

SALISTERRA SET DINNER

Amuse bouche

Comte filled choux bun

APPETIZER

Oysters (GF)

Fresh oyster, cucumber relish, crème fraiche & dill

Asparagus (GF)

Poached Loire valley asparagus, caviar, soft boiled eggs, preserved lemon, breadcrumb, chervil & lemon vinaigrette

PASTA

Ravioli

Lobster ravioli, tomato consommé & herbs

MAIN COURSE

Lamb (GF)

Roast rack of lamb, braised lamb shoulder, Jersey royal potatoes, peas, broad beans, morels, wild garlic & lamb jus

SWEETS

Panna Cotta (GF)

Sweetened, thickened cream, vanilla and seasonal fruit

COFFEE OR TEA

1088

Salisterra partners with Belu to serve unlimited House filtered water for \$30 per person.
To find out more, please visit <https://belu.org/>

All prices are in Hong Kong Dollars and subject to a 10% service charge

SALISTERRA

晚餐

頭盤

法式泡芙
芝士餡料

前菜

生蠔
生蠔, 青瓜, 法式酸忌廉及刁草

露筍

法國露筍, 魚子醬, 半熟蛋, 醃製檸檬, 麵包粒, 細葉芹及檸檬油醋汁

意粉

意大利雲吞
龍蝦意大利雲吞, 蕃茄清湯及香草

主菜

羊肉
烤羊架, 燉羊肩, 馬鈴薯, 碗豆, 蠶豆, 羊肚菌, 野蒜及羊肉汁

甜品

意式奶凍
忌廉, 雲呢拿及時令水果

咖啡或茶

1088

Salisterra partners with Belu to serve unlimited House filtered water for \$30 per person.
To find out more, please visit <https://belu.org/>

All prices are in Hong Kong Dollars and subject to a 10% service charge.