

SALISTERRA
SET LUNCH

APPETIZER

French bean (V)(GF)

French bean salad, pistachio virgin dressing & blue berries

Prawn crudo (GF)

Obsiblue prawn crudo marinated in lemon virgin sauce & radish crudité

Asparagus (V)(GF)

Green asparagus salad, grapefruit & Greek yogurt dressing

Morel soup

Fresh morel, foie gras mousse & green peas

Mussels ragout (GF)

Mussels ragout with fava beans & saffron

MAIN

Linguine alle vongole

Linguine, clams, bottarga & white wine sauce

Red mullet (GF)

Seared red mullet, bacon, broad beans, petit pois à la française, mint & zucchini salad

Chicken roulade (GF)

Prosciutto wrapped chicken breast, Taggiasque olive and pistachio virgin sauce & crush vitelotte

Beef cheek a la Provençal (GF)

Braised beef cheek, smoked pork belly, baby carrots, broccolini & capers

Zucchini (V)

Stuffed zucchini with couscous & saffron sauce

DESSERT

Churros

Chocolate sauce & cinnamon

Pastafrola pie

Preserved apricots & verbena served with vanilla whipped cream

Panna cotta

Perfume lemon sauce & vanilla sable

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
午餐

頭盤

法邊豆 (V)(GF)

法邊豆沙律, 開心果醬及藍莓

生醃蝦 (GF)

醃水晶藍蝦, 蘿蔔片及檸檬汁

露筍 (V)(GF)

綠露筍沙律, 西柚及希臘乳酪醬

羊肚菌湯

新鮮羊肚菌, 鴨肝慕絲及綠豆

燉青口 (GF)

燉青口配蠶豆及番紅花

主菜

蜆肉扁意大利粉

扁意大利粉, 蜆, 烏魚子及白酒醬

紅魷魚 (GF)

紅魷魚, 煙肉, 蠶豆, 豌豆, 薄荷及意大利青瓜沙律

雞肉捲 (GF)

開心果橄欖油醋汁及法國紫薯蓉

法式燴牛肉 (GF)

燉牛面頰, 煙肉, 甘筍, 西蘭花苗及水瓜柳

意大利青瓜 (V)

釀意大利青瓜配小米及番紅花醬

甜品

西班牙油條

朱古力醬及玉桂砂糖

果醬批

杏脯果醬, 馬鞭草配雲呢拿忌廉

意式奶凍

檸檬醬及雲呢拿餅乾

咖啡或茶

兩道菜每位 468 元

三道菜每位 528 元

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