

SALISTERRA APPETIZER

Oysters (3 pcs / 6 pcs / 12 pcs)	252 / 504 / 1008
Shucked to order, served raw on the half-shell with mignonette sauce, fresh horseradish and lemon	
Gillardeau No.2, Marennes, France Magaki, Nagasaki, Japan	
Plateau de Fruits de Mer to Share (GF)	1,258
A selection of raw, cooked and marinated seasonal shellfish, and accompaniments	
Celeriac soup (V)	198
Celeriac velouté, roasted celeriac, brioche croutons, slow cooked egg, lardons and aged parmesan	
Fennel (V)(GF)	258
Braised and raw fennel, orange, ginger & honey dressing, black garlic, toasted almonds, coriander and fennel pollen	
Stracciatella (GF)	238
Stracciatella di bufala, pear, walnuts, lardo & mint	
Tomato & crab	298
Dressed crab, Japanese fruit tomato, avocado, tomato jelly, brioche, caviar, basil, chives and dill	
Scallop (GF)	288
Roasted Hokkaido scallop, Jerusalem artichoke puree, seasonal mushrooms & parmesan sauce	
Fried or scrambled egg (GF)	208
Taiyouran egg, garlic, aged parmesan and winter black truffle	
Carne crudo (GF)	568
Raw Pomard beef, olive oil, lemon juice and winter black truffle	
Truffle pasta (V)	388
Trofie, parmesan sauce and winter black truffle	
Truffle risotto (V)	388
Carnaroli rice, aged parmesan and winter black truffle	

Salisterra partners with Belu to serve unlimited House filtered water for \$30 per person.
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SALISTERRA MAIN

Seasonal Vegetables (V)(GF)	318
Roasted seasonal vegetables, olive oil crushed potatoes, dressed leaves and herbs	
Artichokes for 2 (V)	618
Artichokes barigoule, carrots, champignons de Paris, garlic, white wine and olive oil, pomme purée, artichoke purée and crispy artichokes	
Seafood Linguini	468
Linguini, squid, razor clam, mussels and prawns, cream sauce, lemon and herbs	
Braised beef pappardelle	388
Braised beef cheek, mushrooms & aged parmesan	
Butternut squash ravioli (V)	388
Butternut squash, aged parmesan, beurre blanc and winter black truffle	
Risotto (V)(GF)	318
Mushroom risotto, seasonal mushrooms, aged parmesan and wild rocket	
Dover Sole for 2	1,398
Whole pan-fried Dover sole, olive oil crushed potatoes, sautéed broccolini and salsa verde	
Bouillabaisse	598
Fish soup, red mullet, scallop, mussels, sautéed potatoes, baby fennel, black olives, croûtons, saffron aioli and Gruyère	
Lamb	418
Braised spiced boneless shoulder of lamb, couscous, almonds, apricots and coriander	
Pork Chop (GF)	518
Grilled pork chop, courgettes, green apple, peppers, citrus, mint, toasted pine nuts and pork sauce	
Ribeye on The Bone for 2 (GF)	1,488
1kg Grilled ribeye, roasted bone marrow, sun dried tomatoes, pomme purée, mushrooms, mixed leaves and herbs, Béarnaise and peppercorn sauce	
Sides	108
Mixed leaves and herbs, cucumber, tomatoes, shallot and House dressing	
Sautéed broccolini	
Pomme purée	
Steamed asparagus	
French fries	

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SALISTERRA DESSERT

Rum Baba	248
Apricot glazed yeast cake, Chantilly cream, seasonal fruit and rum	
Tarte Au Citron	148
Lemon tart and lemon sorbet	
Panna Cotta (GF)	148
Sweetened, thickened cream, vanilla and seasonal fruit	
Madeleines for 2	148
Freshly baked madeleines, whipped cream and chocolate sauce (please allow 15 minutes)	
Brown Sugar Tart	148
Caramelized sugar custard and sesame ice cream	
Torta Tenerina (GF)	148
Chocolate tart, chocolate tuille and chocolate sorbet	
House Gelato and Sorbet (GF)	148
Chef selection	
Affogato (GF)	148
Vanilla ice cream and espresso	
Cheese	338
A selection of seasonal cheeses and accompaniments	

