

SALISTERRA SET LUNCH

APPETIZER

Mushroom Velouté (V)

Roasted girolle mushrooms, crispy egg, sugar snap peas & pea shoots

Beef Tartare

Raw beef, heirloom tomato & Sardinian bread

Tomato Carpaccio (V)(GF)

Sliced heirloom tomatoes, peaches, mozzarella & pistachio vinaigrette

Octopus

Greek style marinated octopus, Kalamata olive purée, orzo, orange & arugula

MAIN

Prawn Paillard (GF)

Grilled marinated prawn, basil mashed potatoes & coral-citrus sauce

Cannelloni Caponata (V)

Stuffed with caponata, parmesan & Napolitana sauce

Veal Milanese

Breaded veal chop, aged parmesan, roasted vegetables & lemon vinaigrette

Seabass (GF)

Steamed seabass, courgettes, baby artichokes, tomatoes & grilled summer vegetable broth

DESSERT

Goat Cheesecake

Napoleon cherries, goat cheesecake & acacia honey

Pastafrola Pie (V)

Preserved fig & verbena served with vanilla whipped cream

Textures of Chocolate

Chocolate mousse, olive oil & rosemary ice 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

蘑菇湯 (V)

烤雞油菌, 雞蛋, 甜豆及豆苗

牛肉他他

生牛肉, 蕃茄及薄脆麵包

薄切蕃茄 (V)(GF)

蕃茄, 桃, 馬蘇里拉芝士及開心果油醋汁

八爪魚

醃製八爪魚, 橄欖泥, 米型意粉, 香橙及火箭菜

主菜

大蝦 (GF)

烤醃製蝦肉, 羅勒薯蓉及柑橘醬

粗管通心粉 (V)

釀焗菜, 巴馬臣芝士及意式蕃茄醬

米蘭式小牛肉

小牛肉, 巴馬臣芝士, 烤蔬菜及檸檬油醋汁

鱸魚 (GF)

蒸鱸魚, 意大利青瓜, 小朝鮮薊, 蕃茄及蔬菜高湯

甜品

羊奶芝士蛋糕

車厘子, 羊奶芝士及蜜糖

果醬批 (V)

無花果醬及馬鞭草批配雲呢拿忌廉

朱古力

朱古力慕絲, 橄欖油及迷迭草雪糕

咖啡或茶

兩道菜每位 468 元

三道菜每位 528 元

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