

SALISTERRA APPETIZER

Oysters (3 pcs / 6 pcs / 12 pcs)	252 / 504 / 1008
Freshly shucked, raw on the half-shell Gillardeau oysters, mignonette sauce, fresh lemon & horseradish	
Mediterranean salad (V)(GF)	258
Mixed leaves, celery, broad beans, spring onion, cucumber, baby artichokes, boiled eggs, endive, piquillo peppers, tomatoes, sweet garlic, herbs, lemon zest & house dressing	
Mushroom soup (V)	198
Mushroom velouté, roasted mushrooms, brioche croutons, slow cooked egg & aged parmesan	
Tomatoes (V)	288
Tomato salad, ricotta, olives, sweet garlic, caper berries, croutons & herbs	
Stracciatella (V)(GF)	238
Stracciatella di bufalla, minted peas, broad beans, preserved lemon & zest	
Lobster (GF)	298
Poached lobster, romaine hearts, avocado, wild rocket, endives, baby leaves, herbs, tomato & sauce Courchamps	
Mackerel	288
Cured horse mackerel, courgettes, onions, carrot, fennel & citrus	
Vitello Tonnato (GF)	278
Veal sirloin & sweet breads, confit tuna belly, smoked anchovies, cayenne pepper, caper berries, preserved lemon, parsley & lemon zest	
Steak Tartare (GF)	288
Marinated-spiced Polmard beef, egg yolk, semi-dried tomatoes, sweet garlic, capers, shallot, chives, cornichons, chervil & pommes gaufrettes	

SALISTERRA
MAIN

Seasonal Vegetables (V)(GF)	318
Roasted seasonal vegetables, olive oil crushed potatoes, dressed leaves & herbs	
Artichokes to Share (V)(GF)	618
Artichoke barigoule, carrots, champignons de Paris, garlic, white wine and olive oil, pomme purée, artichoke purée & crispy artichokes	
Spaghetti alla Bottarga	308
Spaghetti, garlic, olive oil, mullet roe & zest	
Gnocchi	328
Potato gnocchi, roasted & raw seasonal mushrooms, mushroom puree, sage & aged parmesan	
Seafood Risotto (GF)	468
Arborio rice, shellfish stock, crab, lobster, clams, razor clams, prawns & squid	
Salmon (GF)	438
Pan seared salmon, borlotti beans, baby artichokes, grilled spring onions, seasonal mushrooms, confit tomatoes, sweet garlic, lemon & jus gras	
Bouillabaisse	598
Fish soup, red mullet, scallop, mussels, sautéed potatoes, baby fennel, black olives, croûtons, saffron aioli & gruyère	
Sea Bass to Share (GF)	1,288
Salt-baked sea bass, chimichurri sauce, basmati rice with fennel, zucchini, swiss chard, dill & mint with butter lettuce & fennel salad	
Ossobuco (GF)	488
Braised veal shank, gremolata & risotto Milanese	
Lamb (GF)	598
Roasted rack of lamb, olive oil crushed potatoes, basil, baby artichokes, spring onion, piquillo peppers, courgettes & spiced olive lamb jus	
Beef Fillet	598
200g Wagyu beef, Café de Paris, butter, baby gem, herb dressing, mixed herbs, crouton, French fries & beef jus	
Ribeye on The Bone (GF)	1,488
1kg Grilled ribeye, virgin sauce, grilled tomatoes, olive oil crushed potatoes, salad of green beans & fèves	
Sides	128
Mixed leaves and herbs, cucumber, tomatoes, shallot & House dressing	
Sautéed broccolini	
Pomme purée	
Steamed asparagus	
Sautéed green beans & hazelnuts	
French fries	

SALISTERRA DESSERT

Pavlova (GF)	148
Rosemary meringue, fresh citrus, limoncello creme diplomate & Amalfi lemon sorbet	
Madeleines (V)	148
Baked to order with lavender cream	
Crème Caramel (V)(GF)	148
Fresh baked custard	
Chocolate Fondant (V)	148
Salted pistachio ice cream	
Almond Semi-freddo (GF)	148
Almond parfait, Grand Marnier confit orange & Florentine	
House Gelato & Sorbet (V)(GF)	148
Chef selection	

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	
地中海沙律	258
青菜, 西芹, 蠶豆, 蔥, 青瓜, 小朝鮮薊, 水煮蛋, 菊苣, 甜椒, 蕃茄, 甜蒜, 香草, 檸檬皮及自家製醬汁	
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	
蕃茄	288
蕃茄沙律, 芝士, 橄欖, 甜蒜, 水瓜柳, 麵包粒及香草	
意大利芝士	238
意大利水牛芝士, 豌豆, 蠶豆, 醃製檸檬及檸檬皮	
龍蝦	298
龍蝦, 生菜, 牛油果, 芝麻菜, 苦苣, 香草及蕃茄	
鯖魚	288
鹽醃鯖魚, 意大利青瓜, 洋蔥, 甘筍, 茴香及柑橘	
吞拿魚醬小牛肉	278
西冷, 小牛胸線, 油封吞拿魚腩, 煙鯷魚, 辣椒粉, 水瓜柳, 醃製檸檬, 香芹及檸檬皮	
牛肉他他	288
醃製法國布瑪牛肉, 蛋黃, 蕃茄乾, 甜蒜, 水瓜柳, 乾蔥, 細香蔥, 醃製青瓜, 細葉芹及馬鈴薯	

Salisterra partners with Belu to serve unlimited House filtered water for \$30 per person.
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All prices are in Hong Kong Dollars and subject to a 10% service charge

SALISTERRA

主菜

時令蔬菜	318
烤時令蔬菜, 橄欖油薯蓉, 青菜及香草	
朝鮮薊 (分享形式)	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	
烏魚子意粉	308
意粉, 香蒜, 橄欖油及烏魚子	
薯糰	328
馬鈴薯, 烤蘑菇, 蘑菇醬, 鼠尾草及巴臣士芝士	
海鮮意大利飯	468
意大利阿爾博里奧米, 海鮮湯, 螃蟹, 龍蝦, 蜆, 蠔子, 蝦及魷魚	
三文魚	438
香煎三文魚, 博羅特豆, 小朝鮮薊, 烤蔥, 蘑菇, 油封蕃茄, 甜蒜及檸檬	
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	
鱸魚 (分享形式)	1,288
鹽焗鱸魚, 青醬, 印度香米, 茴香, 意大利青瓜, 甜菜, 刁草, 薄荷, 生菜及茴香沙律	
燉牛膝	488
燉牛膝, 綜合香料及意大利燉飯	
羊架	598
烤羊架, 薯蓉, 羅勒, 小朝鮮薊, 蔥, 醃製紅椒, 意大利青瓜及羊肉汁	
牛扒	598
200 克和牛, 卡非醬, 牛油, 生菜, 香草醬, 沙律, 麵包粒, 薯條及牛肉汁	
有骨肉眼扒	1,488
1 公斤烤肉眼扒, 烤蕃茄, 蒸馬鈴薯及沙律	
配菜	128
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

蛋白餅	148
迷迭香蛋白霜, 新鮮柑橘, 檸檬利口酒忌廉及檸檬雪葩	
法式貝殼蛋糕	148
即製法式貝殼蛋糕及薰衣草忌廉	
焦糖布甸	148
法式焦糖布丁	
朱古力心太軟	148
鹽味開心果雪糕	
意式杏仁芭菲	148
杏仁芭菲, 糖漬橙皮及杏仁脆脆	
自製意式雪糕及雪葩	148
廚師精選	

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