

CUSTOMIZED WELCOME

TE OPUHI

17 500 xpf *(146,65€)*

In the room

- A bottle of Champagne (75cl)
- Fruits basket
- Floral bed decoration



TE TIPANIE

30 400 xpf *(254,75€)*

In the room

- A bottle of Champagne (75cl)
- Fruits basket
- Floral bed decoration

During the stay

- A 'Polynesian experience' Breakfast
 - o Delivered by canoe (available for overwater categories only)



TE HITOA

68 400 xpf *(573,20€)*

In the room

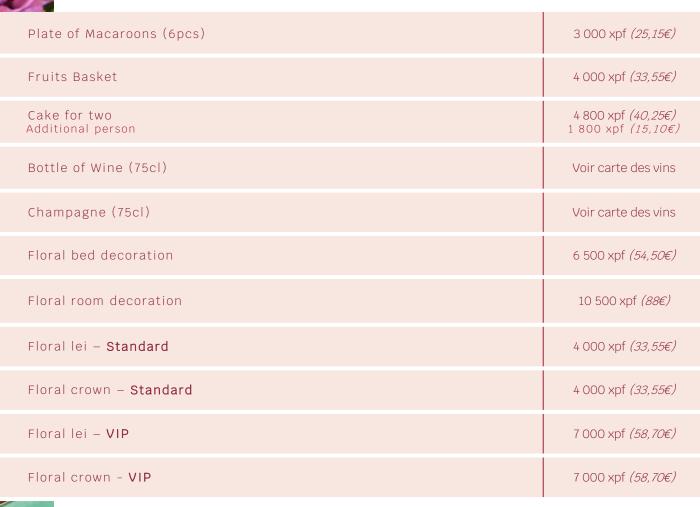
- A bottle of Champagne (75cl)
- Fruits basket
- Floral bed decoration

During the stay

- A 'Polynesian experience' Breakfast
 - o Delivered by canoe (available for overwater categories only)
- A 'Moemoea' romantic dinner
 - o On the beach
 - o Under our Gazebo
 - o In the privacy of your room



GIFT LIST







ROMANTICS SERVICES



CANOE BREAKFAST

It is with a traditional canoe that your breakfast will be delivered, with the first sun rays on the prestigious lagoon of Bora Bora. A unique moment not to be missed!

INFO

From 7:30 am to 10:30 am

Reservations to be made 24h prior

RATE

12 900 xpf *(108,10€)* /2 people

> 6 450 xpf (54,05€, / extra persor



PARATAITO

1 cocktail

1 amuse bouche

3 courses

1 water

1 coffee or tea

1h live music

(Bottle of wine not included, see wine menu)





35 000 xpf (293,30€) / 2 people

15 600 xpf (130,75€) in supplement *if half board is included*

9 700 xpf (81,30€)



RATES

33 400 xpf (279,90€) in supplement *if half board is included*

12 850 xpf (107,70€)



The Milky Way dinner is served in the privacy of your overwater suite or villa, decorated with tropical flowers. Enjoy a 3-course dinner wtih refined meals under the stars.

Pure bliss and perfect romance...







15 600 xpf (130,75€) in supplement *if half board is included*

9 700 xpf (81,30€)



RATES

33 400 xpf (279,90€) in supplement *if half board is included*

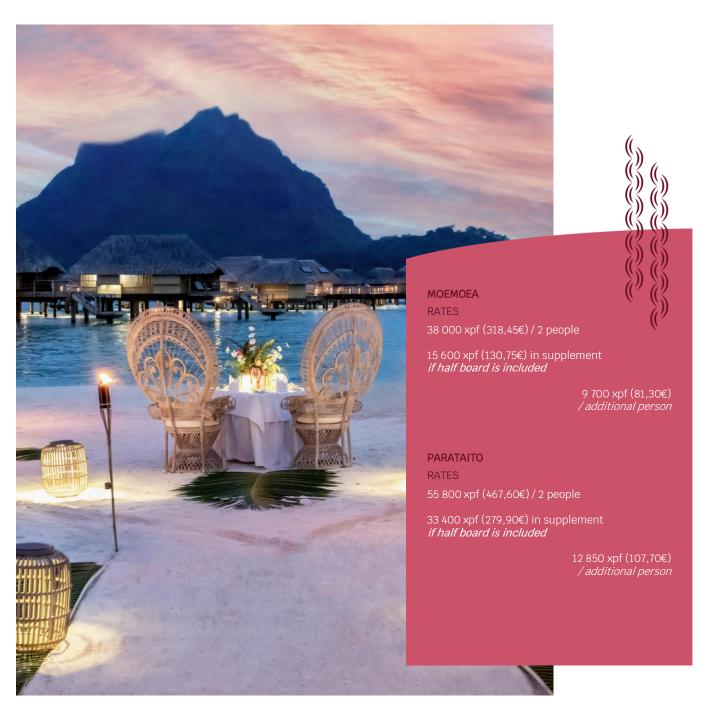
/additional person



Set on the resort's beautiful grounds, enjoy a romantic evening under the Tahitian sky.

Your table elegantly decorated awaits you under the "fare" for a gourmet three-course dinner.





BEACH DINNER

Set in a nice and quiet area of the beach, enjoy a glamourous evening under the stars.

