

## SALISTERRA WEEKEND BRUNCH SET

### APPETIZER

#### **Oysters**

Shucked to order, served raw on the half-shell with mignonette sauce, fresh horseradish & lemon

#### **Frittata**

Eggs, stracciatella, smoked anchovies, shallot, confit tomatoes, prosciutto San Daniele & salsa verde

#### **Belgian waffle**

Belgian waffle, strawberries, whipped cream & maple syrup

#### **American pancake**

American pancake, raspberries, butter & maple syrup

#### **Stracciatella** (GF)

Stracciatella di bufala, pear, walnuts, lardo & mint

#### **Egg benedict**

Poached egg, toasted English muffin, Hollandaise sauce and choice of spinach, ham or smoked salmon

#### **Smoked salmon bagel**

Onion bagel, spring onion cream cheese, Foreman's smoked salmon, preserved lemons, sweet garlic, caper berries

#### **Puntarelle chicory salad**

Smoked scamorza cheese & colatura de alici

#### **Mushroom soup**

Sautee cavolo nero & croutons

### MAIN

#### **Meloso rice** (V)

Served with roasted artichokes & sauteed morel

#### **Crab linguine**

Linguine, spanner crab, chili, garlic, parsley, lemon, aged parmesan & olive oil

#### **Seabass en papillote**

Steamed seabass, fennel, shallot, lemon, basil, tomatoes & baby artichokes

#### **Lamb pastilla**

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

#### **Beef cheek**

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

#### **Steak** (250 supplement)

Pan fried wagyu ribeye, sun dried tomatoes, French fries, salad & Bearnaise sauce

#### **Roast to share**

Roasted marinated chicken, pomegranate, coriander, haricot verts, saffron spiced rice & raisins

### DESSERT

#### **Panna cotta**

Perfume lemon sauce and vanilla sable

#### **Pastafrola pie**

Preserved apricots and verbena served with vanilla whipped cream

#### **Pineapple carpaccio**

Marinated pineapple, olive oil & mango sorbet

#### **Choux farcie**

Grenoble walnuts, pear & lavender

### COFFEE OR TEA

3 courses 618

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

## 週末早午餐

### 頭盤

#### 生蠔

新鮮生蠔配乾蔥紅酒汁及檸檬

#### 意式蛋餅

雞蛋, 水牛芝士, 煙鯷魚, 乾蔥, 蕃茄, 火腿及青醬

#### 比利時窩夫

比利時窩夫, 士多啤梨, 忌廉及楓糖漿

#### 美式鬆餅

美式鬆餅, 紅莓, 牛油及楓糖漿

#### 意大利芝士

意大利水牛芝士, 梨, 核桃, 煙肉及薄荷

#### 班尼迪蛋

水波蛋, 英式鬆餅, 荷蘭醬, 菠菜, 火腿或煙三文魚

#### 煙三文魚貝果

洋蔥貝果, 忌廉香蔥芝士, 煙三文魚, 醃檸檬, 甜蒜, 水瓜柳

#### 菊苣沙律

綠葉菊苣, 煙燻芝士配義大利銀魚柳油醋汁

#### 蘑菇湯

黑葉甘藍及麵包粒

### 主菜

#### 素燉飯

雜菜燒汁燉飯, 洋蔥和羊肚菌

#### 蟹肉意粉

意粉, 蟹肉, 辣椒, 香蒜, 香茜, 檸檬, 巴馬臣芝士及橄欖油

#### 紙封鱸魚

蒸鱸魚, 茴香, 乾蔥, 檸檬, 羅勒, 蕃茄及小朝鮮蔥

#### 羊肉餡批

燴羊肉批, 摩洛哥香料, 紅石榴粒, 乳酪及羊汁

#### 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

#### 牛扒 需附加 250

香煎和牛牛扒, 蕃茄乾, 炸薯條, 沙律及賓利士汁

#### 每週特別烤肉 (分享形式)

香烤糖蜜烤雞, 紅石榴, 茼蒿, 法邊豆及藏紅花葡萄乾飯

### 甜品

#### 意式奶凍

檸檬醬配雲呢拿餅乾

#### 果醬餡餅

杏脯果醬, 馬鞭草配雲呢拿忌廉

#### 醃製菠蘿片

醃製菠蘿, 橄欖油及芒果雪葩

#### 泡芙

核桃, 梨及薰衣草

### 咖啡或茶

三道菜每位 618

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