

SALISTERRA SET LUNCH

APPETIZER

Gazpacho (V)

Chilled tomato soup, cucumber, olives, herbs & croutons

Beef Tartare

Raw beef, heirloom tomato & Sardinian bread

Trout Terrine

Citrus marinated trout terrine, chamomile béarnaise & green leaf mesclun

Zucchini Salad

Roasted sea snails, with herb de Provence, raw sliced zucchini & basil dressing

MAIN

Chicken Paillard

Grilled marinated chicken breast, tarragon mashed potatoes & citrus sauce vierge

Cannelloni Caponata

Stuffed with caponata, parmesan & napolitana sauce

Flank Steak (GF)

Slow roasted rolled steak, chimichurri, with grilled leeks & lemon leaf beef jus

Fish Stew a la Romana (GF)

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

DESSERT

Summer Fruit Salad (V)(GF)

Compressed watermelon, mango, berries, mint & hibiscus soup

Pastafrola Pie (V)

Preserved strawberries & verbena served with vanilla whipped cream

Chocolate, Olive Oil & Rosemary

Textures of chocolate

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

牛肉他他

生牛肉, 蕃茄及薄脆麵包

鱒魚凍批 (GF)

醃製鱒魚, 洋甘菊伯納西醬及雜菜沙律

意大利青瓜沙律 (V)(GF)

烤海螺, 普羅旺斯香料, 意大利青瓜及羅勒醬

主菜

雞肉 (GF)

烤醃製雞胸, 龍蒿薯蓉及柑橘醬

粗管通心粉 (V)

釀燉菜, 巴馬臣芝士及意式蕃茄醬

牛排

慢烤牛扒, 阿根廷青醬配烤大蔥及檸檬牛肉汁

燉魚 (GF)

鱈魚, 洋蔥, 蕃茄, 大蒜, 松子及葡萄乾

甜品

水果沙律 (V)(GF)

西瓜, 芒果, 莓果, 薄荷及洛神花

果醬批 (V)

士多啤梨果醬, 馬鞭草配雲呢拿忌廉

朱古力, 橄欖油及迷迭香

朱古力

咖啡或茶

兩道菜每位 468 元

三道菜每位 528 元

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