

SALISTERRA FESTIVE SET LUNCH

APPETIZER

Sunchoke Soup (V)

Sunchoke velouté, roasted sunchokes & brioche croutons

Carpaccio

Beef carpaccio, rocket salad & truffle mayonnaise

Prawns

Sauteed prawns, chilli, onion, garlic, olive oil & lemon zest

Gravlax

Citrus cured salmon, potato salad & honey mustard sauce

Pissaladiere

Puff pastry, caramelized onions, white anchovies, olives & rocket

MAIN

Risotto (V)(GF)

Butternut squash risotto, confit butternut squash, sage, cashew cream & pumpkin seed

Turkey

Slow cooked turkey breast & leg, pomme puree, creamed corn, maple glazed Brussel's sprouts, cranberry sauce & turkey jus

Aglia Olio (V)

Spaghetti, garlic, olive oil, chili & aged parmesan

Beef

Braised beef cheek, mustard mashed potato, honey-glazed parsnip & crispy kale

Sea Bream Provençal (GF)

Roasted sea bream, fennel, sweet garlic, cherry tomatoes, baby artichokes, olives & basil

DESSERT

Bavarois

Red fruit, strawberry bavarois & meringue

Panna Cotta

Chocolate panna cotta with cacao sorbet

Coffee Caramel Tart

Coffee custard & salted caramel

Festive Mignardises

COFFEE OR TEA

Any 2 courses \$468

Any 3 courses \$528

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

節日午餐

頭盤

朝鮮薊湯

朝鮮薊醬, 烤朝鮮薊及奶油麵包粒

生牛肉片

牛肉片, 辣椒, 洋蔥, 香蒜及松露蛋黃醬

大蝦

醃大蝦, 辣椒, 洋蔥, 香蒜, 橄欖油及檸檬皮

醃製三文魚

三文魚, 馬鈴薯沙律及蜂蜜芥末

洋蔥撻

酥皮, 焦糖洋蔥, 鯷魚, 橄欖及火箭菜

主菜

意大利飯

南瓜意大利飯, 油浸南瓜, 鼠尾草, 腰果忌廉及南瓜籽

火雞

慢煮火雞胸和腿, 薯蓉, 忌廉粟米, 楓糖椰菜仔, 蔓越莓醬及火雞汁

蒜香意大利粉

意大利粉, 香蒜, 橄欖油, 辣椒及巴馬臣芝士

牛肉

燴牛面頰肉, 芥末薯蓉, 蜂蜜烤防風草及羽衣甘藍脆

鯛魚

烤鯛魚, 茴香, 甜蒜, 車厘茄, 小朝鮮薊, 橄欖及羅勒

甜品

巴伐利亞

士多啤梨巴伐利亞及蛋白霜

意式奶凍

朱古力奶凍及可可雪葩

焦糖咖啡撻

咖啡吉士及焦糖海鹽

聖誕餐後點心

咖啡或茶

兩道菜每位 468 元

三道菜每位 528 元

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