

## SALISTERRA SET LUNCH

### APPETIZER

#### **Gazpacho** (V)

Chilled tomato soup, cucumber, olives, herbs & croutons

#### **Beef carpaccio**

Raw sliced beef, bagna càudo, mint & French beans

#### **Salisterra's Greek salad**

Gravlax, tomato, red onion, cucumber, olives, caper berries & oregano

#### **Escargots**

Roasted escargots with Herbs de Provence, Spring garlic, onion, potato velouté & barba di frate

### MAIN

#### **Asparagus** (V)

Poached white asparagus, tarragon cream sauce & crispy egg

#### **Linguine alle vongole**

Linguine, clams, bottarga & white wine sauce

#### **Beef entrecôte** (GF)

Pan-fried ribeye, sautéed spring greens, French fries & mustard seed sauce

#### **Fish stew a la Romana** (GF)

Toothfish stew with onion, tomato, garlic, pine nuts & raisins

### DESSERT

#### **Spring berries salad**

Orange blossom ice cream & thyme meringue

#### **Pastafrola pie**

Preserved strawberries & verbena served with vanilla whipped cream

#### **Chocolate**

Chocolate textures & hazelnuts praline

### 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

##### **西班牙凍湯 (V)**

蕃茄湯, 青瓜, 橄欖, 香草及麵包粒

##### **生牛肉**

生牛肉片, 熱沾醬, 薄荷及法邊豆

##### **希臘沙律**

醃製三文魚, 蕃茄, 紅洋蔥, 青瓜, 橄欖, 水瓜柳及牛至

##### **蝸牛**

香蒜, 洋蔥, 馬鈴薯湯及蘇打豬毛菜

#### 主菜

##### **露筍 (V)**

白露筍, 龍蒿醬及蛋

##### **蜆肉扁意粉**

扁意粉, 蜆肉, 烏魚子及白酒醬

##### **牛肋排 (GF)**

香煎肉眼, 炒瑞士甜菜, 薯條及芥末醬

##### **燉魚 (GF)**

鱈魚, 洋蔥, 蕃茄, 大蒜, 松子及葡萄乾

#### 甜品

##### **莓果沙律**

橙花雪糕及百里香蛋白餅

##### **果醬批**

士多啤梨果醬, 馬鞭草配雲呢拿忌廉

##### **朱古力**

朱古力及榛子醬

#### 咖啡或茶

兩道菜每位 468 元

三道菜每位 528 元

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