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頭盤

生蠔 (3 隻/ 6 隻/ 12 隻)	252 / 504 / 1008
新鮮生蠔配乾蔥紅酒汁, 新鮮辣根, 辣汁及檸檬	
法國 Gillardeau No.2 蠔	
日本真蠔	
海鮮分享拼盤	1,258
生、熟及醃製海鮮, 特式配料	
芹菜頭湯	198
芹菜頭, 烤芹菜頭, 麵包粒, 慢煮蛋, 煙肉及巴馬臣芝士	
茴香 (V)	258
烤及生茴香, 橙, 薑, 蜜糖醬, 黑蒜, 烤杏仁, 芫荽及茴香花粉	
意大利芝士 (GF)	238
意大利水牛芝士, 梨, 核桃, 煙肉及薄荷	
鮮茄蟹肉	298
鮮蟹, 日本水果鮮茄, 牛油果, 鮮茄啫喱, 檸檬, 法國奶油麵包, 魚子醬, 香蔥及刁草	
帶子	288
烤北海道帶子, 朝鮮薊, 時令菇菌及巴馬臣芝士	
煎或炒蛋	208
日本雞蛋 大蒜 巴馬臣芝士及黑松露	
牛肉他他	568
牛肉 橄欖油 檸檬汁及黑松露	
松露意粉	388
意大利米, 巴馬臣芝士及黑松露	
松露意大利飯	388
意大利米, 巴馬臣芝士及黑松露	

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主菜

時令蔬菜 (V)(GF)	318
烤時令蔬菜, 橄欖油薯蓉, 青菜及香草	
朝鮮薊 (兩位用) (V)	618
燴朝鮮薊, 甘筍, 法國蘑菇, 香蒜, 白酒及橄欖油, 薯蓉, 朝鮮薊蓉及朝鮮薊甘脆	
海鮮扁意粉	468
扁意粉, 魷魚, 蜆子, 青口及鮮蝦, 忌廉汁, 檸檬及香草	
牛肉闊意粉	388
燉牛面肉, 蘑菇及巴馬臣芝士	
南瓜意大利雲吞	388
南瓜, 巴馬臣芝士, 白汁及黑松露	
意大利飯 (GF)	318
蘑菇意大利飯, 烤菌, 巴馬臣芝士及火箭菜	
龍脷魚 (兩位用)	1,398
原條香煎龍脷魚, 橄欖油薯蓉, 炒西蘭花及香草醬	
法式燴海鮮	598
鮮魚湯, 紅鯉魚, 帶子, 青口, 香薯, 茴香芹, 黑橄欖, 脆包, 紅花蛋黃汁及瑞士芝士	
羊肩	418
特式香料燴去骨羊肩, 小米, 杏仁, 黃杏及芫荽	
豬扒 (GF)	518
烤豬扒, 青瓜, 青蘋果, 甜椒, 香檸, 薄荷, 松子仁及肉汁	
有骨肉眼扒 (兩位用) (GF)	1,488
1 公斤烤肉眼扒, 牛骨髓, 風乾蕃茄, 薯蓉, 香菇, 青菜, 香草牛油汁及胡椒汁	
配菜	108
青菜及香草, 青瓜, 鮮茄, 乾葱及秘製醬汁	
香炒西蘭花	
薯蓉	
清蒸露筍	
薯條	

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甜品

杯酒蛋糕	248
黃杏酵母蛋糕, 忌廉, 時令鮮果及杯酒	
檸檬撻	148
檸檬撻及香檸雪葩	
意式奶凍 (GF)	148
忌廉, 雲呢拿及時令鮮果	
法式貝殼蛋糕 (兩位用)	148
即製法式貝殼蛋糕, 忌廉及朱古力汁 (請給予 15 分鐘準備時間)	
黃糖撻	148
焦糖吉士及芝麻雪糕	
無麩質朱古力撻 (GF)	148
朱古力撻, 朱古力脆皮及朱古力雪葩	
自製意式雪糕及雪葩 (GF)	148
廚師精選	
特濃咖啡及雪糕 (GF)	148
雲呢拿雪糕及特濃咖啡	
芝士	338
精選芝士及配料	

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