# SALISTERRA FATHER'S DAY WEEKEND BRUNCH

SHARING PLATES

**Cured Meats** 

Chorizo, Coppa & Jamón Ibérico

**Mezze Selection** 

Muhammara, hummus, kalamata olives, feta cheese & pita bread

**Spanish Croquetas** 

Smoked Manchego bechamel & saffron aioli

**Caprese Salad** 

Marinated heirloom tomatoes, burrata, basil, shallot & aged balsamic

PERSONAL PLATES

Accompaniments for the personal plate are served family style and include truffle mash, roasted carrot & broccolini

**Spring Chicken** (GF)

Marinated in coastal Mediterranean spices & Italian beer

**Beef Entrecote** (GF)

Pan-fried ribeye, sauteed spring greens & mustard sauce

Lobster

Roasted lobster stuffed with tomato & orzo

**Porchetta** 

Slow roasted pork belly, stuffed with fennel, chili & apple

Meloso Rice (V)(GF)

Caramelized vegetable stock, morels, fava beans & green peas

The House Burger

Wagyu beef, caramelized onions & house sauce

DESSERT

**Yogurt** (V)(GF)

Greek yogurt, walnut & acacia honey

Chocolate

Chocolate textures, rosemary & olive oil

Crème Catalana (V)(GF)

Orange close infused custard

**Pastafrola Pie** (V)

Seasonal fruit Pastafrola, verbena & vanilla Chantilly cream

**Fondant** 

Chocolate and whisky fondant & honey ice cream

COFFEE OR TEA

3 courses 788

# SALISTERRA 父親節早午餐

#### 分享頭盤

#### 風乾火腿拼盤

精選火腿

#### 地中海拼盤

紅魚子沙律醬, 鷹嘴豆蓉, 伊利亞達橄欖, 山羊芝士及彼得包

#### 西班牙炸丸子

藏红花,香蒜蛋黃醬

# 卡普里沙律

醃製蕃茄, 意大利芝士, 羅勒, 乾蔥及黑醋

#### 主菜

主菜將配以黑松露薯蓉, 烤甘筍及西蘭花苗以分享形式送上

#### 春雞

烤春雞配地中海香料及意大利啤酒

#### 牛肋排

香煎肉眼,炒蔬菜及芥末醬

#### 龍蝦

焗龍蝦釀蕃茄及米形意粉

#### 豬肉捲

慢煮豬腩肉釀茴香,辣椒及蘋果

## 素燉飯

蔬菜高湯,羊肚菌,蠶豆及綠豆

#### 漢堡包

和牛牛肉,洋蔥及自家製醬汁

#### 甜品

#### 乳酪

希臘乳酪,核桃及蜜糖

#### 朱古力

朱古力, 橄欖油及迷迭香

# 卡達拉娜

希臘乳酪,核桃及蜜糖

#### 果醬批

時令水果,馬鞭草配雲呢拿忌廉

## 心太軟

朱古力,威士忌心太軟及蜜糖雪糕

# 咖啡或茶

三道菜每位 788