

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 Shallot Dressing
& Homemade Bread

La Citrouille

Pumpkin & Coconut Risotto, Chilli, Ginger & Coriander Oil, Vegan Parmesan

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

La Tarte Tatin Revisitée

Leek Tarte Tatin, Goat Cheese Crumble, Pickled Onions & Miso Dressing

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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 #QT_Hotels

HIPPOPOTAMUS

August 2017

Executive Chef : Laurent Loudéac