SALISTERRA SET LUNCH

APPETIZER

Ocean crudo (GF)

Marinated shellfish, shallot Chantilly cream & raspberries

Beef carpaccio (GF)

Raw sliced beef, bagna càudo, mint & French beans

Green asparagus salad (V)(GF)

Green asparagus salad, grapefruit & Greek yogurt dressing

Zucchini soup (V)

Spring vegetables, parmesan broth, spinach & basil

Mussels ragout (GF)

Mussels ragout with fava beans & saffron

MAIN

Ravioli (V)

Spinach ravioli, Grana Padano sauce & sage

Mackerel (GF)

Gilled mackerel, roasted radish, spring onion & balsamic sauce vierge

Chicken roulade (GF)

Prosciutto wrapped chicken breast, roasted fennel & saffron sauce

Beef cheek a la Provencal (GF)

Braised beef cheek, smoked pork belly, baby carrots, broccolini & capers

Petit farci niçoise (V)(GF)

Stuffed vegetables, basil & spring vegetables demi-glace

DESSERT

Spring berries salad

Orange blossom ice cream & thyme meringue

Pastafrola pie

Preserved strawberries & verbena served with vanilla whipped cream

Panna cotta

Aromatic lemon sauce & vanilla sable

COFFEE OR TEA

Any 2 courses \$468

Any 3 courses \$528

SALISTERRA

午餐

頭盤

生醃海鮮 (GF)

醃製海鮮, 乾蔥忌廉及紅桑子

生牛肉 (GF)

生牛肉片, 熱沾醬及法邊豆

露筍 (V)(GF)

生及熟露笱, 西柚, 薄荷及希臘乳酪醬

意大利青瓜湯

蔬菜, 巴馬臣芝士湯, 菠菜及羅勒

燉青口 (GF)

燉青口配蠶豆及番紅花

主菜

意大利雲吞 (V)

菠菜意大利雲吞, 芝士醬及鼠尾草

鯖魚 (GF)

鯖魚, 烤蘿蔔, 香蔥及橄欖油醋汁

雞肉捲 (GF)

火腿雞胸捲, 烤茴香及番紅花醬

法式燴牛肉 (GF)

燉牛面頰,煙肉,甘筍,西蘭花苗及水瓜柳

焗醃蔬菜 (V)(GF)

釀蔬菜,羅勒醬及蔬菜多蜜醬

甜品

莓果沙律

橙花雪糕及百里香蛋白餅

果醬批

士多啤梨果醬,馬鞭草配雲呢拿忌廉

意式奶凍

檸檬醬及雲呢拿餅乾

咖啡或茶

兩道菜每位 468 元

三道菜每位 528 元