SALISTERRA SET DINNER

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Oyster

Cucumber, confit lemon & verjus vinegar

Crudo Di Pesce

Sea bream carpaccio marinated in Navelina orange Virgin sauce & turnip slices

SOUP

Bouillabaisse

Fish soup, red mullet, scallop, mussels, sautéed potatoes, baby fennel, black olives, croûtons, saffron aïoli & gruyère

MAIN COURSE

Beef cheek

Braised beef cheek, rustic creamy polenta with old parmesan cheese, spinach, taggiasca olives, lavender & beef jus

SWEETS

Corsican Mandarin

Saffron mousseline and almond cream

COFFEE OR TEA

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SALISTERRA 晚餐

前菜

生蠔

生蠔, 蜜糖豆, 蕃茄啫喱及魚子醬

生醃鯛魚片

醃鯛魚薄片,蘿蔔片,橙柳,柑橘油醋汁

湯

法式燴海鮮

鮮魚湯, 紅鰹魚, 帶子, 青口, 香薯, 茴香芹, 黑橄欖, 脆包, 紅花蛋黃汁及瑞士芝士

主菜

牛面頰

燉牛面頰, 巴馬臣芝士玉米粥, 菠菜, 橄欖配薰衣草牛肉汁

甜品

柑橘

藏紅花柑橘慕絲配杏仁忌廉

咖啡或茶

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