

SALISTERRA
APPETIZER

Oysters (3 pcs / 6 pcs / 12 pcs) Shucked to order, served raw on the half-shell with mignonette sauce, fresh horseradish and lemon	252 / 504 / 1008
Gillardeau No.2, Marennes, France Magaki, Nagasaki, Japan	
Plateau de Fruits de Mer to Share (GF) A selection of raw, cooked and marinated seasonal shellfish, and accompaniments	1,258
Mushroom soup (V) Mushroom velouté, roasted mushrooms, brioche croutons, slow cooked egg and aged parmesan	198
Asparagus Poached Loire valley asparagus, caviar, soft boiled eggs, preserved lemon, breadcrumb, chervil and lemon vinaigrette	278
Stracciatella (GF) Stracciatella di bufala, Japanese fruit tomato, basil, shallot and aged balsamic dressing	238
Crab Crab beignets, potato, green apple, pomegranate, preserved lemon, herbs and curry sauce	288
Prawns (GF) Marinated Obsiblu prawns, citrus and mint	288
Steak tartare Polmard beef, Taiyouran egg, horseradish cream, watercress and parmesan toasts	298
Scallop (GF) Roasted Hokkaido scallop, cauliflower puree, roasted cauliflower, pickled stem, coriander, raisin purée and cauliflower velouté	288

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
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 and aged parmesan	
Gnocchi (V)	328
House made gnocchi, pea puree, peas, broad beans and aged parmesan	
Risotto (V)(GF)	358
Asparagus risotto, braised morels, wild garlic, rocket and aged parmesan	
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	
Beef	588
200g Carrera grain-fed Wagyu beef, Café de Paris, butter, baby gem, herb dressing, mixed herbs, crouton, French fries and beef jus	
Pork Chop for 2 (GF)	1,088
1kg Grilled Dingley Dell pork chop, parmesan polenta, roasted baby artichokes, green beans and pork sauce	
Ribeye on The Bone for 2 (GF)	1,488
1kg Grilled ribeye, roasted bone marrow, pomme purée, mushrooms, mixed leaves and herbs, Béarnaise and peppercorn sauce	
Sides	128
Mixed leaves and herbs, cucumber, tomatoes, shallot and House dressing	
Sautéed broccolini	
Pomme purée	
Steamed asparagus	
Sautéed green beans & hazelnuts	
French fries	

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
DESSERT

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

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
頭盤

生蠔 (3 隻/ 6 隻/ 12 隻) 新鮮生蠔配乾蔥紅酒汁, 新鮮辣根, 辣汁及檸檬	252 / 504 / 1008
法國 Gillardeau No.2 蠔 日本真蠔	
海鮮分享拼盤 生、熟及醃製海鮮, 特式配料	1,258
蘑菇湯 蘑菇, 烤蘑菇, 法國奶油麵包粒, , 半熟蛋及巴馬臣芝士	198
露筍 法國露筍, 魚子醬, 半熟蛋, 醃製檸檬, 麵包粒, 細葉香芹及檸檬油醋汁	278
意大利芝士 意大利水牛芝士, 日本水果蕃茄, 羅勒, 香蔥及黑醋	238
蟹肉 炸蟹餅, 馬鈴薯, 青蘋果, 石榴, 醃製檸檬, 香草及咖喱醬	288
蝦 醃製法國藍蝦, 柑橘及薄荷	288
牛肉他他 法國布瑪牛肉, 雞蛋, 辣根醬, 西洋菜, 巴馬臣多士	298
帶子 烤北海道帶子, 椰菜花蓉, 烤椰菜花, 香茜, 提子蓉及椰菜花	388

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
主 菜

時令蔬菜 (V)(GF) 烤時令蔬菜, 橄欖油薯蓉, 青菜及香草	318
朝鮮薊 (兩位用) (V) 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	618
海鮮扁意粉 扁意粉, 魷魚, 蜆子, 青口及鮮蝦, 忌廉汁, 檸檬及香草	468
牛肉闊意粉 燉牛面肉, 蘑菇及巴馬臣芝士	388
薯糰 手工薯糰丸, 豌豆蓉, 豌豆, 蠶豆及巴馬士芝士	328
意大利飯 露筍意大利飯, 燉羊肚菌, 野蒜, 火箭菜及巴馬臣芝士	358
龍脷魚 (兩位用) 原條香煎龍脷魚, 橄欖油薯蓉, 炒西蘭花及香草醬	1,398
法式燴海鮮 鮮魚湯, 紅鰹魚, 帶子, 青口, 香薯, 茴香芹, 黑橄欖, 脆包, 紅花蛋黃汁及瑞士芝士	598
羊肩 特式香料燴去骨羊肩, 小米, 杏仁, 黃杏及茼蒿	418
牛肉 200 克和牛牛肉, 卡非醬, 牛油, 生菜, 香草汁, 香草, 麵包粒, 薯條及牛肉汁	588
豬扒 (兩位用) (GF) 1 公斤烤英國豬扒, 巴馬臣芝士玉米糊, 烤迷你朝鮮薊, 法邊豆及豬肉汁	1,088
有骨肉眼扒 (兩位用) (GF) 1 公斤烤肉眼扒, 牛骨髓, 薯蓉, 蘑菇, 香草, 青菜, 伯納西及胡椒醬	1,488
配菜 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 香炒法邊豆及榛子 薯條	108

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
甜品

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

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