

SALISTERRA SET LUNCH

APPETIZER

Pistou Soup (V)

Basil velouté, courgettes & cannellini beans

Gilt-Head Sea Bream Carpaccio (GF)

Citrus cured sea bream with verbena, preserved lemon, pistachios & Gordal olive

Iberico Pork Cheek

Braised pork cheek, marinated turnips, granny smith apple & pommery mustard

Octopus

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

MAIN

Squid Ink Linguine

Slow cooked squid ragu, smoked chorizo, chili & parsley

Risotto (V)(GF)

Carnaroli rice, fresh peas, broad beans, mint & goat cheese

Beef Entrecôte (GF)

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

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

Charentais Melon (GF)

Marinated in mint & gin, lavender melon granita & avocado 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

蔬菜湯 (V)

羅勒醬, 意大利青瓜及白腰豆

生鯛魚片 (GF)

柑橘鯛魚片, 馬鞭草, 醃製檸檬, 開心果及橄欖

豬面頰

燉豬面頰, 醃製蘿蔔, 蘋果及芥末

八爪魚

醃製八爪魚, 橄欖泥, 米型意粉, 香橙及火箭菜

主菜

魷魚墨汁扁意粉

慢煮魷魚肉醬, 西班牙香腸, 辣椒及香茜

意大利飯 (V)(GF)

意大利阿爾博里奧米, 豌豆, 蠶豆, 薄荷及羊奶芝士

牛肋排 (GF)

香煎肉眼, 炒蔬菜, 薯條及芥末醬

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

蜜瓜 (GF)

薄荷及氈酒醃製, 薰衣草蜜瓜沙冰及牛油果忌廉

咖啡或茶

兩道菜每位 468 元

三道菜每位 528 元

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