Depending on the option chosen, champagne, wine or cocktails will accompany the exquisite dinner prepared by our Chefs. A wonderful time, alone...

In case of bad weather, dinner will be held under the fare.

MENU MOEMOEA

Starter

Shrimps raviole and shellfish emulsion \%

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Beef tataki and vegetables with sesame

Vegetable tempura (celery, carrots, tomatoes, eggplants)

and spicy sauce

√



Mozzarella & tomatoes salad with seaweed 🗸 🎉

Main

Mahi Mahi roasted with vanilla and perfumed rice 🛠 🎉



Duck breast and sweet potato mash



Mushrooms risotto (porcini mushrooms, chanterelles and morels) and grilled zucchini √ **(** €



Provençal pan-fried quinoa & cumin tofu 🗸 🎉

Desserts

Chocolate variation



Coconut macaron & passion cream &



Fruits platter %





MENU PARATAITO

«Amuse bouche» of the chef

Starter

Carpaccio of the sea: korori, shrimps & tuna 🖏 🎉

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Foie gras with vanilla scent, brioche and papaya chutney

Fenua salad (pineapple, papaya, grapefruit), citrus vinaigrette and coconut shavings $\mbox{\$}\mbox{\&}\mbox{\checkmark}$



Pumpkin soup with vanilla from Taha'a % 🛭 🗸

Main

Grilled lobster, saffron risotto and vanilla sauce 🛠 🎉



Beef fillet, potatoes and vegetables of the moment



Zucchini spaghetti with truffle oil and Parmesan cheese √ 🎉



Polynesian vegetable colombo sauce with tofu



Desserts

Taha'a Vanilla Entremet and local fruits \$\%



Chocolate variation



Fruits platter \$\text{\mathcal{K}}









CUSTOMIZE YOUR DINNER

COCKTAILS



∼ LONG DRINK COCKTAILS

2 200 xpf

1 400 xpf

MOJITO PASSION 🎘



Homemade passion fruit arranged rum, sparkling water, lime, fresh mint, brown sugar

MAITAI BORA BORA

Dark rum, Cocoa cream, orange juice, pineapple juice « 100% painapo », grenadine syrup

LE BORA BORA

Dark rum, pineapple juice, coconut liquor, raspberry puree

TEVAIROA

White rum, coconut liquor, cocoa cream, pineapple juice, coconut ice cream

MANUIA 🎘

White rum, fresh basil, fresh mint, lime, cranberry juice, strawberry syrup

PARADISE

∼ MOCKTAILS

Banana juice, Mango juice, Guava local jam

BASIL SUMMER 💥

Fresh basil, Fresh Mint, Lime juice, Cranberry juice, Strawberry syrup

BORA SUNRISE

Orange Juice, Passion fruit puree, Grenadine syrup

∼ CHAMPAGNE COCKTAILS

2 500 xpf

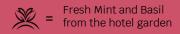
MANGO SPRITZ

Champagne, mango juice

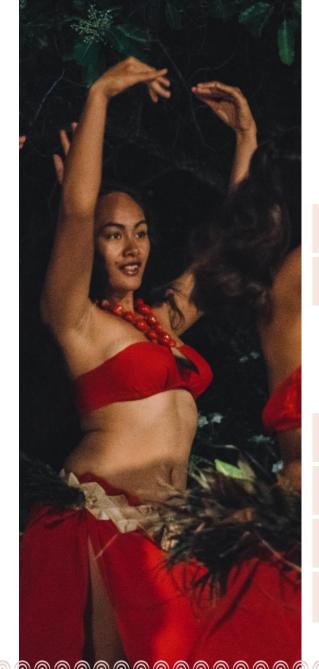
POLYNESIAN SPRITZ

Champagne, sparkling water, homemade pineapple & vanilla Rum, blue curacao liquor









ENTERTAINMENT

LOCAL MUSICIAN

	MOEMOEA	PARATAITO
Ukulele 1h	9 500 xpf <i>(79,65€)</i>	included
Ukulele 2h	19 000 xpf <i>(159,25€)</i>	9 500 xpf <i>(79,65€)</i>

SHOW

	MOEMOEA PARATAITO	
Private mini show (30min) up to 10 people	75 000 xpf <i>(628,50€)</i>	
Bora show (45min) up to 14 people	105 000 xpf <i>(879,95€)</i>	
Mini Heiva (45min) up to 25 people	145 000 xpf <i>(1 215,15€)</i>	
Fire dance (15min) up to 2 people	70 000 xpf <i>(586,60€)</i>	



TERMS & CONDITIONS

RATES ARE

- Expressed in Pacific Franc and Euro
- Per couple except when mentioned otherwise
- Taxes included

RESERVATIONS

Please note that only one romantic dinner per evening can be arranged. Therefore reservations are highly recommended

Contact: activites@leborabora.com or by phone at (+689) 40 605 209 (UTC -10)

CANCELLATION

All cancellations must be made 24 hours in advance. Otherwise, 100% of the announced rate will be charged.

GENERAL INFORMATION

As a reminder, these outdoor experiences and moments are subject to weather conditions and venues may be modified. The Hotel cannot be held responsible should the need arise (because of bad weather conditions or other unforseen circumstances) to change date or venue for Romantic Rendez-Vous reserved.

Rates for services contracted with outside operators can be subject to modification without prior notice.

Photos are for indication only and not contractual.