

SALISTERRA
EARLY SUPPER
SUNDAY - THURSDAY | 6:00PM - 7:00PM

APPETIZER

Ox tongue

Thin slices of Ox tongue with pickled vegetables, bagna cauda sauce & Sardinian bread

Puntarelle chicory salad

Smoked scamorza cheese & colatura de alici

Cavatelli (V)

Broccolini & Buddha hand

Prawns al Ajillo

Puy lentil stew & Provençal herbs

Mushroom soup

Sautee cavolo nero & croutons

Crudo di pesce

Sea bream carpaccio marinated in Valencian Navel orange Virgin sauce & turnip slices

MAIN

Cioppin

Ligurian style seafood soup in light broth with preserved tomato base & crusty bread

Lamb pastilla

Stuffed with pulled lamb shoulder seasoned with Moroccan spices & Swiss chard

Chicken roulade

Taggiasque olive and pistachio virgin sauce & crush vitelotte

"Meloso" rice (V)

Served with roasted artichokes & sauteed Morel

Meagre fish

Confit lemon sauce & brassica textures

DESSERT

Choux farcie

Grenoble walnuts, pear & lavender

Pastafrola pie

Preserved apricots & verbena served with vanilla whipped cream

Corsican mandarin

Saffron mousseline & almond cream

COFFEE OR TEA

628

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

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頭盤**牛舌**

燉牛舌, 自製醃菜, 大蒜銀魚柳醬配薄脆麵包

菊苣沙律

綠葉菊苣, 煙燻芝士配義大利銀魚柳油醋汁

意大利貝殼粉 (V)

西蘭花苗及佛手柑

橄欖油蒜味蝦

燉扁豆及普羅旺斯香草

蘑菇湯

黑葉甘藍及麵包粒

生醃鯛魚片

醃鯛魚薄片, 蘿蔔片, 橙柳, 柑橘油醋汁

主菜**意式海鮮湯**

香濃蕃茄海鮮湯, 大蝦, 青口配脆薄包片

羊肉餡批

燴羊肉批, 摩洛哥香料, 紅石榴粒, 乳酪及羊汁

雞肉捲

開心果橄欖油醋汁及法國紫薯蓉

素燉飯

雜菜燒汁燉飯, 洋薊及羊肚菌

黃姑魚

油封檸檬醬及雜色椰菜花

甜品**泡芙**

核桃, 梨及薰衣草

果醬餡餅

杏脯果醬, 馬鞭草配雲呢拿忌廉

柑橘

藏紅花柑橘慕絲配杏仁忌廉

咖啡或茶

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