

# SALISTERRA

## WEEKEND BRUNCH SET

### APPETIZER

#### **Oysters**

Shucked to order, served raw on the half-shell with mignonette sauce, fresh horseradish & lemon

#### **Belgian waffle**

Belgian waffle, strawberries, whipped cream & maple syrup

#### **American pancake**

American pancake, raspberries, butter & maple syrup

#### **Avocado & egg on toast (V)**

Crushed avocados, tomato sauce, sunny side up egg, & aged parmesan on toasted sourdough

#### **Stracciatella (GF)**

Stracciatella di bufala, Japanese fruit tomato, basil, shallot & aged balsamic dressing

#### **Egg benedict**

Poached egg, toasted English muffin, Hollandaise sauce and choice of spinach, ham or smoked salmon

#### **Broccolini (V)(GF)**

Roasted marinated broccolini, garlic yogurt, toasted almonds, zaatar & romesco sauce

#### **Salad Niçoise (GF)**

Seared tuna, confit tuna belly, lettuce, green beans, sweet garlic, preserved lemon, caper berries, soft boiled egg, cherry tomatoes, shallot, herbs & vinaigrette

#### **Mushroom soup (V)**

Mushroom velouté, roasted mushrooms, brioche croutons & aged parmesan

### MAIN

#### **Risotto (V)(GF)**

Asparagus risotto, braised morels, wild garlic, rocket & aged parmesan

#### **Rigatoni puttanesca (V)**

Rigatoni, chilli flakes, tomatoes, aged parmesan, olives, capers & parsley

#### **Seabream**

Roasted seabream, lardons, piperade & herb salad

#### **Chicken tagine**

Baked chicken legs, onion, garlic, preserved lemon, olives & cous cous

#### **Rack of lamb**

Roasted rack of lamb, baba ganoush, pomegranate, yoghurt, watercress, olives, onion, pepper & lamb jus

#### **Steak (250 supplements)**

Pan fried wagyu ribeye, sun dried tomatoes, French fries, salad & Bearnaise sauce

#### **Roast of the week to share**

1kg Grilled Dingley Dell pork chop, parmesan polenta, roasted baby artichokes, green beans & pork sauce

### DESSERT

#### **Fraisier**

Strawberry & almond sponge with vanilla cream

#### **Chocolate, coffee & hazelnut**

Chocolate choux, coffee, milk chocolate Chantilly cream & hazelnut praline

#### **Cheesecake**

Passionfruit cheesecake, honey ice cream & Chantilly cream

### COFFEE OR TEA

3 courses 618

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

## 週末早午餐

## 頭盤

**生蠔**

新鮮生蠔配乾蔥紅酒汁及檸檬

**比利時窩夫**

比利時窩夫, 士多啤梨, 忌廉及楓糖漿

**美式鬆餅**

美式鬆餅, 紅莓, 牛油及楓糖漿

**牛油果, 煎蛋**

牛油果蓉, 蕃茄醬, 太陽蛋, 巴馬臣及酸種麵包

**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

**班尼迪蛋**

水波蛋, 英式鬆餅, 荷蘭醬, 菠菜, 火腿或煙三文魚

**西蘭花苗**

烤醃西蘭花苗, 香蒜乳酪, 杏仁, 薩塔香料及紅椒醬

**吞拿魚沙律**

吞拿魚, 吞拿魚腩, 生菜, 法邊豆, 甜蒜, 醃製檸檬, 水瓜柳, 半熟蛋, 車厘茄, 香蔥, 香草及油醋汁

**蘑菇湯**

蘑菇, 烤蘑菇, 法國奶油麵包粒及巴馬臣芝士

## 主菜

**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

**意粉**

通心粉, 辣椒乾, 蕃茄, 巴馬臣芝士, 橄欖, 水瓜柳及香茜

**鯛魚**

烤鯛魚, 煙肉, 甜椒及香草沙律

**焗雞**

焗雞腿, 洋蔥, 蒜頭, 醃製檸檬, 橄欖及小米

**羊架**

烤羊架, 中東茄子蓉, 石榴, 乳酪, 西洋菜, 橄欖, 洋蔥, 胡椒及羊肉汁

**牛扒 需附加 250**

香煎和牛牛扒, 蕃茄乾, 炸薯條, 沙律及賓利士汁

**每週特別烤肉 (分享形式)**

烤英國豬扒, 巴馬臣芝士粟米糊, 烤迷你朝鮮薊, 法邊豆及豬肉汁

## 甜品

**法式士多啤梨蛋糕**

士多啤梨及杏仁忌廉海綿蛋糕

**朱古力泡芙**

朱古力泡芙, 咖啡牛奶忌廉及榛子朱古力

**芝士蛋糕**

熱情果芝士蛋糕, 蜜糖雪糕及忌廉

## 咖啡或茶

三道菜每位 618

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