

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)

Trio de tartare de bœuf

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

Salade César tiède à l'anguille fumée

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

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"

Les Plats principaux

Filet de dorade grise aux rubans safranés

Seared snapper fillet with saffron ribbon, lamb sweetbreads, lemon gnocchi and gremolata

Faux-filet au beurre rouge

Prime Angus sirloin steak served on onion jam, shallots and red wine butter

Salade à l'orange et au confit de canard

Duck confit and orange salad with Kalamata olive crumble and citrus dressing

Risotto de carottes et ricotta aux herbes

Baked carrot risotto, herbed ricotta and beetroot foam

Sides will be served on the table to share

Les desserts

Crème brûlée traditionnelle

Traditional crème brûlée, orange and rosemary confit

Trio déconstruit au chocolat

*Dark chocolate crémeux, olive oil and chocolate air, tangy apricot puree, chocolate soil
and gooey toasted marshmallows*

Panacotta « My way »

Raspberry pannacotta, crispy meringue, orange puree, hazelnut sponge and streusel

Tarte au citron et pignon de pin

Lemon and pine nut tart, sweet mascarpone cream, crystallised honey and thyme ice-cream

Set Menu B

Les Entrées

Salade de vermicelles chinois au thon Saku poivré

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

Trio de tartare de bœuf

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

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

** Supreme winning dish of the Kapiti Collection challenge*

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"

Les Plats principaux

Filet de dorade grise aux rubans safranés

Seared snapper fillet with saffron ribbon, lamb sweetbreads, lemon gnocchi and gremolata

Filet de bœuf, pomme fondante et croustillant au parmesan

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

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

Salade à l'orange et au confit de canard

Duck confit and orange salad with Kalamata olive crumble and citrus dressing

Risotto de carottes et ricotta aux herbes

Baked carrot risotto, herbed ricotta and beetroot foam

Sides will be served on the table to share

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Crème brûlée traditionnelle

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Trio déconstruit au chocolat

Dark chocolate crémeux, olive oil and chocolate air, tangy apricot puree, chocolate soil and gooey toasted marshmallows

Tiramisu

Mascarpone, Amaretto sponge, coffee, crème fraîche, coffee macaroon and dark chocolate