SALISTERRA WEEKEND BRUNCH SET

SHARING PLATES

Marinated trout

Trout marinated in harissa & lemon dressing

Mezze selection

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

Niçoise salad

Confit tuna loin, lettuce, French beans, tomato, boiled eggs & herb vinaigrette

Stracciatella

Stracciatella di bufala, walnuts & arugula

Shakshuka

Spiced tomatoes & peppers, onion, garlic, poached eggs & herbs

PERSONAL PLATES

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

Spring chicken

Roasted spring chicken marinated with chermoula, roasted peppers & tapenade

Lamb

Braised lamb shoulder, crispy kale, cumin & za'atar dressing

Lobster

Baked lobster stuffed with tomato & orzo

Moussaka

Roasted eggplant, sautéed ground beef, tomato sauce, potatoes & béchamel

Ciuppin

Ligurian style seafood broth with preserved tomato base & crusty bread

Ravioli (V)

Spinach ravioli, Grana Padano sauce & sage

Meloso rice (V)(GF)

Caramelized vegetable stock, morels, fava beans & green peas

DESSERT

Yogurt (V)(GF)

Greek yogurt, walnut & acacia honey

Tiramisu

Ladyfinger sponge, mascarpone & caramelized hazelnut

Crêpe (V)

Strawberry crepe & speculoos ice cream

Phyllo milk pie (V)

Phyllo pastry, pistachio & rose

 $\boldsymbol{Churros}\ (V)$

Spanish churros with cinnamon dust & dark chocolate sauce

COFFEE OR TEA

3 courses 618

SALISTERRA

週末早午餐

分享頭盤

醃製鱒魚

醃製鱒魚, 哈里薩辣醬及檸檬

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

吞拿魚沙律

油封吞拿魚, 生菜, 法邊豆, 蕃茄, 蛋及香草油醋醬

意大利芝士

意大利水牛芝士, 梨, 核桃, 煙肉及薄荷

番茄紅醬燉蛋

蕃茄, 胡椒, 洋蔥, 香蒜, 蛋及香草

主菜

主菜將配以薯蓉, 烤甘筍及西蘭花苗以分享形式送上

春雞

烤春雞配香料,烤胡椒及酸豆橄欖醬

羊肩

燉羊肩, 羽衣甘藍脆, 孜然及中東綜合香料醬

龍蝦

焗龍蝦釀蕃茄及米形意粉

茄子批

茄子,牛肉,蕃茄醬,馬鈴薯及白醬

龍蝦寬管麵

芝士白汁龍蝦釀寬管麵

意大利雲吞(V)

菠菜意大利雲吞, 芝士醬及鼠尾草

素燉飯 (V)(GF)

蔬菜高湯,羊肚菌,蠶豆及綠豆

甜品

乳酪

希臘乳酪,核桃及蜜糖

提拉米蘇

手指餅乾, 意大利軟芝士及焦糖榛子

可麗餅

士多啤梨可麗餅及焦糖脆餅雪糕

鮮奶批

酥皮, 開心果及玫瑰

西班牙油條 (V)

朱古力醬及玉桂砂糖

咖啡或茶

三道菜每位 618