

SALISTERRA STARTERS TO SHARE

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| Tarbouriech Oysters (GF) Green apple & horseradish granita with fresh lemon | 178 |
| Arancini Crispy rice, nduja filling, sweet & spicy apricot jam | 108 |
| Prawn Crudo (GF) Obsiblu prawn crudo marinated in lemon sauce vierge & radish crudité | 228 |
| Hummus (V) Chickpeas, tabouli, kalamata olives, crisp kale & pita bread | 158 |
| Octopus (GF) Slow cooked octopus with Greek herb rub, grilled succrine lettuce, pomegranate & pistachio sauce vierge | 198 |
| Beef Carpaccio (GF) Sliced raw cured beef, bagna càuda, black olives, caper berries & arugula | 178 |
| Artichoke Salad (V)(GF) Marinated violet artichokes, Jerusalem artichoke salad, arugula & truffle vinaigrette | 178 |
| Halloumi (V)(GF) Sheep's milk cheese, grilled peach, bitter leaves & raspberry vinaigrette | 178 |
| Mushroom Velouté (V) Roasted seasonal mushrooms, crispy egg, sugar snap peas & pea shoots | 148 |
| Lobster (GF) Half-dressed lobster, crème fraiche, lime & mixed herbs | 268 |

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 MAINS

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| Cauliflower (V)(GF) | 218 |
| Roasted in harissa spices, pickled cauliflower & shallot | |
| Ravioli (V) | 198 |
| Spinach ravioli, Grana Padano sauce & sage | |
| Squid Ink Linguine | 288 |
| Slow cooked squid ragu, smoked chorizo, chilli & parsley | |
| Meloso Rice (V)(GF) | 248 |
| Caramelized vegetable stock, morel mushrooms, sofrito, fava beans & green peas | |
| Meagre (GF) | 388 |
| Wrapped in courgette, cooked with lemon & verbena steam, dill & lemon velouté | |
| Spring Chicken (GF) | 288 |
| Marinated in house-spices & roasted red pepper sauce | |
| Lamb Shank a la Provençale (GF) | 348 |
| Braised lamb shank & semi-dried tomatoes | |
| Cassoulet | 348 |
| Morteau & Toulouse pork sausage, cannellini beans, smoked pancetta & parsley | |

LARGER PLATES

Choose two sides

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| Mediterranean Style Seafood (GF) | 988 |
| Grilled lobster, prawns, meagre & citrus shallot sauce | |
| Salt-baked Sea Bass (GF) | 1,288 |
| 1kg herb salt-baked seabass, lemon, mixed herbs & Pernod | |
| Beef Entrecôte (GF) | 988 |
| 500g Grilled ribeye, Perigordine jus & porcini butter | |
| Pork Chop (GF) | 1,188 |
| 1kg Roasted and glazed pork tomahawk, seared plums, with sherry & caramelized onion pork jus | |

SIDES

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| Spelt & Venere rice & parmesan (V) | 78 |
| Mixed grilled spring vegetables & lemon vinaigrette (V)(GF) | |
| French beans & basil (V)(GF) | |
| Mashed potato with chives (V)(GF) | |
| Roasted salsify (V)(GF) | |
| French fries with house spice blend (V)(GF) | |

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SALISTERRA DESSERTS

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|--|-----|
| Yogurt (V)(GF) Greek yogurt, walnut & acacia honey | 108 |
| Pastafrola Pie (V) Seasonal fruit Pastafrola, verbena & vanilla Chantilly cream | 108 |
| Pear (V)(GF) Red wine poached pear, vanilla cream & brown sugar pecan nuts | 108 |
| Crème Catalana (V)(GF) Citrus cinnamon custard, caramelised sugar & tonka bean ice cream | 108 |
| Madeleines (V) Dark chocolate madeleines baked to order | 108 |
| Textures of Chocolate Chocolate mousse, olive oil & rosemary ice cream | 108 |
| Churros (V) Spanish churros with cinnamon dust & dark chocolate sauce | 108 |
| Pineapple Tarte Tatin (V)(To share) Caramelised pineapple, puff pastry & vanilla ice cream | 188 |

