

The background of the cover is a stylized illustration. At the top, there is a decorative border with a repeating geometric pattern in orange and black. The main background is a light orange gradient. In the center, the title 'RESTAURANT OMAI' is written in a bold, dark brown serif font. Above and below the title are horizontal lines with a repeating wavy pattern. To the right, a large, stylized figure of a person is shown from the waist up, holding a long, thin rope that loops around the title. To the left, a smaller figure of a person is shown from the chest up, holding a white, diamond-shaped object. In the bottom right corner, there is a logo consisting of a stylized 'M' followed by the word 'MAITAI' in a bold, sans-serif font, and below it, the text 'LAPITA VILLAGE HUAHINE' in a smaller, sans-serif font. The bottom of the cover features another decorative border with a repeating geometric pattern in orange and black.

RESTAURANT OMAI

 **MAITAI**
LAPITA VILLAGE HUAHINE

LES ENTREES STARTERS

DINER

Poke de saumon aux petit légumes
Salmon Poke with diced vegetables

2190 xpf

Tartare de thon aux fines herbes
Tuna tartar with fines herbs

2190 xpf

Salade césar au poulet, au poisson grillé ou crevettes
Caesar salad with grilled chicken, grilled fish or shrimps

2290 xpf

Poisson cru au lait de coco
Tahitian style raw fish with coconut milk

2190 xpf

Salade de crevettes papaye & coriandre
Shrimp, green papaya salad, xith coriander

2190 xpf

Aumonière de fromage de chèvre au miel de Huahine, salade mesclun brisure
de noisette (12 min d'attente)

Crispy goat cheese aumonière, rosemary & Huahine island honey, mesclun
salad, crushed hazelnuts (12 min wait time)

2190 xpf

Meli Melo de patate douce et thazard fumé, pickles de légumes & mesclun
Sweet potato and smoked wahoo, vegetable pickles and mixed green salad

2190 xpf

Salade de poulpe à la provençale, tomates séchées & vinaigrette balsamique
Provençal octopus salad with sun-dried tomatoes and balsamic vinaigrette

2190 xpf

Mi-cuit de thon en croute de sésame, mesclun aux wakame & vinaigrette citron
Seared sesame ahi tuna, mixed green salad, wakame & lemon vinaigrette

2190 xpf

 **MAITAI**
CAPITA VILLAGE HUAHINE

Tous nos prix sont en francs pacifiques et toutes taxes comprises

Prices are in pacific francs and all taxes included

LES POISSONS & FRUITS DE MER

Fishes & Seafood

Mahi mahi grillé, riz sauté & sauce aux cacahuètes

Grilled Mahi fillet, sautéed rice and peanut sauce

2990 xpf

Thon poché au bouillon Thai, quinoa au lait de coco

Ahi tuna fillet poached in a thai broth, coconut milk quinoa

2890 xpf

Pahua (bénitier) au curry et au lait de coco & riz au jasmin

Coconut milk & curry Pahua (local clams), jasmine rice

2990 xpf

Risotto aux safran, olive noire & crevettes

Saffron and shrimp risotto with black olives

2990 xpf

Filet de thazard en habit d'algue nori cuit à la vapeur, lentilles au miso

Steamed wahoo fillet wrapped in nori seaweed, miso lentils

2990 xpf

Papillote de poisson, banane "fei" & lait de coco (15 min d'attente)

Lagoon fish "Papillote", fei banana (local plantain) & coconut milk (waiting time 15 min)

2990 xpf

Fettucine au saumon & marlin fumé à la crème

Creamy smoked salmon & marlin fettucine pasta

2390 xpf

Fettucine au pesto de tomates séchées & aux crevettes

Pesto rosso, ricotta, & shrimp fettuccine

2290 xpf

Fettucine à la tomate, huile d'olive & fromage de chèvre

Tomato, olive oil & goat cheese fettuccine

2190 xpf

Langouste de Huahine à la demande (24h avant) selon la saison de pêche *

interdiction de pêche du 1er Février au 30 Avril

*Huahine's lobster on request (24h before), according to availability **

Fishing ban from 1st of february to 31 of April

6690 xpf

*supplément de 3100 xpf pour ½ pension / 3100 xpf additional for half board

LES VIANDES

Meat

Souris d'agneau braisée aux épices, purée de patate douce

Braised lamb shank with spices sweet potatoes purée

3190 xpf

Jarret de porc croustillant aux cinq épices & lentille au miso

Crispy pork shank with five spices & miso lentils

3190 xpf

Entrecôte Angus grillée, pommes frites, sauce au choix : poivre vert ou roquefort

Angus rib steak, french fries pepper sauce or blue cheese sauce

3190 xpf

Filet de bœuf grillé, pomme de terre au champignon, sauce au porto & truffes

Grilled beef tenderloin, potatoes and mushroom, porto & truffles sauce

3590 xpf

Côtes de veau grillées, risotto au safran & olives noires, sauce tomate huile d'olive

Grilled veal chops, saffron & black olive risotto, olive oil tomato sauce

3990 xpf

Suprême de volaille farci au pesto de tomate séchée & mozzarella, légumes provençaux

Chicken supreme with sun-dried tomato pesto & mozzarella, Provençal vegetables

2990 xpf

Magret de canard rôti, gratin de patate douce, sauce au miel de Huahine & gingembre

Roasted duck "magret", sweet potatoes gratin, Huahine honey & ginger sauce

3490 xpf

Côte de bœuf grillée, frites, sauce au poivre ou roquefort*

*Prime rib steak with french fries, green pepper or blue cheese sauce**

4990 xpf

*Côte de bœuf à la demande (24h avant)

*Prime rib on request (24h before), according to availability

*supplément de 2050 xpf pour ½ pension / 2050 xpf additional for half board

 **MAITAI**
CAPITA VILLAGE HUAHINE

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LES DESSERTS

DESSERTS

Noix de coco en coque de chocolat & crème anglaise
Coconut in chocolate shell & custard cream
1390 xpf

Trio de crème brûlée aux épices
Crème brûlée trio
1390 xpf

Fondant au chocolat & feuilleté praliné
Bitter chocolate "fondant" & crispy praline
1390 xpf

Nougat glacé au miel de Huahine, crème anglaise & coulis de fruits rouge
Huahine Honey iced nougat, custard cream & red fruits coulis
1390 xpf

Crèmeux à la vanille de Huahine
Tahitian vanilla "crèmeux"
1390 xpf

Entremet au chocolat blanc & vanille, croustillant praliné & confit framboise passion
White chocolate and vanilla entremets with crispy praline, raspberry and passion fruit confit
1390 xpf

Assortiment de glaces & sorbets (3 parfums au choix)
Ice creams & sherbets selection (3 flavors)
1390 xpf

Glaces : chocolat, vanille, café, coco, praliné, menthe fraîche
Ice creams : chocolate, vanilla, coffee, coconut, praline, mint

Sorbets : fraise, framboise, passion, mangue, ananas, citron
Sherbets : strawberry, raspberry, passion fruit, mango, pineapple, lemon



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