

SALISTERRA

WEEKEND BRUNCH SET

APPETIZER

Oysters

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

Frittata

Eggs, stracciatella, smoked anchovies, shallot, confit tomatoes, prosciutto San Daniele & salsa verde

Belgian waffle

Belgian waffle, strawberries, whipped cream & maple syrup

American pancake

American pancake, raspberries, butter & maple syrup

Pissaladiere (V)

Puff pastry, caramelised onions, anchovies, olives & wild rocket

Stracciatella (GF)

Stracciatella di bufala, minted sugar snap peas, broad beans, shallot confit & citrus

Egg benedict

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

Smoked salmon bagel

Onion bagel, spring onion cream cheese, Foreman's smoked salmon, preserved lemons, sweet garlic, caper berries

Broccolini (V)(GF)

Roasted marinated broccolini, garlic yogurt, toasted almonds, za'atar & romesco sauce

Gazpacho

Chilled tomato soup, olives, black garlic, cucumber, bread, tomatoes & herbs

MAIN

Risotto (V)(GF)

Aged parmesan risotto, braised & raw violet artichokes & Australian black truffle

Spaghetti alle vongole

Spaghetti, clams, razor clams, chili, garlic, parsley, lemon & olive oil

Seabass en papillote

Steamed seabass, fennel, shallot, lemon, basil, tomatoes & baby artichokes

Chicken tagine

Baked chicken legs, onion, garlic, preserved lemon, olives, raisins & saffron spiced rice

Beef a la gardiane

Red wine braised wagyu top round, orange, olives, laurel, sweet garlic, onions, tomatoes & cous cous

Steak (250 supplement)

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

Roast to share

Crown roast rack of lemon, rosemary & garlic marinated lamb, maqlub of rice & aubergines, tomato & onion salad

DESSERT

Peaches & cream

Lemon thyme honey-glazed grilled peaches, raspberries, toasted hazelnuts & puff pastry ice cream

Chocolate tart

Chocolate tart & crème Chantilly

Fruit salad

Tropical fruit salad, herbs & mint sorbet

Pineapple carpaccio

Marinated pineapple, olive oil & mango sorbet

Cherry clafoutis

Baked cherry custard & pistachio ice 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

意式蛋餅

雞蛋, 水牛芝士, 煙鯷魚, 乾蔥, 蕃茄, 火腿及青醬

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

洋蔥撻

酥皮, 焦糖洋蔥, 鯷魚, 橄欖及火箭菜

意大利芝士

意大利水牛芝士, 荷蘭豆, 蠶豆, 乾蔥及柑橘

班尼迪蛋

水波蛋, 英式鬆餅, 荷蘭醬, 菠菜, 火腿或煙三文魚

煙三文魚貝果

洋蔥貝果, 忌廉香蔥芝士, 煙三文魚, 醃檸檬, 甜蒜, 水瓜柳

西蘭花苗

烤醃西蘭花苗, 香蒜乳酪, 杏仁, 薩塔香料及紅椒醬

西班牙凍湯

凍蕃茄湯, 橄欖, 黑蒜, 青瓜, 麵包, 蕃茄及香草

主菜

意大利飯

芝士意大利飯, 燉及生朝鮮薊, 黑松露

白酒蜆肉意粉

意粉, 蜆, 蜆子, 辣椒, 香蒜, 羅勒, 香茜, 檸檬及橄欖油

紙封鱸魚

蒸鱸魚, 茴香, 乾蔥, 檸檬, 羅勒, 蕃茄及小朝鮮薊

焗雞

焗雞腿, 洋蔥, 蒜頭, 醃製檸檬, 橄欖, 葡萄乾及藏紅花飯

燉牛肉

紅酒燉和牛後腿肉, 橙, 橄欖, 月桂, 甜蒜, 洋蔥, 蕃茄及小米

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

烤肉 (分享形式)

檸檬, 迷迭香及香蒜醃製烤羊架, 中東米及茄子, 蕃茄及洋蔥沙律

甜品

蜜糖燴桃

檸檬百里香烤桃, 紅桑子, 烤榛子及酥皮

朱古力撻

朱古力撻及忌廉

鮮果沙律

熱帶水果, 香草及薄荷雪葩

醃製菠蘿片

醃製菠蘿, 橄欖油及芒果雪葩

法式車厘子布甸

焗車厘子古士及開心果雪糕

咖啡或茶

三道菜每位 618

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