

SALISTERRA  
SUNSET MENU  
SUNDAY - THURSDAY | 6:00PM - 7:00PM

## SHARING PLATES

**Vongole** (GF)

Steamed clams, pernod, fennel & dill

**Flat Bread**

Toasted spiced flat bread, taramasalata & trout roe

**Beef Carpaccio** (GF)

Raw sliced beef, bagna càudo, black olive & arugula

**Green Asparagus Salad** (V)(GF)

Poached and raw asparagus, grapefruit, mint & Greek yogurt dressing

## MAIN

**Seabass en Papilote** (GF)

Steamed seabass, fennel, shallot, zucchini & verbena

**Beef Entrecôte** (GF)

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

**Wild Garlic Linguine** (V)

Stracciatella, pickled chive flowers & wild garlic sauce

**Spring Chicken** (GF)

Roasted spring chicken marinated with lemon & Provençal herbs

## SIDE

Mixed grilled spring vegetables & lemon vinaigrette (V)(GF)

Spelt and venere rice warm salad & parmesan (V)

Warm French beans & basil dressing (V)(GF)

## DESSERT

**Yogurt** (V)(GF)

Greek yogurt, walnut & acacia honey

**Churros**

Spanish churros with cinnamon dust & dark chocolate sauce

**Chocolate, Olive Oil & Rosemary**

Textures of chocolate

648

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 SUNSET MENU

星期日至星期四 | 下午 6:00 – 下午 7:00

### 頭盤

#### 白酒蜆肉

蜆肉, 保樂茴香利口酒, 茴香及刁草

#### 扁麵包

烤扁麵包, 紅魚子沙律醬及鱒魚籽

#### 生牛肉

生牛肉片, 熱沾醬, 橄欖及火箭菜

#### 露筍

生及熟露筍, 西柚, 薄荷及希臘乳酪醬

### 主菜

#### 紙封鱸魚

蒸鱸魚, 茴香, 乾蔥, 茄子及馬鞭草

#### 牛肋排

香煎肉眼, 炒瑞士甜菜, 薯條及芥末醬

#### 蒜香意粉

意大利芝士, 醃製細香蔥及野蒜醬

#### 春雞

烤春雞配檸檬及普羅旺斯香草

### 配菜

蔬菜沙律, 檸檬油醋汁

小麥黑米沙律, 巴馬臣芝士

法邊豆, 羅勒醬

### 甜品

#### 乳酪

希臘乳酪, 核桃及蜜糖

#### 西班牙油條

朱古力醬及玉桂砂糖

#### 朱古力, 橄欖油及迷迭香

朱古力

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