

SALISTERRA SET DINNER

SHARING PLATES

Cured Meats (GF)

Prosciutto, chorizo & coppa

Muhammara (V)

Roasted peppers, smoked almonds, pomegranate & pita bread

Beef Carpaccio (GF)

Sliced raw cured beef, bagna càuda, black olives, caper berries & arugula

Vongole (GF)

Steamed clams, sweet garlic, almonds, preserved lemon & parsley butter sauce

MAIN

Spring Chicken (GF)

Marinated in house-spices & roasted red pepper sauce

Stone Bass (GF)

Grilled stone bass, grilled succrine lettuce, pomegranate & pistachio sauce vierge

Pork (GF)

Roasted pork belly, seared plums, wilted kale with sherry & caramelized onion pork jus

Mushroom Risotto (V)(GF)

Fresh seasonal mushrooms and Amontillado sherry sauce

SIDES

Mashed potato (V)(GF)

Spelt & Venere rice, parmesan (V)

French beans & basil (V)(GF)

DESSERT

Yogurt (V)(GF)

Greek yogurt, walnut & acacia honey

Pastafrola Pie (V)

Seasonal fruit Pastafrola, verbena & vanilla Chantilly cream

Textures of Chocolate

Chocolate mousse, olive oil & rosemary ice cream

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

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頭盤

風乾火腿拼盤 (GF)

精選火腿

紅椒核桃醬 (V)

烤紅椒, 杏仁, 石榴及彼得包

生牛肉 (GF)

生牛肉片, 熱沾醬, 橄欖 水瓜柳及火箭菜

白酒蜆肉 (GF)

蜆肉, 甜蒜, 杏仁, 醃製檸檬及香茜青醬

主菜

春雞 (GF)

香料醃製及烤紅椒醬

白姑魚 (GF)

烤白姑魚, 生菜, 石榴及開心果油醋汁

五花肉 (GF)

烤五花肉, 梅子, 羽衣甘藍配雪利酒及焦糖洋蔥豬肉汁

蘑菇意大利飯 (V)(GF)

新鮮蘑菇及雪利酒醬

配菜

馬鈴薯蓉 (V)(GF)

小麥及黑米, 巴馬臣芝士 (V)

法邊豆, 羅勒醬 (V)(GF)

甜品

乳酪

希臘乳酪, 核桃及蜜糖

果醬批 (V)

時令水果, 馬鞭草配雲呢拿忌廉

朱古力

朱古力慕絲, 橄欖油及迷迭草雪糕

648

暢飲 ROSÉ

|下午 5:30-8:30 |

Château Saint-Maur

Côtes de Provence, France, 2022

240

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