

Salon de Louis Roederer

Set menus

Capacity of maximum 12 people

Set menu A at \$90pp

Set menu B at \$100pp

Le Menu Dégustation du Chef

5 courses \$120 or \$170 with wine pairing

6 courses \$140 or \$195 with wine pairing

All prices include GST



If you wish to add a cheese platter to your set menu, mind an extra \$10 per person

We are happy to cater your dietary requirements, however please advise us in advance

Please note that under 8 people we charge a room hire fee of \$200 incl GST

Bon appétit!

The Hippopotamus team

Set Menu A

Les Entrées

Le sashimi de saumon « à ma façon »
Salmon sashimi my way (signature dish)

Joues de porc braisées sur gelée de pomme verte au Calvados
*Braised pork cheeks with lamb sweetbreads, oyster mushrooms and glazed baby shallots on a
Granny Smith and Calvados gelée*

Lamelles de gazpacho et rubans de concombre (V)
Gazpacho shaving with cucumber ribbons, wild watercress, homemade ricotta, basil seeds and sherry vinegar dressing

Les Plats principaux

Filet de dorade pochée et sa fricassée de St-Jacques et langoustines
*Butter poached snapper filet, fricassée of scampi and scallops on a bed of lentils caviar,
served with tomato and saffron dressing*

Filet de bœuf et ragout de lentilles du Puy
Prime Angus beef fillet on a beef cheek and du Puy lentils ragout with a potato galette and porcini jus

Crème de haricots blancs et son crumble au Kikorangi (V)
White bean custard with baby beetroot, baby spinach, crumble of Kikorangi, almond and chili with a saffron dressing

Sides will be served on the table to share

Les desserts

Panacotta pistache au coeur de framboise
Pistachio pannacotta with a meringue and raspberry coulis heart and white chocolate ice-cream

Crème brûlée traditionnelle
Traditional crème brûlée with garnish

Banane des tropiques
Chocolate sponge served with caramelised banana and banana mousse

Set Menu B

Les Entrées

Le sashimi de saumon « à ma façon »

Salmon sashimi my way (signature dish)

Tortellini de gambas et de langouste à l'orientale

Crayfish and scampi tortellini with wasabi Royale and oriental style broth

Trio de foie gras

Foie gras and sea salts macaroon, terrine of foie gras on a fig and walnut base, foie gras mousse with a mushroom duxelle and truffle oil

Lamelles de gazpacho et rubans de concombre (V)

Gazpacho shaving with cucumber ribbons, wild watercress, homemade ricotta, basil seeds and sherry vinegar dressing

Les Plats principaux

Filet de dorade pochée et sa fricassée de St-Jacques et langoustines

Butter poached snapper filet, fricassee of scampi and scallops on a bed of lentils caviar, served with tomato and saffron dressing

Filet de bœuf et ragout de lentilles du Puy

Prime Angus beef fillet on a beef cheek and du Puy lentils ragout with a potato galette and porcini jus

Petit magret de canard au miel de Manuka

Caramelised duck breast on wilted Shanghai cabbage, water chestnuts, coriander and chili gnocchi with a Peking duck consommé

Crème de haricots blancs et son crumble au Kikorangi (V)

White bean custard with baby beetroot, baby spinach, crumble of Kikorangi, almond and chili with a saffron dressing

Sides will be served on the table to share

Les desserts

Délice à la cerise et au chocolat

The Hip' Black Forrest

Verrine au citron

Lemon custard and meringue served in a glass

Crème brûlée traditionnelle

Traditional crème brûlée with garnish

Banane des tropiques

Chocolate sponge served with caramelised banana and banana mousse