

BEFORE

Brie & Walnut Tart , raisin, honey, rosemary with tart shell (V)	58
Duck Rillettes & Cornichons , onions & sourdough crisp	58
Spanish Croquetas , fried béchamel & ham	58
Deep-fried Baby Squid , smoked paprika aioli	118
Tarbouriech Oysters , shallot cream & fresh lemon	178
Cured Meats , selection of cured meats	258

NEXT

Prawn Crudo (GF)	228
Obsiblu prawn crudo marinated in lemon sauce vierge & radish crudité	
Salisterra Mezze Platter	208
Tzatziki, baba ghanoush, taramasalata, hummus, Kalamata olives, lentils fritters, pita bread, feta cheese & tabouleh	
Beef Tongue	178
Sliced beef tongue, bagna cauda sauce, baby carrots salad & capers	
Green Asparagus Salad (V)(GF)	158
Poached and raw asparagus, grapefruit, mint & Greek yogurt dressing	
Haricots Verts (V)(GF)	128
French bean salad, pistachio dressing & blueberries	

THEN

Morel Velouté (V)(GF)	178
Morel mushrooms, green peas & warm spelt salad	
Asparagus Soup (V)(GF)	168
Creamy asparagus soup, caraway seed, macadamia & goat cheese house dressing	
Lamb Pastilla	198
Stuffed pulled lamb shoulder seasoned with Moroccan spices & Swiss chard	
Octopus (GF)	208
Grilled octopus with Greek style rub, pomegranate & parsley	
Petit Farci Niçoise (GF)	148
Pork ragout and rice stuffed with pepper, tomato & pattypan squash	
Pissaladiere	168
Puff pastry, confit Cevennes onions, Taggiasque olives & anchovies	
Mediterranean Sea Snails Al Ajillo (GF)	198
Puy lentils stew & Provençal herbs	

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MEANWHILE

Zucchini (V) Stuffed zucchini with couscous & saffron sauce	178
Ravioli (V) Spinach ravioli, Grana Padano sauce & sage	178
Lobster Paccheri Paccheri stuffed with lobster & aurora sauce	328
Meloso Rice (V)(GF) Caramelized vegetable stock, morels, fava beans & green peas	248
Ciuppin Ligurian style seafood broth with preserved tomato base & crusty bread	288
Red Mullet (Choose one side) Whole red mullet cooked table side with lemon & verbena steam	388
Spring Chicken (GF)(Choose one side) Roasted spring chicken marinated with lemon & Provençal herbs	288
Veal Chop (GF)(Choose one side) Roasted veal chop served with orange & fennel sauce	408
Pork Tenderloin a la Romana (GF)(Choose one side) Prosciutto wrapped pork tenderloin, semi-dried tomatoes & capers	348
Mediterranean Sea Bass to Share (GF)(Choose two side) 1kg Herb salt-baked seabass	1,288
Ribeye on the Bone (GF)(Choose two side) 1kg Grilled ribeye, rosemary condiment, capers & beef jus	1,288

USUALLY

Spelt and Venere Rice Warm Salad , parmesan (V)	58
Mixed Grilled Spring Vegetables , lemon vinaigrette (V)(GF)	
Warm French Beans , basil dressing (V)(GF)	
Crushed Ratte Potatoes , shallots & extra virgin olive oil (V)(GF)	
Warm Couscous Salad , raisins, cucumber & sun-dried tomato (V)	
Panisse , house-made ketchup (V)(GF)	

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AFTER

Yogurt (V)(GF)	98
Greek yogurt, walnut & acacia honey	
Pastafrola Pie (V)	98
Seasonal fruit Pastafrola, verbena & vanilla Chantilly cream	
Mandarin (GF)	98
Saffron mousseline & almond cream	
Clafouti (V)	98
Raspberry clafouti with verbena ice cream	
Madeleines (V)	98
Dark chocolate madeleines baked to order with chocolate ice cream	
Orange Blossom Meringue	98
Citrus fruits with melon salad & hibiscus cold soup	
Churros (V)	98
Spanish churros with cinnamon dust & dark chocolate sauce	
Mediterranean Cheese Platter	288
A selection of seasonal cheese & accompaniments	

