

Hippopotamus Restaurant & Bar (French)

Lvl 3, Museum Hotel, 90 Cable Street

Ph: 802 8935

Breakfast: 7 days, Lunch: Mon-Fri

12-2pm, Dinner: 7 days from 6pm

The name Hippopotamus is quirky and almost humorously incongruous when applied to an elegant, French fine-dining establishment such as this. Hippopotamus is celebrated for its fine French cuisine, prepared by award-winning executive chef Laurent Loudeac, and the wine-list features top drops, particularly from France and New Zealand. We started with delicate natural oysters with red wine shallot vinegar and bread, and beautifully tender seared scallops on a potato and crab cake with a sauce vierge. Our shared main was the cote de boeuf - 400 grams of the most tender, choicest cuts of beef, seared and then roasted to perfect medium-rareness, carved at our table and served with a wonderful sauce of mushroom and foie gras. Fresh seasonal vegetables and a gorgeously creamy potato gratin completed the dish. We finished with crêpes suzette, prepared at the table in the traditional French way. An absolutely stunning dish, inspiring dessert-envy in my partner, which is saying something given he had ordered the richly decadent chocolate and toffee tart with orange crème fraîche, coffee syrup and dark chocolate ice-cream. We left Hippopotamus that night feeling utterly satisfied and happy with our lot - superb food, great wine, exceptional service and wonderful surroundings.

Mains: \$35 Licensed: Yes BYO: No