

SALISTERRA SET LUNCH

STARTER

Steak Tartare

Grilled bone marrow, Polmard beef, pickled onions & parmesan toast

Caprese Salad (V)(GF)

Verbena marinated heirloom tomatoes, bocconcini & basil

Courgette & Basil Soup

Ricotta filled spinach leaf & brioche croutons

MAIN

Three-yellow Chicken Roulade (GF)

Caramelised apricot, mashed potato, sage & pork stuffing

Flounder Meunière (GF)

Roasted in brown butter, lemon, lilliput capers, parsley & Ratte potatoes

Caponata Lasagne (V)

Saffron pasta layered with aubergine, red pepper, chimichurri & toasted pine nuts

DESSERT

Gâteau Basque

Baked cherries, ricotta & crème fraîche

Pastafrola Pie

Mangoes, vanilla, kaffir lime & Chantilly cream

Tiramisu

Ladyfinger sponge, mascarpone, coffee syrup & caramelised hazelnuts

COFFEE OR TEA

Any 2 courses \$478

Any 3 courses \$538

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

牛肉他他

烤牛骨髓, 牛肉, 醃製洋蔥及巴馬臣多士

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

羅勒意大利青瓜湯

芝士, 菠菜及奶油麵包粒

主菜

三黃雞卷 (GF)

焦糖杏桃, 薯蓉, 鼠尾草及豬肉餡

牛油檸檬煎魚

牛油烤製, 檸檬, 水瓜柳, 香茜及馬鈴薯

茄子雜菜千層麵(V)

番紅花千層麵, 茄子, 紅辣椒, 青醬及烤松子

甜品

巴斯克蛋糕

焗車厘子, 芝士及法式忌廉

果醬批

芒果, 雲呢拿, 青檸及忌廉

意大利芝士蛋糕

手指餅乾, 意式軟芝士, 咖啡及焦糖榛子

咖啡或茶

兩道菜每位 478 元

三道菜每位 538 元

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