

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	
Tomatoes (V)	288
Tomato salad, ricotta, olives, sweet garlic, caper berries, croutons & herbs	
Stracciatella (V)(GF)	238
Stracciatella di bufala, pear, walnuts, lardo & mint	
Lobster Bisque (GF)	238
Creamy lobster bisque, poached lobster & prawn, baby carrots, brioche croutons, basil, coriander, chives & nasturtium	
Mackerel	288
Cured horse mackerel, courgettes, onions, carrot, fennel & citrus	
Ox Tongue	278
Thin slices of Ox tongue with pickled vegetables, bagna cauda sauce & Sardinian bread	
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	
Sunchokes Penne	308
Penne pasta, braised sunchokes, grilled spring onions, confit tomatoes, garlic, basil, breadcrumbs & aged parmesan	
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	
Braised Beef a la Provencale	488
Braised beef cheek, bacon, carrots, olives, tomatoes, garlic, wild mushrooms, pomme puree & fried basil	
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
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.hk/>
All prices are in Hong Kong Dollars and subject to a 10% service charge

SALISTERRA DESSERT

Tarte Tropezienne	148
Light brioche cake with orange crème diplomat	
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 (V)	148
Chocolate ganache, orange marmalade & chocolate sponge	
House Gelato & Sorbet (V)(GF)	148
Chef selection	
Cheese	338
A selection of seasonal cheese and accompaniments	

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	
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, 梨, 核桃, 煙肉及薄荷	
龍蝦湯	238
忌廉龍蝦湯, 龍蝦, 大蝦, 甘筍, 法國奶油麵包粒, 羅勒, 芫荽, 細香蔥及早金蓮	
鯖魚	288
鹽醃鯖魚, 意大利青瓜, 洋蔥, 甘筍, 茴香及柑橘	
牛舌	278
燉牛舌, 自製醃菜, 大蒜銀魚柳醬配薄脆麵包	
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	

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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	
朝鮮薊長通粉	308
長通粉, 燴朝鮮薊, 烤大蔥, 油封蕃茄, 香蒜, 羅勒, 麵包粒及巴馬臣芝士	
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	
法式燴牛肉	488
燉牛面頰, 煙肉, 甘筍, 橄欖, 蕃茄, 香蒜, 野菌, 薯蓉及羅勒	
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
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

珍珠糖奶油包	148
香奶油麵包配橙花卡士忌廉	
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	148
朱古力, 柑橘醬及朱古力海綿蛋糕	
自製意式雪糕及雪葩	148
廚師精選	
芝士	338
精選芝士及配料	

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