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SALISTERRA 頭盤

| | |
|---|-----|
| 生蠔 (GF) 青蘋果及辣根沙冰配新鮮檸檬 | 178 |
| 炸飯球 辣肉腸, 甜辣杏子果醬 | 108 |
| 生醃蝦 (GF) 醃水晶藍蝦, 檸檬汁及蘿蔔片 | 228 |
| 鷹嘴豆泥 (V) 鷹嘴豆, 塔布勒沙律, 橄欖, 羽衣甘藍及彼得包 | 158 |
| 烤八爪魚 (GF) 慢煮八爪魚配希臘香料, 生菜, 石榴及開心果油醋醬 | 198 |
| 生牛肉 (GF) 生牛肉片, 熱沾醬, 橄欖, 水瓜柳及火箭菜 | 178 |
| 朝鮮薊沙律 (V)(GF) 醃製朝鮮薊, 耶路撒冷朝鮮薊沙律, 火箭菜及松露油醋汁 | 178 |
| 哈羅米芝士 (V)(GF) 羊奶芝士, 烤桃, 南非葉及紅桑子油醋汁 | 178 |
| 蘑菇湯 (V) 烤雞油菌, 雞蛋, 甜豆及豆苗 | 148 |
| 龍蝦 (GF) 龍蝦, 法式酸忌廉, 青檸及香草 | 268 |

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SALISTERRA

主菜

| | |
|---|-----|
| 椰菜花 (V)(GF) 哈里薩辣醬烤製, 醃製椰菜花及乾蔥 | 218 |
| 意大利雲吞 (V) 菠菜意大利雲吞, 芝士醬及鼠尾草 | 198 |
| 魷魚墨汁扁意粉 慢煮魷魚肉醬, 西班牙香腸, 辣椒及香茜 | 288 |
| 素燉飯 (V)(GF) 蔬菜高湯, 羊肚菌, 索夫利特醬, 蠶豆及豌豆 | 248 |
| 白姑魚 (GF) 意大利青瓜, 檸檬, 馬鞭草, 刁草及檸檬白醬 | 388 |
| 春雞 (GF) 香料醃製及紅椒醬 | 288 |
| 燴羊膝 (GF) 燴羊膝及蕃茄乾 | 348 |
| 法式燴菜 豬肉腸, 白腰豆, 煙肉及香茜 | 348 |

分享

選擇 2 款配菜

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| 地中海海鮮 (GF) 烤龍蝦, 大蝦, 白姑魚及柑橘乾蔥醬 | 988 |
| 鹽焗鱸魚 (GF) 1 公斤鹽焗鱸魚, 檸檬, 香草及茴香利口酒 | 1,288 |
| 牛肋排 (GF) 500 克烤肉眼, 芥末牛肉汁及牛肝菌牛油 | 988 |
| 豬排 (GF) 1 公斤烤斧頭豬扒, 梅子, 雪莉酒及焦糖洋蔥豬肉汁 | 1,188 |

配菜

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|--|----|
| 小麥黑米, 巴馬臣芝士 (V) 烤蔬菜, 檸檬油醋汁 (V)(GF) 法邊豆, 羅勒 (V)(GF) 馬鈴薯蓉, 細香蔥 (V)(GF) 烤婆羅門參 (V)(GF) 薯條 (V)(GF) | 78 |
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SALISTERRA
甜品

| | |
|---|-----|
| 乳酪 (V)(GF) 希臘乳酪, 核桃及蜜糖 | 108 |
| 果醬批 (V) 時令水果, 馬鞭草配雲呢拿忌廉 | 108 |
| 香梨 (V)(GF) 紅酒燉梨, 雲尼拿忌廉及黑糖碧根果 | 108 |
| 卡達拉娜 (V)(GF) 柑橘玉桂奶凍, 焦糖及東加豆雪糕 | 108 |
| 法式貝殼蛋糕 (V) 即製朱古力法式貝殼蛋糕 | 108 |
| 朱古力 朱古力慕絲, 橄欖油及迷迭草雪糕 | 108 |
| 西班牙油條 (V) 朱古力醬及玉桂砂糖 | 108 |
| 菠蘿撻 (V)(分享形式) 焦糖菠蘿, 酥皮及雲尼拿雪糕 | 188 |

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