hippopotamus
RESTAURANT & BAR

Le Menu Dégustation du Chef

5 plats $120 or $170 with wine pairing **6 plats** $140 or $185 with wine pairing

Les Entrées

Le sashimi de saumon « à ma façon » (La signature du Chef)
Salmon sashimi my way (signature dish) **$29.00**

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 **$28.00**
* Supreme winning dish of the Kapiti Collection challenge

Langoustines pochées au velouté de coques
Poached scampi and scallops in a light diamond clam velouté, with a garlic pannacotta, and saffron balls **$29.00**

Salade de cresson et d'anguille fumée
Watercress, smoked eel, bacon and baby potato salad with lemon cream dressing and crumbled eggs **$26.00**

Sautée d'escargots à la crème d'ail
Sautéed snails in creamy garlic butter on vanilla bean and pea risotto with parsley foam **$25.00**

Carpaccio de magret de canard « Prince de Candy »
Dilmah tea "Prince of Candy" marinated duck breast Carpaccio, tea syrup, camomile flower and micro salad dress with lemon vinaigrette **$28.00**

Thon poêlé à la perle de coco
Pan seared tuna with coconut pearl, lime froth, sesame and chilli praline, minted cucumber coulis **$28.00**

La timbale de fruits de mer
Seafood timbale with a crayfish cloud, croutons, roasted tomato puree, micro herb and citrus salad **$28.00**

Carpaccio de betteraves à l'orange confite (V)
Beetroot Carpaccio with candied orange zest, carrot and cardamom puree **$24.00**

Les Plats principaux

Poisson du jour et crumble à la polenta
Fresh catch of the day on polenta crumble with beef cheek cannelloni, creamed cauliflower and buttered jus $**45.00**

Filet de dorade grise à la crème d'artichaut
Seared snapper fillet with Jerusalem artichoke custard, broad bean, cashew and roasted cherry tomato dressing **$45.00**

Côte levées braisées et polenta Dauphine
Braised beef short ribs with polenta Dauphine, mushroom mousse, and chilli froth **$41.00**

Filet de bœuf rôti et gratin de champignons
Beef fillet with potato and mushroom gratin, fresh salsify and beef braising juice **$46.00**

Rumsteak d'agneau et crème de poix à la menthe
Twice cooked South Canterbury lamb rump with minted creamed peas, kumara gnocchi with thyme and garlic infused jus **$46.00**

Poitrine de porc braisée et sautée au chou
Braised pork belly served with sautéed savoy cabbage, bacon espuma, spicy chorizo jus and celeriac **$42.00**

Croustillant aux olives Kalamata et au fromage de chèvre (V)
Croustillant of Kalamata olives and goat cheese with pea tendrils, golden beetroot, glazed baby onion and balsamic dressing **$38.00**

La Rôtisserie

Confit de canard sur pommes sarladaises et salade de cresson
Duck leg confit, sautéed potatoes with mushroom, onion, parsley and watercress salad **$43.00**

Côte de bœuf béarnaise,
Rib of beef (300/400gr) with béarnaise sauce, fries and salad with creamy dressing **$45.00**

Entrecôte « marchand de vin »
Sirloin steak served with a red wine butter sauce, potato gratin and salad **$45.00**

Les rôtis pour deux *$99.00 for 2 persons*

Châteaubriant rôti et sa sélection de sauces
Roasted Chateaubriant with a selection of sauces, potato gratin and salad

Agneau de Leelands
Garlic studded Roasted Leelands lamb with jus, minted pea puree, roasted potato and garden salad

Hippopotamus restaurant uses Central North Island Angus beef

Accompagnements $10.00

Gratin Dauphinois – *Potato gratin*
Salade du jardin – *Garden salad*
Pommes frites « Maison » – *Hand cut fries*
Brocolis au beurre de pignons de pin – *Brocolis with pinenut butter*
Pomme purée à l'huile de truffe – *Creamed potato with truffle oil*