

## EARLY EVENING DINING

2 COURSES \$60

3 COURSES \$75

### STARTER

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Mon Sashimi

Salmon Sashimi My Way (Signature Dish)

L'assiette De Quatre Huitres

Freshly Shucked New Zealand Oyster With Forum Chardonnay Reduction & Forum Cabernet Shallots Dressing & Homemade Bread

La Chèvre Et La Citrouille

Whipped Martinborough Goat Cheese & Pumpkin Bric-À-Brac, Pumpkin Seed Oil Dressing & Pumpkin Seed Soil

### MAIN COURSE

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Le Poisson Du Jour

Market Fish With Seasonal Garnish

Poulet Crème Et Morilles

Corn Fed Chicken Oven Baked In Cream, Morels Mushroom & Truffle Creamed Potato

Jardin Printanier

Roasted Baby Root Vegetables In Hazelnut Oil, Mushroom Puree With "Soil, Rain & Snow"

### DESSERT

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Petit Fours


Selection Of Sweet Delicacies

Entremet Caramel Et Noisette

Caramel Chocolate Mousse With Hazelnut & Pecan Sponge, Crunchy Praline Feuillantine, Vanilla Mascarpone Chantilly, Caramelised Hazelnut, Chocolate Crumble With Honey Roasted Pear Ice Cream

Table Must Be Vacated By 7:00pm

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# HIPPOPOTAMUS

May 2017

Executive Chef : Laurent Loudéac