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小食

芝士核桃撻 , 葡萄乾, 蜜糖, 迷迭草 (V)	58
鴨肉醬及醃漬青瓜 , 洋蔥及酸種麵包脆	58
菠菜炸丸子 , 火腿	58
炸魷魚 , 香蒜蛋黃醬	118
生蠔 , 乾蔥忌廉及檸檬	178
風乾火腿拼盤 , 精選火腿	258

頭盤

生醃蝦 (GF) 醃水晶藍蝦, 蘿蔔片及檸檬汁	228
地中海拼盤 青瓜酸乳酪醬, 茄子蓉, 紅魚子沙律醬, 鷹嘴豆蓉, 伊利亞達橄欖, 油炸扁豆, 彼得包, 山羊芝士及塔博勒沙律	208
牛舌 牛舌片, 熱沾醬, 甘筍沙律及水瓜柳	178
露筍 (V)(GF) 生及熟露筍, 西柚, 薄荷及希臘乳酪醬	158
法邊豆 (V)(GF) 法邊豆沙律, 開心果醬及藍莓	128

頭盤

羊肚菌湯 (V)(GF) 羊肚菌, 綠豆及穀物沙律	178
露筍湯 (V)(GF) 露筍湯, 葛縷子, 夏威夷果仁及羊奶芝士醬	168
羊肉餡批 燴羊肉批, 摩洛哥香料, 紅石榴粒, 乳酪和羊汁	198
八爪魚 (GF) 烤八爪魚配希臘香料, 石榴及香茜	208
焗醃蔬菜 (GF) 燴豬肉米飯釀胡椒, 蕃茄及扁圓南瓜	148
洋蔥批 酥皮, 油封洋蔥, 意大利橄欖及鯷魚	168
橄欖油蒜味海螺 (GF) 燉扁豆及普羅旺斯香草	198

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主菜

意大利青瓜 (V) 釀意大利青瓜配小米及番紅花醬	178
意大利雲吞 (V) 菠菜意大利雲吞, 芝士醬及鼠尾草	178
龍蝦寬管麵 芝士白汁龍蝦釀寬管麵	328
素燉飯 (V)(GF) 蔬菜高湯, 羊肚菌, 蠶豆及綠豆	248
意大利海鮮湯 意式海鮮湯配蕃茄及脆皮麵包	288
紅鱈魚 (選擇一款配菜) 全條紅鱈魚配檸檬及馬鞭草	388
春雞 (GF)(選擇一款配菜) 烤春雞配檸檬及普羅旺斯香草	288
小牛肉扒 (GF)(選擇一款配菜) 小牛肉扒配香橙及茴香醬	408
豬里脊肉 (GF)(選擇一款配菜) 意大利火腿, 豬里脊肉, 番茄乾及水瓜柳	348
地中海鱸魚 (GF)(選擇兩款配菜) 1 公斤鹽焗鱸魚	1,288
有骨肉眼扒 (GF)(選擇兩款配菜) 1 公斤烤肉眼, 迷迭草, 水瓜柳及牛肉汁	1,288

配菜

小麥黑米沙律, 巴馬臣芝士 (V) 蔬菜沙律, 檸檬油醋汁 (V)(GF) 法邊豆, 羅勒醬 (V)(GF) 馬鈴薯蓉, 乾蔥及橄欖油 (V)(GF) 小米沙律, 葡萄乾, 青瓜及蕃茄乾 (V) 鷹嘴豆條, 自家製蕃茄醬 (V)(GF)	58
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甜品

乳酪 (V)(GF) 希臘乳酪, 核桃及蜜糖	98
果醬批 (V) 杏脯果醬, 馬鞭草配雲呢拿忌廉	98
柑橘 (GF) 藏紅花柑橘慕絲配杏仁忌廉	98
法式焗布甸 (V) 紅桑子焗布甸配馬鞭草雪糕	98
法式貝殼蛋糕(V) 即製法式貝殼蛋糕配朱古力雪糕	98
香橙蛋白餅 柑橘配蜜瓜及洛神花湯	98
西班牙油條 (V) 朱古力醬及玉桂砂糖	98
地中海芝士拼盤 精選芝士及配料	288

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