

SALISTERRA

FESTIVE WEEKEND BRUNCH SET

APPETIZER

Oysters

Shucked to order, served raw on the half-shell with mignonette sauce, fresh horseradish & lemon

Frittata

Eggs, stracciatella, smoked anchovies, shallot, confit tomatoes, prosciutto San Daniele & salsa verde

Belgian waffle

Belgian waffle, strawberries, whipped cream & maple syrup

American pancake

American pancake, raspberries, butter & maple syrup

Stracciatella (V)(GF)

Stracciatella di bufalla, black figs, endive, honey & balsamic dressing, toasted hazelnuts & lime zest

Egg benedict

Poached egg, toasted English muffin, Hollandaise sauce and choice of spinach, ham or smoked salmon

Smoked salmon bagel

Onion bagel, spring onion cream cheese, Foreman's smoked salmon, preserved lemons, sweet garlic, caper berries

Beetroot (V)(GF)

Purple beetroot, wild rocket, preserved lemon, Gorgonzola, walnuts, orange dressing & zest

Butternut squash

Butternut squash soup, roasted mushroom, brioche croutons, pumpkin seed & aged parmesan

MAIN

Risotto (V)(GF)

Mushroom risotto, roasted mushrooms, aged parmesan & wild rocket

Crab linguine

Linguine, spanner crab, chili, garlic, parsley, lemon, aged parmesan & olive oil

Seabass en papilotte

Steamed seabass, fennel, shallot, lemon, basil, tomatoes & baby artichokes

Pork

Slow cooked pork loin, coco beans stew, sausage, broccolini & salsa verde

Beef a la gardiane

Red wine braised wagyu top round, orange, olives, laurel, sweet garlic, onions, tomatoes & cous cous

Steak (250 supplement)

Pan fried wagyu ribeye, sun dried tomatoes, French fries, salad & Bearnaise sauce

Roast to share

Roasted marinated chicken, pomegranate, coriander, haricot verts, saffron spiced rice & raisins

DESSERT

Gingerbread Blondie

Gingerbread blondi with vanilla ice cream

Tiramisu

Coffee ice cream, mascarpone cream & lady fingers

Fruit salad

Tropical fruit salad, herbs & mint sorbet

Pineapple carpaccio

Marinated pineapple, olive oil & mango sorbet

Cherry clafoutis

Baked cherry custard & pistachio ice cream

COFFEE OR TEA

3 courses 618

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

節日週末早午餐

頭盤

生蠔

新鮮生蠔配乾蔥紅酒汁及檸檬

意式蛋餅

雞蛋, 水牛芝士, 煙鯷魚, 乾蔥, 蕃茄, 火腿及青醬

比利時窩夫

比利時窩夫, 士多啤梨, 忌廉及楓糖漿

美式鬆餅

美式鬆餅, 紅莓, 牛油及楓糖漿

意大利芝士

意大利水牛芝士, 無花果, 菊苣, 蜂蜜黑醋汁, 烤榛子及青檸

班尼迪蛋

水波蛋, 英式鬆餅, 荷蘭醬, 菠菜, 火腿或煙三文魚

煙三文魚貝果

洋蔥貝果, 忌廉香蔥芝士, 煙三文魚, 醃檸檬, 甜蒜, 水瓜柳

紅菜頭沙律

紅菜頭, 火箭菜, 醃製檸檬, 古岡左拉芝士, 核桃及香橙

南瓜湯

南瓜醬, 烤南瓜籽, 巴馬臣芝士及奶油麵包粒

主菜

意大利飯

蘑菇意大利飯, 烤蘑菇, 巴馬臣芝士及火箭菜

蟹肉意粉

意粉, 蟹肉, 辣椒, 香蒜, 香茜, 檸檬, 巴馬臣芝士及橄欖油

紙封鱸魚

蒸鱸魚, 茴香, 乾蔥, 檸檬, 羅勒, 蕃茄及小朝鮮薊

豬柳

慢煮豬柳, 燉煮白腰豆, 豬肉腸, 西蘭花及意大利青醬

燉牛肉

紅酒燉和牛後腿肉, 橙, 橄欖, 月桂, 甜蒜, 洋蔥, 蕃茄及小米

牛扒 需附加 250

香煎和牛牛扒, 蕃茄乾, 炸薯條, 沙律及賓利士汁

每週特別烤肉 (分享形式)

香烤糖蜜烤雞, 紅石榴, 芫荽, 法邊豆及藏紅花葡萄乾飯

甜品

薑餅蛋糕

薑餅蛋糕配雲呢拿雪糕

意大利芝士蛋糕

咖啡雪糕, 意大利奶酪及手指餅乾

鮮果沙律

熱帶水果, 香草及薄荷雪葩

醃製菠蘿片

醃製菠蘿, 橄欖油及芒果雪葩

法式車厘子布甸

焗車厘子吉士及開心果雪糕

咖啡或茶

三道菜每位 618

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