

## SALISTERRA WEEKEND BRUNCH SET

### SHARING PLATES

#### **Scallop Crudo** (GF)

Raw marinated Hokkaido scallop, grapefruit, radish crudité & citrus sauce viegre

#### **Zucchini Hummus** (V)

Spiced hummus with tahini, chickpeas & pita bread

#### **Caprese Salad** (V)(GF)

Marinated heirloom tomatoes, cherry tomatoes, verbena, bocconcini & basil

#### **Sardine Toast**

Smoked Spanish sardines, tomato chutney, pickled shallots & gremolata

### PERSONAL PLATES

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

#### **Spring Chicken** (GF)

Marinated wild-garlic chicken, chive flower purée & grilled broccolini

#### **Shellfish Raviolo**

House-made saffron pasta, poached lobster, scallop filling & bisque foam

#### **Meloso Rice** (V)(GF)

Caramelised vegetable stock, stuffed morels, sofrito, fava beans & green peas

#### **Short-Rib Wellington** (Share For 2)

Wild mushroom duxelles, confit shallot & truffle jus

### DESSERT

#### **Whiskey & Chocolate Fondant**

Coffee ice cream

#### **Pastafrola Pie**

Mango, vanilla, kaffir lime & vanilla Chantilly cream

#### **Greek Yogurt** (V)(GF)

Walnut & acacia honey

### COFFEE OR TEA

3 courses 668

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

## 週末早午餐

## 分享頭盤

生帶子

生醃北海道帶子, 柚子, 蘿蔔片及柑橘醋醬

中東茄子蓉 (V)

煙熏茄子, 中東芝麻醬, 鷹嘴豆及彼得包

意式芝士沙律 (V)(GF)

醃製番茄, 車厘茄, 馬鞭草, 水牛芝士及羅勒

沙丁魚多士

煙燻西班牙沙丁魚, 番茄醬, 醃製乾蔥和綜合香料

## 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 (GF)

醃製野蒜春雞, 法蔥蓉及烤西蘭花苗

海鮮意大利雲吞

自家製番紅花麵團, 龍蝦, 帶子及濃湯泡沫

燉飯 (V)(GF)

蔬菜高湯, 羊肚菌, 索夫利特醬, 蠶豆及豌豆

威靈頓牛小排 (2 位分享)

蘑菇醬, 油封乾蔥及黑松露汁

## 甜品

威士忌朱古力心太軟

咖啡雪糕

果醬批

芒果, 雲呢拿, 青檸及忌廉

希臘乳酪 (V)(GF)

核桃及蜜糖

咖啡或茶

三道菜每位 668