



The Sheraton Deva and our Reef restaurant is in the heart of New Caledonia within the Bourail community and its unique cultural influences which we invite you to discover in this menu.

Our exciting menu has been influenced by the heritage of the area's five major cultural groups:
New Caledonian, Melanesian, North African, Asian, and French

STARTERS

Pan-fried shrimp & pineapple cubes roasted with honey from Poé, yoghurt sauce, fresh coriander & sweet chili - 2 300

Tartar of beef cut with a knife, house made Carpaccio of smoked venison fillet, parmesan cheese crisp & quail eggs - 2 200

Crab crumble (snow crab meat-origin: Canada) with citrus fruit, coriander mayonnaise & pita chips - 3 100

Yellow-fin tuna trio: sashimi, seared with spices & tartar - 2 600

Caesar salad: Chicken breast - 2 100 or Prawns - 2 300
Lettuce, croutons, parmesan cheese, hard-boiled egg, anchovies, tomato, Caesar sauce

Gravlax marinated salmon, vodka cream, mustard emulsion & toasts - 2 500

Millefeuille of tomato, eggplant caviar & compote of onions, wafer potatoes & goat's cheese crumble - 1 900

Rock bass soup, garlic croutons, rouille sauce & Emmental cheese - 1 000

FOIE GRAS

Ballotine of duck foie gras cooked in salt, compote of mangoes with vanilla from Lifou - 2 900

Pan-fried duck foie gras, French-toasted brioche, beetroot purée -

SNACK MEALS

Our sandwiches are served with fries or green salad


Panini special: ham, brie cheese, tomatoes & basil cream - 2 100


Sheraton Black Burger: Black burger, fresh house black bun, pure minced beef steak, tomato, lettuce, candied red onions, bacon, porcini mushroom sauce - 2 800

Club crab: Crab crumble (snow crab meat-origin:Canada), salad, tomatoes, mayonnaise & marinated vegetables with teriyaki sauce - 3 100

Fish & Chios. tartar sauce - 2 500

VEGETARIAN

Bami goreng: Indonesian noodles, Chinese vermicelli, vegetables, garlic, ginger, coriander, sesame oil, sweet chili & soy sauce  - 2 800

Thai soup with green curry paste & coconut milk, tofu, julienne of vegetables, garlic, ginger, coriander, sesame oil, sweet chili & soy sauce  - 2 800

MEATS

Fillet of pan fried venison, with red wine sauce, mousseline of sweet potatoes with vanilla from Lifou & braised chicories - 3 800

Fillet of pan roasted beef, local choko & potato gratin, mousseline of spinach, toast with marrow & sauce with slivers of truffle - 4 300

Duck breast in crust of sugared almonds, pureed carrot with ginger, roasted pear & marbles of yam - 4 200

Roasted rack of lamb with caramelized onions & vegetables rosette on parmesan cheese shortbread, olives, candied tomatoes, garlic purée, thyme & rosemary jus - 3 600

FISHES

Thai green curry soup with snapper fillet and shrimp in coconut milk, julienne of vegetables & sweet potatoes - 3 600

Panko crumbed salmon steak, fried bok choy, miso sauce, polenta breaded with soy - 3 500

Pavé of Mahi-Mahi in crust, quinoa with preserved lemon, chilled poppy seed sauce - 3 400

House made taglioni with shrimp, cherry tomato cluster, green onions, parmesan cheese shavings & mushrooms - 3 100

SUPPLEMENTARY SIDES

Fries, tagliatelle or wok-tossed vegetables - 500

SWEET ENDING

Chef's signature: Ovaltine chocolate bar, popcorn soufflé with caramel, roasted peanuts & candied pears - 1 300

The coconut dome: Coconut mousse, crumble & chocolate half-sphere, creamy caramel - 1 100

Tropézienne revisited: puff brioche base, St-Honore vanilla cream, exotic fruits marmalade - 1 200

Exotic fruit Vacherin & zests of combawa - 1 200

Espresso coffee with gourmet petits fours - 1 300

Fresh fruit salad & sorbet - 1 100

If you have any concerns regarding food allergies, please alert your server prior to ordering. Please inform us of any special diet or intolerance.

/vegetarian dish or could be prepared as vegetarian dish on request.

The consumption of meat, poultry, seafood, raw or under-cooked eggs or non-pasteurized milk can increase the risk of food-related disease.

All taxes and service charge included / All prices in pacific francs XPF.

Any guest consuming alcohol must be of legal drinking age.

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