

SALISTERRA SET LUNCH

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

Ciuppin

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

Served with roasted artichokes & sauteed Morel (V)

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

Any 2 courses \$468

Any 3 courses \$528

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

午餐

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

兩道菜每位 468 元

三道菜每位 528 元

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