

# Incentive

## A unique experience

Seminars, conferences, incentive trips or business meetings always deserve the exceptional factor of success... Tahiti and her Islands offer all the necessary ingredients for a successful incentive trip even for the most demanding of people, from the most classic to the most original: volcanic islands with impenetrable forests where waterfalls murmur or on low islands with unending beaches of fine sand bordering transparent lagoons surrounded by coral reefs. Small, charming hotels or large, deluxe resorts with mythical and luxurious overwater bungalows, the magic of culture and traditions, the enchantment of the multicolored fish, unforgettable cruises onboard luxurious cruise ships with capacities from 60 to 700 cabins, without forgetting the legendary hospitality of the Polynesians, Tahiti and her Islands stands out as the ideal destination where work and discovery come together.

Cultural visits, aquatic activities, mountain and valley hikes, and diverse sports activities (golf, tennis, horseback riding, etc.) will satisfy any group looking for action (see the Activities page). The assistance of Polynesian tourism professionals, travel agencies, hotels, cruise line companies and service providers will be the true guarantee of an impeccably organized stay (see the information sheet on the Incentive page 34).



# Fine Food



## Multicultural delights

Fine food in Tahiti and her Islands is typically a natural style of cooking based on fresh products exotically blended and prepared according to various

culinary influences from around the world.

There is the presence of European cuisine within a tropical setting. Asian cooking has also added its own tastes and textures - turning Pacific dishes into something surprisingly distinctive and new.

Fish of all kinds, whether tuna, bonito, mahimahi or the many varieties of lagoon fish are prepared in many different ways - roasted, boiled, and raw - and form the centerpiece of typically Tahitian meal tables. Meat dishes are also highly favored due to the abundance of high quality cuts from New Zealand.

The top rated dishes are undoubtedly raw fish à la tahitienne (which is marinated in lemon juice and coconut milk), and the very popular

Chinese ma'a tinito (which is a mixture of pork, kidney beans, chinese cabbage and macaroni).

Family occasions and celebrations are the time for huge tamara'a Tahiti (Tahitian-style feasts) where a meal consisting of suckling pig, fish, breadfruit, yams and fe'i bananas is wrapped in banana leaves and steamed in an earth-dug oven over layers of hot rocks.

The larger hotels organize big buffet evenings that offer a vast panorama of local culinary delights accompanied by traditional dance performances.

## Tahitian marinated fish

Ingredients for 4 persons :  
1,75 pounds (800 grams) of fresh tuna, 1/2 cucumber (3,5 ounces - 100 grams), 1 tomato (1,75 ounces - 50grams), 1 green pepper (90 ounces - 25 grams), 1 large onion (2,8 ounces - 80 grams), juice from 8 limes, 1 glass of coconut milk, salt and pepper  
- Dice the fish into 1/2 inch cubes, rinse with fresh water, drain and place in a salad bowl.  
- Squeeze the limes and pour the juice over the fish, mix well.  
Let set 20 minutes in the refrigerator.  
- Cut the onion and the green pepper into thin slices, cut the tomato into small cubes, remove the seeds from the cucumber and cut into thin half moons.  
- Drain some of the lime juice then add the vegetables and season with salt and pepper.  
- Five minutes before serving, add the coconut milk.  
Present on a bed of lettuce, on individual plates or, even better, in a coconut shell!  
This entrée is best served chilled.

