

SALISTERRA STARTERS TO SHARE

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.
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SALISTERRA MAINS

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 (GF)	348
Braised lamb shank a la Provençale & semi-dried tomatoes	
Cassoulet	348
Morteau & Toulouse pork sausage, cannellini beans, smoked pancetta & parsley	

LARGER PLATES

Choose two sides

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	
Ribeye (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

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

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

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
肉眼排 (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

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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