

Le menu dégustation du Chef

5 plats \$120 or \$170 with wine pairing 6 plats \$140 or \$195 with wine pairing

Les entrées

Le sashimi de saumon « à ma façon »

Salmon sashimi my way (signature dish) \$29.00

Poêlée de Noix de Saint-Jacques et pommes de terre niçoises

Searched scallops on niçoise crushed potatoes, spicy gazpacho and avocado mousse \$28.00

Salade de vermicelles chinois au thon Saku poivré

Peppered Saku tuna served with glass noodles, Yuzu dressing salad and Chardonnay foam \$29.00

Assiette de melon reconstruit et copeaux de jambon de Parme

Melon, Roquefort cream, crispy Parma ham, melon jelly, burnt orange and Port puree with Roquefort crumble \$25.00

Trio de tartare de bœuf

Three ways beef tartar with potato wafers, olive oil jus, served with a selection of gels: Brandy and mushroom, spiced tomato and salsa verde \$27.00

Tortellini de Kikorangi, poireaux à la crème et écume de noix*

Kapiti Kikorangi tortellini with walnut froth, served with creamed leek, micro salad and Parma ham \$26.00

** Supreme winning dish of the Kapiti Collection challenge*

Salade César tiède à l'anguille fumée

Warm smoked eel Caesar salad with white anchovies, served with sautéed potatoes, bacon and crumbled egg \$25.00

Fromage de chèvre au four et sa tuile au poivre et au citron

Baked French goat cheese custard with walnut and honey purée, lemon and black pepper "tuile" \$25.00

Les plats principaux

Filet de dorade grise aux rubans safranés

Searched snapper fillet with saffron ribbon, lamb sweetbreads, lemon gnocchi and gremolata \$45.00

Poisson du jour poché sur salade de lentilles vertes

Poached catch of the day served on green lentil salad with poured aromatic poaching liquor \$40.00

Steak d'autruche et sa tapenade de betterave et cerise

Searched ostrich steak with beetroot and cherry tapenade, dark cocoa chips and elderflower jus \$48.00

Filet de bœuf, pomme fondante et croustillant au parmesan

Prime Angus beef fillet with fondant potato, green beans and parmesan wafer \$45.00

Carré d'agneau et sa fricassée

Three quarter deboned rack of lamb with fricassée of sweetbreads and oyster mushrooms, black olive jus and anchovy crumble \$45.00

Salade à l'orange et au confit de canard

Duck confit and orange salad with Kalamata olive crumble and citrus dressing \$38.00

Risotto de carottes et ricotta aux herbes

Baked carrot risotto, herbed ricotta and beetroot foam \$38.00

La rôtisserie

Hippopotamus restaurant uses Central North Island Angus beef

Côte de bœuf à la crème de raifort

Rib of beef (450 grs) with traditional potato gratin, baby Caesar salad, beef jus and homemade horseradish cream \$45.00

The Chef does not recommend that cut blue or rare

Faux-filet au beurre rouge

Prime Angus sirloin steak served with traditional potato gratin, onion jam, shallots and red wine butter \$45.00

The Chef does not recommend that cut blue or rare

Filet de sanglier fumé au Manuka et chou braisé au cidre

Manuka smoked Razorback pork loin and crackling, served with juniper and cider braised cabbage \$45.00

Poussin rôti au thym et au citron

Roasted baby chicken with thyme and lemon, served with duck fat roasted potatoes and mushrooms \$45.00

Accompagnements \$10.00

Salade du jardin – Iceberg salad, Cherry tomatoes, croutons and lemon dressing

Haricots blancs braisés au bacon et carottes – Braised canellini beans with bacon, carrots and fresh parsley

Brocolis vapeur au beurre de pignons de pin – Steamed brocolis with toasted pinenut butter

Pommes frites « Maison » – Hand cut fries with homemade aioli

Gratin Dauphinois – Traditional potato gratin