FISH** nuggets with homemade ranch sauce  
or **CHEESE BURGER** with Tahitian Peninsula beef  
served with fries or large choice of vegetables  
**ICE CREAM OR SORBET** (from Moorea), flavor of your choice  
**CHOICE OF BEVERAGE** (syrup, juice, soda)

Three children under 10 at your table? The 3rd is our guest!

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