

SALISTERRA APPETIZER

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

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 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	

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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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SALISTERRA 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	
蘑菇湯	198
蘑菇, 烤蘑菇, 法國奶油麵包粒, , 半熟蛋及巴馬臣芝士	
露筍	278
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	
意大利芝士	238
意大利水牛芝士, 日本水果蕃茄, 羅勒, 香蔥及黑醋	
蟹肉	288
炸蟹餅, 馬鈴薯, 青蘋果, 石榴, 醃製檸檬, 香草及咖喱醬	
蝦	288
醃製法國藍蝦, 柑橘及薄荷	
牛肉他他	298
法國布瑪牛肉, 雞蛋, 辣根醬, 西洋菜, 巴馬臣多士	
帶子	288
烤北海道帶子, 椰菜花蓉, 烤椰菜花, 香茜, 提子蓉及椰菜花	

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SALISTERRA

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
燉牛腩肉, 蘑菇及巴馬臣芝士	
薯糰	328
手工薯糰丸, 豌豆蓉, 豌豆, 蠶豆及巴馬士芝士	
意大利飯	358
露筍意大利飯, 燉羊肚菌, 野蒜, 火箭菜及巴馬臣芝士	
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, 黃杏及茺葵	
牛肉	588
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	
豬扒 (兩位用) (GF)	1,088
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	
有骨肉眼扒 (兩位用) (GF)	1,488
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	
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	
香炒法邊豆及榛子	
薯條	

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SALISTERRA
甜品

秣酒蛋糕	248
黃杏酵母蛋糕, 忌廉, 時令鮮果及秣酒	
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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